

Instruction Manual

Built-In Gas Cooktop



5-ZG-36-SS, 5-ZG-36-SS-LPG



5-ZSS-36X, 5-ZSS-36X-LPG



4-GCW, 4-GCW-LPG



5-GCW, 5-GCW-LPG



2-GCW , 2-GCW-LPG



2-SSW , 2-SSW-LPG

BEFORE YOU BEGIN

Read this manual completely and carefully. Installation of this cooktop must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code. This appliance is ETL certified by Intertek.

Note to Consumer:

Keep the manual for future reference.

This appliance must be properly grounded.

- Proper installation is the responsibility of the installer..
- Product failure due to improper installation is not covered under the Warranty.
- Remove all tape and packaging..
- Make sure the burners are properly seated and level..
- Take the accessory pack out of the packing.
- Check to be sure that no cooktop parts have come loose during shipping.
- IMPORTANT – Observe all governing codes and ordinances.

NOTICE

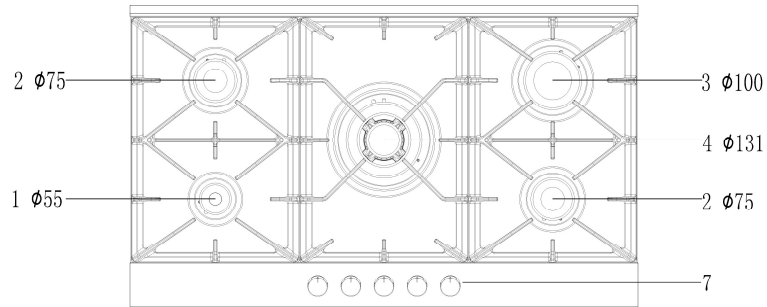
- Prior to installation, make sure gas and pressure supplied is compatible with the appliance settings
- Settings of this appliance are stated on the rating label.
- This gas cooktop is not connected to a combustion products evacuation device. Particular attention shall be given to the relevant requirement regarding ventilation.
- Use of this gas cooktop will produce heat, moisture and products of combustion. Ensure that the kitchen is well ventilated. Keep a window open or install a mechanical ventilation device.

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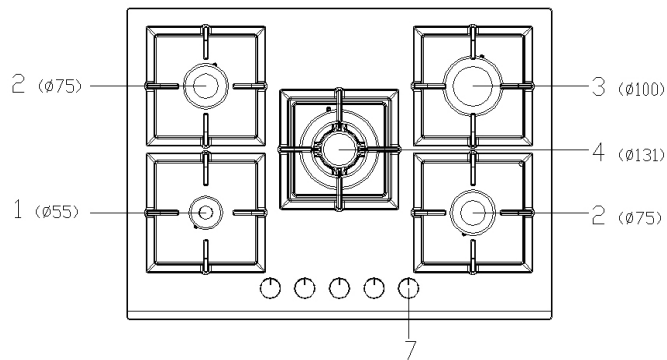
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Congratulations for choosing this appliance, which you will find dependable and very easy to use. This manual will explain how to achieve the best performance and also extend the life of your appliance. Thank you

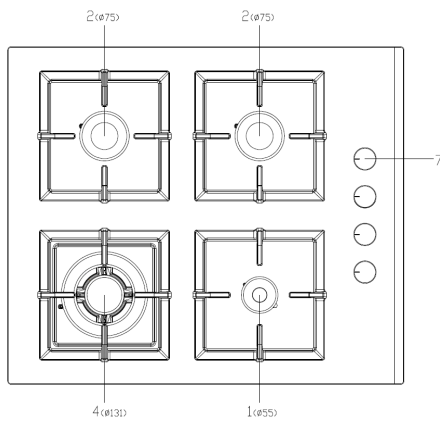
Close-up View



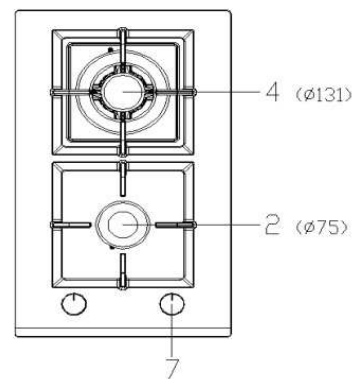
5-ZG-36-SS, 5-ZG-36-SS-LPG, 5-ZSS-36X, 5-ZSS-36X-LPG



