

HONG KONG TOWN GAS Gas Hobs

INSTRUCTIONS FOR USE AND INSTALLATION

GWS3811.0ED-HK
GKS3820.0ED-HK



Küppersbusch
FÜR KÜCHEN MIT STIL

Dear customer,

We thank you for your confidence in our product. We are supplying you with a high-quality Küppersbusch product. As part of quality controls conducted prior to its delivery, it was inspected to ensure that it is in its proper condition.

The instructions for use contain information which guarantees the safe use of the appliance. Please inform us should faults nevertheless become apparent or information be missing.

The instructions for use are protected by copyright and intended exclusively for users of the appliance.

Customer Service

Customer Service will gladly be of help should you have any queries concerning the product or should you require more information.

Shun Hing Electric Services Centre Ltd.
19/F, Shun Hing Centre, 8 Shing Yiu Street, Kwai Chung, N.T.
Hong Kong Repair Services Hotline: 2400 6899
Consumables/Accessories Sales Hotline: 2406 5555

Warning!!

According to the Gas Safety Regulations 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.

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.

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:

1. 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 burner assembly cooled down.
2. 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.
3. Do not use oversized utensils for cooking.
4. Do not impact the glass surface with hard objects or place heavy objects on the glass surface.

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1 Safety and Responsibility



For the purpose of safe, appropriate use, please observe the safety instructions before you use the appliance.

1.1 Appropriate use

The appliances may only be operated when they have been adapted to the local gas supply – see the marking on the back of the appliance – and when the instructions for use are available in the language of the respective country. The instructions for use is a component of the appliance and must be handed over when it is passed on or sold.

Any other possible field of applications or uses, modifications, attachments or alterations may considerably jeopardise the safety, reliability and functioning of the appliance. Such measures rule out any guarantee, and responsibility for personal injury and damage to property is passed on to the user.

1.2 User responsibility

The user is responsible for the safe, appropriate operation of the appliance.

This includes:

- A supply of energy and spatial requirements (space needed, ventilation, room air conditions, etc.)
- Children must be under permanent supervision when the appliance is operating in order to ensure that they do not play with the appliance.
- The appliance must be installed in accordance with local regulations.
- Regular inspections are to be carried out by a registered gas installer.
- It is recommended that you conclude a maintenance agreement in order to ensure long-term, failure-free operation.
- Legibility and completeness of the instructions for use on site.
- Rectification of defects when relevant measures are described in this instructions for use. Contact the dealer for other measures.
- Legibility and completeness of all the safety signs and nameplates on the appliances.
- When an appliance comes to final decommissioning: carefully separate the electronic and metal components and dispose or recycle in accordance with legal provisions.




1.3 Qualification of Persons

Persons performing operations on the appliance during its individual life phases must be appropriately qualified.

Operations	Person	Qualification
Assumby, installation	Registered gas installer Registered electrical workers	Knowledge of these instructions for use
Installation of gas connections, initial operation, maintenance, fault rectification, repairs	Registered gas installer	Knowledge of specifications for gas connections
Operation, cleaning, fault rectification (provided permitted by the user, see Section 5.2 "Troubleshooting")	User	Knowledge of these instructions for use
Disposal	User	Knowledge of regional specifications, if necessary enquiries at local waste disposal enterprises

1.4 Warnings in these instructions for use

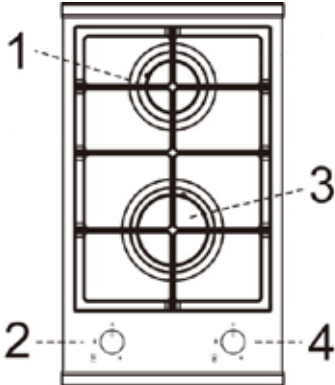
The following safety alert symbols and signal words are used to distinguish potential hazards in these instructions for use.

Safety alert symbol and signal word	Meaning	
 DANGER	Injury to persons	Indication of a dangerous situation which, if not avoided, will result in serious injury or death.
 WARNING		Indication of a dangerous situation which, if not avoided, may possibly result in serious injury or death.
 CAUTION		Indication of a dangerous situation which, if not avoided, may possibly result in medium or minor injury.
IMPORTANT	Damage to property	Indication of a situation which, if not avoided, may result in damage to the appliance or to property in its environment.

