BUILT-IN GAS HOB

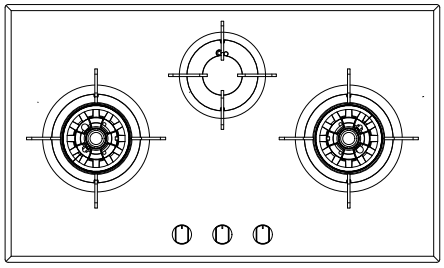
BATTERY IGNITION

Model:

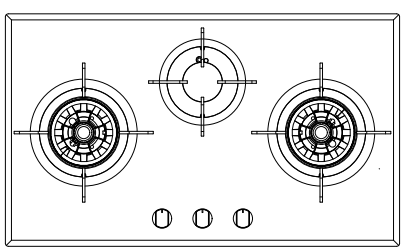
EFH 9733 WT VGB (TG)/(LPG)
EFH 7635 WT VGB (TG)/(LPG)
EFH 7626 WT VGB (TG)/(LPG)

THE BEAUTY OF SIMPLICITY

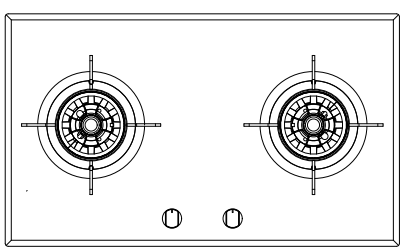
USER MANUAL



EFH 9733 WT VGB



EFH 7635 WT VGB



EFH 7626 WT VGB

Dear Customer,

Thank you for having purchased and given your preference to our product. This manual provides a means to make full use of the features of this product. The safety precautions and recommendations are also featured inthis manual. We recommend that you read this manual for best performance and to extend the life of your appliance.

Please preserve this manual for future use, in the event that doubts arise relating to the operation.

SAFETY GUIDELINES

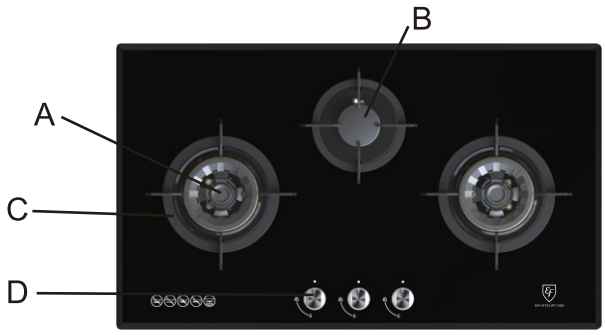
IMPORTANT: This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non-domestic application.
This appliance shall be installed in accordance with the regulations in force and only used in well ventilated space.
Prior to installation, ensure that the local distribution conditions (gas type and gas pressure) and the adjustment of the appliance are compatible.

- After having unpacked the appliance, check to ensure that it is not damaged. In case of doubt, do not use it and consult to our customer service or qualified technician.
- Please do not allow young children to play with the plastic film and packaging as this may result in suffocation.
- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use.
- During and immediately after use, some parts of the hob can reach very high temperature. Do not touch them.
- Do not allow sharp or heavy objects to drop on the glass hob. If the hob is cracked or otherwise damaged by falling objects etc., stop using and contact our customer service.
- Keep children away when the hob is in use.
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- After use, ensure that the knobs are in the off position.
- Please use pans of recommended size (see recommended pan diameter in page 6).
- This appliance can be used by children aged from 16 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- The followings should be avoid:

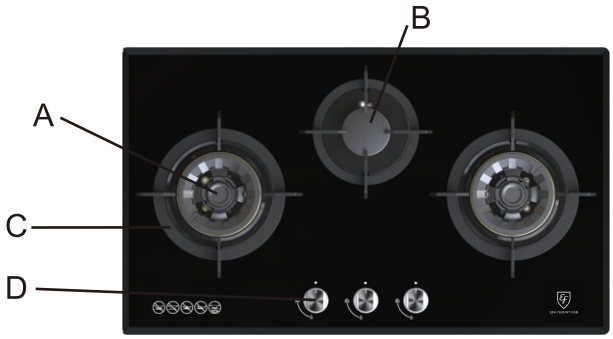
  - Obstructing the ventilation or heat dissipation.
  - Allowing the power supply cord of other appliances to come into contact with the hot surface of the cooktop.
  - Exposure to atmospheric agents (rain, sun).
  - Using flammable liquids nearby.
  - Using unstable or deformed cookware.
  - Trying to install or repair the appliance without the assistance of qualified personnel.

