Instruction Manual

Built-In Gas Cooktop

Model: GH30BF/GH30SF

Model: GH60BF/GH60SF

Model: GH90BF/GH90SF

Important! Read these instructions for installation and use carefully. Keep these instructions for future reference. Any questions regarding the operation, maintenance service or warranty of the appliance should be directed to GASLAND chef.

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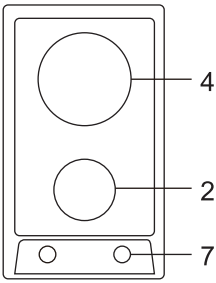
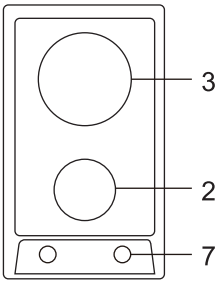
Congratulations

On the purchase of your new gas cooktop. We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it. For installation, please read the installation section. Read all the safety gas carefully before use and keep this Instruction / Installation Manual for future reference.

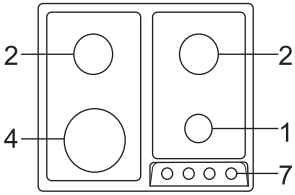
Close-up View



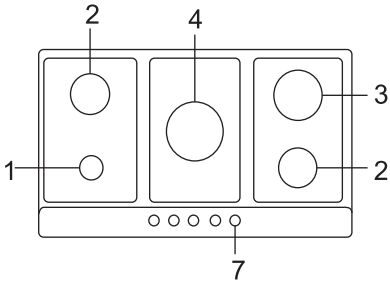
GH30BF



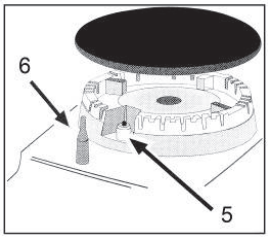
GH30SF



GH60BF/GH60SF



GH90BF/GH90SF



1. Auxiliary burner
2. Semi-rapid burner
3. Rapid burner
4. Triple ring burner
5. Ignitor for gas burners
6. Safety device - activates if the flame accidentally goes out (spills, drafts, etc.), interrupting the delivery of gas to the burner
7. Control knobs for gas burners

How To Use Your Gas Cooktop

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

Gas burners

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

The burner can be regulated with the corresponding control knob by using one of the following settings:

- OFF
- High
- Low

On those models fitted with a safety device (F)

The knob must be pressed for about 6 seconds until the flame is lighted and warmed up.

On those models fitted with an ignitor (D)

The "E" ignition button, identified by the symbol, must be pressed first, then the corresponding knob is pushed and turned in the counter-clockwise direction to the "High" setting.

Some models are equipped with an ignition switch incorporated into the control knob. If this is the case, the ignitor (D) is present, but not the switch (the symbol is located near each knob).

To light a burner Simply press the corresponding knob and turn it in the counter-clockwise direction to the High setting, keep press until the burner is lighted.

Caution: If the flame goes out accidentally, turn off the gas with the control knob and try to light it again at least 1 minute later.

To turn off a burner Turn the knob in the clockwise direction until it is stopped (it should be on the "." setting).

How To Keep Your Gas Cooktop In Shape

Before cleaning or performing maintenance on your gas cooktop, disconnect it from the electrical power supply.

To extend the life of the gas cooktop, it is absolutely indispensable that it is cleaned carefully, thoroughly and usually, please keep in mind to the following:

- The enameled parts and the glass top, must be washed with warm water without using abrasive powders or corrosive substances which could ruin them;
- The removable parts of the burners should be washed usually with warm water and soap, make sure to remove caked-on substances;

- Automatic ignitor pin, the end must be cleaned carefully and usually, make sure ignition keep working normally.
- Stainless steel top plate and other steel parts can be stained if keep touch with high concentration calcareous water or corrosive detergents (containing phosphorus). To extend the life, we advise these parts be rinsed thoroughly with water and dry them by blowing, It is a good idea to clean up any spills too.
- After glass cooktop working, the surface must be cleaned by a damp cloth to remove dust or food residues. Glass surface should be cleaned regularly with warm water and non-corrosive detergent.

