



OPERATING INSTRUCTIONS

BUILT-IN HOB

Model: FG-602 SVGL FG-602 SVSS FG-603 SVGL
FG-603 SVSS FG-772 SVSS FG-622 SVSS
FG-633 SVSS FG-2792 SVGL FG-2792 SVSS
FG-3773 SVGL FG-3773 SVSS FG-3793 SVGL
FG-3793 SVSS FG-772 SVGL FG-773 SVGL

NOTE:

Read this instruction and warranty card before operating the appliance, and keep it for future reference.

To ensure the correct and safety use of this appliance, please read this instruction carefully and follow the installation guide.




Installation must comply with local laws, standards, regulations and guidelines.

All installation and repair service must be carried out by registered gas installers.




The user would be responsible for the damages and faults done by any incorrect installation to the appliance during the warranty period.


The below listed items shall be strictly followed to prevent the user and other people from suffering an injury and to prevent your property from being damaged.

■ The below markings show the level of injury and damage caused when the cautions are not followed.

	Danger	This marking is labeled on those items that any death or a serious injury is approaching.
	Warning	This marking is labeled on those items that any death or a serious injury is expected.
	Cautions	This marking is labeled on those items that any injury and material damage is expected.



■ The below listed markings are used in the operation manual:

	This marking is given to those items to call your attention.
	This marking is given to those items banned.
	This marking is given to those items to be strictly followed.


 **Danger**

Cautions when gas leak is taking place


■ In case of gas leaks, close the gas main valve and ventilate the room immediately by opening windows and doors. Then, contact your dealer or gas company.

→





→




A fire or an explosion may be caused.

■ Do not turn on/off the electrical switches or igniting fire





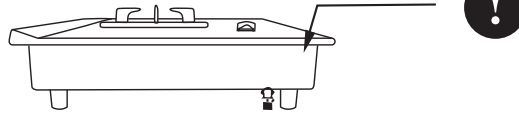


A fire or an explosion may be caused.

Safety instructions

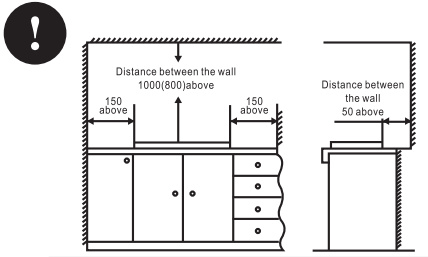
Warning

- Use only the type of gas specified on rating plate attached on the cooker.



- If a different type of gas is used, a fire or a carbon monoxide toxication may be caused by an abnormal combustion.
- If the type of gas is different, contact your dealer.

- Allow minimum required space from walls and ceiling. (Unit:mm)

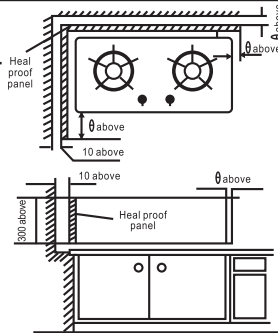


If the minimum distances from walls and ceiling are not kept, a fire may be caused.

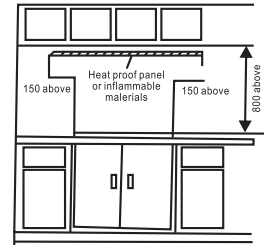
- The minimum required spaces are also applied if the walls are made of combustible material covered with metal plate.

If the space between cooker and combustible materials cannot be maintained as specified, make sure to install a heat-heat-proof panel.

- Not enough space on the right and left and at the back.



- Not enough space above cooker.



- Do not disassemble or modify the cooker.



The cooker may be troubled if disassembled or modified. When the cooker is in trouble, contact your dealer.

- Do not go to bed or go outside when the cooker is on.



A fire or a carbon monoxide toxication may be caused by the lack of air supply.

- Do not use inflammables like benzen near the cooker.





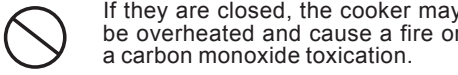

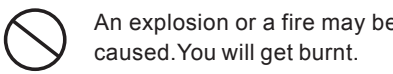

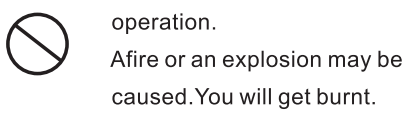
A fire or an explosion may be caused.

- In the event of abnormal condition (abnormal combustion, sell and soud, earthquake and fire) make sure to stop the operation and close the gas main valve.

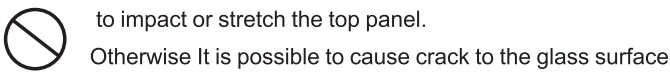


If the cooker is used in such conditions, a fire or a trouble may be caused.