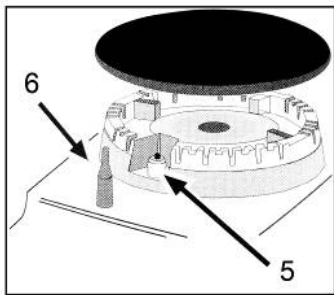
5-GCW, 5-GCW-LPG



4-GCW, 4-GCW-LPG



2-GCW, 2-GCW-LPG, 2-SSW, 2-SSW-LPG



1. Small burner
2. Medium burner
3. Large burner
4. X Large wok burner
5. Ignitor
6. Safety device - If the flame accidentally goes out (spills, drafts, etc.), it stops the delivery of gas to the burner.
7. Control knobs

Using your cooktop

Gas Burners

Position of the corresponding gas burner is indicated on each control knob.

Burners are different in size and power. Choose the most appropriate one for the diameter of the cookware being used.

Each burner has following settings:

- OFF
- High
- Low

Our cooktops are equipped with a safety device

The knob must be kept pressed for about 6 seconds after ignition until the flame/temperature has been detected.

Ignition switch is integrated in the control knob.

To ignite a burner: Simply press the corresponding knob and turn it in the counter-clockwise direction to the high setting and keep pressed until the burner is lit.

Caution: If the flame goes out accidentally, turn off the gas using the control knob and wait at least 1 minute before restarting it.

To turn off a burner: Turn the knob in the clockwise direction until it stops at the OFF position.

Cleaning

Before cleaning or performing maintenance of your gas cooktop, you must disconnect it from the electrical power supply (electrical outlet or battery).

To make sure your cooktop performs properly and safely for a long time, it is extremely important to clean it carefully, thoroughly and often.

Please keep in mind the following:

- The enameled parts and the glass top must be washed with warm water without using abrasive powders or corrosive substances which would cause damage.
- The removable parts of the burners should be washed usually with warm water and dish soap, make sure to remove baked-on substances;
- Automatic ignition pin must be cleaned often and carefully..
- Stainless steel top plate and other SS parts should be cleaned with water/soap combo or approved SS cleaners.
- After each use, the glass surface should be cleaned with a damp cloth to remove dust or food residue. Glass should be cleaned regularly with warm water and mild dish soap.
- Accidental spills must be cleaned immediately to prevent further damage. If something is melted on top the surface, it is OK to use scraper/razor blade to remove it but you must be careful not to scratch the surface itself (Fig 1).

Do not use abrasive sponges or chemically aggressive cleaners, like oven sprays and stain removers (Fig.2);

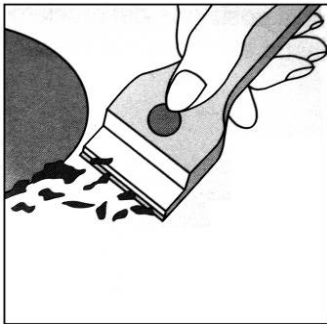


Fig.1

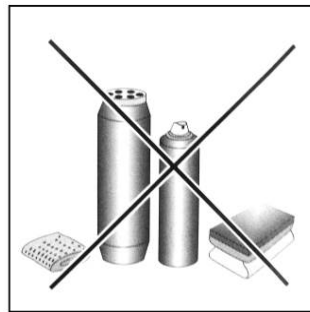


Fig.2

Lubricating the gas valves

Over the time, gas valves may become stuck, making them difficult to operate. In this case, a licensed technician should clean the inside of valve and lubricate it.

Useful tips

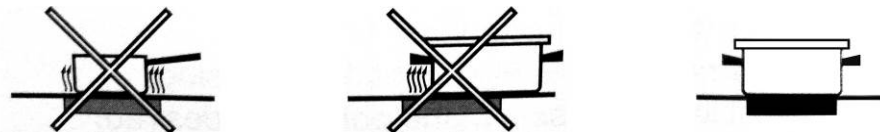
Using the burners

For best performance, follow these general guidelines:

- Use the appropriate cookware for each burner (see table) in order to prevent the flame from reaching the side of the pot or pan.
- Always use cookware with a flat bottom and keep the lid on.

Burner	Ø Cookware diameter (cm)
Small burner	10~14
Medium burner	16~20
Large burner	22~24
X large wok burner	24~26

- The cookware bottom diameter must be the same or larger than diameter of the burner being used.