First, to remove all food residues or greases with a cleaning scraper, e.g.

CERA (not supplied) (Fig. 1).

While the cooking surface is warm, clean it with a suitable cleaning product and paper towels, then rub with a damp cloth and dry surface. Such as aluminum foil, plastic items, objects made of synthetic material, sugar or foods with a high sugar content that have been melted onto the surface, it must be removed immediately.

While the cooking surface is still hot, clean it with a scraper and a transparent protective film which prevent to make more dirt. This also protect the surface from damage caused by food with a high sugar content.

Do not use abrasive sponges or cleaning products, these holds true for chemically aggressive cleaners, like oven sprays and stain removers (Fig.2);

Fig.1

Fig.2

- Cleaning the grill/pan support, it is recommended to clean it while it is still hot. To move grill away from the cooktop and put it in sink, remove the food residues or grease first, after grill has cooled, rinse it with water.

Greasing the gas valves

Over time, the gas valves may be sticked, and it is difficult to turn on/off. For this case, should clean the inside of valve and greased it.

Note: This procedure must be performed by a authorized technician.

Practical Advice

Practical advise on 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 to reach the side of the pot or pan.
- Always use cookware with a flat bottom and keep the lid on.
- When the contents come to a boil, turn the knob to "Low".

Burner	Ø Cookware diameter (in)
Auxiliary burner	3.9~5.5
Semi-rapid burner	6.3~7.9
Rapid burner	8.7~9.4
Triple ring burner	9.4~10.2

To identify the type of burner, refer to the designs in the section entitled, "Burner and Nozzle Specifications".

Is There A Problem?

If you find gas cooktop cannot work suddenly or cannot work properly. Before calling customer service for assistance, let us check what we can do.

First of all, check and confirm there have no interruptions to the gas and electrical supplies.

Particularly if the gas valves keeping turn on.

The burner cannot be lighted 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 movable parts that make up the burner are fixed correctly.
- There are no air flow around the cooking surface.

The flame do not keep lighting to the burner with thermocouple.

Check to make sure that:

- You press the knob all the way.
- You keep pressing the knob for an enough time to activate the thermocouple.
- The gas holes are not clogged in the area corresponding to the thermocouple.

The flame go out while turn knob to "Low" setting.

Check to make sure that:

- The gas holes are not clogged.
- There are no air flow around the cooking surface.
- The minimum has been adjusted correctly (see the section entitled "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.

After checked all of these, the gas cooktop still do not work properly, please call the customer support and inform them of:

--Tile type of problem.

--The gas cooktop model number (Model....) as indicated on the packing carton.

Never call the technicians who is not authorized, and refuse to use the spare parts which are not from manufacturer.

Installation Instructions For Built-in

The following instructions are directed at the qualified installer, so the installation and maintenance procedures may be followed in the most professional and expert manner.

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

Positioning for gas cooktop

The following requirements must be observed:

a) The room must be fitted with a ventilation system which ventilate smoke and gases from combustion to the outside of rooms.

This must be done by hood or electric ventilator.

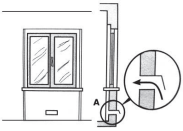
In a chimney stack or branched flue.
(exclusively for cooking appliances)

Directly to the Outside

b) The room must be allowed for the influx of the air which for proper combustion. The air flow for combustion purposes must not less than 70.6 cu ft/h per kW of installed capacity. The air supply will be effected by influx from the outside through a duct, its inner cross section is at least 6.1 cu in and must not be blocked accidentally.

The gas cooktop without safety devices, to prevent flame go out accidentally, must have a ventilation working on twice volume. For example, a minimum of 12.2 cu in (Fig. 3). Otherwise, the room can be vented indirectly through adjacent rooms which is fitted with ventilation ducts to the outside. Al though the adjacent rooms are not shared areas, bedrooms, but fire risk is hidden (Fig. 4).