PRODUCT FEATURES AND TECHNICAL DATA

PRODUCT OVERVIEW

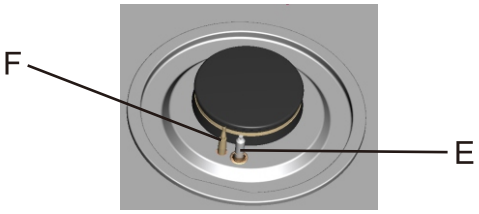


EFH 9733 WT VGB



EFH 7635 WT VGB

EFH 7626 WT VGB



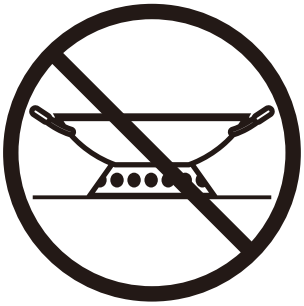
A. Wok Burner
B. Semirapid Burner
C. Cast Iron Pan Support
D. Control Knobs for Gas Burner
E. Ignitor for Gas Burners
F. Safety Flame Failure Device

NOTE:

- The appliance can be used for built in only.
- Each burner is controlled by metal control knobs positioned at the front of the panel.
- Each burner incorporates with a safety flame failure device. If burner is accidentally flame-out, the safety device will be activated and cut-off the gas supply.
- The appliance comes with a battery supply of DC 1.5V(Size “D”) for ignition system.

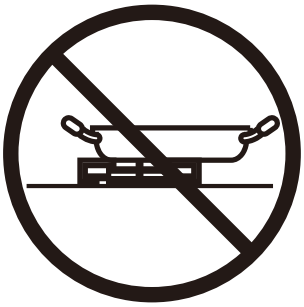
IMPORTANT WARNING ON THE GLASS

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

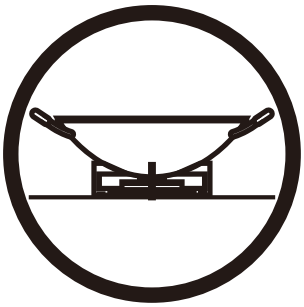


Do not remove the pan support and enclose the burner with a wok stand as this will concentrate and deflect the heat onto the hotplate.

Do not use large pots or heavy weights which can bend the pan support or deflect the flame onto the hotplate.



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



Use only a wok support supplied or recommended by the manufacturer of the appliance.

TECHNICAL SPECIFICATIONS

Model number	Burner Variants			
	Wok burner	Semirapid burner	Variants Total	Dimensions
EFH 9733 WT VGB (LPG)	2	1	12kW(870g/h)	(860 X 510)mm
EFH 7635 WT VGB (LPG)	2	1	12kW(870g/h)	(780 X 460)mm
EFH 7626 WT VGB (LPG)	2	0	10kW(730g/h)	(780 X 460)mm
Note: Wok burner = Rated at 5.0kW. Semirapid burner = Rated at 2.0kW.				

Model number	Burner Variants			
	Wok burner	Semirapid burner	Variants Total	Dimensions
EFH 9733 WT VGB (TG)	2	1	10.3kW	(860 X 510)mm
EFH 7635 WT VGB (TG)	2	1	10.3kW	(780 X 460)mm
EFH 7626 WT VGB (TG)	2	0	8.4kW	(780 X 460)mm
Note: Wok burner = Rated at 4.2kW. Semirapid burner = Rated at 1.9kW.				

Model number	Burner Variants			
	Wok burner	Semirapid burner	Variants Total	Dimensions
EFH 9733 WT VGB (NG)	2	1	12kW	(860 X 510)mm
EFH 7635 WT VGB (NG)	2	1	12kW	(780 X 460)mm
EFH 7626 WT VGB (NG)	2	0	10kW	(780 X 460)mm
Note: Wok burner = Rated at 5.0kW. Semirapid burner = Rated at 2.0kW.				

Burner		Injector size (mm)	Injector marking	Full rate kW
For LPG(G30) 28-30mbar				
Wok	Inner ring	0.48	0.48	5.0
	Outer ring	0.96	0.96	
Semirapid		0.68	0.68	2.0
For TG (G110) 10mbar				
Wok	Inner ring	1.2	1.2	4.2
	Outer ring	2.5	2.5	
Semirapid		1.7	1.7	1.9
For NG (G20) 20mbar				
Wok	Inner ring	0.7	0.7	5.0
	Outer ring	1.45	1.45	
Semirapid		1.0	1.0	2.0

Table: Nozzle Burner Characteristics

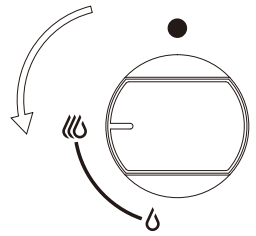
HOW TO USE YOUR APPLIANCE

GAS BURNERS

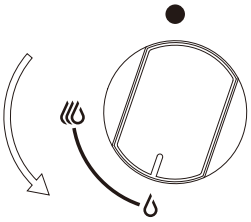
The burners differ in size and power. Choose the most appropriate one according to the diameter of the cookware being used.
The burner can be regulated with the corresponding control knob by using one of tile following settings:

- ● OFF (close valve)
- High (maximum aperture or flow)
- Low (minimum aperture or flow)

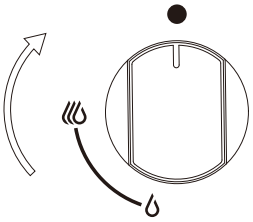
The size of flame depends on the position of the related burner control knob.



-Burner ON，large flame



-Burner ON，small flame（saving mode）



-Burner OFF

- The burner should be set at large flame “ ” during the initial phase of cooking to permit rapid boiling of liquids. Turn the knob to small flame “ ” for slow warming of food or maintaining boiling conditions of liquids.
- Other flame size adjustment can be achieved by positioning the indicator between the large flame and small flame. Never adjust the flame size between the large flame and Off position

It is prerequisite for efficient and energy-saving operation of the appliance that the burners are kept clean at all times (in particular the flame slots and nozzles).

