

BUILT-IN HOB
BATTERY IGNITION

Model:

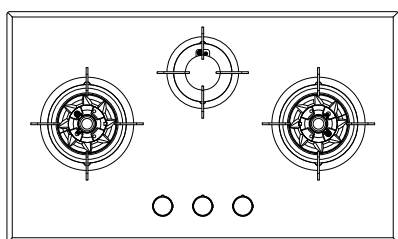
EFH 9734 WT VGB
EFH 7636 WT VGB
EFH 7628 WT VGB
EFH 7627 WT VGB
EFH 7520 WT VGB
EFH 6530 WT VGB
EFH 3221 WT VGB
EFH 3211 WT VGB



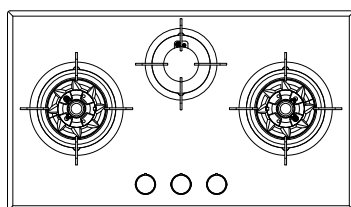
EMBRACING FINEST MOMENT



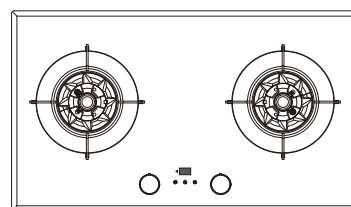
USER MANUAL



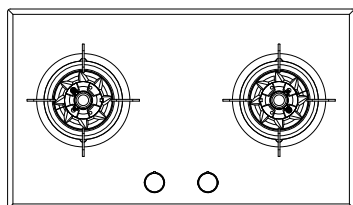
EFH 9734 WT VGB



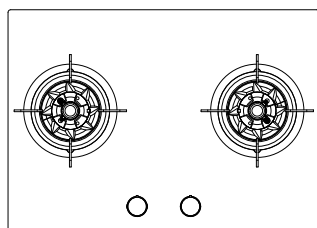
EFH 7636 WT VGB



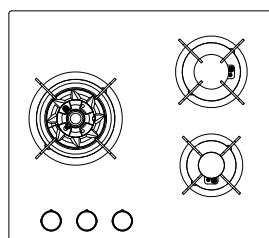
EFH 7628 WT VGB



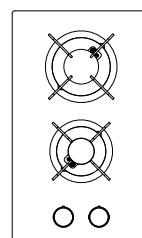
EFH 7627 WT VGB



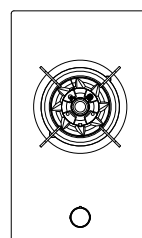
EFH 7520 WT VGB



EFH 6530 WT VGB



EFH 3221 WT VGB



EFH 3211 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 in this 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.

Destination country: Singapore

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.

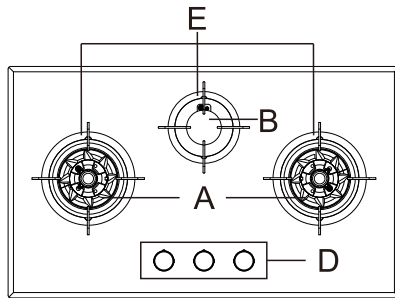
Prior to installation, ensure that the local distribution conditions (gas type and gas pressure) and the adjustment of the appliance are compatible.

- The adjustment conditions for this appliance are stated on the label (or data plate).
- 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 given to the relevant requirements regarding ventilation.
- This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance.
- In the event 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 min.
- Against the use of cooking vessels on the hotplate that overlap its edges.
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.
- The use of a gas cooking appliance results in 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 appliance is in use: Keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- 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.

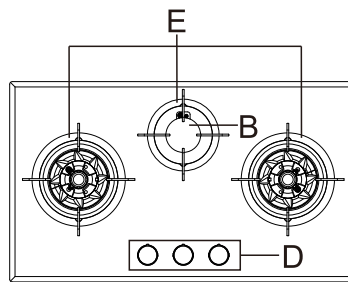
- Do not allow sharp or heavy objects to drop on the glass hob. If the hob is cracked or otherwise damaged by falling objects etc., stop using and contact our customer service.
- Keep children away when the hob is in use.
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- After use, ensure that the knobs are in the off position.
- Please use pans of recommended size (see recommended pan diameter in page 7).
- 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