 **Warning**

<p>■ Do not place inflammables on or around the cooker.</p>  <p>A fire may be caused.</p>	<p>■ Ensure proper ventilation during operation</p>  <p>If it is poorly ventilated, a carbon monoxide toxication may be caused by an incomplete combustion.</p>
<p>■ Do not close an air intake and an exhaust ports.</p> 	<p>■ Strictly followed operating instructions for installation. Installation carried by unlicensed installer can cause fire and appliance breakdown.</p> 
<p>■ Do not place an atomizer near the cooker.</p> 	
<p>■ Make sure not to let children operate the cooker alone. They will get burnt or be injured by improper operations.</p> 	<p>■ Do not carry the cooker around during operation.</p> 

 **Caution**

<p>■ Do not place any object on the top of the appliance surface, also please do not use any metallic object to impact or stretch the top panel.</p>  <p>Otherwise It is possible to cause crack to the glass surface.</p>

Safety instructions



Caution

- A gas hose should be replaced every 3 years or before it gets old.



If a gas hose get old, it will become loose and be cracked. Then, gas leaks may be caused.

- Please regularly check the flame or complete combustion. If abnormal noise and unstable flame is found, please do not attempt to use. Otherwise it will result in CO poisoning.



- Do not look into the burner when igniting the cooker.



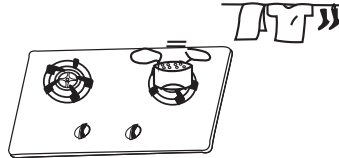
There may be a case that you will get burnt or your hair will get burnt by its heat or flame.

- Make sure to confirm that the burner flame is extinguished after use. Make sure to close a gas main valve before going out or going to bed.



If not closed properly, a gas toxication or a fire may be caused by a gas leak.

- Use cooker only for cooking.



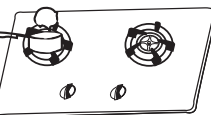
If the cooker is used for other purpose like drying clothes, it may be overheated or may cause an abnormal operation. Then, a fire, burning or a gas leak may be caused.

- Do not use accessories other than specified or an oversized pan.



If the oversized cooking utensils are used, a carbon monoxide may be caused by the abnormal combustion of the cooker.

- Do not touch parts other than operational parts (ignition knob, flame control) during operation.



A top plate, trivets and exhaust port and their vicinity become extremely hot and there may be a case that you will get burnt.

- Air inlet must be facilitated to the cabinet where the appliance is to be installed.



(The area of the air inlet is to be 10cm² for every 1.2kW heat input, The air inlet required for this appliance is 60cm²)
If there is insufficient air supplied to the appliance, it would cause incomplete combustion and thus CO poisoning.

- Control the flame so that it may not come out of the bottom of a pan.











The grips of pan will be overheated by the overflowing flame. And you will get burnt or a fire may be caused.

- It is suggested to use safety gloves while cleaning and repairing the appliance! Safety golves could protect the hands from being hurt by metal blurs and sharp corners.





Caution

<p>■ Do not install the appliance under the unstable cabinet, where the drop objects would most likely to occur, and under the plastic facilities.</p>  <p>The drop objects would cause fire and the plastic lighting facilities would result of serious distortion under high heat from the appliance.</p>	<p>■ Please install the appliance in the dry, not humid area.</p>  <p>Humid environment would cause the faults to the appliance parts and shorten the product life.</p>
<p>■ Do not install the appliance inside the vehicle or on the boat.</p>  <p>It would cause fire and unnecessary faults to the appliance while under serious vibration.</p>	<p>■ Install the appliance firmly in horizontal place.</p>  <p>If the appliance is not firmly placed in level. It may cause incomplete combustion and thus generate excessive CO and fire.</p>
<p>■ The gas connection to the appliance must be carried by registered installer.</p>  <p>It is illegal to employ disqualified installer to carry out the installation and it may result in gas leaks.</p>	<p>■ Do not paint Lacquer to the surface of the cabinet where the top panel of the appliance to be located.</p>  <p>The lacquer would be discolored due to the high temperature surrounding.</p>
<p>■ Please use the high temperature resistant fabric board as the surface for the cabinet.</p>  <p>The normal fabric board would cause fire due to high temperature surrounding.</p>	<p>■ Air inlet must be facilitated in the cabinet.</p>  <p>The recommended air inlet size is about 3cm x 20cm. It is recommended to put the metal mesh on the air inlet to prevent rat from entering. If the air supply to the appliance is not sufficient, it would cause incomplete combustion and thus excessive CO generated.</p>

(Special Note to the LP Gas user)

When using LP gas cylinder(s), please use the reliable cylinder regulator.