2 Overview of the Gas Hobs

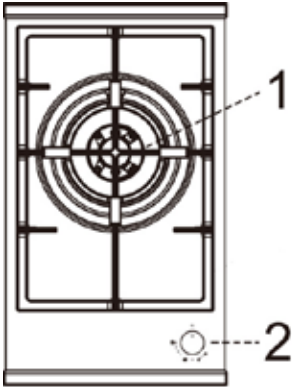
This section contains an overview of the gas hobs and their control elements.

2.1 Gas hob GKS3820.0ED-HK



- ① Standard burner
- ② Standard burner control knob
- ③ High-power burner
- ④ High-power burner control knob

2.2 Gas hob GWS3811.0ED-HK



- ① WOK burner
- ② WOK burner control knob

3 Installation and Operation

3.1 Installation and operation safety



WARNING

Fatal injury caused by explosive gas

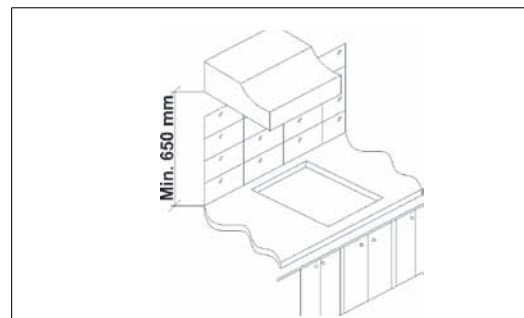
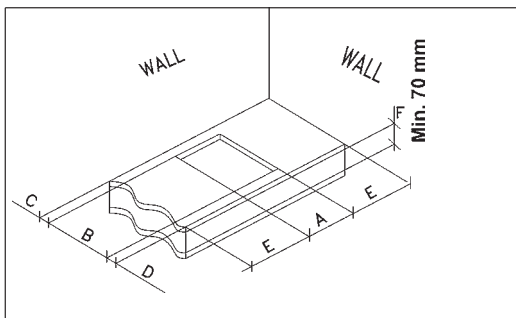
- Gas connections must all be installed by a registered gas installer.
- Only operate gas hobs in a well-ventilated, sufficiently large room (at least 20 m³) or install a mechanical ventilation device, e.g. a cooker hood. Take account of ventilation when making constructional changes to buildings.

Fatal injury caused by fire

- The packing elements (carboard, bags, polystyrene, nails) must not be left with the reach of children as they are potential sources of danger.
- Never install gas hobs near flammable items, e.g. decorations.
- Use heat-resistant wall connection strips which do not rest more than 30 mm on the worktop.
- 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 tale below.

MEASUREMENTS TO OBSERVE (in mm)

	A	B	C	D	E	F
1F - 2F (30)	282	482	59	59	100 min.	70 min.



Fatal injury caused by electricity

- Cables may not come into contact with hot parts.
- Do not bend cables or install them direct on sharp edges.
- Check electrical connections, see Section 6 "Technical Data".

Serious burns caused by fat explosions

- Never extinguish burning fat with water; use an extinguisher blanket or foam extinguisher. Overheated fats and oils may spontaneously ignite. Appliances must never be left unattended when in operation.

Serious crushing and knocks

- Danger of slipping: Remove fat which has splashed onto the floor immediately.

3.2 Gas hob installation

IMPORTANT! Check the delivery note to ensure that the consignment is complete and intact. Do not install a damaged hob; notify the dealer so that your complaint can be processed without any delay.

3.2.1 Making a hole in the worktop

Take account of the space required for the gas connection in the centre underneath the gas hobs.

- Align the worktop with a spirit level.
- Saw out the hole for the gas hobs.
- Seal the cut-out edges with water-resistant varnish.
- Use a heat-resistant, permanently elastic sealant to even out edges and uneven surfaces.

3.2.2 Important installation specifications

- The installer should note that the appliance that side walls should be no higher than the hot plate itself. Furthermore, the rear wall, the surfaces surrounding and adjacent to the appliance must be able to withstand a temperature of 90°C.
- The adhesive used to stick the plastic laminate to the cabinet must be able to withstand a temperature of not less than 150°C otherwise the laminate could come unstuck.