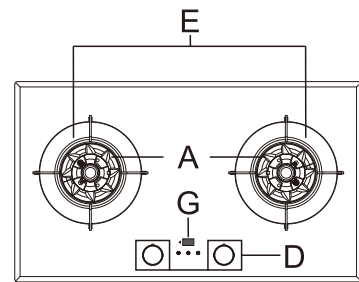
PRODUCT OVERVIEW



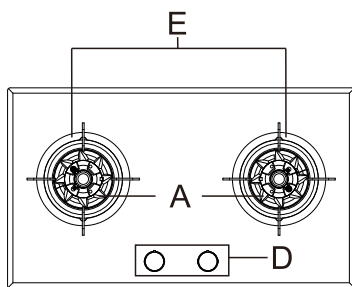
EFH 9734 WT VGB



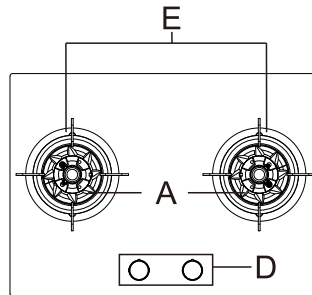
EFH 7636 WT VGB



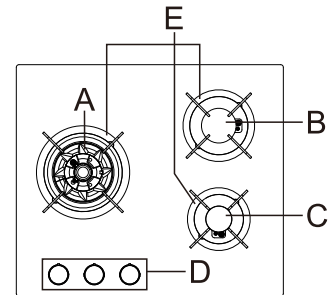
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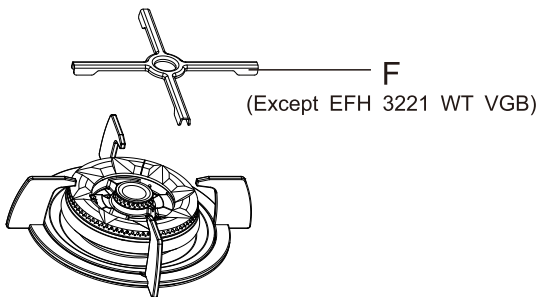
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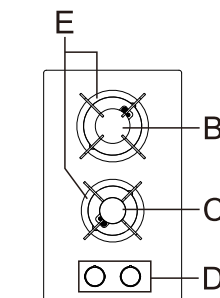
EFH 7520 WT VGB



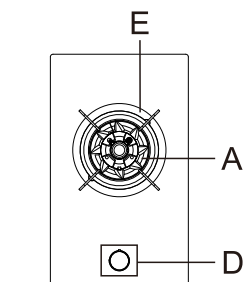
EFH 6530 WT VGB



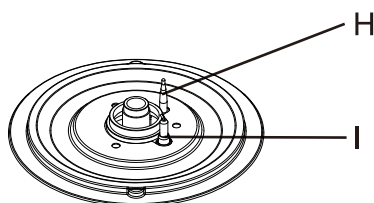
(Except EFH 3221 WT VGB)



EFH 3221 WT VGB



EFH 3211 WT VGB

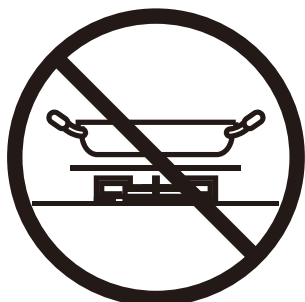


- A. Wok Burner
- B. Rapid Burner
- C. Auxiliary Burner
- D. Control Knobs
- E. Pan Support
- F. Small Pan Support
- G. Timer
- H. Ignitor for Gas Burners
- I. Safety Flame Failure Device

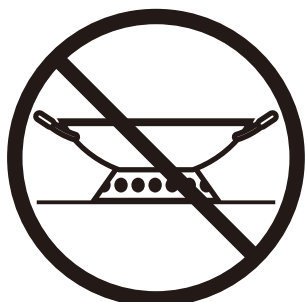
NOTE:

- The appliance can be used for built in only.
- Each burner is controlled by 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.

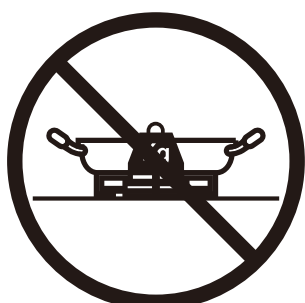
IMPORTANT WARNING ON THE GLASS



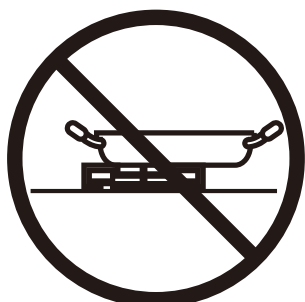
Do not place anything, e.g. flame tamer, asbestos mat, between pan and pan support as serious damage to the appliance may result.



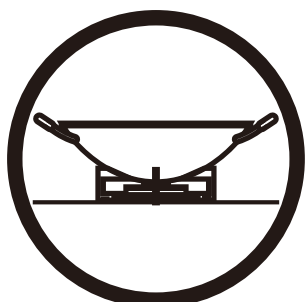
Do not remove the pan support and enclose the burner with a wok stand as this will concentrate and deflect the heat onto the hotplate.



