

## OPERATING INSTRUCTION

### Built in gas hob



**HH-782GG/ 534.01.535**



**HH-783GG/ 534.01.545**



**HH-782GGA/ 534.01.575**



**HH-783GGA/ 534.01.585**



**HH-752GS/ 534.01.504**



**HH-753GS/ 534.01.512**

**Hafele (Thailand) Limited.**

**57 Soi Sukhumvit 64, Sukhumvit Rd., Bangchak, Phrakanong, Bangkok 10260  
Telephone: (02) 741-7171**

## OPERATING INSTRUCTION

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## OPERATIONS

### 1. TO IGNITE BURNERS

- Open the gas valve
- Burner

This is Double Ring Burner, having Max., Med. and Min. flame position, each flame position can be selected as per following procedures. "push Ignition knob and turn it anti-clockwise to Max. position until you hear CLICK SOUND, then both Outer and Simmer Burners will burn in Max Power. Turn it further to Min. position where Outer Burner will go out, leaving only Simmer Burner burning. Turn it back to Med. position where Both Outer and Simmer Burners will burn in turned-down power."

### 2. IF FAIL TO IGNITE BURNERS

- Turn Ignition Knob back to OFF position and repeat above Ignition Procedures.

### 3. TURNING OFF BURNERS

- Return Ignition Knob to OFF position.

## 4. NOTICE

- Take care that juice does not overflow since it will spoil the burner.
- Don't touch the parts of Burner or Pan Support or Casing since the surface of these parts will be very hot during operation.

## NAME OF PARTS



- TOP PLATE
- SIMMER BURNER

- BURNER HEAD
- IGNITION KNOB

- PAN SUPPORT

## SPECIFICATION

Product	<b>Two Burner Glass Hob</b>	<b>Two Burner SS Hob</b>	<b>Three Burner Glass Hob</b>	<b>Three Burner SS Hob</b>
Model	HH-782GG/ 534.01.535	HH-752GS/ 534.01.504	HH-783GG/ 534.01.545	HH-753GS/ 534.01.512
Ignition	Battery	Battery	Battery	Battery
Overall Dimension	780x460mm	750x450mm	780x470mm	750x450mm

Product	<b>Two Burner Glass Hob</b>	<b>Three Burner Glass Hob</b>
Model	HH-782GGA/ 534.01.575	HH-783GGA/ 534.01.585
Ignition	Battery	Battery
Overall Dimension	780x460mm	780x460mm

Gas Consumption				
Type of Gas	HH-782GG/ 534.01.535	HH-752GS/ 534.01.504	HH-783GG/ 534.01.545	HH-753GS/ 534.01.512
	Max. Power	Max. Power	Max. Power	Max. Power
	kW/h	kW/h	kW/h	kW/h
L.P.G.	4.2	4.0	4.0/1.8	4.0/1.8

Gas Consumption		
Type of Gas	HH-782GGA/ 534.01.575	HH-783GGA/ 534.01.585
	Max. Power	Max. Power
	kW/h	kW/h
L.P.G.	4.5	4.5/1.1

## CAUTION

1. Check to see if all the following items are included with your cooker:

Model	HH-782GG	HH-752GS	HH-783GG	HH-753GS
	HH-782GGA		HH-783GGA	
Ignition Knob	2	2	3	3
Pan Support	2	2	3	3
Burner Head	2	2	3	3
Simmer Burner Head	2	2	3	3

2. Place Ignition knob into the Gas Valve Shaft and push it inwards firmly.
3. Place Simmer Burner Head.

## INSTALLATION

### 1. NOTE

- Confirm that you have the right model for your type of gas supply;
- When unpacking, make sure that all of the parts of the gas hob are included.
- **LOCATION AND AERATION**

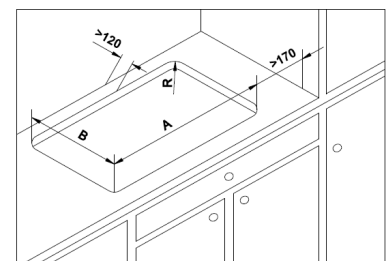
When choosing a place to put the gas hob, be sure to pick a spot that is firm and level. Be sure to provide a heat insulation board. Also be sure to keep paper, oil, and all other inflammable objects away from the gas hob. At least 500mm should be kept between the gas hob and the gas cylinder. Gas hob must always dispose of their combustion fumes through hoods connected to flues, chimneys or straight outdoors. If it is not possible to install a hood, an electric fan can be installed on a window or on a wall facing outside. This must be activated at the same time as the appliance, in strict compliance with the provisions in force.