Gas hob instructions for use Installation and Operation

3.2.3 Fitting the Hob

The hob is equipped with a special seal to avoid any infiltration of liquid into the unit. To apply this seal correctly, please follow the instructions given below carefully:

- Remove all the mobile parts of the hob.
- Cut the seal into 4 strips of the lengths suitable to fit it along the 4 sides of the glass.
- Turn the hob upside down and place the adhesive side of the seal "E" (fig. 1) correctly under the edge of the hob so that the outer edge of the seal perfectly matches the outer perimeter edge of the glass. The ends of the strips must match without overlapping.
- Stick the seal to the glass evenly and securely, using your fingers to press it into place.
- Position the hob in the hole in the unit and fasten it in place using the appropriate screws "F" of the fastening hooks "G" (see fig. 2).
- In order to avoid accidental contact with the surface of the box of the overheated hob during use, it is necessary to install a wooden divider at a minimum distance of 70 mm from the top, fastening it in place with screws.
- To fasten this product to the supporting structure, we advise you not to use mechanical or electrical screwdrivers and to exercise moderate pressure by hand on the fastening hooks.

Caution: Do not allow the glass (A) lay directly on the work top. it is the bottomshelf (B) that has to be in touch with the work top (see fig. 1/A).

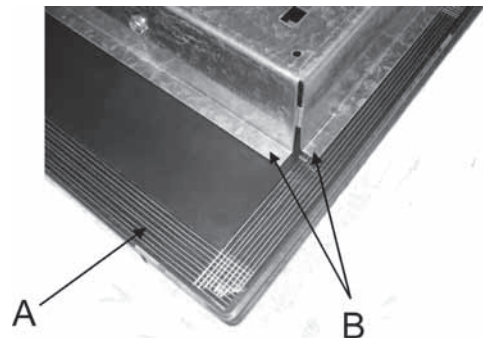


FIG. 1/A

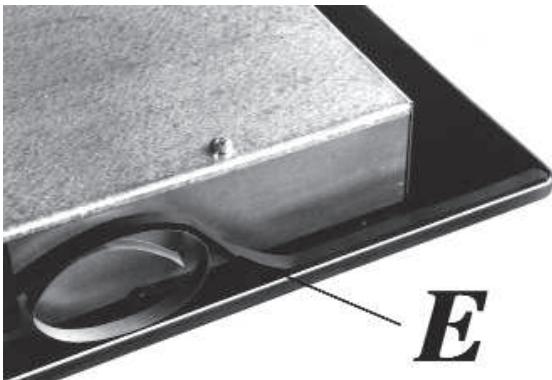


FIG. 1

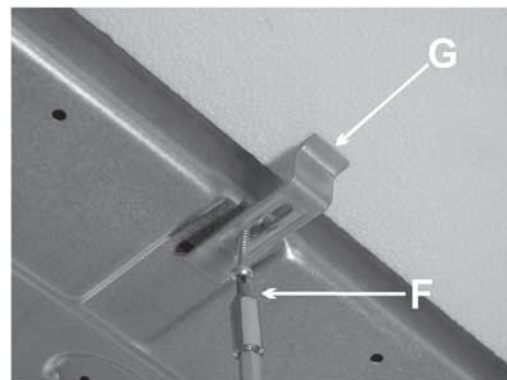


FIG. 2

3.3 Connecting the gas hob

- Electrical connection: Connect the mains plug of the appliance to a socket with an earthed conductor.
- Gas connection:
 - The gas connection must be made by a registered gas installer.
 - Observe local gas suppliers' regulations.
 - Observe regulations concerning permissible types of gas; see marking on the back of the appliance.
 - Check the inlet pressure (flow pressure) and flue gas evacuation.
 - Check the gas connection, supplies lines and connections to make sure there are no leaks. The appliance connection may only be checked at a maximum pressure of 150 mbar. Do not operate any valves while carrying out the check.

3.4 Operation

The appliance is only intended to be used for cooking food.



WARNING

Fatal injury caused by explosive gas

A smell of gas means that there is a risk of explosion:

- DO NOT ignite gas hobs or turn on gas hob.
- Immediately close gas shut off valves.
- Open windows and doors.
- Registered gas installer find out the cause and rectify it.