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

LPG

Model number	Burner Variants				
	Wok burner	Rapid burner	Auxiliary burner	Variants Total	Dimensions
EFH 9734 WT VGB	2	1	0	12kW(874g/h)	(880 X 520)mm
EFH 7636 WT VGB	2	1	0	12kW(874g/h)	(780 X 450)mm
EFH 7628 WT VGB	2	0	0	10kW(728g/h)	(780 X 450)mm
EFH 7627 WT VGB	2	0	0	10kW(728g/h)	(780 X 450)mm
EFH 7520 WT VGB	2	0	0	10kW(728g/h)	(700 X 500)mm
EFH 6530 WT VGB	1	1	1	8.2kW(597g/h)	(600 X 520)mm
EFH 3221 WT VGB	0	1	1	3.2kW(233g/h)	(310 X 520)mm
EFH 3211 WT VGB	1	0	0	5kW(364g/h)	(310 X 520)mm
Note: Wok burner = Rated at 5.0kW(364g/h). Rapid burner = Rated at 2.0kW(146g/h). Auxiliary burner= Rated at 1.2kW(87g/h)					

TG

Model number	Burner Variants				
	Wok burner	Rapid burner	Auxiliary burner	Variants Total	Dimensions
EFH 9734 WT VGB	2	1	0	10.4kW	(880 X 520)mm
EFH 7636 WT VGB	2	1	0	10.4kW	(780 X 450)mm
EFH 7628 WT VGB	2	0	0	8.4kW	(780 X 450)mm
EFH 7627 WT VGB	2	0	0	8.4kW	(780 X 450)mm
EFH 7520 WT VGB	2	0	0	8.4kW	(700 X 500)mm
EFH 6530 WT VGB	1	1	1	7.4kW	(600 X 520)mm
EFH 3221 WT VGB	0	1	1	3.2kW	(310 X 520)mm
EFH 3211 WT VGB	1	0	0	4.2kW	(310 X 520)mm
Note: Wok burner = Rated at 4.2kW. Rapid burner = Rated at 2.0kW. Auxiliary burner= Rated at 1.2kW					

Burner		Injector size (mm)	Injector marking	Full rate kW
For LPG(I3B/P(30)) 28-30mbar				
Wok	Inner ring	0.48	0.48	5.0(364g/h)
	Outer ring	0.94	0.94	
Rapid		0.68	0.68	2.0(146g/h)
Auxiliary		0.53	0.53	1.2(88g/h)
For TG (G110) 10mbar				
Wok	Inner ring	1.4	1.4	4.2
	Outer ring	2.3	2.3	
Rapid		1.8	1.8	2.0
Auxiliary		1.35	1.35	1.2

Table: Nozzle Burner Characteristics

HOW TO USE YOUR APPLIANCE

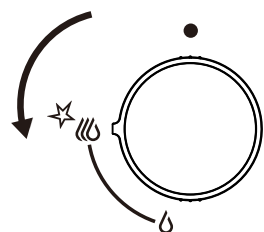
GAS BURNERS

The burners differ in size and power. Choose the most appropriate one according to the diameter of the cookware being used.

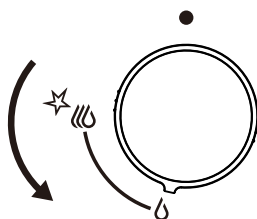
The burner can be regulated with the corresponding control knob by using one of the following settings:

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

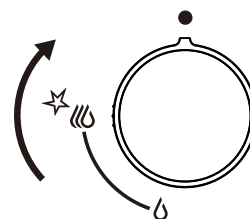
The size of flame depends on the position of the related burner control knob.



-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, follow the following instructions:

1. Turn the corresponding knob anti-clockwise to the large flame position marked by “★” symbol. The marking besides the control knob for model EFH 3221 WT VGB “■ ■” and EFH 6530 WT VGB “■ ■ ■ ■” represent the burner zones.
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 device shall not be operated for more than 15s. If after 15s the burner has not lit, stop operating the device and open the compartment door and/or wait at least 1 min before attempting a further ignition of the burner.

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 ignition does not work, please ensure that the battery is correctly installed in the battery compartment and the battery is fully charged (see page 17).

If the battery fails to ignite, try lighting 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 “ 6 ” . 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
Rapid	from dia. 12 to dia. 20
Wok	from dia. 26 to dia. 28

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

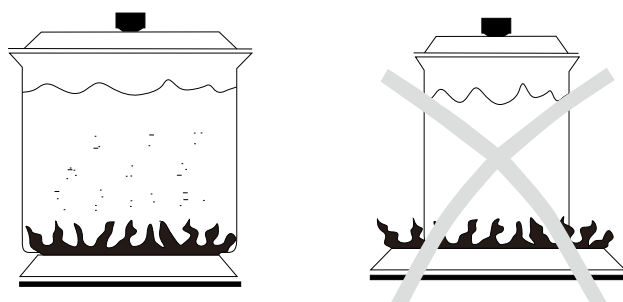


Fig.1

AUTOMATIC SAFETY VALVES

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

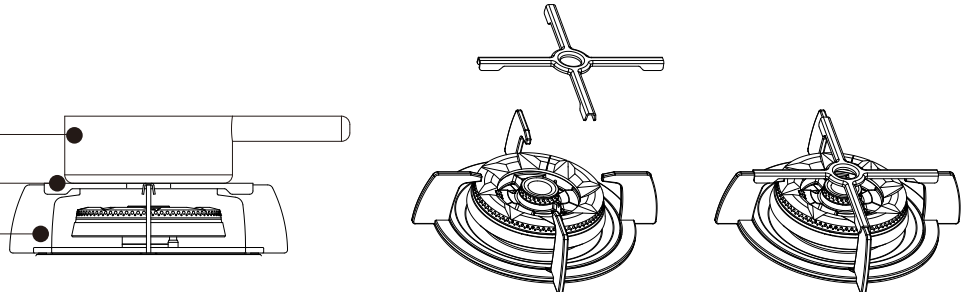
SMALL PAN SUPPORT

1. Small pan support is only suitable when the diameter of the cookware used is less than 100mm.
2. Place the small pan support properly on the wok pan support as shown in the diagram.
3. When using small pan support, turn the flame to the smallest and it is recommended that the maximum weight of the pot should not exceed 5kg.