CORRECT USAGE



Caution

FOR TOUGHENED GLASS COOK TOP

Utensils should always be placed centrally on the pan supports over the burners. Flames which extend beyond the bottom of utensils are wasteful and can damage or overheat handles. Large diameter utensils (greater than 200mm in diameter) must not be allowed to protrude beyond the perimeter of the hotplate, as this could cause overheating or damage to the adjacent bench.



Do not place anything, e.g. flame tamer, asbestos mat, between pan and pan support as serious damage to the appliance may result.



Do not remove the pan support and enclose the burner with a wok stand as this will concentrate the flame and deflect the heat onto the gas hob.



Never use oversized cooking utensils or overload the cooking appliances.



Locate pan centrally over burner so that it is stable and does not overhang the appliance.



Do not damage the outer surface of the glass with heavy or sharp objects.

WARNINGS

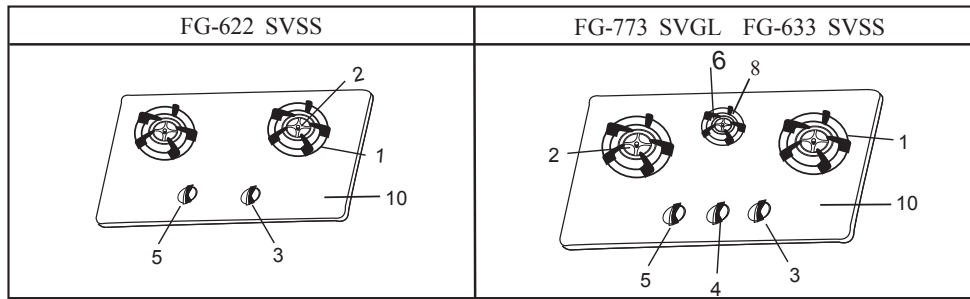
Do not spray aerosols in the vicinity of this hotplate while in operation, Some propellant gases can break down when heated and produce corrosive vapours which will attack some materials.

Articles which are made from flammable materials should not be stored in drawers of cup boards immediately below this hotplate.

Do not store articles within 50mm of the bottom of the hotplate casing.

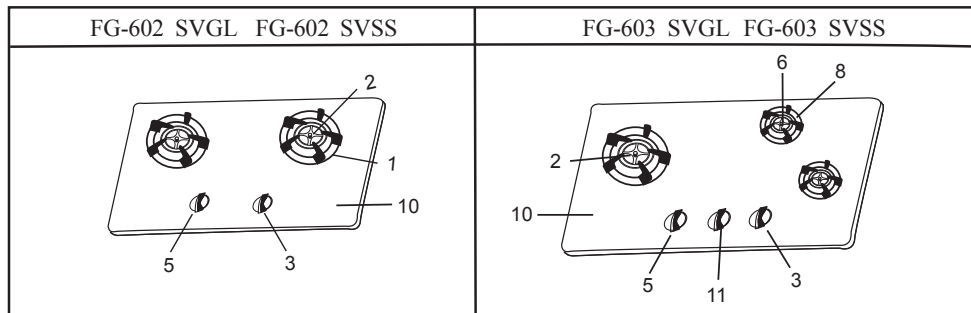
Do not touch spark ignitor while lighting the burner.

WHERE THIS APPLIANCE IS INSTALLED IN A MARINE CRAFT OR IN CARAVANS,
IT SHALL NOT BE USED AS A SPACE HEATER.



- | | |
|-----------------------------------|--|
| 1 Iron Grid(large) | 7 Semi-rapid burner |
| 2 Ultra-rapid burner | 8 Iron Grid(small) |
| 3 Control knob for burner(Right) | 9 Iron Grid(medium) |
| 4 Control knob for burner(Center) | 10 Top plate |
| 5 Control knob for burner(L left) | 11 Control knob for burner(R right back) |
| 6 Auxiliary burner | |

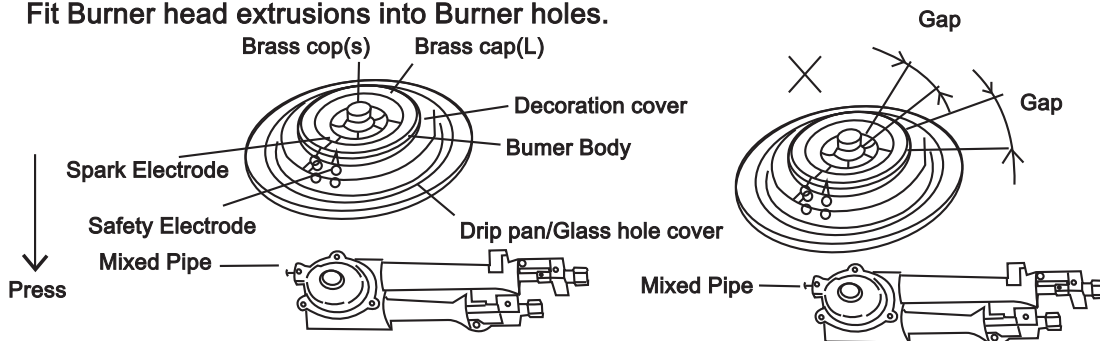
Stainless steel Top Plate: 865x505(mm)
 Glass Top Plate : 880 x 510 x 8(mm)
 Cut-Out Size : (A) 785 x (B) 425 x R60(mm)