Fatal injury caused by fire

- Do not allow food to cook until pots and pans are dry.
- Only switch the burners on to cook food; do not, for example, use them to heat rooms.
- Keep combustible materials, e.g. plastics, sheeting, sugar and food containing sugar away from hot hobs.

Notes on operation:

- Set the burners so that no flames spread out next to pots, pans, etc.
Diameter of pots and pans:
 - Standard burner: 10-14 cm
 - High-Power burner: 20-22 cm
 - WOK burner: (complete wok) 22-27 cm
(central wok) 8-16 cm
- Do not use any other spacers on the saucepan supports.
- burners fitted with safety cut-off devices can only be lit when the knob is in the “Maximum” position (**big flame fig. 3**)
- In the absence of electricity, the burners can be lit with matches.
- Never leave the appliance unattended while the burners are in use and ensure that children are kept at a safe distance. Make sure that pan handles are correctly positioned and supervise the cooking of foods in oil and fat, as these are highly flammable.
- Do not use sprays near the appliance during use.
- Do not drag pans across the glass hob as this may scratch the surface.
- Do not use the hob as a work surface.
- Do not place pans with an unstable or deformed bottom on the burner, as these may tip or spill their contents, causing accidents.
- The pans must not extend beyond the edge of the hob.



To use the WOK pan support on wok gas burner only.

Put it on the wok pan support and make sure of the stability (see fig. A).

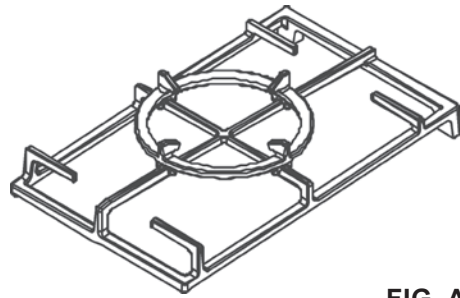


FIG. A

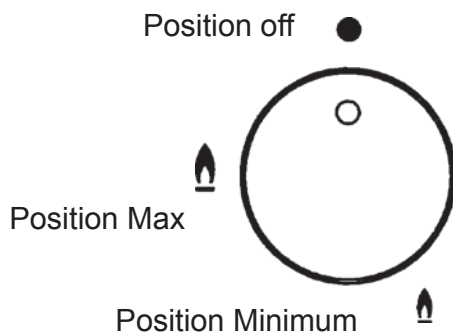


FIG. 3

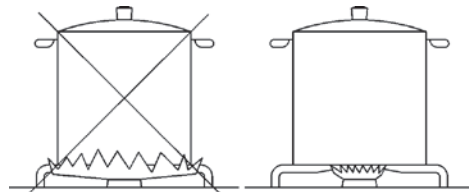


FIG. 4

How to use the burners efficiently

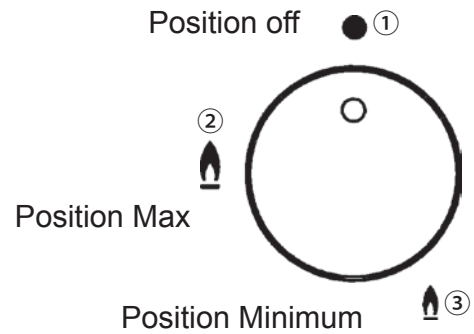
To obtain maximum performance with minimum gas consumption, remember the following:

- Use suitable pans for each burner (**see the table above and fig. 4**).
- When boiling point is reached, turn the knob to the "Minimum" position (**small flame fig. 3**)
- Always use pans with lids.

Gas hob instructions for use Installation and Operation

Operating standard burners and high-power burners:

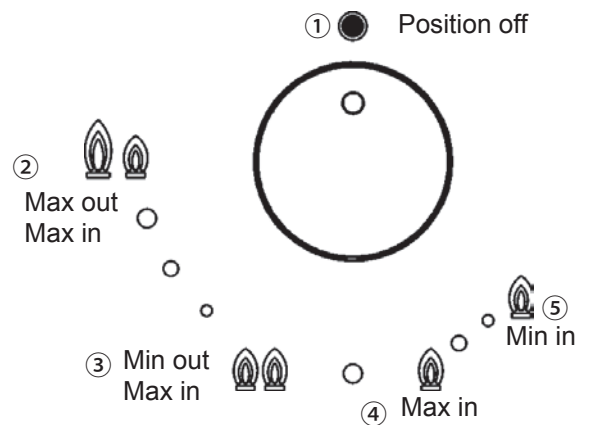
- Press the control knob, keep it pressed and turn it anti-clockwise into **position ②** .
- Keep the control knob pressed for about 10 seconds after the burner has ignited, until the burner gets a sufficient supply of gas.
- Adapt the burner power to the food being cooked. Set the burner knob between positions ② and ③ .
- End operation: turn the control knob to position ① .