IGNITING THE BURNERS

The appliance comes with auto ignition and safety device. To ignite the burner, follows the following instructions:

1. Turn the corresponding knob anti-clockwise to the large flame position marked by “ ” symbol.
2. Press and hold the knob for 5 to 8 seconds to permit the thermocouple to heat up.
3. Release the knob after the gas burner is lit (wait for a few seconds after the gas burner has been lit before letting go of the knob).
4. Adjust the flame as desired by turning the control knob.

Repeat point 1 and 2 if the flame cannot be lighted.

Caution:

The ignition device shall not be operated for more than 15 seconds. If after 15 seconds the burner has still not been lit, stop operating the appliance and wait for at least 1 minute before attempting a further ignition of the burner. If the flame accidental goes out, the safety valve will automatically cut out the gas flow. To re-ignite the burner, turn the control knob back to “OFF” setting and wait for at least 1 minute and then repeat the igniting procedure.

To turn off a burner, turn the knob clockwise until it return to “OFF” position marked by “● ”symbol.

Remarks: Pressing a burner control knob will automatically create spark for all burners. This is normal and no risk imposed.

WARNINGS:

- It is normal to hear a slight "whistling" sound while operating the burner
- For first use, there may be some metal smell / odor as the metal parts come with protective coating. This is normal and does not pose any risk. The smell will go off after a while
- An orange-colored flame is normal. This is caused by the presence of dust in the atmosphere, split liquids, etc.
- The temperature in the kitchen will rise and the kitchen will become hot while using the appliance. Kindly ensure that the kitchen is well-ventilated.

BATTERY IGNITION

If the auto ignition does not work, make sure that the battery DC 1.5V(Size “D”), installed at the bottom of the appliance , is not flat and has been installed correctly(Refer page 15).

In case the battery ignition fails to operate, try igniting the burner with a match or lighter.

CHOICE OF THE BURNERS

It is important that the diameter of the pots and pans suitably match the heating potential of the burner in order not to jeopardize the efficiency of the burners, bringing energy waste. Avoid having flames extending out from underneath the pan(Fig.1). When the content comes to a boiling condition , turn the knob to “ Small” flame marked by “ ” . A smaller diameter pot or pan placed on a larger burner does not necessarily mean that the boiling point can be reached in a shorter time since the capacity of heat absorption of a liquid mass depends on the volume and the surface of the pot or pan.

As an indication, the burners and the pots must be used in the following way:

Recommended Diameters of Pans Used	
Burners	**Ø Pan diameter in cm**
Auxiliary	from dia. 8 to dia. 14
Semirapid	from dia. 12 to dia. 20
Rapid	from dia. 20 to dia. 28
Wok	from dia. 26 to dia. 28

* For wok burner, the pan dia can be in 8cm if small flame is used

Fig.1

AUTOMATIC SAFETY VALVES

This safety device automatically closes the gas stop valve should the flame goes off for some reasons.

CLEANING AND MAINTENANCE

Cleaning and maintenance should be carried out after the appliance has turned cold especially when cleaning burner and the cast iron support. Avoid leaving alkaline or acid substances (lemon juice, vinegar etc.) on the surfaces. Avoid using acid or chlorine-based cleaning products.

Caution:

Special care should be taken around the underneath of the appliance as this area is not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

To extend the life of the cooktop, it is absolutely indispensable that the appliance be cleaned carefully and thoroughly on a frequent basis, keeping in mind the following:

- **CAST IRON PARTS** All of the cast iron parts must be washed only with a sponge and soapy water or with non-abrasive products.

- **PAINTED PARTS AND SILKSCREEN PRINTED SURFACES** Clean using an appropriate product. Always dry thoroughly. These parts must be cleaned very carefully to avoid scratching and abrasion.
- **BURNERS AND PAN SUPPORT** These parts can be removed and cleaned with appropriate products.

Cleaning the Wok Burner

The burner crown must always be kept clean. When cleaning the burners, remove the burner caps and use a cotton bud, toothbrush or some other item to clean out any incrustations or dirt from area marked as " H " in Fig.2.1. This procedure is necessary to ensure the burner functions correctly.

Clean the burner caps using needle or toothbrush to remove the dirt and carbon blocking the burner holes.(Fig.2.2)