Stainless steel Top Plate: 750x450(mm)
 Glass Top Plate : 750 x 500 x 8(mm)
 Cut-Out Size : (A) 540 x (B) 350 x R60(mm)

Burner Head

Fit Burner head extrusions into Burner holes.

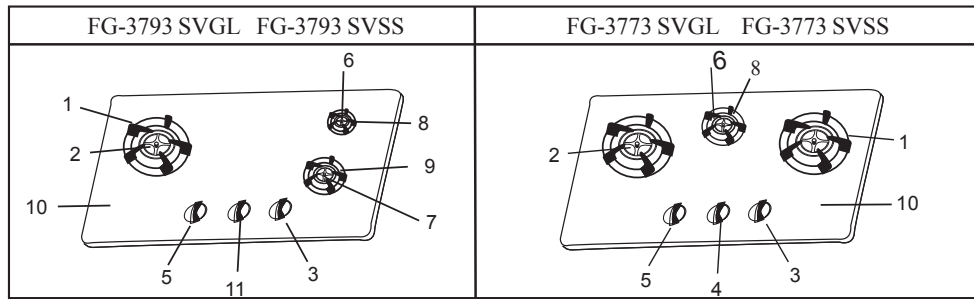


■ Please refer to the above diagram to confirm the position of burner caps is correct.



*Burner cap may discolored,chrome plated burner head and enamelled decortion cover will pearl-off/drop-off and rusty after the appliances are used.However there is no trouble for operating the cooker.

Parts identification

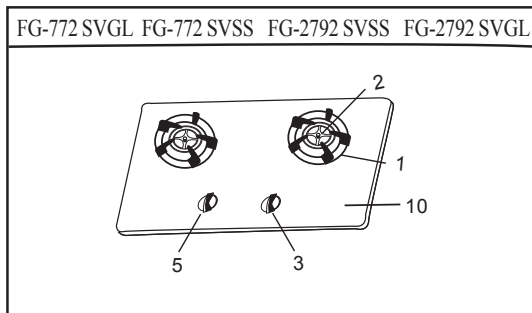


- | | |
|------------------------------------|--|
| 1 Iron Grid(large) | 7 Semi-rapid burner |
| 2 Ultra-rapid burner | 8 Iron Grid(small) |
| 3 Control knob for burner (Right) | 9 Iron Grid(medium) |
| 4 Control knob for burner (Center) | 10 Top plate |
| 5 Control knob for burner (L eft) | 11 Control knob for burner (R ight back) |
| 6 Auxiliary burner | |

Stainless steel Top Plate: 865x505(mm)

Glass Top Plate : 880 x 520 x 8(mm)

Cut-Out Size : (A) 705 x (B) 405 x R60(mm)



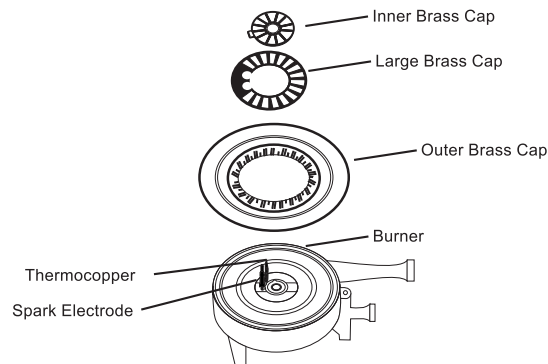
Stainless steel Top Plate: 750x450(mm)

Glass Top Plate : 780 x 460 x 8(mm)

Cut-Out Size : (A) 650 x (B) 350 x R60(mm)

Burner Head

Fit Burner head extrusions into Burner holes.



■ Please refer to the above diagram to confirm the position of burner caps is correct.



*Burner cap may discolored,chrome plated burner head and enamelled decortion cover will pearl-off/drop-off and rusty after the appliances are used.However there is no trouble for operating the cooker.

