

# OPERATING INSTRUCTION Built in gas hob

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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.



## **SPECIFICATION**

Product	Two Burner	Two Burner	Two Burner	Two Burner
	Glass Hob	SS Hob	Glass Hob	Glass Hob
Model	HH-HZQ-97B3/	HH-HZQ-97A4/	HH-HZQ-97B4/	HH-HZQ-02B3/
IVIOGEI	495.06.051	495.06.052	495.06.053	495.06.055
	534.01.681			
Ignition	Battery	Battery	Battery	Battery
Overall	780 × 460mm	760 × 450mm	780 × 460mm	720 × 410mm
Dimension	/ 00 × 400111111	700×400mm	/ 00 × 400111111	/ 20 × 4 (UMM)

Gas Consumption						
Type of	HH-HZQ-97B3/	HH-HZQ-97A4/	HH-HZQ-97B4/	HH-HZQ-02B3/		
Gas	495.06.051	495.06.052	495.06.053	495.06.055		
	534.01.681					
	Max. Power	Max. Power	Max. Power	Max. Power		
	kW/h	kW/h	kW/h	kW/h		
L.P.G.	6.0	5.6	5.6	4.5		



#### CAUTION

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

Model	HH-HZQ-97B3 HH-HZQ-02B3	HH-HZQ-97A4 HH-HZQ-97B4
Ignition Knob	2	2
Pan Support	2	2
Burner Head	2	2
Simmer Burner Head	2	2

- 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 a 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.

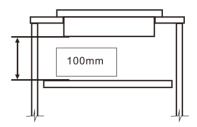
- The total area of cabinet holes shall not be less than 80 square centimetres.
- The gas appliance should have a distance of more than 150 mm away from surrounding combustible materials.
- If another appliance (e.g. dishwasher, washer) is to be installed under the gas appliance, keep a clearance of at least 100 mm from the bottom of the gas appliance. If the installation instruction of the appliance underneath requires a different distance, adopt the larger value.
- Reserve a distance of not less than 650 mm between the gas appliance and range-hood.



#### **VENTILATING THE CABINET DOOR**

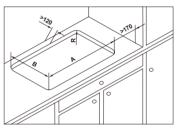
Gas hob product will be installed in cabinet door with grille for air circulation. Pls kindly take noted cannot use solid door for avoiding gas hob cannot operate properly due to lack of the air for combustion.





#### 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 lave packaging materials (cardboard, bags, poly foam, etc.) within children's reach since they could become potential sources of danger.

#### GAS CONNECTION

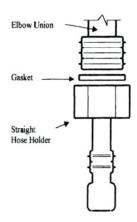
This is a LOW PRESSURE APPLIANCE and should only be used with a LOW PRESURE REGULATOR (2.8kPa). Use approved gas hose and always secure the hose with a hose clamp. The method of installation and gas supply must be in accordance with the requirements of the Local Authority of the area in which the hob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

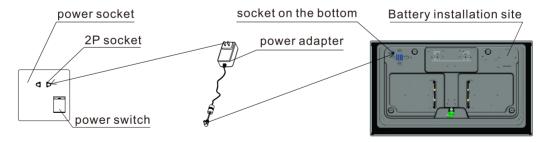
- ----- The electricity rating of the system and current sockets suits the maximum power rating of the appliance.
- ---- The socket or system has an efficient earth connection in compliance with the standards in force. The manufacturer declines all responsibility for failure to comply with these provisions.

### POWER CONNECTION AND BATTERY INSTRUCTION (ONLY FOR HH-HZQ-97B3)

Rated voltage3 6V.

Transfer 220V to 3 6V or 2 batteries is both available for this hob as follows

1 If to use the 220V please use the power adapter put one side (2P)on the 220V another side DC connected with the socket on the bottom of the hob as picture follows



In case of power cut battery is available for the ignition The quantity of batteries will not be lost when using the power adapter



- Attention 1 The adapter is the main power supply for this hob batteries is only for special circumstances.
  - 2 Please take off the batteries from the batter box if not using for fear of the leakage scrap;
  - 3 When using the batteries if there is "Lo" displayed on the screen which means the quantity of batteries is low please change the batteries
  - 4 When use the batteries, the LED ring will stop working.