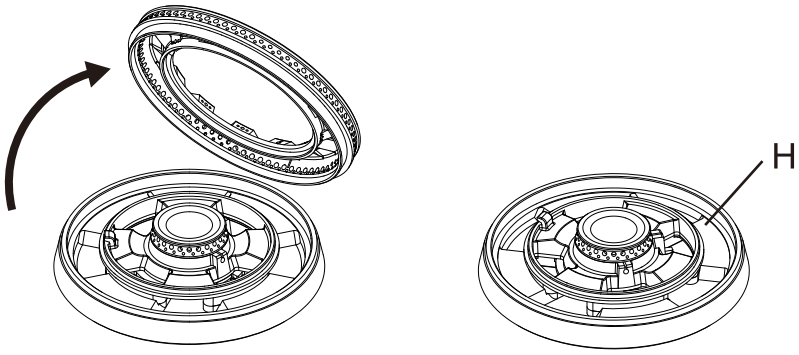


Fig.2.1

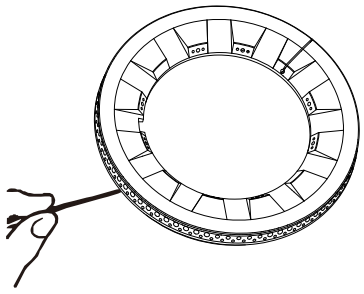


Fig.2.2

After cleaning, the burners and the caps must be well dried and put back correctly. It is very important to check that the burner flame distributor **F**, burner cap **A** and cap **B** has been correctly positioned (Fig.3)-failure to do so can cause serious problem.

The burner cap **A** must be entered in their lodgment as shown by the arrow (Fig.3). The burner correctly positioned must not rotate.

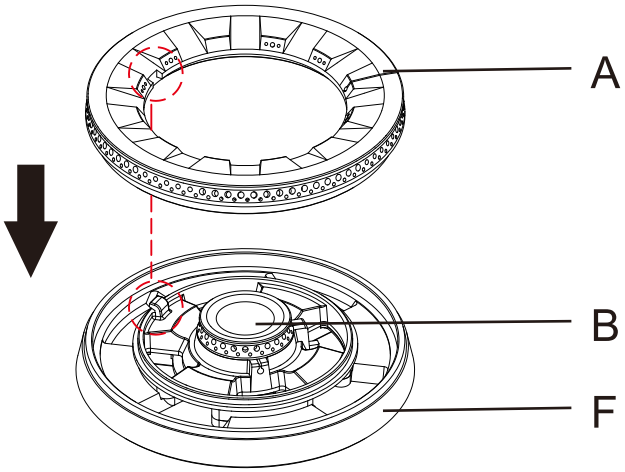


Fig.3

Check that the ignition electrode " **S** " (Fig.4) is always clean to ensure trouble-free sparking. Check that the probe or thermocouple " **T** "(Fig. 4) is always clean to ensure correct operation of the safety valves. Both the ignition electrode and thermocouple must be very carefully cleaned.

Note: regular use could cause discoloring around the burners due to high flame temperature.

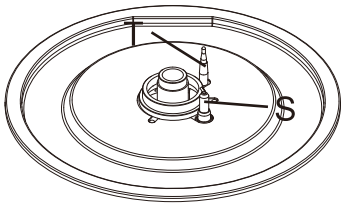


Fig.4

GENERAL ADVICE

- When the appliance is not used in long period; it is advisable to keep the main gas stop valve to be closed.

ADVICE FOR THE INSTALLER

IMPORTANT

- The appliance should be installed, regulated and adapted to function with other types of gas by a QUALIFIED INSTALLATION TECHNICIAN. Failure to comply with this condition will render the guarantee invalid.
- The appliance must be installed in compliance with regulations in force in your country and in observation of the manufacturer's instructions.
- Some appliances are supplied with a protective film on steel and aluminum parts. This film must be removed before using the cooker.
- The appliances must be housed in heat resistant units
- The walls of the units must not be higher than work top and must be capable of resisting temperatures of 75°C above temperature.
- Do not install the appliance near inflammable materials (eg.curtain).
- Incorrect installation, for which the manufacturer or distributor accepts no responsibility, may cause personal injury or damage.

IMPORTANT: No conversion of Town/City Gas appliance to different gases of another family is recommended. The Town/City Gas appliance shall use the gas of the family that it is designed for and adjusted at factory.

TECHNICAL INFORMATION

The appliance is designed to be embedded into kitchen fixtures measuring 600 mm in depth.
In order to install appliance into the kitchen fixture, a hole with the dimensions shown at the cutting size board (Fig.6) has to be made, keeping in consideration the followings:

- ✓ within the unit, between the bottom of the cooktop and the upper surface of any other appliance or internal shelf, there must be a clearance of at least 30 mm (Fig.8);
- ✓ the cooker top must be kept no less than 200 mm away from any side wall;
- ✓ the hob must be installed at least 70mm away from the rear wall(Fig.5).
- ✓ there must be a distance of at least 650 mm to 700mm between the hob's trivet and any wall cupboard or extractor hood positioned immediately above (Fig.5).
- ✓ It is essential to install a heat baffle between the bottom of the hob and the underlying unit.
- ✓ Clamps are provided to fasten the appliance to the kitchen fixture measuring from 20 to 60mm in thickness. To fasten the cooktop securely, it is recommended that all the clamps to be used.

Note:
When correctly installed, the appliance meets all safety requirements laid down for this type of product category. However, special care should be taken around the underneath of the appliance as this are is not designed or intended to be touched and contain shart or rough edges, which may cause injury.