Specification

Product	2 & 3 Burner Built-in Hob	
Model	FG-602 SVGL FG-603 SVGL	FG-602 SVSS FG-603 SVSS
Ignition	Battery : Size D 1.5V	
Type of Gas	LP Gas / Town Gas	
Overall Dimension	750mm x 500mm	750mm x 450mm
Cut-out Size	540~720mm x 350~470mm	540~730mm x 350~430mm

Product	2 & 3 Burner Built-in Hob	
Model	FG-622 SVSS FG-633 SVSS	FG-773 SVGL
Ignition	Battery : Size D 1.5V	
Type of Gas	LP Gas / Town Gas	
Overall Dimension	865mm x 505mm	880mm x 510mm
Cut-out Size	785~840mm x 425~480mm	

Diameters of pan which may be use on the hobs	Min : 120mm
	Max : 260mm

- Use only flat bottom pan except for wok burner.
- For pan diameter of 120mm use trivet provided.

FG-772 SVSS FG-602 SVGL FG-602 SVSS FG-622 SVSS	Gas consumption per hour respective gas consumption		Gas consumption when all burner are on
	Right	Left	
L.P.Gas (30mbar)	3.8	3.8	7.6kW
Town Gas (8mbar)	3.6	3.6	7.2kW

FG-603 SVGL FG-603 SVSS	Gas consumption per hour respective gas consumption			Gas consumption when all burner are on
	Left	R•Front	R•Back	
L.P.Gas (30mbar)	3.8	1.4	1.4	6.6kW
Town Gas (8mbar)	3.6	2.0	2.0	7.6kW

FG-773 SVGL FG-633 SVSS	Gas consumption per hour respective gas consumption			Gas consumption when all burner are on
	Right	Centre	Left	
L.P.Gas (30mbar)	3.8	1.4	3.8	9.0kW
Town Gas (8mbar)	3.8	2.0	3.8	9.6kW

Gas connecting tube	L.P.Gas :Diameter 9.5mm gas specific rubber hose
	Town Gas:1/2IN Thread(male)

Specification

Product	2 & 3 Burner Built-in Hob	
Model	FG-772 SVSS FG-2792 SVSS	FG-2792 SVGL FG-772 SVGL
Ignition	Battery : Size D 1.5V	
Type of Gas	LP Gas / Town Gas	
Overall Dimension	750mm x 450mm	780mm x 460mm
Cut-out Size	650~740mm x 350~430mm	

Product	2 & 3 Burner Built-in Hob	
Model	FG-3773 SVSS FG-3793 SVSS	FG-3773 SVGL FG-3793 SVGL
Ignition	Battery : Size D 1.5V	
Type of Gas	LP Gas / Town Gas	
Overall Dimension	865mm x 505mm	880mm x 520mm
Cut-out Size	705~840mm x 405~480mm	

Diameters of pan which may be use on the hobs	Min : 120mm
	Max : 260mm

- Use only flat bottom pan except for wok burner.
- For pan diameter of 120mm use trivet provided.

FG-772 SVGL FG-2792 SVSS FG-2792 SVGL	Gas consumption per hour respective gas consumption		Gas consumption when all burner are on
	Right	Left	
L.P.Gas (30mbar)	3.8	3.8	7.6kW
Town Gas (8mbar)	3.8	3.8	7.6kW

FG-3773 SVSS FG-3773 SVGL	Gas consumption per hour respective gas consumption			Gas consumption when all burner are on
	Right	Centre	Left	
L.P.Gas (30mbar)	3.8	1.4	3.8	9.0kW
Town Gas (8mbar)	3.8	2.0	3.8	9.6kW

FG-3793 SVSS FG-3793 SVGL	Gas consumption per hour respective gas consumption			Gas consumption when all burner are on
	Left	R.Front	R.Back	
L.P.Gas (30mbar)	3.8	2.8	1.4	8.0kW
Town Gas (8mbar)	3.8	3.3	1.7	8.8kW

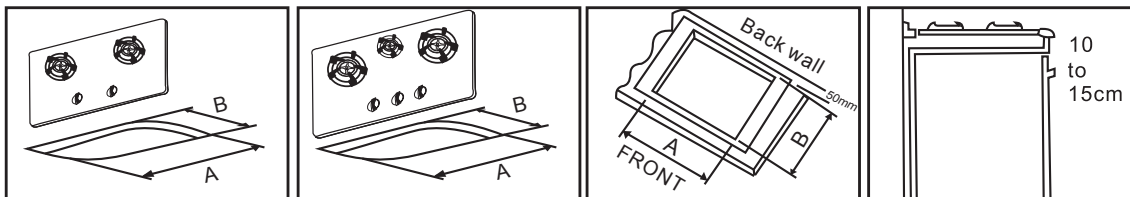
Gas connecting tube	L.P.Gas : Diameter 9.5mm gas specific rubber hose
	Town Gas: 1/2IN Thread(male)

This appliance should be installed by a qualified technician / installer.

- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment conditions of the appliance are compatible.
- These hobs are designed to be used by private individuals in their homes.
- Since this appliance is not connected to a combustion products evacuation device, it must be installed in accordance with current installation regulations and used in a well - ventilated place, particular attention should be given to the relevant requirements regarding ventilation.

Building the hob in

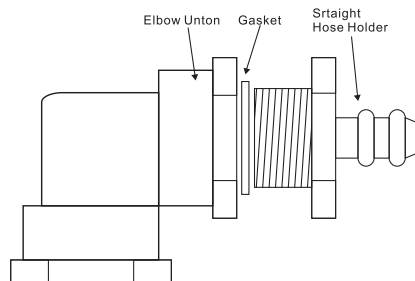
- The hob must be built into the worktop as illustrated on the corresponding figure of a support cupboard. This worktop must be at least 3 cm thick and heat - resistant or else coated with a heat resistant material.
- A distance of at least 5 cm from the appliance border to the wall and a sideclearance of at least 15 cm should be left to the right and left of the hob. In case those units are above the appliance, these must be placed at a minimum distance of 80 cm from the appliance top.
- It is advisable that a horizontal partition is put under the hob, it must be placed between 10 to 15cm from the bottom of the worktop. In any case, do not keep any sprays or pressurized containers in the compartment, which could be just under the hob.



* Cut-Out Dimension - Please refer Page 7 for selected model.

Gas connection

The gas connection to the regulator is GA 1/2 / 15. The regulator should be held by a spanner on the flats provided when making the joints. Turn the gas on and check for leaks using a soap solution and brush around all the joints and connections. A Rubber Gasket is required for the Elbow Joint.

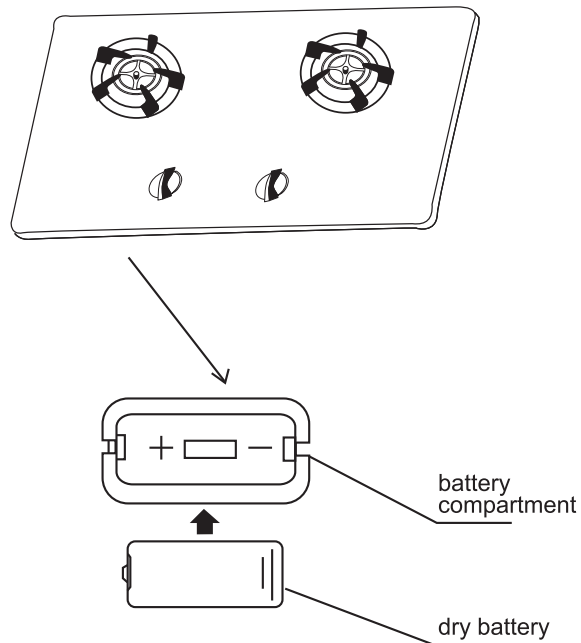


Dry Battery Installation

● Dry battery installation

Please place the dry battery underneath the appliance into the battery compartment.

- Dry battery should be put according to the direction.(Positive negative pole at right hand side and pole at left hand side)



Note: A space shall be preserved for replacing the dry battery.

Dry battery replacement

- When the sound generated from ignition spark become dimmed, or the ignition may light up flame but would be extinguished instantly. Please replace the battery.
- The normal battery life is around one year.

Before using the Appliance for the first time

- Please check below to confirm installation work is properly completed.

Inspection check list after installation

Item(s) to be inspected		Content of inspection
Appliance Surrounding	Type of gas	Does the type of gas comply with the specification shown on rating plate?
	Parts of shipping Accessories	Is the installation correct? Is there any items missed in the box?
	Distance to flammable objects	Is the safety precaution for fire protection sufficient to the distance of flammable objects?
	Installed location	Does the appliance installed such that it is secured and leveled?
	Ventilation provided	Does the appliance such that it is well ventilated?
Gas Connection		Does the gas piping to the appliance installed correctly? Is there any gas leaks from the appliance?

- Please refer to the above diagram to confirm the position of inner burner caps is correct.







Burner cap may discolored,chrome plated burner head and enamelled decoration cover will pearl - off/drop - off and rusty after the appliances are used,However there is no trouble for operating the cooker.

Operating the Hob

● **HOW TO USE THE GAS BURNERS**

LIGHTING THE HOB WITHOUT GAS SECURITY DEVICE (DEPENDING ON MODEL)

- Select the required burner by referring to the symbols located near the knobs (e.g:for the right-hand burner)
- Each burner is supplied by a tap.To turn this on,press it down and turn it anti-clockwise  The gas is turned off.when the knob points to :
●
- To turn the gas down the knob should be turned from “” to “●” .
- Your hob is equipped with a burner ignition device integrated into the knobs:To ignite a burner. Press down and turn the knob anti-clockwise untill  It is pointing to the maximum position “”

Keep the knob pressed down to activate a series of sparks until the burner lights.