Pots with diameter
less than 100mm

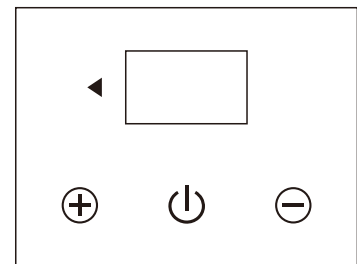
Small pan support

Wok pan support



OPERATION OF TIMER (FOR EFH 7628 WT VGB ONLY)

1. Turn on the wok burner on the left side.
2. Press and hold the power button “⏻” for 3 seconds and the display of the timer will blink. The default timer is “5” minutes.
3. Within 5 seconds, set the required timer using “⊕” and “⊖” button. The timer can be set from 1 minute to 180 minutes.



→ 0 → 1 → 2 → → 14 → 15 → 20 → 25 → 30 → 40 → 50 → → 170 → 180 → 0 →

4. When the time is set, it will begin to countdown after 5 seconds and the displayed timer will flash slowly.
5. The timer can be changed at any time during the cooking process by pressing the power button “⏻”, and then follow the same procedure as above indicated.
6. At the end of the countdown, an acoustic signal (beep) will sound for the remaining 10 seconds. After the timer is ended, the flame will automatically switch off and the digital display will show "En" with acoustic sound (beep) before the display goes off. It will prompt again every 5 minutes until the knob is turned off.
7. To cancel the timer, press and hold the power button “⏻” until the display goes off.

Remarks:

1. The timer function is only available for the left burner.
2. The timer function can be activated only when the left burner is turned on.
3. Remember to switch off the burner manually by turning the control knob to “OFF” position.
4. It is highly recommended not to leave the appliance unattended when the timer function is activated.
5. If the battery power is insufficient, the flame will be switched off automatically.

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)

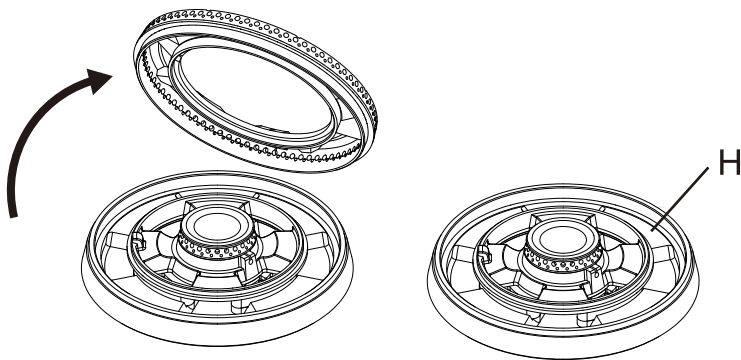


Fig.2.1

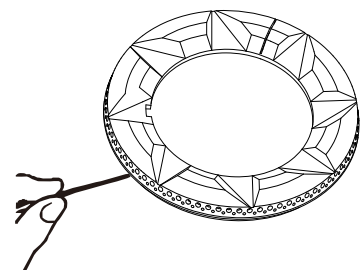


Fig.2.2

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.

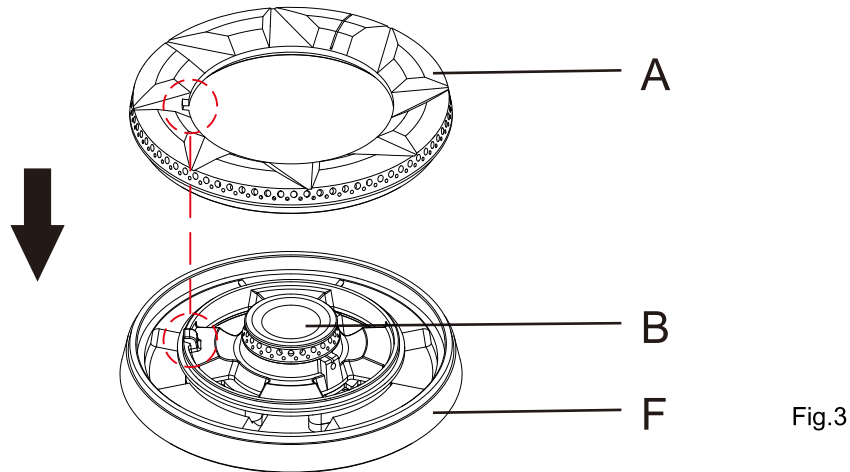


Fig.3

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.