- Do not use the same cookware for gas and electric burners. High concentrated heat produced by gas cooktops can deform the bottom of the pot. Therefore, you will not achieve the best physical contact/results when using these pots on the ceramic glass surface.

Troubleshooting

First, check and confirm there are no interruptions to the gas and electrical lines.

The burner can't be ignited or the flame is not uniform around the burner.

Check to make sure that:

- The gas holes on the burner are not clogged.
- All of the removable parts that make up the burner are placed properly.
- There is no excessive air flow around the cooking surface.

The burner ignites but won't stay lit.

Check to make sure that:

- You press the knob all the way;
- You keep the knob pressed long enough to activate the thermal switch.
- The gas holes on the burner next to thermal switch are not clogged

The flame goes out when knob is on "Low" setting.

Check to make sure that:

- The gas holes on the burner are not clogged.
- There is no excessive air flow around the cooking surface.
- The minimum has been adjusted correctly (see the section titled "Minimum Regulation").

The cookware is not stable.

Check to make sure that:

- The bottom of the cookware is perfectly flat.
- The cookware is centered correctly on the burner..
- The support grids have not been inverted.

If you have checked all of the above and the cooktop still does not work properly, please call Customer Service and provide:

- Detailed description of problem.
- Cooktop model number
- Your name
- Date and place of purchase

Installation

Our cooktops are sold all over the world and due to different regulations, we strongly recommend that installation or any type of service is done by a certified technician that is familiar with local codes in your area

IN THE COMMONWEALTH OF MASSACHUSETTS

This product must be installed by a licensed plumber or gas fitter. When using ball type gas shut-off valves, they shall be the T-handle type. A flexible gas connector, when used, must not exceed 3 feet in length.

FOR YOUR SAFETY WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death. Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS

Do not try to light any appliance. Do not touch any electrical switches, Do not use any phone in your building. Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier instructions. If you cannot contact your gas supplier, call the fire department. Installation and service must be performed by a qualified installer, service agency or the gas supplier.

Countertop cut out requirements

Model	Opening size
5-ZG-36-SS 5-ZG-36-SS-LPG 5-ZSS-36X 5-ZSS-36X-LPG	840x480mm
4-GCW, 4GCW-LPG 5-GCW, 5-GCW-LPG	560x480mm
2-SSW, 2-SSW-LPG 2-GCW, 2-GCW-LPG	270x480mm

Installation Instructions

The following instructions are for the qualified installer, so the installation and maintenance procedures can be done in the most professional and expert manner.

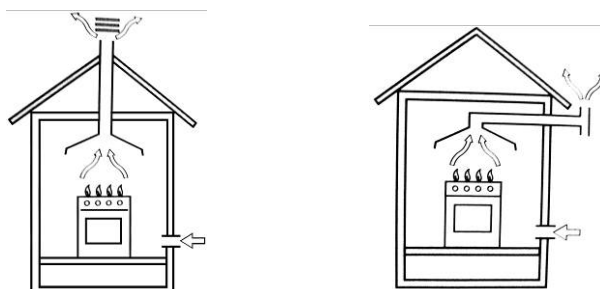
Important: Unplug the electrical connection before performing any maintenance work.

Positioning of gas cooktop

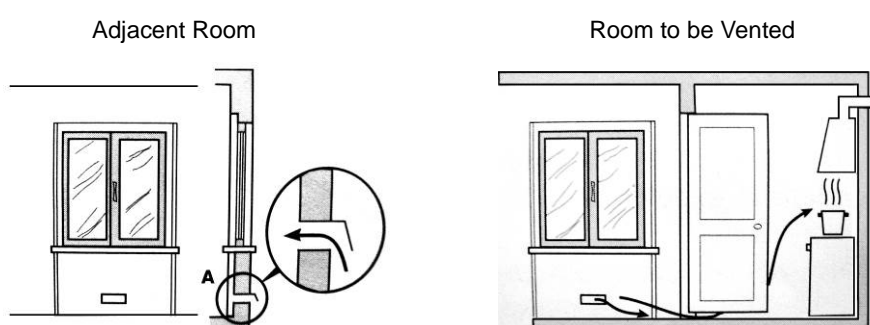
Important: this unit may be installed and used only in permanently ventilated rooms.