Appliances with Safety Valve Device

Follow the same procedure described above to ignite the burners. In this case, however, once you have turned the knob to open setting,hold it pressed in for 10 seconds. If for any reason the burner flame goes out, the safety valve automatically shuts off the gas supply to the burner in question.

Safety of Re-Ignition

In the even of the burner flames being accidentally extinguished,turn off the burner control and do not attempt to re-ignite the burner for at least 1 minute.

The ignition device shall not be operated for more than 15 second.If after 15 second the burner has not lit,stop operating the device and open the comartment door and / or wait at least 1 minute before attempting a further ignition of the burner.

RECOMMANDATION:

Placed the saucepan on the selected burner and activate.






NOTE:



- If the flame is accidentally extinguished just re-light it normally following the ignition instructions.
- Your hob is equipped with an integrated ignition device, It is,therefore,normal that a series of sparks is produced on all the burners.
- If it becomes difficult to turn a knob DO NOT FORCE IT.Have the Installer see to it immodiately.
- In the case of a power cut,automatic lighting will not work,In these circumstances,matches may be used

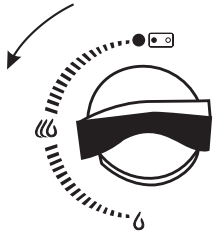
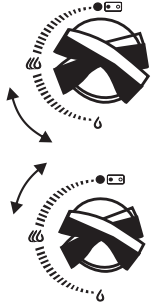

LIGHTING THE HOB WITH GAS SECURITY DEVICE (DEPENDING ON MODEL)

- Select the required burner by referring to the symbols located near the knobs
- A tap equipped with a gas safety device controls each burner and if the flame is accidentally extinguished(spills, draughts etc...) This device automatically closes down the gas supply and prevents gas escaping.
- Your hob is equipped with a burner ignition device integrated into the knobs.
- To ignite a burner. Press down and turn the knob anti-clockwise  until it is pointing to the maximum position “”
- To turn the gas down the knob should be turned from “” to “●”



When the flame appears keep the knob well pressed down for a few seconds to activate the safety device.
Release. If the flame is extinguished,repeat the operation.

Turn on, turn off the unit and control the flame

<p>1. Turn on and confirm ignition</p>  <ul style="list-style-type: none"> ● Press the ignition knob and turn it anti-clockwise to the [ON] position as shown. Then hold and wait for a few seconds. ● Release the knob and check the flame if ignited. If the flame can't be ignited, turn the knob to [OFF] position and repeat the above steps. <p>Note: It would take longer time of ignition if the appliance is not being used for a long time or it is a new installation.</p>	<p>2. Flame control</p>  <table border="1"> <tr> <td data-bbox="678 856 743 940"></td> <td data-bbox="797 821 980 940">Inner and outer burners are at high flame position</td> </tr> <tr> <td data-bbox="678 976 743 1060"></td> <td data-bbox="797 947 980 1066">Inner and outer burners are at low flame position</td> </tr> <tr> <td data-bbox="678 1096 743 1180"></td> <td data-bbox="797 1073 980 1192">Inner burner is at high flame position</td> </tr> <tr> <td data-bbox="678 1215 743 1299"></td> <td data-bbox="797 1194 980 1314">Inner burner is at low flame position</td> </tr> </table>		Inner and outer burners are at high flame position		Inner and outer burners are at low flame position		Inner burner is at high flame position		Inner burner is at low flame position	<p>3. Turn off</p>  <ul style="list-style-type: none"> ● Please turn the ignition knob clockwise to the [OFF] position without pressing <p>Note: Sometimes “pop” sound Heard when the burner is switched off. This is normal.</p>
	Inner and outer burners are at high flame position									
	Inner and outer burners are at low flame position									
	Inner burner is at high flame position									
	Inner burner is at low flame position									

Flames are extinguished accidentally by wind and boil-overs or spills

The burner will be turned off automatically when the flame failure sensors are activated.

- If the flame failure sensors are activated during operation, make sure to turn the ignition knob clockwise to turn off the appliance.
- Then you turn on the cooker again

Request:

Dry the flame failure sensors and back of the burner caps if they get wet due to boil-over or spills.



Operating the Hob

● CHOOSING THE RIGHT SAUCEPAN FOR THE AGS BURNERS

- Use saucepans with the following diameters

Auxiliary burner	Small semi-rapid	Medium fast burner	Ultra-rapid burner
12 to 16 cm	12 to 22 cm	16 to 26 cm	20 to 30 cm



RIGHT



CONVEX



WRONG



CONCAVE



- Adjust the flames so that they do not lick up the side of the saucepan.
- Do not use a saucepan with a convex or concave base.
- Do not leave an empty saucepan on the gas
- Do not use saucepans that partially cover the knobs.