- **ROOM VENTILATION**

It is essential to ensure that the room in which the appliance is installed is permanently ventilated for the efficient operation of the appliance as well as for the safety of the occupants in the room in which it is installed.

- **COUNTERTOP CUT OUT**

- Cut the hole according to the cardboard template.
- Keep a clearance of 170mm to the left and right of the hob.



## 2. HOB INSTALLATION

Check that the hob is in a good condition after having removed the outer packaging and internal wrappings from around the various loose parts. Never leave packaging materials (cardboard, bags, poly foam, etc.) within children's reach since they could become potential sources of danger.

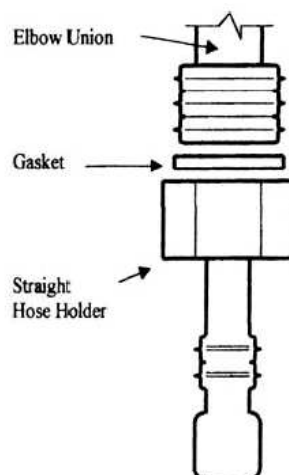
### ● GAS CONNECTION

This is a LOW PRESSURE APPLIANCE and should only be used with a LOW PRESSURE REGULATOR (2.8kPa). Use approved gas hose and always secure the hose with a hose clamp. The method of installation and gas supply must be in accordance with the requirements of the Local Authority of the area in which the hob is being installed.

#### **Check the seal.**

Once the appliances has been installed make sure all the connections are properly sealed especially sealing of the connection joints (gasket)is fit in gas connector. Using a soapy water solution to check after complete installation

Note: Failure to ensure the complete fitting of the parts can lead to injury and property damage.



## ● ELECTRICAL CONNECTION

Electrical connection must be carried out in compliance with provisions and standards in force.

Before proceeding with the electrical connection, check that:

----- The electricity rating of the system and current sockets suits the maximum power rating of the appliance.

----- The socket or system has an efficient earth connection in compliance with the standards in force. The manufacturer declines all responsibility for failure to comply with these provisions.

## OPERATING INSTRUCTIONS

### 1. To light the burners

A diagram is laser-marked above each knob on the front panel. This diagram indicates to which burner the knob in question corresponds.

After having opened the gas mains or gas bottle tap, light the burners as described below.

#### a) Manual ignition

Depress and turn the knob corresponding to the required burner in an anticlockwise direction until it reaches the full on position ON, then place a lighted match near the burner.

#### b) Electrical ignition

Depress and turn the knob corresponding to the required burner in an anticlockwise direction until it reaches the full on position ON. You should hear a ticking sound from the electronic igniter. The burner should light in a few seconds.

Matches can be used to light the hob in the event of a power failure.

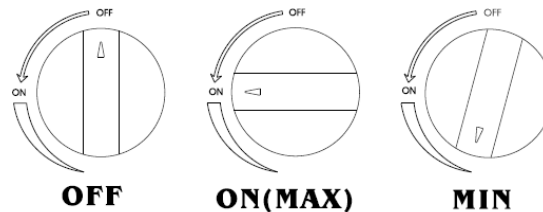
#### c) Lighting of burners equipped with safety valves

**This unit is fitted with special flame failure devices. Should the flame be blown out, the gas supply will be automatically shut off within seconds.**

The knobs must be turned in an anticlockwise direction until they reach the full on position \*(on) and come to a stop. Now depress the knob in question and repeat the previously indicated operations. Keep the knob depressed for about 5 or 10 seconds once the burner has ignited.

**Note:** Burners with safety valves can only be lit when the knob is set to the full on position \*(on).

## 2. Flame Adjustment



## MAINTENANCE AND CARE

1. Wipe Stainless Steel parts with a dry cloth and if it is difficult to Make them clean, you can use soapy water and dry cloth.
2. Wash those Pan Support in water.
3. Scrub those Burner Heads with wire Brush.

## SAFETY REGULATIONS

1. Please do not touch some parts the cooker while the cooker is in operation or just finish from use, as they may reach very high temperature.
2. Once the flame goes out unexpectedly, please turn off burner control, and have a try to re-ignite Burners after 1-2 minutes. If still Burners are not ignited, please stop the operation and open the Cabinet door or wait for some more minutes before further attempt for ignition. (For both models.)
3. Connections must be executed by a qualified person or technician according to the relevant standards for L.P.G.. For Town Gas, he must be a qualified license person or technician.
4. If your gas type of the cooker needs changing, please ask a qualified or authorized personnel to complete the conversion.