#### **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.

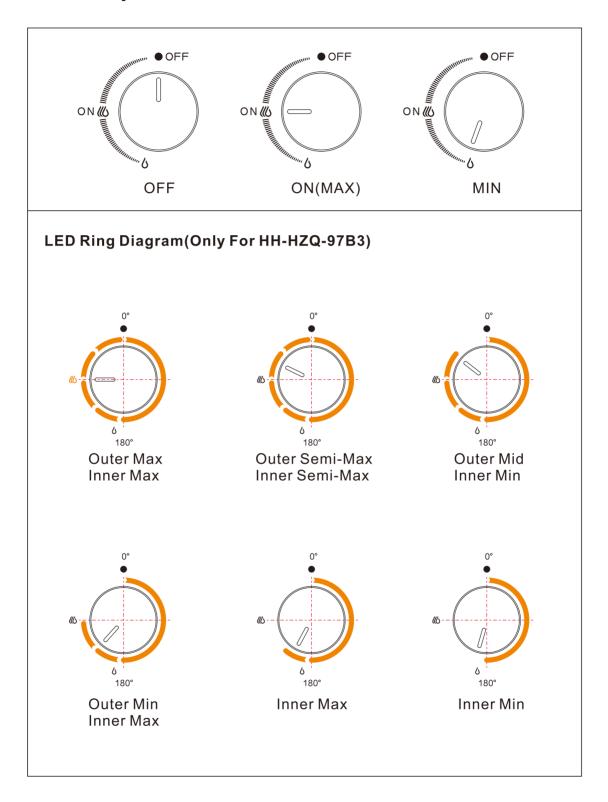
- a) Manual ignition
  - Depress and turn the knob corresponding to the required burner in an anticlockwise direction until it reaches the full on position ON, then place a lighted match near the burner.
- b) Electrical ignition
  - Depress and turn the knob corresponding to the required burner in an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





# DIRECTION FOR USING THE TIMER (ONLY FOR HH-HZQ-97B3)

- 1. Turn on the hob in order to confirm it works normally. (Fig. 1)



3.Press " and " o adjust the time by minute, time can be set circulating.



Fig.2

Press" , timer will go steps as follows.

$$\rightarrow 0 \rightarrow 1 \rightarrow \cdots \rightarrow 15 \rightarrow 20 \rightarrow 25 \rightarrow 30 \rightarrow 40 \rightarrow 50 \rightarrow \cdots \rightarrow 170 \rightarrow 180 \rightarrow 0$$

Press" , timer will go steps as follows:

$$\rightarrow 0 \rightarrow 180 \rightarrow 170 \rightarrow \cdots \rightarrow 50 \rightarrow 40 \rightarrow 30 \rightarrow 25 \rightarrow 20 \rightarrow 15 \rightarrow \cdots \rightarrow 1 \rightarrow 0$$

Continual press to adjust the time by 0.1s/time and ends until stop pressing.

- 4.After time setting done, there will be a buzzing and timer starts if not any operation within 5 seconds. The screen displays timer figure steadily and the figure twinkling every 5 seconds. The timer figure will change to display time by counting backwards seconds in the last minute. In the process of timing, users can readjust timing by pressing " to enter setting again.
- 5. There will be buzzing once a second at the last 10 seconds. The screen displays "00" as a sign of timing off, and the burner will stop working. Buzzer sweets once a second and lasts for 10 seconds. After that, 10-second warning of timer ending repeats every 5 minutes until cutting off by knob or pressing the " " for 2 seconds to cancel this warning and return to off position.

The system will stop the flame automatically if accidental electricity off happen during using timer.

- 6.If users need to cancel timer during working:
- 1) set time to 0 and timing will be canceled in 5 seconds, timer will be stop, but burner still working.



# TIMER FUNCTION FAILURE CODE MAINTENANCE (ONLY FOR HH-HZQ-97B3)

Failure Symptoms	Failure Cause	Failure code	Maintain
Accidental flame failure" warning	The failure code displays on relevant burner timer screen with discontinuous 20-second buzzing.	E1	Return the knob to "OFF" position and re-start.
Ignition failure"  warning  The failure code displays on relevant burner timer screen with discontinuous 5-second buzzing.		E2	Return the knob to "OFF" position and re-start.
Flame failure" warning	The failure code displays on relevant burner timer screen with long time buzzing.	E3	Ask a professional for replace a ignitor
Thermocouple failure" warning	The failure code displays on relevant burner timer screen with discontinuous 20-second buzzing.	E4	Ask a professional for replace a ignitor
Low battery voltage" warning	The failure code displays on timer screen with discontinuous 20-second buzzing.	Lo	Change a new battery

#### **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.