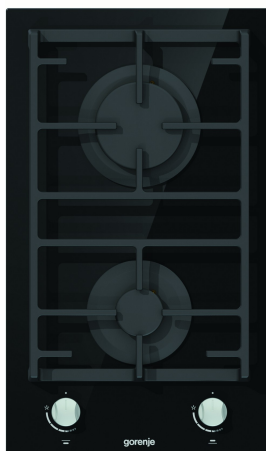
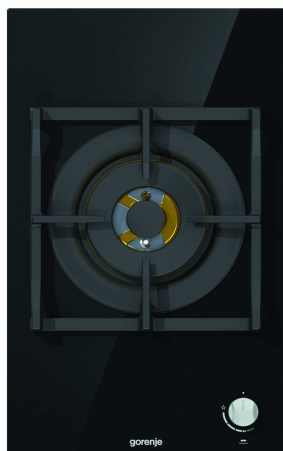


HK

INSTALLATION AND OPERATION INSTRUCTION



BUILT-IN GAS HOB

GCW311K-HK - 731166

GC321K-HK - 731167

For Hong Kong Town Gas

Preface

Thank you for buying one of our products.

We are sure that this new, modern, functional and practical appliance, made using the finest quality materials, will fully satisfy your requirements. This new appliance is very easy to use, but in order to obtain the best results, we strongly recommend that you read this booklet carefully before use.

These instructions are valid exclusively for countries the identification symbols of which appear on the cover of the instruction booklet and the label on the appliance.

The manufacturer cannot be considered responsible for any damages to people or to things in the event of incorrect installation or improper use of the appliance.

ATTENTION!

- **According to the Gas Safety Ordinance of Hong Kong, any gas installation works including the installation of appliances and connection tubing, must be undertaken by registered gas installers who are registered for that appropriate classes and be employed by registered gas contractors.**
- **Use approved gas tubing bearing EMSD approval marking (such as: 機電工程署批准 EMSD APPROVAL GTXXXX) for connection to appliances, or other appropriate methods accepted by EMSD.**
- **CAUTION: This appliance must only be installed and used in rooms with permanent ventilation to local standards.**

The Manufacturer cannot be held responsible for any imprecision due to printing or copying errors contained in this booklet. The figures shown are purely indicative. We reserve the right to make any changes to our products which we consider to be necessary or useful, also in the interest of the user, without affecting their essential characteristics in terms of functionality and safety. This cook top was designed to be used exclusively as a cooking appliance: any other use (such as heating rooms) is considered to be improper and dangerous.

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technician**

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Safety precautions

- To avoid any possible hazard, the appliance must be installed by Registered Gas Installer employed by Registered Gas Contractors only.
- During the operation of gas burners, the room may be filled with extra heat and humidity, so it is necessary to assure adequate ventilation by keeping the natural air vents and by activating the mechanical aeration device (suction hood or ventilating fan).
- During the prolonged use of the appliance, or during a very intense use, more ventilation will be required. This can be achieved by opening a window or by increasing the power of the mechanical exhausting system.
- Never use the burners if the flame of the outlet gas is unstable.
- In case you should smell gas in the room, immediately shut the main gas supply valve, extinguish all open fires (including the cigarette), and abundantly ventilate the room. Avoid using the telephone or operate any electrical switches and appliances; leave the premises at once and notify your neighbours by knocking on their doors for immediate evacuation when the gas leak is serious or when the situation is uncertain; leave the building by the stairs, dial 999 to notify the Fire Services Department, and call your gas supply company for sending their emergency personnel to the scene to deal with the gas leak. Let your gas supply company check all your gas installation for safety before you use gas again.
- The main gas supply valve must be shut also in case you do not intend to use the gas burners for any considerable amount of time (i.e. leaving for a vacation).
- Particular cooktop areas (especially the hotplates) may become very hot during operation. Do not let small children in the vicinity of the cooker and warn them about the danger of burns.
- Hot grease is highly inflammable, so pay extra attention when preparing food with grease or oil. Frying in fat or oil (chips) may be carried out only under constant surveillance.
- Hotplates may not operate empty, without dishes placed on top.
- Never use the appliance for heating of the room.
- In case of any detected malfunction immediately suspend the appliance from the main gas and electricity supply and call the service.
- The appliance is manufactured in compliance with the relevant effective safety standards. Nevertheless, we strongly recommend that persons with impaired physical, motoric, or mental capacity, or persons with inadequate experience or knowledge, do not use the appliance unless attended by a qualified person. The same recommendation applies when the appliance is used by persons of less-than-legal age.
- User should not leave the gas stove unattended while cooking.

