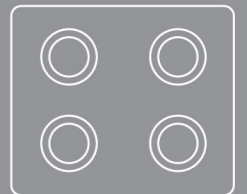


FOTILE

USER'S HANDBOOK

Please read this instruction manual carefully before using

BUILT-IN GAS HOB



Every effort has been made to ensure that the information given in this manual is correct at the time of printing. However, due to the continuous product improvement, FOTILE reserves the right to make changes to the products and technical data without prior notice.

Ningbo Fotile Kitchen Ware Co., Ltd.
No.218 Binhai 2 Road, Hangzhou Bay New District, Cixi, Zhejiang, China
Tel: 0086-574-23456666
Website:WWW.FOTILE.COM
E-mail:overseas@fotile.com

NSJM001E

CONTENT

SPECIFICATION	1
PACKING LIST.....	2
USAGE PRECAUTIONS.....	2
SAFETY PRECAUTIONS.....	3
PACKAGE DISPOSAL INSTRUCTIONS.....	4
INSTRUCTIONS FOR THE INSTALLER	4
INSTRUCTIONS FOR THE USER	8
CLEANING AND MAINTENANCE.....	11
TROUBLESHOOTING	12
WARRANTY CARD.....	14

SPECIFICATION

Notice:Please read this specification carefully before using, which is important for you.

THESE INSTRUCTIONS ARE VALID ONLY FOR END USER COUNTRIES WHOSE IDENTIFICATION SYMBOLS(THESE COUNTRIES' ABBREVIATION CODE)APPEAR ON THE CARTON LABEL.THE INSTRUCTIONS MUST BE TRANSLATED INTO OFFICIAL LANGUAGE OF END USER COUNTRIES.



INSTRUCTIONS FOR THE USER: these provide recommendations for use, a description of the controls and the correct procedures for cleaning and maintaining the appliance



INSTRUCTIONS FOR THE INSTALLER: these are intended for the qualified engineer who is to install, commission and test the appliance

PACKING LIST

Please pay attention to the amount of accessories, and make sure there is no scarcity or shatters

- (1) Please contact with the dealer when our company or the dealer is responsible for the above carelessness.
- (2) Please contact the nearest service center engaged by special arrangement if the user should undertake the responsibility.

- | | |
|--|-----|
| (1) Built-in gas hob..... | one |
| (2) Metal circle to fastening rubber tube..... | two |
| (3) Battery(depending on model)..... | one |
| (4) User's handbook..... | one |

USAGE PRECAUTIONS



This manual is an integral part of the appliance. Take good care of it and keep it on hand throughout the hob's lifecycle.

We urge you to read this manual and all the information it contains carefully before using the appliance.

Installation must be carried out by qualified staff in compliance with the relevant regulations. This appliance is intended for household use and complies with the EEC directives currently in force. The appliance is made to provide the following functions: cooking and heating foods; Any other uses are to be considered improperly.

The manufacturer declines all liability for uses other than those stated above.



This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be paid to the relevant requirements regarding ventilation.



Before installation, please ensure that the local distribution conditions (Type of the gas and gas pressure) and the adjustment of the appliance are compatible.

The appliance belongs to category III that are designed for using gases of the three families.



Never use this appliance for heating rooms.



Never use packaging residues unattended in the house. Separate the various waste packaging materials by type and consign them to the nearest separate disposal centre.



This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). This guideline is the frame of European-wide validity of return and recycling on waste electrical and electronic equipment.



Never obstruct the openings and slits provided for ventilation and heat dispersal.



The nameplate with the technical data, serial number and mark is in a visible position underneath the casing. The nameplate must never be removed.



This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning its use by a person being responsible for their safety.



Caution: If the glass surface is cracked, switch off the appliance to avoid the possibility of electric shock.



This appliance should not be operated by external timer or remote control.



Do not use a steam cleaner to clean this appliance. The steam could reach the electrical components and cause a short circuit. Pressurised steam could also cause permanent damage to the surface and to other components, for which the manufacturer cannot accept liability.