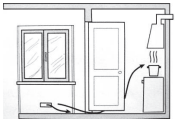
Adjacent Room



Examples of ventilation holes for comburent air.

Fig.3

Room to be Vented



Enlarging the ventilation slot between window and floor.

Fig.4

c)Intensive and prolonged working of the gas cooktop that need to intensify ventilation, e.g. opening windows or increasing the power of the air intake system (if present).

d)Liquefied petroleum gases are heavier than air, so settle it downward. Rooms in which LPG tanks are installed must be fitted with ventilation to the outside to avoid of gas leakage.

Therefore, LPG tanks which are empty or partially full, must not be installed or stored in rooms or spaces below ground level (cellars etc.). It is a good idea to keep only the tank which is working currently in the room, and make sure that it is not closed to heating source (ovens, fireplaces, stoves, etc.).

Installation of built-in gas cooktop

The gas cooktops are designed with protection degree against excessive heating, the appliance can be installed next to cabinets, and the height should not exceed the cooktop.

For a correct installation, the following precautions must be followed:

a) The cooktop may be located in a kitchen, a diner or bed/ sitting room, but not in a bathroom or shower room.

b) The furniture standing near to the unit, it is higher than the working boards, must be placed at least 4.33 in distance to the edge of the board.

c) The cabinets should be positioned near to the hood at a height of 16.5 in at least (Fig. 5).

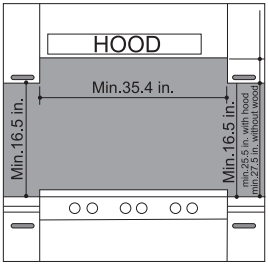
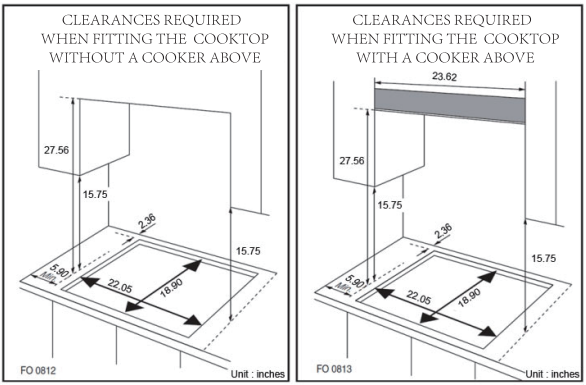
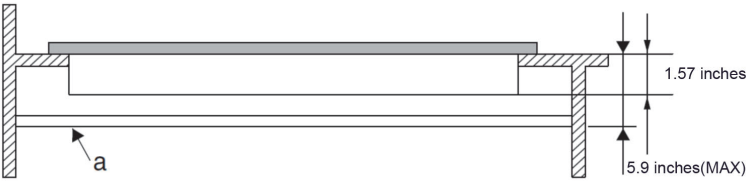


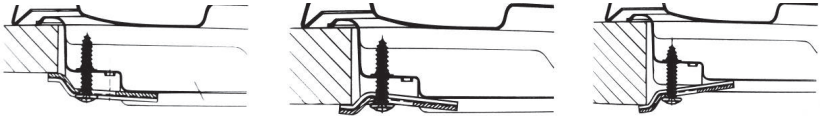
Fig.5

d) Cooktop should be installed directly under a cupboard, the latter should be at least 27.5 in from the worktop.

e) Fixing fittings (hooks, screws) are provided to place the cooktop on work top, measure 0.79 to 1.57 in in thickness (see Fig. 6).