Special warning for glass ceramic hob

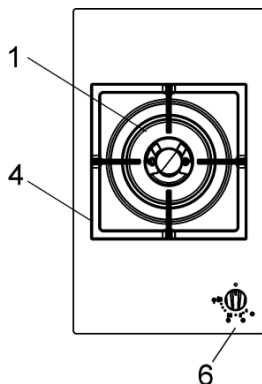
The top panel of this cooker is made of ceramic glass which is safer than normal glass for this application. However, the following safety precautions for using gas hob with glass top panel should also be noted in order to prevent the glass top panel from breaking:

- Clean the burner assembly frequently to maintain a clear gas passage on the flame distributor. Clean and tidy up the flame distributor after spillage of food and liquid once the hob is turned off and burner assembly cooled down.
- Turn off the gas appliance immediately if abnormal noise propagates from the gas appliance and contact gas supply company or gas hob importer for inspection.
- Do not use oversized utensils for cooking. Please refer to Instructions for use in P.7.
- Do not impact the glass surface with sharp or hard objects or place heavy objects on the glass surface.
- If you notice any cracks on the ceramic glass surface, stop using the hob immediately because there is danger of electric shock! Switch all burners off and disconnect the hob from the mains by unplugging the mains lead or switch off the fuse. Call service assistance.
- Sand particles or rough wrought iron pot bottoms may also produce scratches upon the glass ceramic surface.
- In case the glass ceramic hob is used as a worktop it may be damaged or scratched. Never heat up the food in aluminum foil or plastic dishes, otherwise you may damage the hob or cause melting of material and fire.

Description of the hob

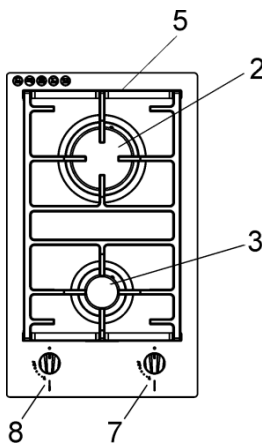
Model:

GCW311K-HK - 731166



Model:

GC321K-HK - 731167



1 Ultra Rapid Double Crown

- 5000 W

2 Rapid gas burner

- 3000 W

3 Auxiliary gas burner

- 1100 W

4 Pan support for 1 Burner

5 Pan support for 2 Burners

6 Burner n°1 control knob

7 Burner n°2 control knob

8 Burner n°3 control knob

Instructions for use

BURNERS

A diagram is screen-printed above each knob on the front panel. This diagram indicates to which burner the knob is corresponding to. After opening the gas mains, light the burners as described below:

- Push the knob of the burner fully down and turn it in an anticlockwise direction until it reaches the "Full on position" (large flame in FIG. 1 ☆).
- Keep pressing the knob for about 10 seconds once the burner has ignited.
- Adjust the flame depending on your need by turning the control knob between



and



. Each burner has following input power in range:



GCW311K-HK - 731166 (Burner 1):	1800W	-	5000W
GC321K-HK - 731167 (Burner 2):	800W	-	3000W
(Burner 3):	450W	-	1100W

- If the flame does not light after a few attempts, check that if the burner crown cap, outer burner cap and burner crown are correctly positioned or not. (see P.9 Fig.6 / 7)
- To turn off the flame, turn the control knob clockwise to the ● symbol.
- Before removing pans from the burners, always lower or turn off the flame.