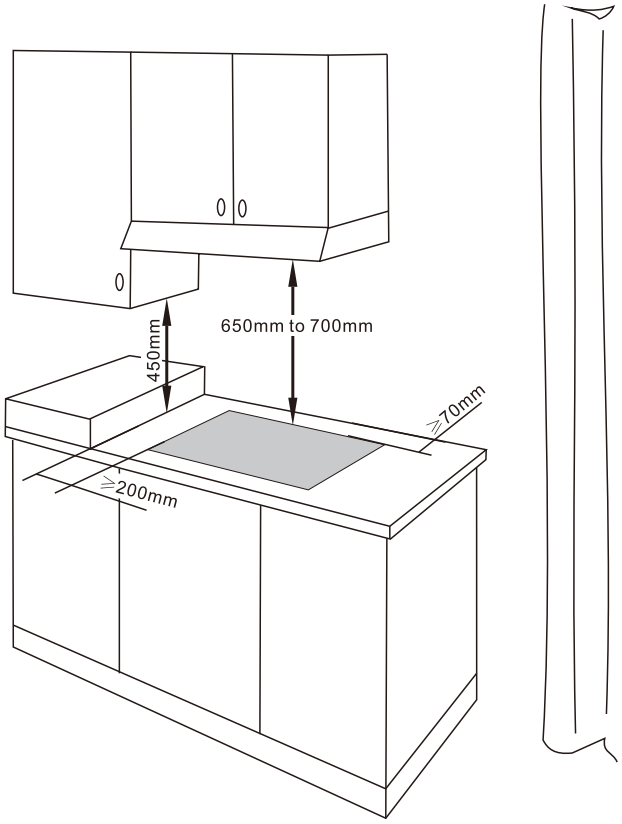
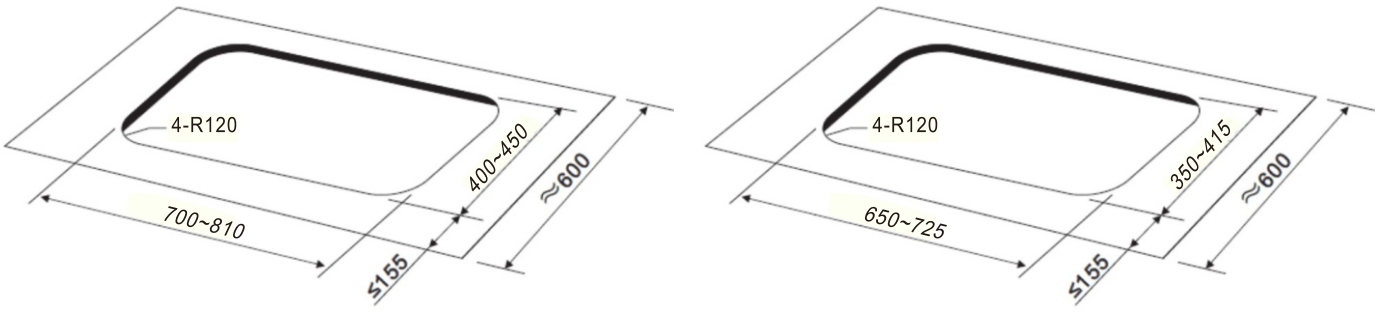


Fig.5

CUT-OUT DIMENSION

Please be ensure to use the correct dimensions as shown below for installation.

Model	Cut Out Dimension(mm)	Height
EFH 9733 WT VGB	(700~810mm) × (400~450mm) , R120	80mm
EFH 7635 WT VGB	(650~725mm) × (350~415mm) , R120	80mm
EFH 7626 WT VGB	(650~725mm) × (350~415mm) , R120	80mm



EFH 9733 WT VGB

EFH 7635 WT VGB & EFH 7626 WT VGB

Fig.6

INSTALLATION IN KITCHEN CABINET WITH DOOR

The fixture has to be made according to specific requirements in order to prevent the gas burners from going out, even when the flame is turned down to minimum, due to pressure changes while opening or closing the cupboard doors. The cabinet should have some clearance holes to facilitate ventilation and is open to air (Fig.7) If there is any drawer or built-in oven set under the cooktop, it is recommended that a 30 mm clearance to be left between the cooktop and the fixture surface (Fig.8). The surface shall be heat resistant and made of low thermal conductivity material.