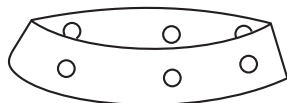
WARNING

Do not use asbestos mats, metal diffusers or similar devices as temperatures are likely to build up to a point where the enamel could be damaged; adjust the flame to give correct amount of heat.

NOTE: Re WOK supports — The WOK stand must not stand on hob or allow heat to build up between base of WOK and hob surface.

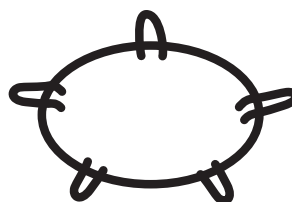
INCORRECT

Temperature build up using this type of WOK or similar could cause enamel hob damage and have an adverse effect on glass hobs.



CORRECT


WOK supports of this type are suitable for either enamel or glass surfaces.



RECOMMENDATIONS:

- Using a gas-cooking appliance produces heat and humidity in the room in which it is installed. Your kitchen should be well ventilated. Keep all natural vents open or install a mechanical ventilation device (mechanical cooker hood).
- Intensive and prolonged use of the appliance may necessitate extra ventilation - opening a window for example or producing more efficient ventilation by increasing the power of the existing mechanical ventilation (a minimum air input of 2 m³/hour per kW of gas energy is required).
- As a safety measure, remember to turn off the network gas mains or the tap on the butane/propane cylinder after use.

Maintenance

<p>■ Cleaning top panel</p> <ul style="list-style-type: none"> ● Apply neutral detergent on the soft rag to clean the surface of the panel. ● Do not use alkaline detergent, petrol, other corrosive solutions or abrasive materials to clean the surface of the panel, it would permanently damage the surface finish to the panel. 	<p>■ Foam or soft rag can clean the inner and outer burner caps. If the dirt is hard to remove, it is recommended to use soft brush.</p> <ul style="list-style-type: none"> ● Do not clean it forcefully or do not hit it while brushing. After cleaning, make sure the cap is mounted in place. 	<p>■ Always keep the burner and the surroundings clean to prevent trouble of ignition.</p>	<p>■ The gas sealing surfaces of outer burner cap and burner must always be cleaned.</p> <p> Otherwise it would cause gas leakage or fire accident.</p>	<p>■ Please use soft rag to wipe off the dirt on their mocouple surface and avoid crash to the surface.</p>
--	---	--	--	---

Trouble shooting

Trouble	Cause and Remedy
<p>Difficult to turn on. Easy to be turned off.</p>	<p>Battery not installed correctly. → reinstall correctly. Battery is discharged. → Replace with new battery.</p>
	<p>The ignition knob is not pressed properly and adequately. → Turn it to its original position first. Then, press and turn it anti-clockwise slowly. Keep pressing it until the burner is ignited.</p>
	<p>Main gas valve not opened. → Open the valve.</p>
	<p>Air is trapped in the rubber hose. → Repeat the “Turn On” procedures until the burner is ignited.</p>
	<p>Flame failure sensors are dirty or wet → Remove and clean the moisture and dirt.</p>
	<p>LPGas cylinder is not full or empty. → Replace it with the new one.</p>
<p>Uneven flame Flame becomes yellowish Flame are extinguished during operation Abnormal sound is heard</p>	<p>LPGas cylinder is not full or empty. → Replace it with the new one.</p>
	<p>Flame failure sensors are dirty or wet. → Remove and clean the moisture and dirt.</p>
	<p>Slits in the burner caps are clogged → Clean the cap with brush or toothbrush or the like.</p>
	<p>Burn caps are not mounted properly. → Make sure the cap is mounted in place</p>
	<p>Humidifier is used in the same room. → The flames become yellowish by the calcium in vaporized water. This is not a trouble.</p>

Consult your dealer if you may not solve problems. Be sure to turn off the gas main valve.

Conversions

REPLACEMENT OF INJECTORS

The equipment is adjusted for a type of gas at is different from the one available. It is necessary to replace the burner nozzles/injectors.

The choice of the nozzles/injectors to replace must be made according (refer to page 17) Specifications.

Act as follows:

- Replace the correct type of gasses nozzles/injectors.
- Tighten the nozzles/injectors strongly.
- Turn-on the flame, adjust the air-shuttle for "primary air "by turning anticlockwise or clockwise.
- An occasional wisp of yellow tipping as in "A" is normal. If the flame tends to constantly look like "B" or "c" then call your local Authorized Serive Agent. The normal flame should look like "A" with a hard blue flame.