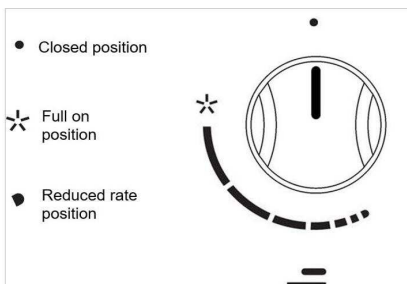


FIG. 1

CAUTION

If you failed to ignite the burner after 15 seconds, shut the burner off and wait for at least one minute before the next attempt.

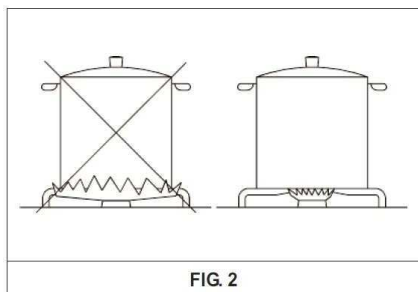
If the burner flame goes out (for whatever reason), shut the burner off and wait for at least one minute before the next attempt.

Instructions for use

FOR CORRECT USE OF THE HOBS

Bear in mind the following indications in order to achieve maximum efficiency with the least possible gas consumption:

- Use only pans of dimensions which is suitable for the burner, as shown in the table below and FIG.2.



<i>Burners</i>	<i>Power W</i>	<i>Pan Ø in cm</i>
Ultrarapid D.R	5000	24 - 26
Rapid	3000	20 - 22
Auxiliary	1100	10 - 14

- As soon as a liquid comes to the boil, take care of turning the flame down to a level that will just keep it boiling.
- Always place a lid on the pans.

WARNINGS AND ADVICE:

- During cooking processes involving fats or oils, watch your food carefully because these substances may catch fire if brought to high temperatures.
- During, and immediately after operation, some parts of the cook top are very hot: avoid touching them.
- The pan support can be loaded with utensil of maximum total weight of 15KG.
- Put the utensils on the pan support gently.

Instructions for use

(*) AIR INLET: SEE INSTALLATION CHAPTER

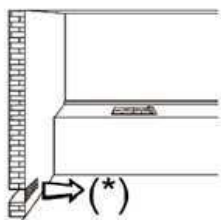


FIG. 3

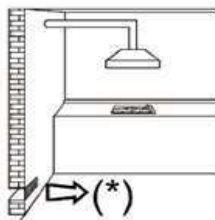


FIG. 4

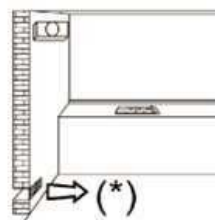


FIG. 5

WARNINGS AND ADVICE:

- Use of a gas cooking appliance produces heat and moisture in the room in which it is installed. The room must therefore be well ventilated by keeping the natural air vents (see FIG. 3) and by activating the mechanical aeration device (suction hood or ventilating fan FIG. 4 and FIG. 5).
- Intensive and lengthy use of the appliance may require additional ventilation. This can be achieved by opening a window or by increasing the power of the mechanical exhausting system.
- When built-in gas hob is installed on top of stove cabinet, please check that there is provision for ventilation at the cabinet and do not store any flammable materials, sprays or pressurized containers inside the stove cabinet.

Cleaning

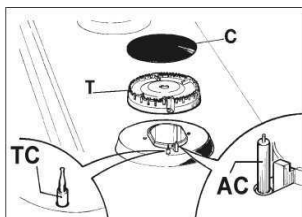


FIG. 6

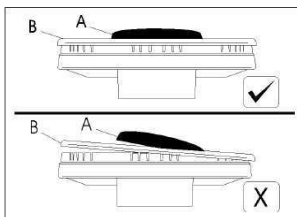


FIG. 7

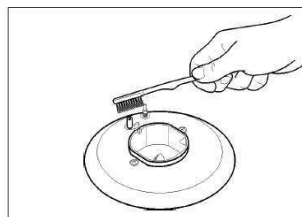


FIG. 7/A

Component	Name
A	Inner Burner Crown Cap
B	Outer Burner Cap
C	Burner Crown Cap
T	Burner Crown
TC	Safety Device
AC	Ignition Plug