Operating a WOK burner:

- Press the control knob, keep it pressed and turn it anti-clockwise into **position ②** .
- Keep the control knob pressed for about 10 seconds after the burner has ignited, until it gets a sufficient supply of gas.
- Adapt the burner power to the food being cooked. Set the control knob between positions ② and ⑤ .

- Position ② = outer burner: high flame
inner burner: high flame
- Position ③ = outer burner: low flame
inner burner: high flame
- Position ④ = outer burner: off
inner burner: high flame
- Position ⑤ = outer burner: off
inner burner: low flame



- End operation: turn the control knob to position ① .

3.4.1 Lighting and Using The "Wok" Burner

Stand the pan on the burner before lighting.

Despite being controlled by a single knob, the "Wok" burner can be used in two different ways.

A) - Using the complete burner:

Starting from the off position ● You must first press the knob, simultaneously turning it anti-clockwise, until the indicator points to the maximum delivery position obtaining the maximum flow capacity of both flames.

When the flames are lit, keep the knob pressed for a few seconds, until the device automatically keeps the burner lit.

It is now possible to regulate the intensity of the flame by turning the knob anti-clockwise (from the maximum flow capacity position of the inner and outer flames to the maximum flow capacity of the inner flame and the minimum of the outer flame).

To turn off the burner, turn the knob clockwise, realigning the indicator with the ● off symbol.

B) - Using the inner flame only:

After lighting the burner and regulating the inner flame to maximum flow capacity and the outer flame to minimum flow capacity as described above, turn the knob anti-clockwise until it clicks once. The inner flame is now at maximum flow capacity while the outer flame is turned off. Continue turning anti-clockwise to regulate the inner flame to the minimum flow capacity.

3.4.2 Lighting burners fitted with a safety cut-off device

- For burners fitted with a safety cut-off device, turn the knob corresponding to the burner to use anti-clockwise to the "Maximum" position until it stops and then press the knob.
- Continue pressing the knob for about 10 seconds after the burner has been lit.
- Should the flames accidentally go out, turn the burner control knob off and wait at least 1 min before attempting to light it again.

4 Cleaning and Maintenance

4.1 Hob

Periodically wash the hot plate, the enamelled steel pan support, the enamelled burner caps "A", "B" and "C" and the burner heads "T" (see fig. 5 and 6) with lukewarm soapy water. They should also be cleaned plugs "AC" and flame detection "TC" (see fig. 6). Clean them gently with a small nylon brush as shown (see fig. 7) and allow to dry fully.

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 periods of time.

Do not clean using abrasive metal scourers, powder abrasives or corrosive sprays a damp sponge is sufficient.



WARNINGS:

when reassembling the components, observe the following recommendations:

- Check that the holes in the burner heads "T" (fig. 5) are not blocked by foreign bodies.
- Ensure that the enamelled covers "A", "B" and "C" (fig. 5 and 6) are correctly positioned on the burner head. The covers are correctly positioned on the head when they are perfectly stable.
- If the opening and closing of any valve is awkward, do not force it but request urgent intervention by the technical assistance service.
- The pan support must be placed in the appropriate centering pins verifying the perfect stability.
- Do not use jets of steam to clean the appliance.
- To prevent difficulties with lighting, regularly clean the ignition elements (ceramic and electrode) and safety cut-off devices (fig.7).

IMPORTANT:

When removing the burners to clean them, ensure that all parts are correctly positioned before relighting them.

Note: Continuous use could cause the burners to change colour due to the high temperature.