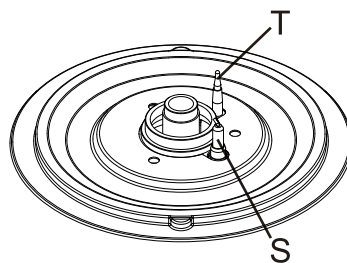


Fig.4

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 minimum 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 area is not designed or intended to be touched and contain sharp or rough edges, which may cause injury.

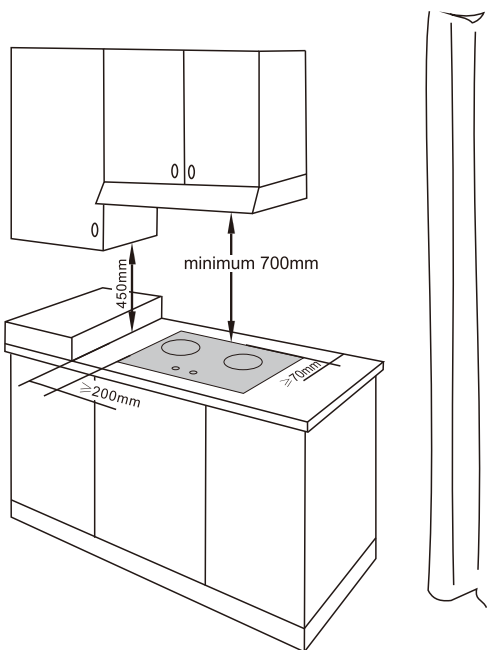
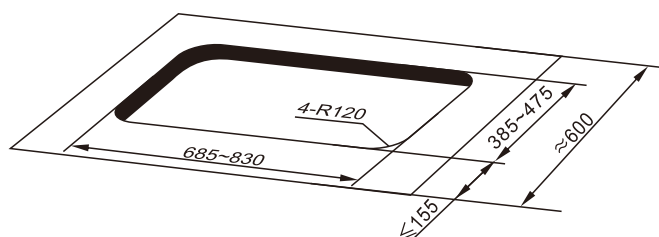


Fig.5

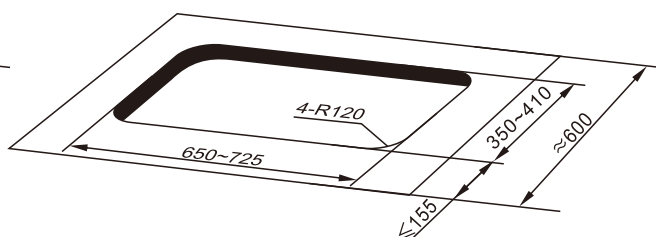
CUT-OUT DIMENSION

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

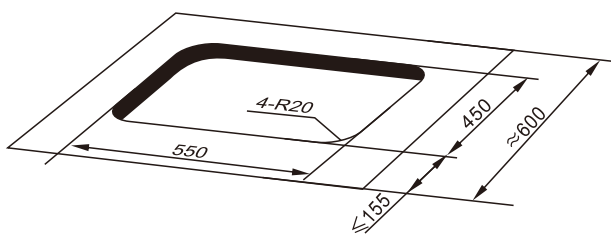
Model	Cut Out Dimension(mm)	Distance from the opening to the rear wall(mm)
EFH 9734 WT VGB	(685~830) × (385~475) , R120	≥130
EFH 7636 WT VGB	(650~725) × (350~410) , R120	
EFH 7628 WT VGB		
EFH 7627 WT VGB		
EFH 7520 WT VGB	550 × 450 , R20	≥50
EFH 6530 WT VGB	555 × 475 , R20	
EFH 3221 WT VGB	265 × 490 , R20	
EFH 3211 WT VGB		



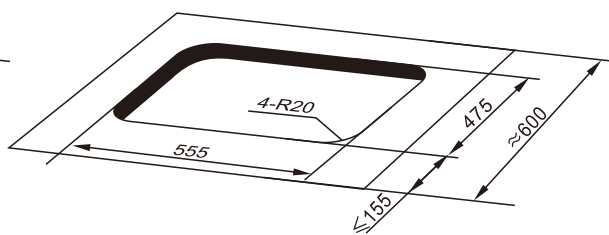
EFH 9734 WT VGB



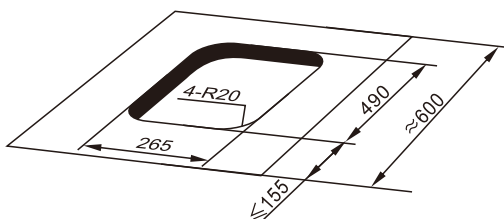
EFH 7636 WT VGB
EFH 7628 WT VGB
EFH 7627 WT VGB



EFH 7520 WT VGB



EFH 6530 WT VGB



EFH 3221 WT VGB
EFH 3211 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.