- Periodically wash the hot plate, the enamelled steel pan support, the burner crown caps "A" and "C", outer burner cap "B", and the burner crown "T" (see FIG. 6 and 7) with lukewarm soapy water. Ignition plug "AC" and safety device "TC" (see FIG.6) should also be cleaned
- Clean the burner head gently with a small nylon brush as shown (see FIG.7/A) and allow fully dry. Do not wash the component in the dishwasher. It is very important to clean the surface soon after every use.
- Do not allow vinegar, coffee, milk, salted water, lemon or tomato juice from remaining in contact with the enamelled surfaces for long period of time.
- Do not clean using abrasive metal scourers, powder abrasives or corrosive sprays. Use a wet sponge is sufficient.

WARNINGS AND ADVICE:

When reassembling the components, beware of following recommendations:

- Check and make sure that the gas passage in the burner crown "T" (FIG. 6) is not blocked by foreign objects.
- Make sure the burner crown caps "A", "B" and "C", (FIG. 6and 7) are correctly positioned on the burner crown. The caps are correctly positioned when they are perfectly stable. Any incorrect positioning of the burner crown cap as shown in the lower part of Fig. 7 will result in the burnout and deformation of burner crown cap and leading to blockage of gas passage on the burner crown, resulting in the flame not being able to burn externally and returning partially to the bottom of the glass panel. Abnormal build-up of heat at the bottom of the glass panel will eventually lead to breaking of the glass panel.
- The pan support must be placed in the appropriate centering pins for perfect stability.
- Do not use jet of steam to clean the appliance.
- To avoid difficulties with lighting, clean the ignition plug "AC" (ceramic and electrode) and safety device "TC" (FIG.6) regularly.

IMPORTANT:

When removing the burners for cleaning, make sure all parts are correctly repositioned.

Service and Maintenance

ATTENTION!

Any service and maintenance must be carried out by Registered Gas Installer.

Disconnect the appliance from the gas and electricity supplies before carrying any service and maintenance.

REPLACING COMPONENTS

- To replace the components, it is necessary to remove the pan support, gas burners, knobs, and the flanges by unscrewing the screws (FIG. 15) and removing the ceramic glass surface. Then it is possible to replace the burners, the taps (FIG. 16 -17) and the electrical components (FIG. 18).
- We advise you to change the seal "D" (FIG.17) every time you replace a valve, in order to guarantee a perfect seal between the body and the ramp.

GREASING THE VALVES (see FIG. 19 - 20)

If the movement of a valve is not smooth, grease it immediately following the instructions below:

- Dismantle the body of the valve.
- Clean the cone and its housing with a rag soaked in thinners.
- Lightly grease the cone using appropriate grease.
- Insert the cone, manoeuvre it several times, remove it again, remove the excess grease and ensure that the gas channels are not blocked.
- Re-assemble all the parts

To facilitate the work of the maintenance operator, we have prepared a table, printed on the next page, indicating the power cable types and sections.

Service and Maintenance

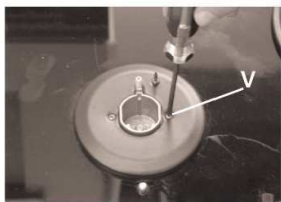


FIG. 15



FIG. 16

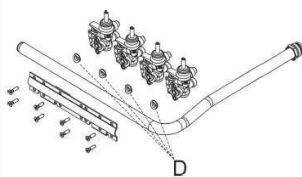


FIG. 17



FIG. 18



FIG. 19



FIG. 20

POWER CABLE TYPES AND SECTIONS

TYPE OF HOB	TYPE OF POWER	CABLE MONOPHASE
Gas hob	H05 RR-F	Section 3 x 0.75 mm ²

CAUTION!!!