Requirements that must be followed:

- The room must be equipped with a ventilation system which would evacuate smoke and combustion gases.
- This is to be done by hood or electric ventilator.



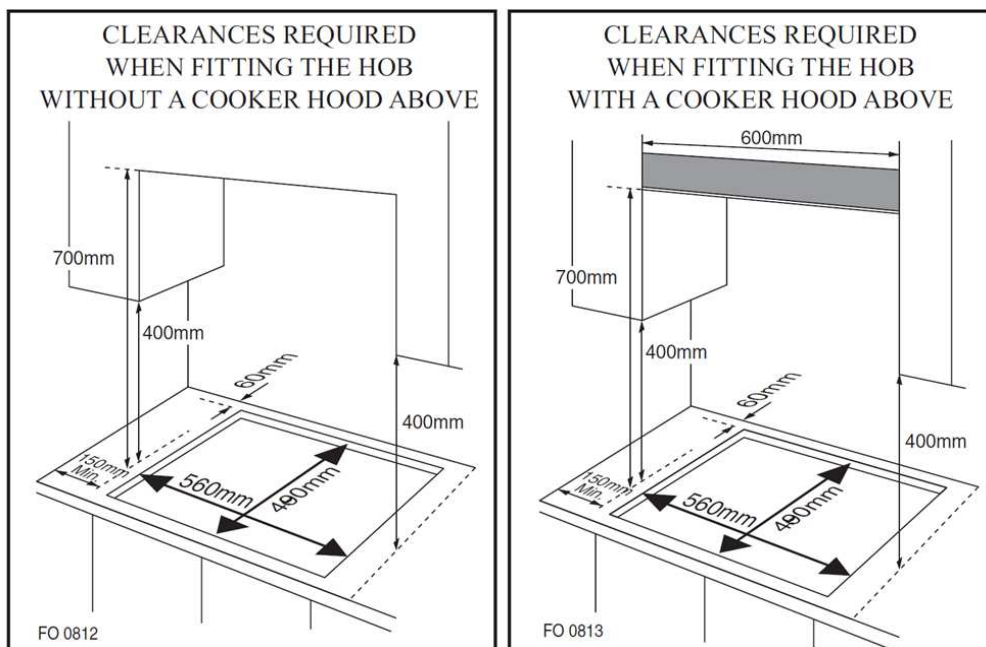
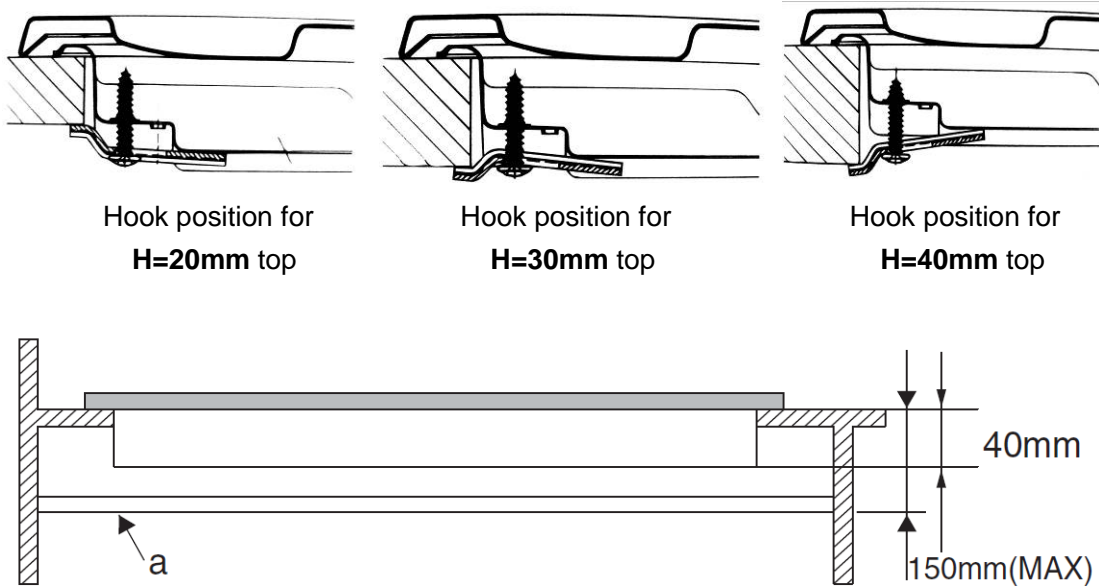
- The room must have sufficient air flow to allow proper combustion. Air flow can not be less than 2 m³/h per kW of installed capacity. The air supply duct should have diameter of minimum 4".
- Room can also be vented indirectly through adjacent rooms that have ventilation ducts to the outside.