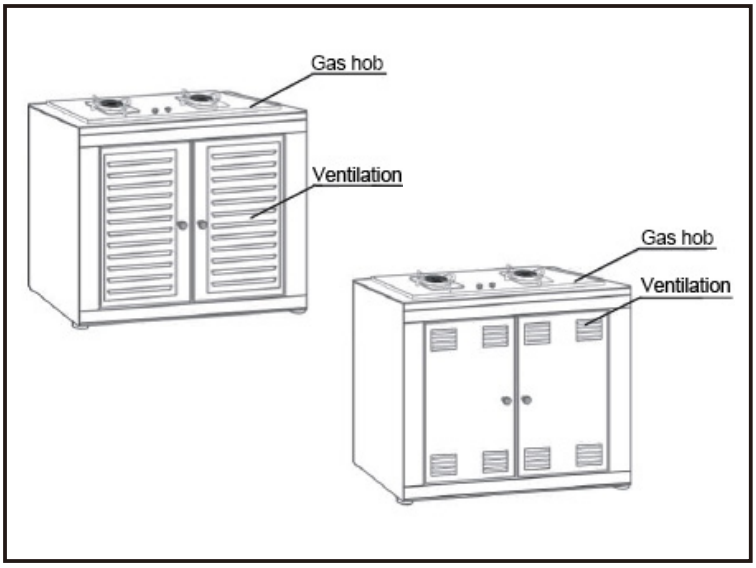


Fig.7

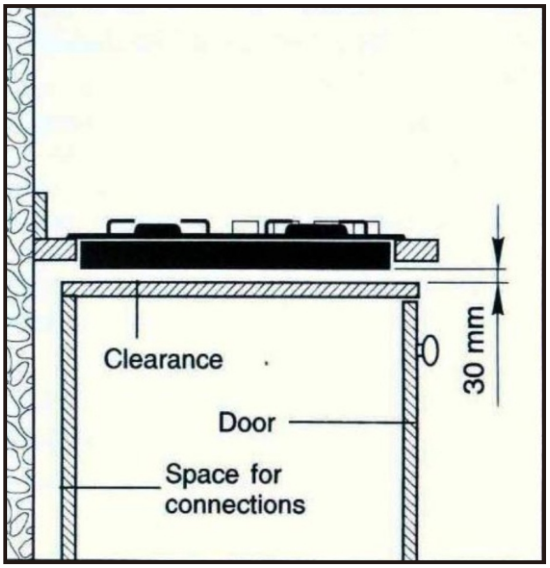


Fig.8

VENTILATION REQUIREMENT

The appliance must be installed in compliance with applicable local regulations concerning ventilation and the evacuation of exhaust gases.

Intensive and prolonged use may need additional ventilation, for example, opening of a window or to have a more efficient ventilation.

CHOOSING SUITABLE SURROUNDINGS

The room where the gas appliance is to be installed must have a natural flow of air so that the gas can burn. The flow of air must come directly from one or more openings made in the out-side walls with a free area of at least 100cm^2.

The openings should be near the floor and preferably on the side opposite the exhaust for combustion products and must be so made that they cannot be blocked from either the outside or the inside.

When these openings cannot be made, the necessary air can come from an adjacent room which is ventilated as required, as long as it is not a bedroom or a dangerous area. In this case the kitchen door must allow the passage of the air.

Remarks: For new kitchen cabinet, it is recommended to leave the cabinet door open until the chemical residue is dissipated.

SETTING UP THE HOB FOR INSTALLATION

Every appliance is provided with a set of tabs for fitting to the fixture panel with thickness from 3 to 4 cm.

- Remove burners and grids.
- Turn the appliane over and rest it on a cloth.
- Place the battery in the battery compartment.
- Slot the appliance into the unit and position it correctly.
- If there is any gap between the side of the kitchen top and the appliance bottom plate, bend the flexi-strip to stabilize the appliance (Fig.9).

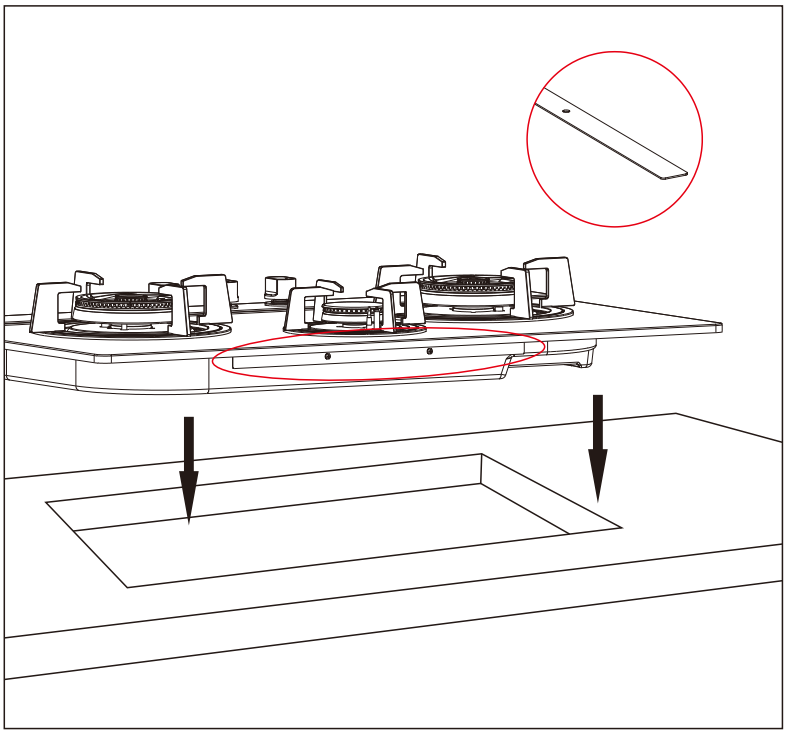


Fig.9

GAS SECTION

TYPE OF GASES

The gases normally used may be grouped, in view of their features in three families:

- L.P.G. (in cylinders) G30(28-30mbar)
- NATURAL GAS (methane) G20(20mbar)
- CITY GAS/TOWN GAS G110(10mbar)

IMPORTANT:

- The appliance should be installed, regulated and adapted to function with other types of gas by a **QUALIFIED INSTALLATION TECHNICIAN**.
- The appliance is fitted with specified gas type as shown in the specification nameplate and cannot be used or converted to any other type of gas.