Cable replacement must be carried out by Registered Gas Installer. When replacing the power cable, the earth conductor “B” must be kept longer than the phase conductor (FIG. 21) and must also observe the warnings indicated in Electrical Connection in P.17.

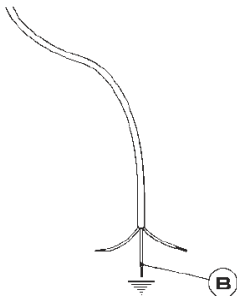


FIG. 21

Technical Data



Model	GCW311K-HK - 731166	GC321K-HK - 731167
Dimension (H/W/D) mm	58 / 300 / 505	58 / 300 / 505
Voltage / Frequency	AC220 – 230V, 50Hz	AC220-230V, 50Hz
Output (kW)	Min: 1.8 Max: 5.0	Rear (2) Min: 0.8 Rear (2) Max: 3.0 Front (3) Min: 0.45 Front (3) Max: 1.1
Total Output (kW)	5.0	4.1
Pressure	15mbar	15mbar
Normal Consumption Rate (l/h)	1133	Rear (2): 680 Front (3): 249
Injector Diameter (1/100mm)	2 x 230 + 110	Rear (2): 220/14 Front (3): 130/8

Instructions for installation

Installation

Requirements

INSERTING THE HOB

Make an installation opening in the worktop to accommodate the hob, using the critical dimension indicated in FIG. 9 to ensure best fit of the appliance. (see FIG. 9 and FIG. 10).

The appliance can be installed with just one lateral wall (to the right or left of the hob), higher than the hob and positioned at a minimum distance as described in the table below.

When installing built-in gas hob on top of stove cabinet, please check that there is provision for ventilation at the cabinet to ensure proper operation of the gas hob.

Do not store any flammable materials, sprays or pressurized containers inside the stove cabinet.

MEASUREMENTS TO OBSERVE (in mm)

	A	B	C	D	E	F
Sizes (mm)	282	482	59	59	100 min.	70 min.

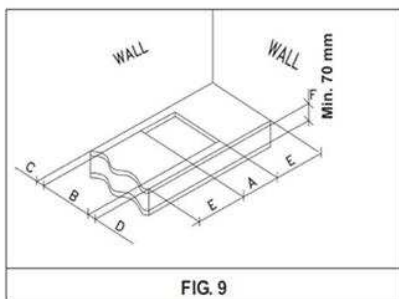


FIG. 9

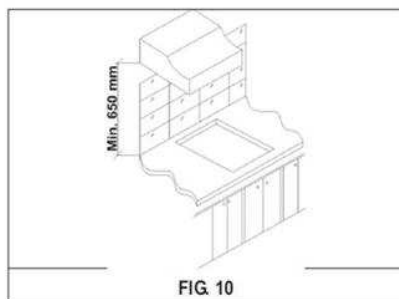


FIG. 10

Instructions for installation

Installation Requirements

FITTING THE HOB

The hob is equipped with a special gasket to avoid any infiltration of liquid into the unit. Apply this gasket correctly following instructions below:

- Cut it into 4 strips of the lengths suitable to fit it along the 4 sides of the glass.
- Remove the pan support, burner crown and the burner caps and turn the hob upside down, taking care not to damage the ignition plugs and the thermocouples.
- Place the adhesive side of the gasket "E" (FIG. 11) correctly under the edge of the hob. It is important to fix this gasket evenly without gaps or overlapping to prevent liquid from seeping underneath the hob.
- Put the hob in the installation opening and fix it using the appropriate screws "F" to the fastening hooks "G" (see FIG. 12).
- In order to avoid accidental contact with the overheated surface of the cabinet during use, it is necessary to install a wooden divider at a minimum depth of 70mm (FIG. 9) from the top, fixing it in place with screws.