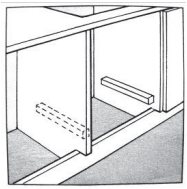
Hook position for **H=0.79inches top** | Hook position for **H=1.91inches top** | Hook position for **H=1.58inches top**

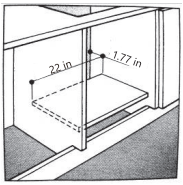
Fig.6

NOTE: Use the hooks contained in the "accessories bag"

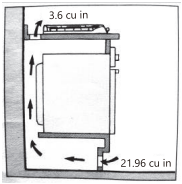
f) In the event the gas cooktop is not installed on a built-in oven, a wooden panel must be inserted for insulation. This panel must be placed at least 0.787 in distance from the bottom of cooktop.

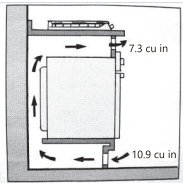
Important: When installing the cooktop on a built-in oven, the oven should be placed on two wooden strips; in the case of a joining cabinet surface, remember to leave a space of 1.77 x 22 in at least from the back side.





When install cooktop on a built-in oven without forced ventilation, ensure that have air inlets and outlets to ventilate the interior of the cabinet adequately.





Gas connection for gas cooktop

The gas cooktop should be connected to the gas-supply by a registered installer. During installation it is essential to fit an approved gas tap to isolate the supply from the cooktop for the convenience of any subsequent removal or servicing. Connect the cooktop to the gas mains or liquid gas, it must be carried out according to the prescribed regulation in force, and only after it is ascertained that it is adaptable to the type of gas to be used. If not, follow the instructions indicated in the paragraph headed "Adaptation to different gas types". In the case of connection to liquid gas by tank, use pressure regulators that conform to the regulation in force.

Important: For safety, for the correct regulation of gas use and long life of the cooktop, ensure that the gas pressure conforms to the indications 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 create any stress points at any part of the gas cooktop.

The cooktop is fitted with an adjustable "L" shape connector and a gasket to the gas supply.

The connector should be dismounted and the gasket must be replaced.

The feeding connector of the gas to the cooktop is threaded 1/2 in gas tank.

Connection to flexible steel tube

The gas feed connector to the cooktop is threaded, 1/2 in connector for round gas pipe. Only use pipes and sealing gaskets that conform to the standards currently in force. The maximum length of the flexible pipes must not exceed 78.7 in. Once the connection has been made, ensure that the flexible metal tube does not touch any moving parts and not be crushed.

Check the seal

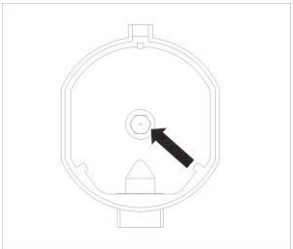
Once the cooktop was installed, make sure all the connections are properly sealed, use a soapy water to test, never use flame.

Table1: Burners And Nozzle Specifications

Adapting the gas cooktop for different types of gas

	NG		LPG	
Burner	Normal Burner Capacities（Btu）	Nozzle 1/100 (in/mm)	Normal Burner Capacities（Btu）	Nozzle 1/100 (in/mm)
Auxiliary	2800	2.9 in/75 mm	2800	2 in/53 mm
Semi rapid	5000	3.9 in/100 mm	5000	2.6 in/68 mm
Rapid	6500	4.5 in/115 mm	6500	3.1 in/79 mm
Triple Ring	9500	5.1 in/130 mm	9500	3.6 in/93 mm
Supply pressures	12.5mbar		25mbar	

At 15°C and 1013 mbar - dry gas
P.C.I.NG 40.1MJ/m^3
P.C.I LPG 93.1MJ/m^3



Replacement of burner nozzle: loosen the nozzle with a dedicated wrench(7).Fit the new nozzle according to the required gas type (see table 1 for reference).

After you have converted the gas cooktop to another gas type, make sure you have placed a label containing that information on the appliance.