If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

SAFETY PRECAUTIONS



The appliance is intended for use by adults. Keep children at a safe distance and never allow them to play with it.



The appliance becomes very hot during use. Oven gloves should always be worn.



Always check that the control knobs are turned off after each use.



The manufacturer declines all responsibility for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance and the use of non-original spare parts.



Keep a distance of 1 to 1.5m between gas cylinder and gas hob. Gas hob should be built into a well ventilated kitchen cabinet.

PACKAGE DISPOSAL INSTRUCTIONS - ENVIRONMENT POLICY

Our products are only packaged using non-pollutant, environment-friendly, recyclable materials. We urge you to cooperate by disposing of the packaging properly. Contact your local dealer or the competent local organizations for the addresses of collection, recycling and disposal facilities.

Never leave all or part of the packaging lying around. Packaging parts, and especially plastic bags, may represent a suffocation hazard for children.

Your old appliance must also be disposed of properly. Important: deliver the appliance to your local organization authorized to collect scrapped appliances. Proper disposal allows the intelligent recovery of valuable materials.



Never leave packaging residues unattended in the house. Separate waste packaging materials by type and consign them to the nearest separate disposal centre.



The inside of the appliance should be cleaned to remove all manufacturing residues. For further information, see point "CLEANING AND MAINTENANCE".

INSTRUCTIONS FOR THE INSTALLER



The following operation requires building and/or carpentry work, so it must be carried out by a qualified person.

Installation can be carried out with various materials such as masonry, metal, solid wood or plastic laminated wood, as long as they are heat-resistant (T90°C)

■ Attachment to support structure, traditional built-in model

Create an opening with the dimensions shown in the "SPECIFICATION" on page 1 (figure 1). On the work surface, observing a minimum distance of 50mm from the rear edge. This appliance can be installed next to walls that are higher than the work surface, as long as the distance "X" is kept between the appliance and the wall, as shown in the figure 2, to avoid damage from overheating. Make sure there is a minimum of 750mm between the gas rings and any shelf that may be installed directly above them (figure 2).

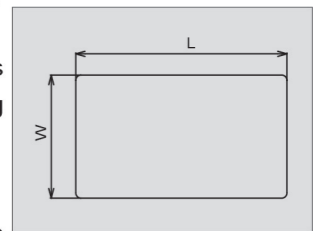


figure 1

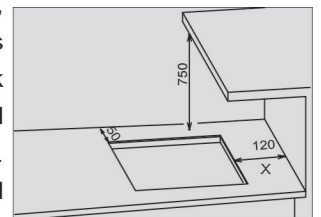


figure 2

Place the hob in the cut out. And then make a hole with dimensions 150mm x 150mm under the stove and on the side of the kitchen cupboard in order to meet air supply.

Electrical connection

Make sure that using the battery or alternating current (AC) as power supply connect the product with the power supply and operate rightly.

● Install the battery (figure 3)

Open the battery box at the bottom of the appliance as showed in figure 4, the cathode connect the spring end A and press the spring; the anode connect the end B of the battery box, make sure that the battery is put in the right direction and then close the battery box.

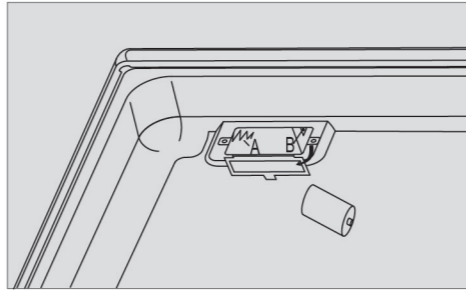


figure 3

● Connection of AC.



Make sure that the voltage and capacity of the power supply cable conform to the data shown on the plate located under the protective cover.

The power supply cable plug and the wall socket must be of the same type and conform to the current electrical system regulations. Make sure that the power line is adequately earthed.

On the power line, install an all-pole disconnect switch with minimum contact gap of 3mm located at an easily accessible position near the appliance.

Do not use reducers, adapters or shunts.