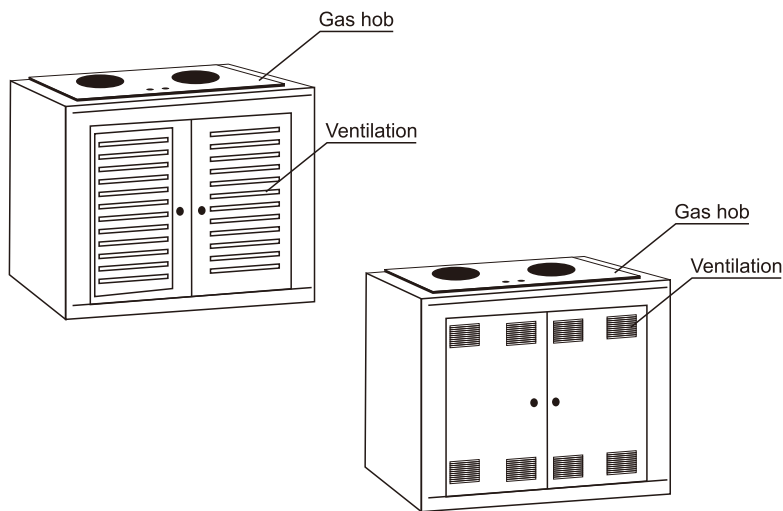


Fig.7

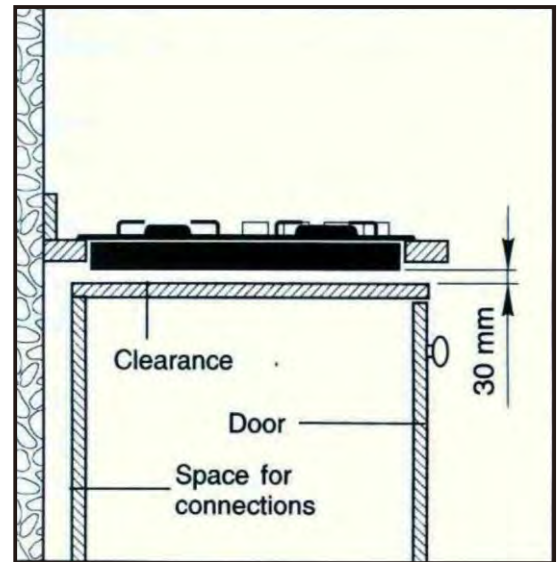


Fig.8

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 100cm².

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.

FIXING ADJUSTABLE SCREW

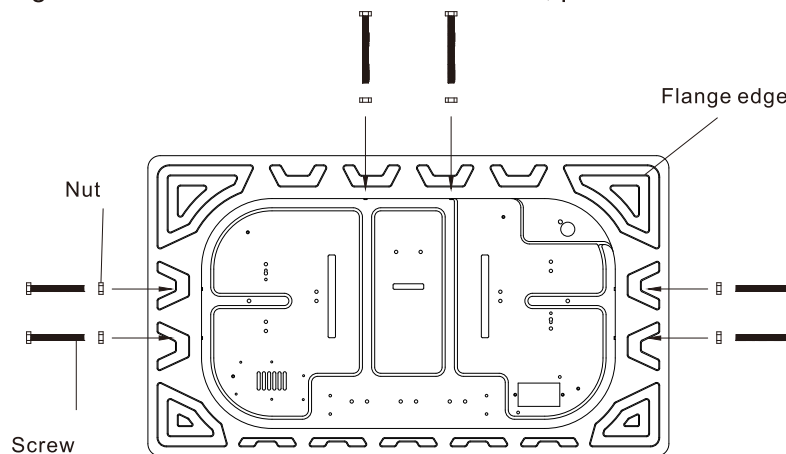
(EFH 9734 WT VGB / EFH 7636 WT VGB / EFH 7628 WT VGB / EFH 7627 WT VGB)

The bottom shell of this gas cooking stove is adjustable and can be installed on the threaded holes on the left, right, and rear sides of the bottom shell using randomly provided screws. The specific installation method is as follows:

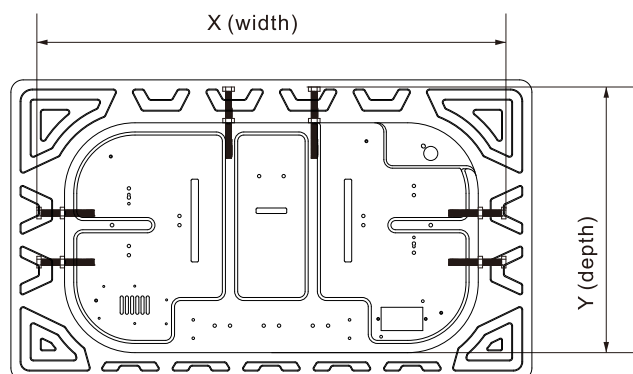
If the user is installing for the first time and the cabinet countertop has not been drilled, after purchasing this product, please drill according to its standard hole size. There is no need to install adjustment screws when installing gas cooking stoves.