TABLE2: How To Convert Gas Source

Adjustment of the reduced valve flow

Burners	Flame	Converting the cooktop from LPG to natural gas	Converting the cooktop from natural gas Gas to LPG
Regular burners	Full flame	Replace the burner Nozzle according To the guidelines in table 1	Replace the burner Nozzle according to the guidelines in table 1
	Saving flame	Loosen the adjustment Spindle (see fig.7 below) And adjust the flame	Loosen the adjustment Spindle (see fig.7 below) And adjust the flame

Valve adjustment

Valve adjustment should be done with the control knob set at Burner ON saving flame position. Remove the knob, and adjust the flame with a tiny screwdriver (see fig.7 below).

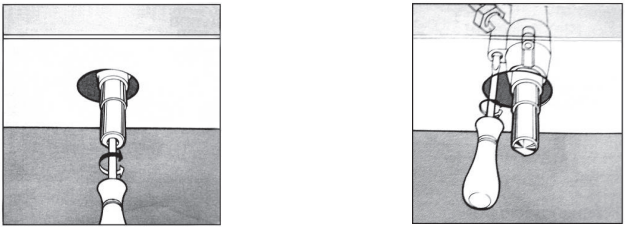
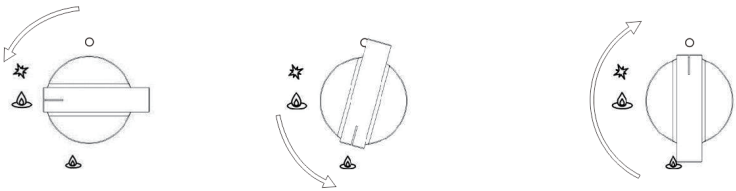


Fig.7

To check the adjusted flame: heat the burner at full open position for 10 minutes. Then turn the knob into the saving setting. The flame should not extinguish nor move to the nozzle. If it extinguish or moves to the nozzle, 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.



-Burner ON, large flame

-Burner ON, small flame（saving mode）

-Burner OFF

Fig.8

See fig.8 for various operating options (flame size selection); the burner should be set at a large flame during the initial phase of cooking, it make food boil quickly. Then should turn knob to the saving flame position to maintain the cooking. It is possible to adjust the flame size stepless.

It is prohibited to adjust the flame between the burner off and burner on large flame positions.

High quantity of energy can be conserved if the cooktop is used correctly, parameters are designed correctly, and appropriate cookware is used. The energy conservation be as follows:

- Up to 60% are conserved when proper pots are used,
- Up to 60% are conserved when the unit is operated correctly and the suitable flame size is chosen..

It is a prerequisite for efficient and energy-saving operation of cooktop that the burners are kept clean at all times (in particular the flame slots and nozzles). **Adapting to different types of gas**

TABLE 3: Adapting To Different Types Of Gas

Burners	NG	Pressure	Nozzle diameter	Nominal Charge				Reduced Charge	
		mbar	1/100 (in/mm)	g/h	l/h	btu	kcal/h	btu	kcal/h
Auxiliary	NG	12.5	2.9 in/75 mm	——	76	2800	702	1365	344
	LPG	25	2.0 in/53 mm	66.5	——	2800	702	1365	344
Semi-rapid	NG	12.5	3.9 in/100 mm	——	134	5000	1268	2048	516
	LPG	25	2.6 in/68 mm	119	——	5000	1268	2048	516
Rapid	NG	12.5	4.5 in/115mm	——	183	6500	1694	3072	744
	LPG	25	3.1 in/79 mm	156	——	6500	1694	3072	744
Triple-ring	NG	12.5	5.1 in/130 mm	——	260	9500	2374	5120	1290
	LPG	25	3.6 in/93 mm	224	——	9500	2374	5120	1290

NOTICE:

A.Prior to installation, ensure that the local distribution condition (nature of the gas pressure) and the adjustment of the appliance are compatible."

B. "The adjustment conditions for this appliance are stated on the rating label."

C. "This gas cooktop is not connected to combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirement regarding ventilation."

D. "CAUTION: The use of a gas cooktop lead to the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the cooktop is in working: keep natural ventilation holes open or install a mechanical ventilation device."

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