INSTALLATION

The appliance is predisposed and adjusted to operate with the gas indicated on the specifications name plate located at the back of the appliance.

Please ensure that the intended gas type used corresponds with that specified on the nameplate.

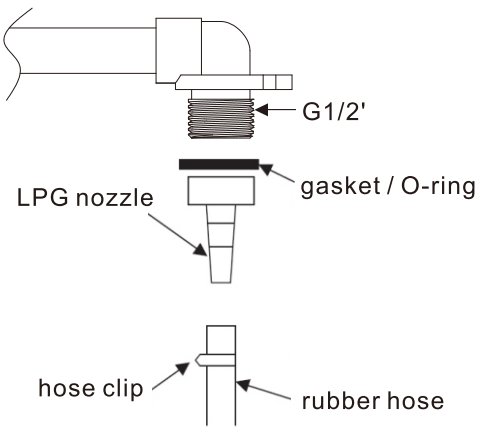
GAS CONNECTION FOR GAS HOB

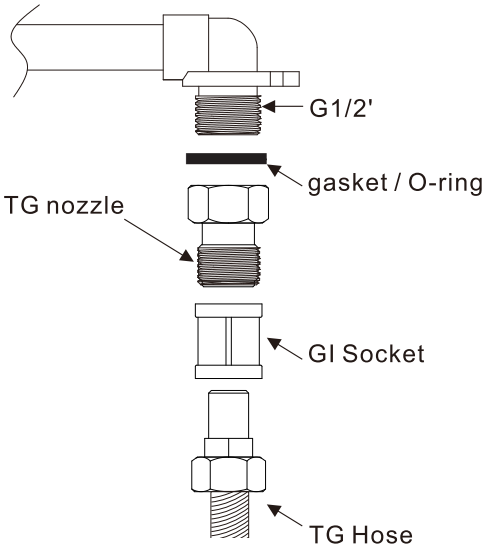
The appliance should be connected to the gas-supply by gas licensed installer. During installation of this appliance, it is essential to fit an approved gas stop valve to isolate the supply from the appliance for the convenience of any subsequent removal or servicing. Connection of the appliance to the gas mains or liquid gas 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. In the case of connection to liquid gas, by tank, use pressure regulators that conform to the regulation in force.

Connection to the gas course must be done in such a way that not to create any stress points at any part of the appliance.

IMPORTANT: For safety, for the correct regulation of gas use and long life of the appliance, ensure that the gas pressure conforms to the indications given in table page 4 “Nozzle and burner characteristics”.

LPG/TG Gas Connection





IMPORTANCES:

- Prior to installation, ensure that the local distribution conditions (nature of gas and gas pressure) and the adjustment of the appliance is compatible
- The gasket/O-ring are the elements that guarantees the seal in the gas connection. It is recommended that
  they be replaced whenever they show even the slightest deformation or imperfection.
- Ensure that all the couplings are correctly sealed.
- The connection with rigid metal pipes should not cause stresses to the hob ramp.
- If the rubber tube is used for the gas connection:
  - Make sure the tube is snugly fit at both ends and use a standard tube clamp (not supplied) to fasten it.
  - The rubber tube shall be with appropriate length (not exceed 1.5m), without contractions or kinks.
  - The rubber tube must never be at any point in its length in contact with the “hot” parts.
- From time to time check to make sure that the rubber is in perfect condition.
- This appliance is not connected to a combustion product evacuation device. It shall be installed and connected in accordance with current installation regulations. Special attention shall be given to the relevant requirements regarding ventilation.
- It is recommended to perform yearly maintenane or checking on the appliance by a qualified technician.

NOTE: In case of glass breakage of the cooktop, shut off all burners immediately and isolate the appliance from the gas supply. Do not touch the appliance and DO NOT use the appliance. Call customer service department for assistance.

TESTING OPERATION

After the gas pipe connection has been completed, the gas leak test **MUST BE** performed before the installation is considered completed.
After connecting to the mains, check that all the couplings are correctly sealed, using soap solution. **NEVER** use a naked flame. If bubbles appear, please close the gas valve immediately and re-adjust the gas connection before re-test the appliance.
Turn on the gas and ignite each burner. Check if the flame is blue without any yellow tipping. If there is abnormal flame, turn on the flame and check that the burner cap is properly positioned and the correct gas type is used.

INSTALLING THE BATTERY

Insert a DC1.5V battery into the battery compartment (see below fig.10, fig.11) and to "located underneath the hob". This battery is the power supply for the electronic ignition of gas burners.

Notes for battery installation or replacement:

- Only use a DC1.5Volt battery (size “D”)
- Check for correct polarity (label to the side of the battery compartment).

Important notes:

- Remove the battery if the cooker is not going to be used for a long time.
- If the battery leaks, replace it immediately.
- Avoid touching the leaked liquid and make sure it does not come into contact with clothes or other items.
- Clean the battery compartment carefully before installing the new one.
- Note: The battery is a potential source of danger for children. Keep them away.
- Dispose the flat batteries properly.