If the power cable is to be replaced, the wire section on the new cable must not be less than 0.75mm²(3x0.75cable), bearing in mind that the end tube connected to the appliance must have the earth wire (yellow-green) at least 20mm longer.

Use only H05V2V2-F cable or similar which has a maximum temperature of 90°C. Any replacement needed should be carried out by a specialized technician who should make the mains connections according to the following diagram.

L=brown

N=blue

⊕ =yellow-green

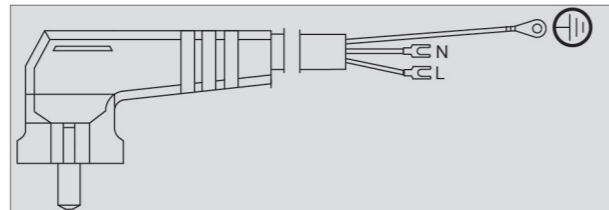


figure 4

Gas connection

Connection to the gas mains may be made with a rigid copper pipe or with a flexible pipe conforming to the provisions defined by standard regulations in force.

After connection operations, make sure there is no leakage through the soapy solution.

If using the G20/G25 natural gas at a pressure of 20/25 mbar, check the leak-tightness; if using the liquefied petroleum gas (LPG), adjust the regulator and increase the normal pressure by 5 mbar. If the pressure can not be adjusted, use the normal gas pressure to check the leak-tightness.

● Connection with rigid copper pipe:

Connect the gas supply and the product with the metal pipe (show in the figure 5), put the seal ring B to the surface of the joint C, and screw D to gas pipe A.

● Connection with flexible steel pipe (figure 6 , figure 7):

The elbow of the product and the pressure regulator is fast connectors. Hitch two metal circles E to the two ends of the flexible tube F and, insert two ends of F to the connecting point G and H, until it reaches to the position S. Rotate metal circle E closely to F in order to avoid the flexible tube to be collapsed. To make the gas run smoothly, don't let the flexible pipe be collapsed, drew and crushed.

The flexible pipe must be installed so that pipe length does not exceed 2 meters of maximum extension. Make sure that the pipes do not touch any moving parts or become crushed.

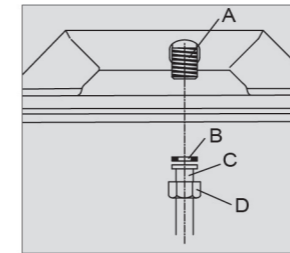


figure 5

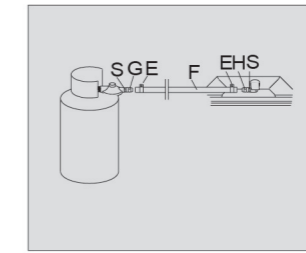


figure 6

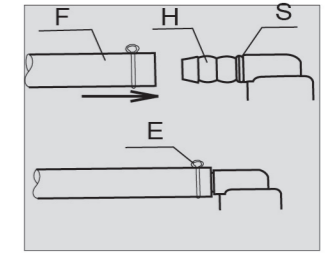


figure 7

Install the flame spread cap

NOTICE:

Get to know which type of burner your hob used from the "SPECIFICATION" on page 1.

For the burner F I / F II / F III / E I / E II see figure 8-1 and figure 8-2 do like the steps as below: Point the locating pin A to the locating hole B, then put down the flame cap, make sure the flame spread cap is the right one, please check if the position of the ignition pin D is right below the protector C.