- In case of prolonged use of the gas cooktop, it is recommended to intensify ventilation by opening windows or increasing the power of the air intake and exhaust system (if present).
- Rooms where LPG tanks are installed must be equipped with ventilation to the outside. Tanks must be kept away from any heating source.

Installation of built-in gas cooktop

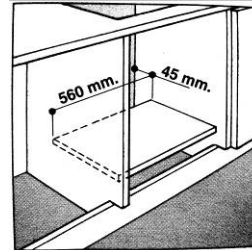
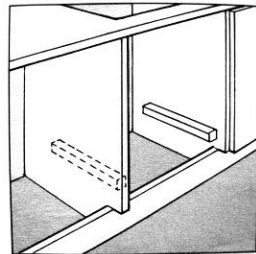
- Cooktop can be installed in a kitchen, dining room or any other dry room.
- Included hardware (hooks, screws) will secure the cooktop to surrounding surfaces, 20 to 40 mm in thickness



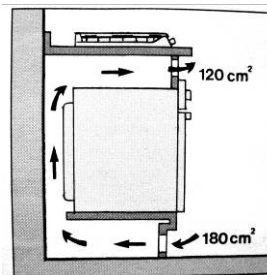
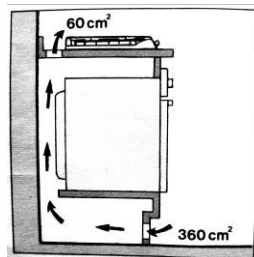
- When the gas cooktop is not installed on a built-in oven, a wooden panel must be inserted for insulation.
- This panel must be placed at least 20 mm away from the bottom of cooktop.

Important:

- If the cooktop is being installed on a built-in oven, the oven should be placed on two wooden strips and if placed on interior cabinet surface, remember to leave an opening of at least 45 x 560 mm from the back side.



- When installed on a built-in oven without forced ventilation, air inlets and outlets are required for proper cabinet ventilation.



Gas connection for gas hob

Gas appliance should always be connected to the gas supply by an authorized installer. During installation it is essential to install an approved gas valve to isolate the supply from the appliance for future needs. Connection must be done in accordance with the local regulating laws and make sure cooktop is preset to be used with same kind of gas that is being supplied/connected.

Important: The pressure regulator that is included with your appliance is adjustable and has been preset to your cooktop. It **MUST** be attached to the cooktop and used regardless of the gas source. If your gas source is a LPG tank, a standard pressure regulator **MUST** be present as well at the tank outlet.

Important: For safety and proper functioning of the appliance, gas pressure must conform to the specifications given in table 1 "Burners and Nozzle Specifications".

Connection to non-flexible tube

(copper or steel)

- Connection to the gas source must be done in such a way as to not to create any stress points to any part of the gas cooktop.
- Cooktop is supplied with an adjustable "L" shape connector and a gasket.
- Connector should be dismantled and the gasket must be replaced.
- Gas feeding connector is threaded 1/2".

Connection to flexible steel tube

- Gas feeding connector is threaded 1/2" for round gas pipe. Only use pipes and gaskets that conform to the current standards.
- The maximum length of the flexible pipes must not exceed 2000mm/79.74".
- Once the connection has been done, make sure that the flexible metal tube does not touch any moving parts..

Check the Seal

- After the appliance is installed, check for leaks to ensure all the connections are properly sealed.
- Use a soapy water to test, never use flame.

Electrical Connection

- Appliance is equipped with standard 110V plug used in North America.