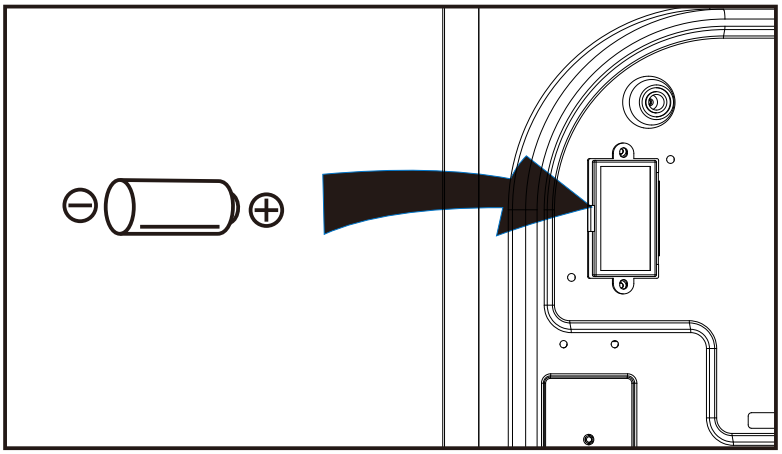


Fig.10

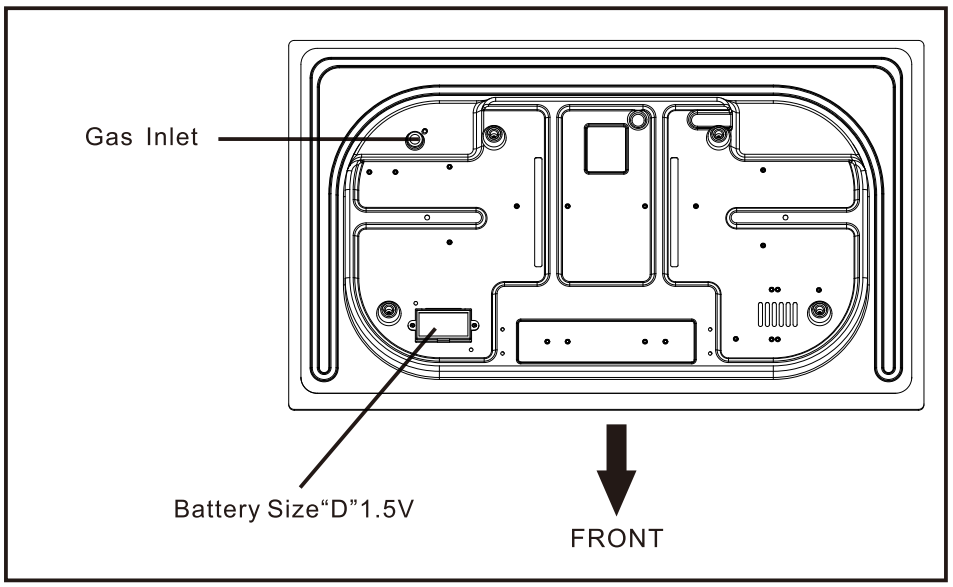


Fig.11

TROUBLE SHOOTING

Sympton	Cause	Possible Solution
Burner cannot be lit	Burners not positioned correctly	Re-install the burner correctly
	Burners' gas holes are blocked	Clean the burner-refer to cleaning and maintenance-page.7
	The ignition is wet	Dry the ignition electrode with dry and soft cloth or tissue
	Battery is flat	Replace the battery-"D" size, 1.5V
	Gas valve not open	Turn on the main gas valve at gas Pipe
Flame is weak or uneven	Gas used up (for LPG only)	Replace the cyclinder gas
	Strong air flow around cooking area	Ensure the air flow is adequate but not too strong
	Regulator is abnormal (for LPG only)	Replace regulator
	Burners cap not positioned properly	Re-position the burner cap correctly
	Burners' gas holes are blocked	Clean the burner-refer to cleaning and maintenance-page.7
Flame goes off when release the ignition knob	Incorrect turning of ignition knob or holding time is too short	Re-ignite again and follow the instruction-refer to page.5
	Termocouple (or FFD) is dirty	Clean thermocouple/FFD(Ref, page 7 & 8)
Flame goes off when turn to "low" flame setting	Burners' gas holes are blocked	Clean the burner-refer to cleaning and maintenance-page.7
	Strong air flow around cooking area	Ensure the air flow is adequate but not too strong

Remark:

When consulting the customer service center, please ensure that you have the model number, date of purchase and repair issue ready.

WARRANTY & SERVICE

- To activate your warranty, please register your appliance.
- Warranty registration can be done via our website or scan the QR code below

Website
https://shop.casa.sg/E-Warranty

QR Code
Scan the QR Code below. It will redirect straight to our “Warranty Registration” page.

Casa (S) Pte Ltd. reserves the rights to the final interpretation of the content of this manual. Customer will not be notified in the event of any amendments to the content.

The manufacturer and agent decline all responsibilities in the event of damage caused by improper, incorrect or illogical use of the appliance.

Contact after sales service centre when in doubt of the condition of the appliance.

For customer care / after sales service [Singapore], please contact

Casa (S) Pte Ltd
15, Kian Teck Crescent, Singapore 628884
Telephone: +65 62680077
Fax: +65 6898 0510
Email: service@casa.com.sg