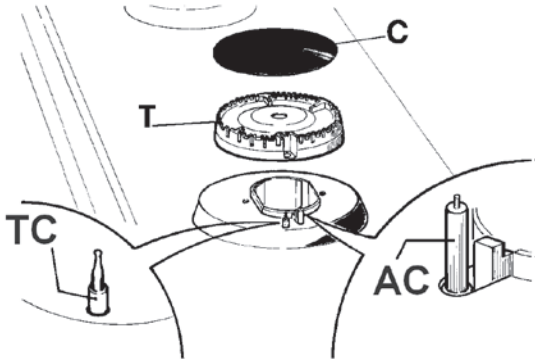


FIG.5

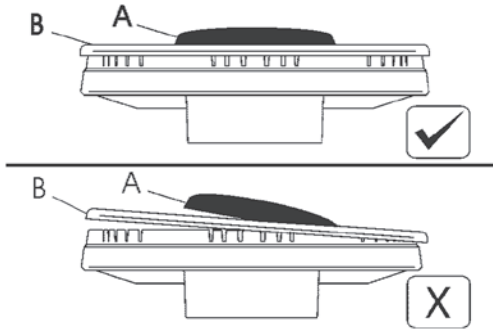


FIG.6

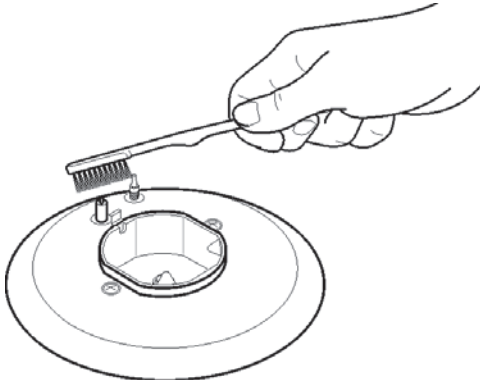


FIG.7

5 Troubleshooting

5.1 Safety when troubleshooting



WARNING

Fatal injury caused by explosive gas

- A smell of gas means that there is a risk of explosion:
 - DO NOT ignite gas hobs or turn on gas hob.
 - Immediately close gas shut off valves.
 - Open windows and doors.
 - Registered gas installer find out the cause and rectify it.

Serious injury caused by improper troubleshooting

- Only carry out work described in these instructions. Any other work or repairs requires extensive technical knowledge. This is the responsibility of the dealer's customer service.
- Only use original components.

5.2 Finding faults

Malfunction	Cause(s)	Measure(s)
Burner is not ignited	Holes on the burner cap are blocked	<ul style="list-style-type: none"> → Remove the saucepan support → Take out the burner cap from the burner spreader → Clean the holes on the burner cap
	Electrical connection interrupted	→ Check the power supply
	Gas stop valve closed	→ Open the gas stop valve
	Burner defect	<ul style="list-style-type: none"> → Close the gas stop valve → Contact the dealer's customer service
Burner goes off after ignition	Control knob is not pressed long enough	→ Keep the control knob pressed for approx. 10 seconds after ignition
Flame flickers	Holes on the burner cap are blocked	<ul style="list-style-type: none"> → Remove the saucepan support → Take out the burner cap from the burner spreader → Clean the holes on the burner cap
	Burner cap is inclined	→ Place the burner cap on to the burner spreader properly
Leakage of gas	Gas tubing is broken/ gas connecting point is leaking gas	<ul style="list-style-type: none"> → Close the gas stop valve → Open the windows → Do not switch on/ off for any electrical appliances → Leave the flat immediately, contact the gas supplier and dealer's customer service

6 Technical Data

This section shows the technical data. The values shown serve to support orientation and may deviate slightly.

	GKS3820.0ED-HK	GWS3811.0ED-HK
Width x height x depth	(300 x 520 x 53) mm	(300 x 520 x 53) mm
Weight:	Approx. 8.6 kg	Approx. 8.6 kg
Standard burner [rated heat input]:	1 x 2.0 kW (max.)	-
High-Power burner [rated heat input]:	1 x 3.5 kW (max.)	-
WOK burner [rated heat input]:	-	1 x 5.6 kW (max.)
Power consumption (electrical):	0.1 kW (only when igniting)	
Power supply (electrical):	220 – 240 V, 50 – 60 Hz	
Gas connection:	1/2"	
Type of gas:	Hong Kong Town Gas 15mbar	

Remarks: External gas governor not required



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