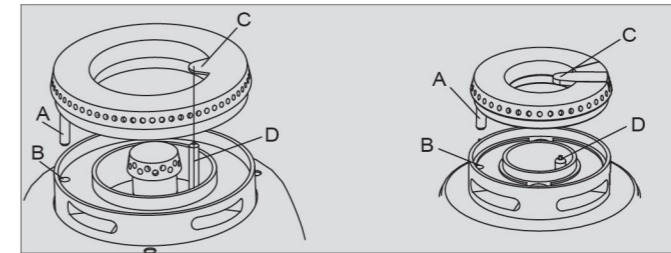


figure 8-1

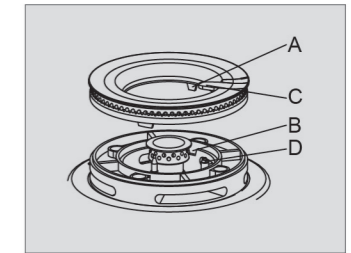


figure 8-2

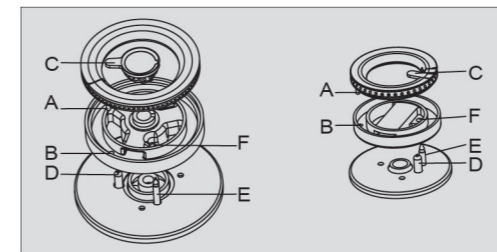


figure 8-3

For the burner E III see figure 8-3 do like the steps as below: point the locating pin A to the locating hole B, then keep the pin E and the hole F at the same level, put down the burner. At last step, check the position of the ignition pin D is right below the protector C.

Explain:

Figure 8-1 and figure 8-2 is only a sketch for the burner type of F I / F II / F III / E I / E II / E III. for more accurate data please rely on the real appliance.

For "SABAF BURNER", see figure 9 and do like the below steps:
 Check that spreader "S" and cap "C" of the burner are perfectly in place. Make sure that ignition pin "P" is right in the hole "H" (nick "H").
 The burner correctly positioned must not be rotated.

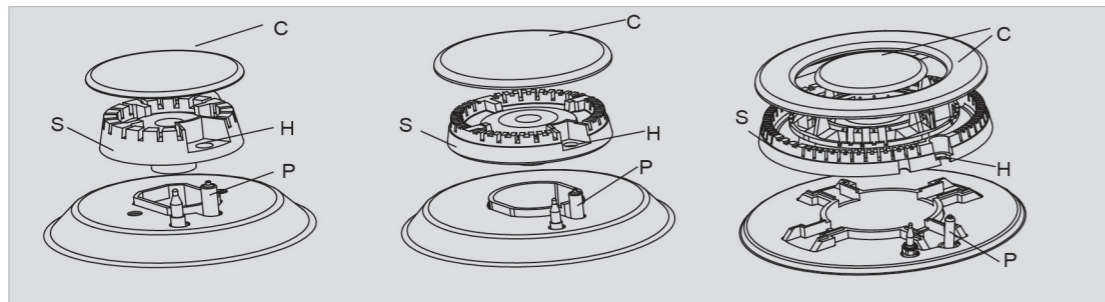


figure 9

■ Changing the hob nozzles

- (1) Remove the panel, all the knobs and the burners.
- (2) Use a wrench to unscrew the burner nozzles (figure 10).
- (3) Replace the burner nozzles.
- (4) Put the burners, the panel and all the knobs back into place correctly.

CAUTION: The nozzle replacement should be taken by qualified person, and the nozzle should be manufacturer's original parts. Otherwise, manufacturer DO NOT bear the reliability for accident caused by unqualified nozzle.

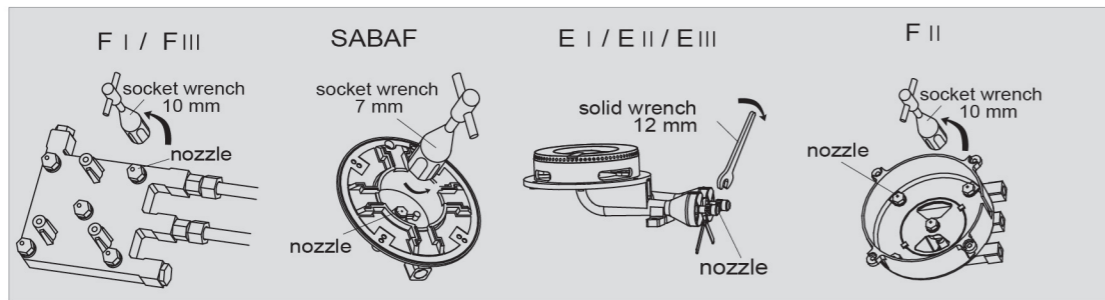
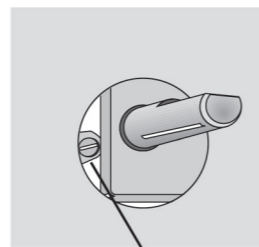


figure 10

■ Commissioning

When the hob has been completely installed it will be necessary to check the minimum flame setting. To do this, please follow the procedures below:

- 1) Turn the gas tap to the MAX position and ignite.
- 2) Set the gas tap to the MIN flame position then turn the control knob from MIN to MAX several times. If the flame is unstable or is extinguished, please follow the procedures below:



adjustable screw
figure 11

Light the burner and turn it to the minimum setting. Remove the knob and adjust the adjustable screw beside the tap rod until an even minimum flame is obtained. Put the knob back in place and check the stability of the burner flame (the flame must not go out when the knob is at minimum setting). Repeat the operation on all the gas taps.

■ Adjusting the air-throttle

For the hob with burner E I or E II or E III, you can adjust the air-throttle as following to reach more perfect flame.

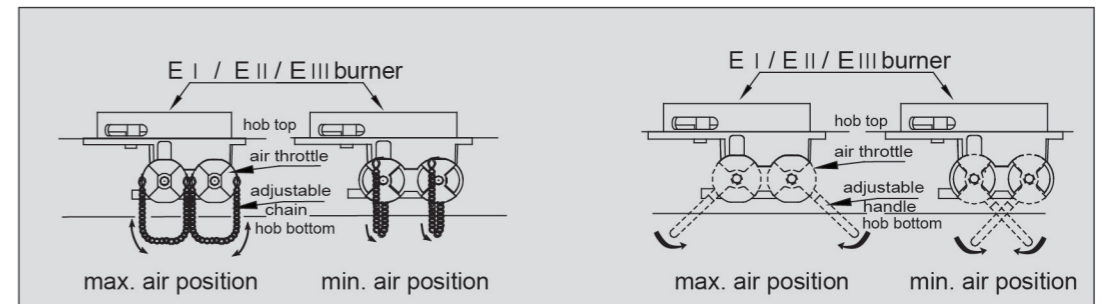


figure 12

● Hob with burner E I, E II, E III (figure 12)

If there's yellow flame, adjust the adjustable-chain (or adjustable handle) at the bottom to make sure the air-throttle tends to the max. air position.

If there's flame lift, adjust the adjustable-chain (or adjustable handle) at the bottom to make sure the air-throttle tends to the min. air position.

INSTRUCIONES FOR THE USER

■ Using the gas hob

The burner it controls is shown next to each knob. The appliance is equipped with an electronic ignition device. Simply press the knob and turn it anti-clockwise to the maximum flame symbol (picture 2), until the burner lights. If it does not light within the first 15 seconds, to turn the knob off (picture 1) and wait at least 60 seconds before trying to light the burner again.

On models equipped with valves, once the burner is ignited, to keep the knob pressed down for a few seconds to allow the thermocouple to heat up. The burner may go out when the knob is released: in this case, the thermocouple has not heated up sufficiently. To wait a few moments and repeat the operation, and to keep the knob pressed down for longer. Once the burner has been ignited, the flame can be regulated as required (picture 3, 4, 5). After each use of the hob, always check that the control knobs are turned to off (picture 1).

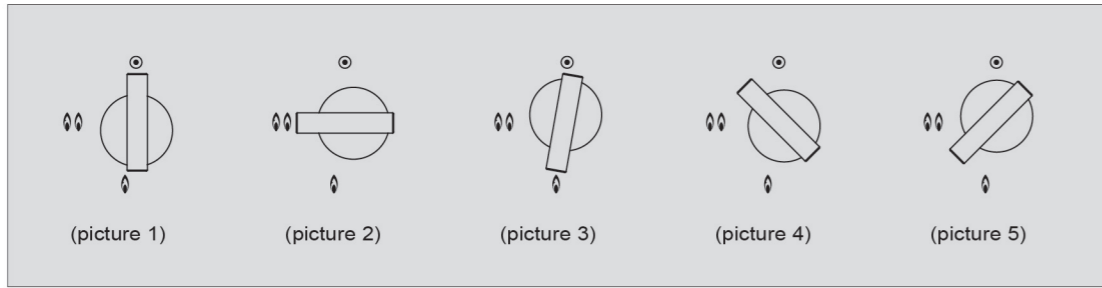


figure 13



If the flame goes out accidentally a safety device will be tripped about 20 seconds later, and cut off the gas supply even if the gas tap is open. In this case, to turn the knob back to the off position and wait at least 60 seconds before trying to relight the burner.