Table1: Burners and Nozzle Specifications

Adjusting your cooktop to different types of gas

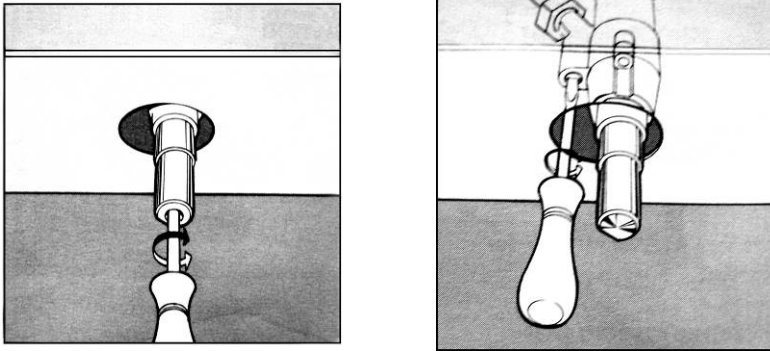
	NG		LPG	
Burner	Burner Capacities (BTU)	Nozzle 1/100 (mm)	Burner Capacities (BTU)	Nozzle 1/100 (mm)
Small	2800	75	2800	53
Medium	5000	100	5000	68
Large	6500	115	6500	79
X Large	9500	130	9500	93
Supply pressure	12.5mbar		25mbar	

- Inside the package, you will find an extra set of burner nozzles necessary for the gas type conversion.
- Keep them with your manual and if you ever need to switch to a different gas type, you will have the proper nozzles to do it.
- Switching gas source/replacing nozzles and properly adjusting them is a delicate task and should always be performed by a certified technician.
- Pressure regulator supplied is adjustable and MUST be properly set when different nozzles are installed.

After the conversion to another gas type is done, make sure you've placed a label containing that information on the appliance.

Valve adjustment

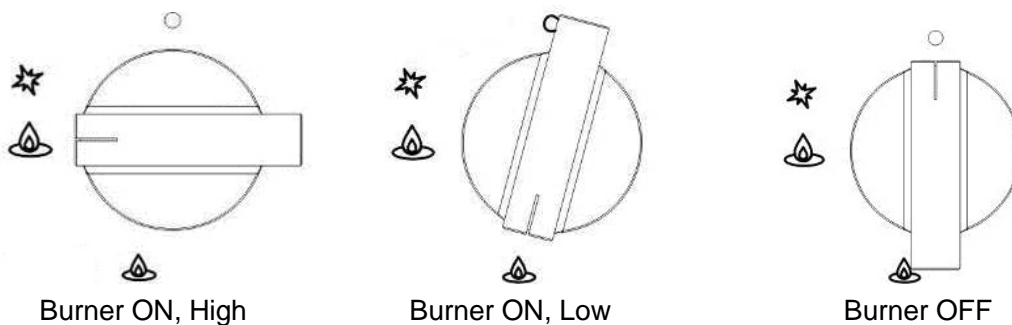
- Valve adjustment should be done with the control knob set at Burner ON small/low flame position.
- Remove the knob, and adjust the flame with a tiny screwdriver.



To check the adjusted flame, start the burner and run it in the high setting for 10 minutes. Then turn the knob into the low setting. The flame should not extinguish nor move to the nozzle. If it does, readjust the valves.

Flame selection

- As the burners are adjusted correctly, the flame should be light blue, and the inner flame should be clear.
- The size of flame depends on the position of the related control knob.
- High/Low settings



- The burner should be on high setting during the initial phase of cooking to bring food to boil quickly.
- Then it should be on low setting to maintain the cooking temperature.

Never operate your cooktop with control knob set between the Burner OFF and Burner ON/High positions.

- High amount of energy can be conserved when the cooktop is used correctly with appropriate cookware
Up to 60% by using proper size cookware.
Up to 60% when correct heat setting is used.
- It is essential for efficient and energy-saving operation that the burners are kept clean at all times (in particular the flame slots and nozzles).

Different types of gas

TABLE 2: Settings for different types of gas

Burner	NG	Pressure	Nozzle diameter	Nominal Charge				Reduced Charge	
		mbar	1/100mm	g/h	l/h	BTU	kcal/h	kW	kcal/h
Small	NG	12.5	75	—	76	2800	702	0.40	344
	LPG	25	53	66.5	—	2800	702	0.40	34
Medium	NG	12.5	100	—	134	5000	1268	0.60	516
	LPG	25	68	119	—	5000	1268	0.60	516
Large	NG	12.5	115	—	183	6500	1694	0.90	774
	LPG	25	79	156	—	6500	1694	0.90	774
X Large	NG	12.5	130	—	260	9500	2374	1.50	1290
	LPG	25	93	224	—	9500	2374	1.50	1290