If the user replaces the old product and the original opening size is within the maximum opening size range of this product, please be sure to install the adjustment screw when installing the gas cooking stove. Adjust the length of the screw extension according to the actual hole size of the user's home. When adjusting left and right, the length of the screw extension should be symmetrical on both sides; When adjusting before and after, the side of the gas cooking stove close to the knob should be pressed against the edge of the opening, and then the screw on the other side should be adjusted according to the actual opening size of the user's home. To ensure that the flange edges around the bottom shell (Fig 9) can be placed on the countertop of the cabinet.

Attention: If the adjusting nut becomes loose and cannot be fixed, please contact after-sales service.



Screw the adjustable screw into the position indicated by the arrow on the bottom shell.



Adjust the X (width) and Y (depth) dimensions of the screw according to the actual hole size, and fix it with a nut.

Fig.9 The diagram is for reference only, please refer to the actual product for details

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)
- 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.

INSTALLATION OF LPG COOKER AND CYLINDER

1. Pre-installation checks

The following steps should be taken prior to installation:

- a) Check that there is good ventilation in the work area before starting the installation process.
- b) Check the area for combustible material prior to installation. Remove any combustible material from the immediate area, where possible.
- c) Check that the cookers and other connected accessories have the appropriate safety marks. Components that do not possess approved safety marks should be flagged for replacement.

2. Selection of parts

Only approved low pressure regulators as specified in SS 281 shall be used.

The nozzle and gasket shall be supplied together to ensure a correct fit. The dimensions of the flexible rubber tubing used shall match the nozzle as specified in SS 233.

3. 5-point visual safety check

The installer shall perform the 5-point visual safety check whenever an installation is made. The 5-points visual safety check covers the following:

a) For regulators:

- i. check the regulator for a valid safety mark. Replace the regulator if a valid safety mark is not found on it.
- ii. check the expiry date of the regulator. Replace the regulator if it has expired.
- iii. perform a visual inspection to identify any signs of wear and tear or deterioration in the material. Replace the regulator if there is sufficient damage to indicate a possible failure of function.

b) For flexible rubber tubing:

- i. check the flexible rubber tubing for a valid safety mark and expiry date. Replace the rubber tubing if the safety mark and/or expiry date are not visible on it.
- ii. check the expiry date of the rubber tubing. Replace the rubber tubing if it has expired.
- iii. perform a visual inspection along the entire length and on all sides of the rubber tubing, especially sections that are bent. Identify any signs of wear and tear or deterioration such as minor cracks in the rubber. Replace the rubber tubing if any material degradation is detected.

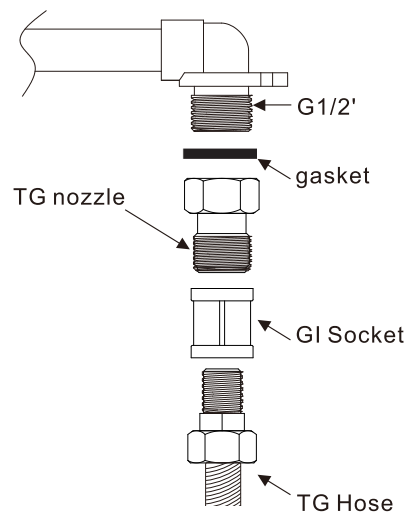
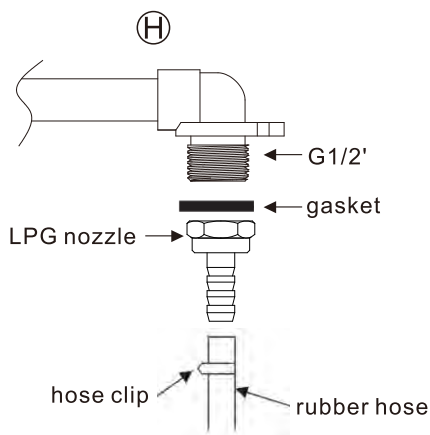
c) For cylinder, check and ensure that the cylinders are stored upright. Storing or using the cylinders tilted, sideways or upside down affects how the gas is released into the flexible rubber tubing and is unsafe.

- d) For hose clamps:
 - i. check the fit of the hose clamp on the flexible rubber tubing. The hose clamp shall be in close contact with the flexible rubber tubing for its entire circumference.
 - ii. perform a visual inspection for indents or cuts on the flexible rubber tubing as these indicate that the hose clamp is too tight. Adjust the tension on the hose clamp to prevent overtightening.
- e) For joint connections:
 - i. check that an appropriate gasket is placed between connections.
 - ii. with parallel threads, do not use sealing tape.
 - iii. perform a visual inspection of all joint connections for signs of wear and tear or poor connections. Reconnect joints if the connections appear to be loose. Replace any damaged or otherwise faulty joint components.
 - iv. perform leak tests by applying a soap solution or leak detection fluid to the joint areas. Bubbles can appear at the joint areas where there is a leak. If a leak is detected, tighten the relevant joints and perform the test again. If bubbles reappear, replace the joint components. Allow 3 to 4 min for the bubbles to form. Complete leak tests before installation of a gas hob into cabinets (for new installations).