For the model with column knobs (figure 14), to follow the below steps to operate it:

Simply press the knob and turn it anti-clockwise to flame symbol (picture 8), until the burner lights. If it does not light within the first 15 seconds, turn the knob to off (picture 6) and wait at least 60 seconds before trying to light the burner again.

Once the burner has been ignited, to keep the knob pressed down for a few seconds to allow the thermocouple to heat up. The burner may go out when the knob is released: in this case, the thermocouple has not heated up sufficiently. To wait a few minutes and repeat the operation, keeping the knob pressed down for longer. Once the burner has been ignited, the flame can be regulated as required (picture 7~11). After each use of the hob, always check that the control knobs are turned to off (picture 1).

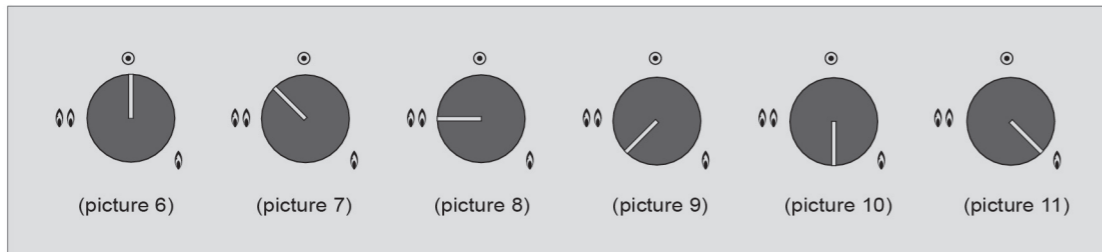


figure 14

Note: Indicators stand for different operations (pictures of knobs for reference)



If the flame goes out accidentally a safety device will be tripped about 20 seconds later, and cut off the gas supply even if the gas tap is open. In this case, to turn the knob back to the off position and wait at least 60 seconds before trying to relight the burner.

Using the Electric heater

For the model Q31W, it has a Electric heat burner. the method below will help you to control it. Before using: whether supply cord properly connected, knob of the assistant burner in "0" position (picture 12).

(1) Turn the knob clockwise from "0" to "10" (picture 13), two-circuit inside track in assistant burner gradually come to the maximum power.

- (2) Turn the knob clockwise for a certain angle continuously, and then hand off, knob automatically turn to "10" position (picture 14), both the inside track and the outside track of the two-circuit assistant burner open, the assistant burner reaches its maximum power.
- (3) Anticlockwise positions begins at "10", ends at "0". The power of the inside track and the outside track reduce together, and the assistant burner off at "0" position.
- (4) Knob should be turned to "0" position after cooking (picture 15).

Note: 1. Indicator light of supply bright: assistant burner used.

