



## **Operation Instruction**

**Glass Top Gas Hob, 4 and 5 Burner**

### 1 Dear customers:

Thanks a lot for choosing our brand, please read the following instructions carefully before using this appliance. These instructions provide all the information necessary for the correct use of this appliance to avoid damage and danger.

Please keep the instruction manual for future use.

Read the instructions before installation or using this appliance.

Where the appliance is intended to be permanently installed, the installation shall only be carried out by a registered installer and that such installations shall comply with the requirements of SANS 10087-1 or SANS 827 as applicable.

This appliance requires an operating pressure of 2.8 kPa at the appliance. A suitable LPG regulator that complies with the requirements of SANS 1237 must be installed.

### 2 Note for your safety

Children should not be allowed to operate or be close to the appliance when in use without adult supervision.

Do not alter the specifications or modify the product in anyway.





When cleaning the appliance please make sure the gas is shut off by the main valve.

When the appliance is not to be used for a long period of time please make sure you shut the gas off by closing the main valve.

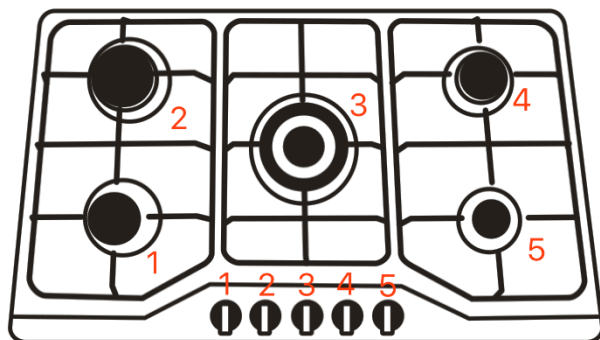
After usage, turn the switch knob to the "off" position and make sure the flame is completely out. This appliance is designed to be operated by adults, children should not be allowed to operate or tamper with the appliance.

### 3 built in instruction design feature

1). Gas burner.

Φ130mm wok burner	Φ100mm rapid burner	Φ75mm semi-rapid burner	Φ55mm auxiliary burner
			

2). Control panel.



Picture 1

D type battery socket for auto ignition located at the bottom of the cooker. **(Battery not included)**

Battery operated (auto ignition)



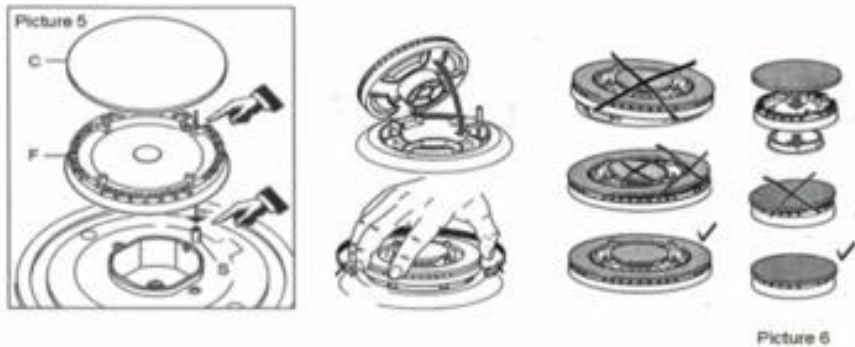
3). Operation Instruction.

Gas Burner:

1. The gas is adjusted by the switch (knob) as shown on picture 1. Push the knob down fully and turn the knob anti clockwise. The selected burner will self-ignite if a battery was installed. If no battery was installed use a match or lighter to ignite the burner. Keep the knob pushed down for a further 10 seconds. The knob can now be released. The flame can now be adjusted to the desired position (high or low flame).
2. In the event of burn-back, i.e. ignition under the burner cap or aeration adjustment shut the gas off immediately and contact a service technician. Do not use the appliance until it has been repaired.
3. In the event of a gas leakage, shut the gas off immediately and contact a service technician. Do not use the appliance until the leakage has been stopped.

#### 4. Cleaning & Maintenance

1. Only clean the appliance after it has cooled down.
2. Use sponge or cloth soaked in soap and warm water to clean the appliance. Avoid using cleaning powders or harsh abrasive. This may cause scratches to the surface.
3. Clean the removable parts using a sponge or cloth soaked in soap and warm water. Burners and flame rings should be dried and be placed back into position correctly.
4. Always keep the thermocouple clean.



5. Place the burner cap in the correct position after cleaning. Place the flame lid ring in the correct position after cleaning. Refer to picture 6. The burner assembly should not move if installed correctly. Incorrect installation will cause inequality flame quality and may damage appliance.

#### 6. ROUTINE MAINTENANCE:

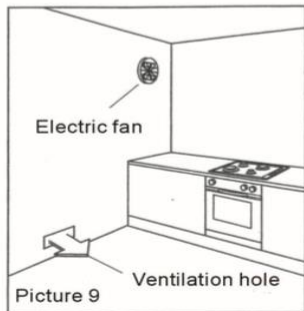
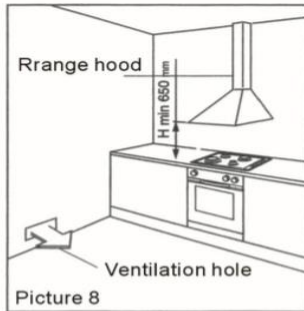
It is recommended that a suitably qualified person service this appliance at least once a year.

- Inspect the gas hose for cracks and chafing marks. Test all connections with a suitable solution, **do not use an open flame.**
- Check the functioning of the flame failure control – adjust if necessary.
- Check the functioning of the ignition device if fitted – adjust if necessary.
- Check that the control knobs turn freely.

### CHOOSE A PROPER PLACE:

Make sure the room is well ventilated.

A minimum of 650 mm clearance above the appliance is necessary.



## 7. Installation

### 1. Remarks:

REMEMBER: From wall to the appliance, the distance should not be less than 35mm. If ventilating hood is used, distance from the working top to the bottom of the hood should not be less than 650mm.

For not built-in structure design there should be a heat insulation device between the appliance's bottom and other units.

For built-in structure design the distance between the appliance and the oven should not be less than 30mm, both should be connected to gas individually.

## 8. Technical Data

Gas Category	13+(28-30/17)	13B/P (30)	
Gas Type	NG (Butane / Propane)	LPG(Butane, Propane or their mixtures)	
Gas Pressure	28-30 mbar / 37mbar	28-30mbar	
The total nominal heat input	10.6kW (771g/h)		
Nominal Heat input	Wor burner 3.3kW (240g/h)	Rapid burner 1st: 2.8kW (204g/h)	
	Semi-rapid burner 1st : 1.75kW (127g/h)	Semi-rapid burner 2nd : 1.75kW (127g/h)	Auxiliary burner: 1.0kW (73g/h)

## 9. Packing List

- gas stove
- instruction booklet
- plastic bag
- hole board foam

## 10. Guarantee Registration

For Guarantee registration please visit: <https://zeroappliances.co.za/guarantee-form/> Complete the online form and click submit.



Or scan the above QR code with your smart device which will take you to the form. Complete the online form and click submit.