4. Post-installation checks

The installer shall carry out the following checks for post-installation:

- a) Check the tension on the flexible rubber tubing prior to reinstating the cylinder to the cabinet. Ensure that the placement of the cylinder does not add unnecessary tension to the connections or flexible rubber tubing. Once installed, check that the flexible rubber tubing is not bent at an acute angle and that there are no kinks in the flexible rubber tubing.
- b) Brief the end-user on safety measures and precautions, including any upcoming expiry dates of replaceable components.
- c) Obtain the end-user's acknowledgment of their safety awareness after the briefing.

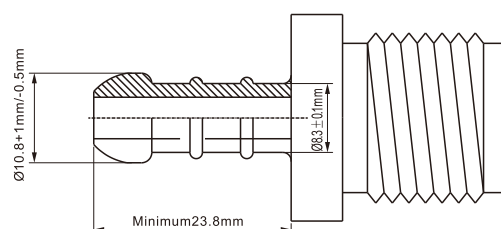


NOZZLE DIMENSION

Illustrates the metal nozzle with key dimensional values for connecting with flexible rubber tubing.

To ensure ample length for hose clamps to grip the flexible rubber tubing firmly in place, the nozzle of connecting joints used shall be at least 23.8 mm. Hose clamps should be typically around 10 mm wide but some can be wider. Choose connecting joints with longer nozzles (i.e. 35 mm), especially when a wider hose clamp is used or may be used in the future.

Dimensions of metal nozzle for flexible rubber tubing



INSTALLING THE BATTERY

Insert a DC1.5V battery into the battery compartment (see below fig.10, fig.11, EFH 7628 WT VGB requires the use of two DC1.5V battery) 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.

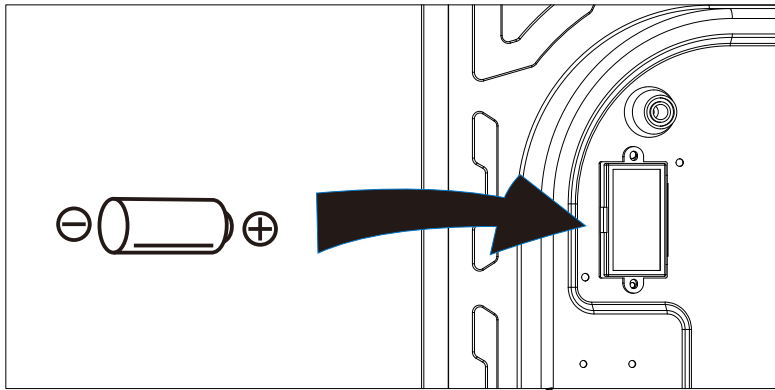


Fig.10

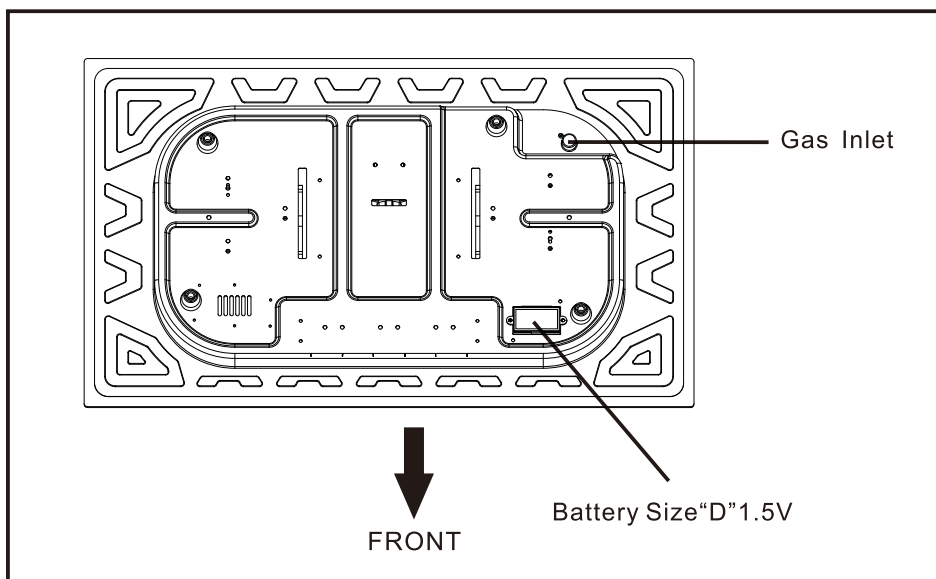


Fig.11

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 AND SERVICE

Please get ready the model number of your appliance, date of purchase and the product issues when contacting our customer care center. For appliances under warranty, proof of purchase is required.

- 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.



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

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

Casa (S) Pte Ltd
15, Kian Teck Crescent, Singapore 628884
Whatsapp: +65 9747 8743
General Line: +65 6268 0066
Email: service@casa.com.sg