2. Indicator light of survival bright: the maximum temperature over 70°C, please don't touch.

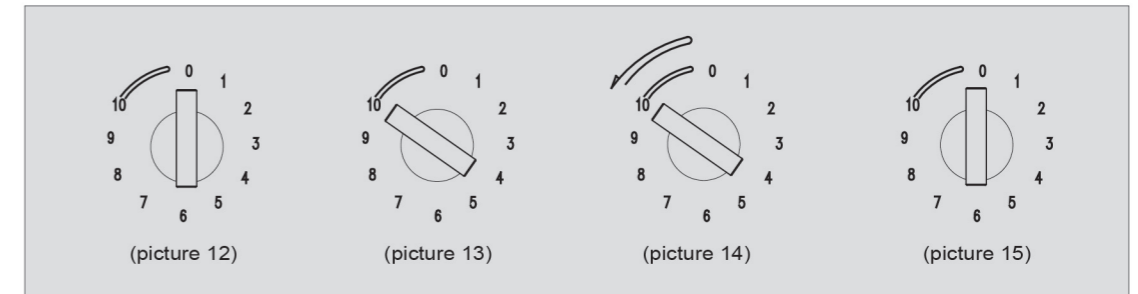


figure 15

Practical hints for using the burners



For a better burner efficiency and to minimize gas consumption, use pans with flat, even bottoms with lid and of suitable size for the burner, so that flames do not reach up the sides of the pan. Once the contents come to the boil point, lower the flames so that it does not boil over.



When cooking, to prevent burns or damage to the hob, all pans or griddle plates must be placed inside the perimeter of the hob.

Take the greatest care when using fats or oils since they may catch fire if overheated.

Selection of pans

Please choose the proper pan, and you will enjoy better cooking experience.

1. Please make sure the diameter of the pan used is equal to or more than cook area.
2. To avoid rubbing the surface, using clean and bottom-slick pan.
3. To get best cooking results, the bottom of porcelain enamel steel pan shall be 2-3mm thick, the bottom of stainless steel filled pan shall be 4-6mm thick. (figure 16)

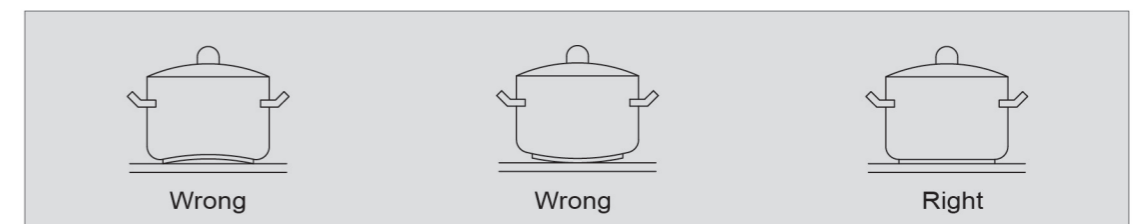


figure 16

CLEANING AND MAINTENANCE

General tips



- Before cleaning the hob switch it off and wait for it cooling down.
- Clean with a cloth, hot water and soap or liquid detergent.
- Do not use products which are abrasive, corrosive or chlorine based.
- Do not use steel pads.
- Do not leave vinegar, coffee, milk, salty water or juice of lemon or tomato on the hob surface for any length of time.
- Always dry components completely before using the hob.

Enameled parts

All enameled parts must be washed only with sponge and warm soapy water or other non abrasive products. Dry carefully.

Stainless steel parts

Clean with special products for stainless steel which are available on the market. Dry preferably using a chamois leather.

Note: Regular use will cause discolouring around the burners; this is due to the high temperature of the flame

Burners and pan supports

These pieces can be removed and washed with a sponge and warm soapy water or other non abrasive products. After cleaning dry them well and replace them correctly.

Note: To avoid damage to the electric ignition do not use it when the burners are not in place.

Cleaning the burner igniters

Under certain cooking or cleaning conditions, your cook top igniters may be coated with or corroded by food deposits, splattered grease or cleaning agents.

These conditions can cause erratic or continuous sparking.

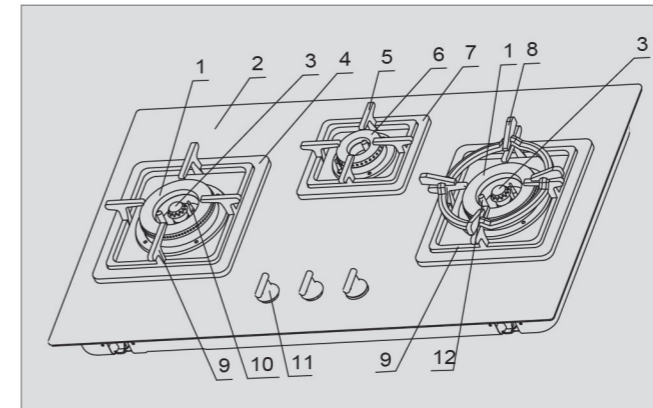
To clean the igniters:

1. Remove the grate, burner cap and burner heads.
2. Brush completely around the igniter, including over and under the edge of the metal cap and base. To have special care when cleaning here. Parts of the igniter are porcelain and can be fragile.
3. If a liquid must be used to clean the igniter effectively, use only a small amount of rubbing alcohol.
4. After cleaning, reinstall the burner ring, burner cap and grate. Make sure the brass burner ring is properly seated into the burner base.
5. Test the burners. If erratic clicking is still present, make sure the igniter is completely dry.

Control knobs

The control knobs can be removed for cleaning by just pulling.

A sketch map of the hob (All products as per the material subjects)



- 1 External Flame Spread Cap I
- 2 Panel
- 3 Internal Flame Spread Ring I
- 4 Burner Skirt I
- 5 Grate III (pan support)
- 6 Flame Spread Cap III
- 7 Burner Skirt III
- 8 Wok Stands
- 9 Grate I (pan support)
- 10 Thermocouple
- 11 Knob
- 12 Ignition Pin(igniter)

TROUBLESHOOTING

Troubleshooting for electric heater (Only for the model Q30G/Q31W)

Problems	The cause of problem	Settlements for the problems
It doesn't work after switch is on for 3 seconds	The electricity is off	Connect the electricity
	Short circuit in inner-wire	Contact with local maintain center
It works discontinuously	Temperature is in self-control or too high to work	It is natural
When the temperature of crystallite glass surface is high, survival indicator light is out	Survival indicator lights is broken	Contact with local maintain center
	Short circuit in inner-wire	Contact with local maintain center
Heating time is becoming longer	The bottom of pan is not flat	Change the pan
	The bottom area of pan is too big	Change the pan

■ Troubleshooting for gas burner (For all model which use gas)

Problems	The cause of problem	Settlements for the problems
It won't fire	It is forgotten to open the general gas valve	Firstly turn off the knob, and then open the general gas valve
	Air is mixed into the gas pipe	Ignite repeatedly until the air is absolutely discharged
	The rubber tube bends or flattens	Unfold or change the rubber tube
	Ignition device and insulation point is dirty and damp	Clean it with a dried cloth
	Safety valve doesn't open	Press and turn the knob to intense fire, make sure the hob is fired and keep on pressing for 3 to 4 seconds
	The battery is out of use; the battery doesn't touch well; or the battery is up side down	Change the battery or refix the battery
	There's problem with the ignition device or the ignition pin is not in the right position	Ask the professional maintenance man for maintaining
There is a warning tone when ignition	The battery is low	Change the battery
Gas leak	The rubber tube cracks or breaks	Change the rubber tube
	The rubber tube joint doesn't connect well with rubber tube or other tube	Check the air-tightness of the gas tube and set it properly
Unstable flame	Whether the LPG is used up	Change into a new bottle of LPG
Soft and yellow flame	The throttle is not properly adjusted, and the air is insufficient	Gradually enlarge the throttle until the flame turns normal blue
The flame escapes from the dire hole or flameout is with fulmination	The throttle is not properly adjusted, and the air is insufficient	Gradually enlarge the throttle until the flame turns normal blue
Few flames	Injector or stopcock is jammed	Use a iron wire to dredge the injector or the valve core
The flame isn't in uniform length and the flame is yellow	Fire lid is not properly covered, and there' s charcoal or other dirt stuffing the fire hole	Make sure that the fire lid is on the right position ; get rid of the dirt in the fire hole
The flame accidentally goes red	Under a certain climate, the gas is with much humidity	The flame turns red because there's calcium in water, so don't worry about it

WARRANTY CARD

Name		Date of purchase		Serial NO. of the Invoice	
Address (post code)				Tel	
Type of product		Serial NO. of the appliance			
Repair Record(for repairer)					
Content				Date	
Address of service Agency			Tel		