Caution: Do not allow the glass (A) lay directly on the work top. It should be the bottom shelf (B) to be in touch with the work top (see FIG.11/A)

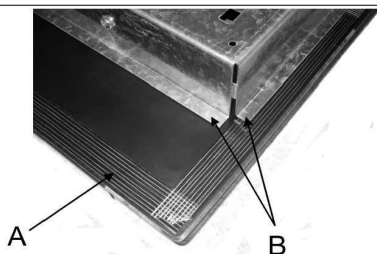


FIG. 11/A

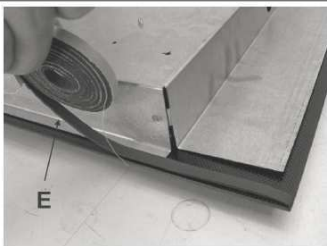


FIG. 11

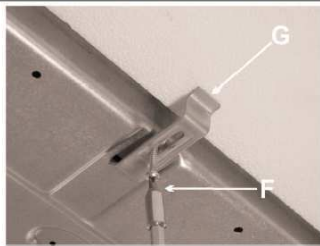


FIG. 12

Instructions for installation

IMPORTANT INSTALLATION SPECIFICATIONS

- Panels and furniture lining of the kitchen cabinet next to the appliance must be able to withstand a temperature of 90°C.
- The adhesive gasket used at the cabinet must be able to withstand a temperature of no less than 150 °C, otherwise it could come unstuck.
- This appliance is not connected to a device able to dispose of the combustion fumes. It must therefore be connected in compliance with the above mentioned installation standards. Particular care should be paid to the following ventilation.

Installation Requirements

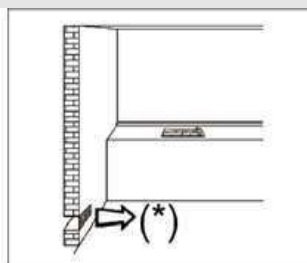


FIG. 3

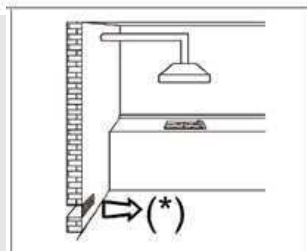


FIG. 4

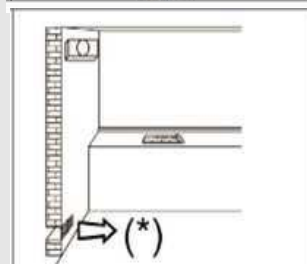


FIG. 5

ROOM VENTILATION

- It is essential to ensure that the room in which the appliance installed is permanently ventilated in order to operate correctly.
- The necessary amount of air is that required for regular gas combustion and ventilation of the room, which must not be less than 20m³.
- Air must naturally flow through permanent openings in the walls of the room. These openings must have an unobstructed cross section of at least 100 cm (see FIG. 3).
- Construction of the openings must ensure that the openings will not be blocked.
- If it is not feasible to provide these openings in the room where the appliance is installed. The necessary air may be taken from an adjacent room, provided that:
 - This room is not a bedroom or a hazardous environment
 - This room is not in a vacuum
 - The ventilation between the room where the appliance is installed and the adjacent room is guaranteed by permanent openings.
- Gas cooking appliance must discharge their flue gases through hoods connected directly to flues or the outdoors (FIG. 4).
- If it is not possible to install the hood, a ventilating fan must be installed on the outside wall or the window of the room (FIG.5).
- Intensive and lengthy use of the appliance may require additional ventilation. This can be achieved by opening a window or by increasing the power of the ventilating device.

Instructions for installation

Connection to the gas supply

IMPORTANT:

This appliance does not need to be fitted with External Gas Governor.

GAS CONNECTION

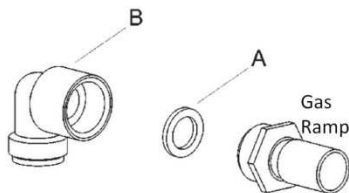
Before connecting to the appliance, check that the values on the data label affixed to the underside of the cooktop correspond to those of the gas and electricity mains in home. A label on the appliance indicates the regulating conditions: type of gas and working pressure. Gas connection must comply with the pertinent standards and provisions in force.

WARNINGS:

- The gas inlet union on the appliance is a 1/2" gas parallel male type in compliance with ISO 228-1 standards.
- Installation of stainless steel hose must ensure that it never comes into contact with mobile parts of the built-in cabinet (eg.drawers). Furthermore, it must not pass through compartments that could be used for storage purposes.

CAUTION:

Once the gas connection elbow has been fitted, and if you need to remove it or change its position, it is important to place the gasket (A) in-between the elbow (B) and the gas ramp before you tighten it.



Instructions for installation

Connection to the electricity

ATTENTION:

Before performing any service on the electrical part of the appliance, it must absolutely be disconnected from the electricity connection.

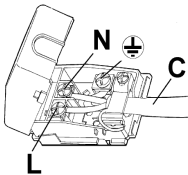


FIG. 13

ELECTRICAL CONNECTION

The electrical connections of the appliance must be carried out in compliance with the provisions and standards in force. Before connecting the appliance, check that:


- The voltage matches with the value shown on the specification plate and the section of the wires of the electrical system.
- The electrical capacity of the mains supply and current sockets suit the maximum power rating of the appliance (check the data label fixed at the underside of the hot plate).
- The socket or system has an efficient earth connection in compliance with the provisions and standards in force. The manufacturer declines all responsibility for failing to comply with these provisions.

When the appliance is connected to the electricity main by a socket:

- Fit a standard plug suited to the load indicated on the data label to the cable.
- Fit the wires following FIG.13

Letter L (live) = brown wire;

Letter N (neutral) = blue wire;

Earth symbol  = green - yellow wire.

- The power supply cable must be well positioned that it will not come into contact with hot surface at temperature of 90 °C or above.
- Never use shunt adaptor for connection since these could create false contacts and lead to dangerous overheating.
- The plug must be easily accessible.

When the appliance is connected directly to the electricity main:

- Install an omnipolar circuit-breaker between the appliance and the electricity main. This circuit-breaker should be sized according to the load rating of the appliance and has a minimum 3 mm gap between its contacts.
- Remember that the earth wire must not be interrupted by the circuit-breaker.
- The electrical connection may also be protected by a high sensitivity differential circuit- breaker. You are strongly advised to fix the relative yellow-green earth wire to an efficient earthing system.

Troubleshooting guide

Important

Repairs must be done by Registered Gas Installer only. Any unskilled attempt to repair the appliance is extremely dangerous. Before attempting any repairs, disconnect the appliance from the mains by removing the fuse or unplugging the mains lead from the mains socket. Any unskilled attempts and/or repairs may cause electric shock and short circuit. To avoid such injuries any repairs may be performed only by Registered Gas Installer.

Keep these instructions always on hand and if you sell the appliance hand them over to the new user. Following are some simple advice how to repair minor faults:

Problem	Possible Cause	Solution
The electric ignition does not work.	There is no electrical supply.	Check the unit is plugged in and the electrical supply is switched on.
The burner fails to ignite.	The gas tap could be closed.	Check that the gas tap is open.
The gas ring burns unevenly.	Burner crown maybe occluded by food residues.	Clean the burner crown according to cleaning instructions to make sure that the burner crown is clear of food residues.
Burner flame suddenly changes.	Incorrect assembly of burner components.	Assemble the burner components correctly.
Ignition of burners takes excessively long.	Incorrect assembly of burner components.	Assemble the burner components correctly.
The flame goes off after ignition.	Early release of control button. Control button is not pushed in firmly.	Keep the button pressed longer. Before releasing the button, give it one final solid push.
The color of the pan support has changed.	Normal situation, caused by the high temperature.	Clean the pan support with metal cleaning agents.
Electric ignition of burners does not function.	Food residues or detergent block the contact between the ignition device and the burner.	Open and clean carefully the opening between the ignition device and the burner.
Burner crown caps look ugly.	Usual staining.	Clean the crown cap with metal cleaning agents.