

KUPPERSBERG

TG 699

TG 69

TS 69

TS 79

TG 79

TG 799

TS 63

TS 39

TG 39

TS 99

TG 99

FQ4TG

FV3TG

FQ3TG

FQ7TG

TS 63E

TG 49



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1. APPEAL TO THE CUSTOMER

Our Valued Customer,

Thank you for your purchase of our product.

Please read all instructions and warnings in this manual carefully. This manual includes the important information about safe installation, usage and maintenance and the required warnings for your utilization of your equipment.

Please keep this manual at a safe and easily accessible place to be used as future reference.

The Producer may not be held liable for the losses to human, environment or other materials arisen from the faulty use of the equipment arisen from the translation or printing of this manual.

2. CHILDREN'S SAFETY

- The exposed parts of the product shall be heated during and after the use; the children should be kept away.
- Do not place any object on the unit that the children may reach.
- Packaging materials may be dangerous for children. Keep the packaging materials in a place that the children may not reach or classify and recycle them as per the waste instructions.
- If constant supervision may not be provided the children under age 8 shall be kept away of the unit.
- This unit may be used by children over 8 years old and the persons with lack of physical, hearing or mental abilities or lack of experience and information, subject to guidance and supervision or utilization of the unit safely and recognition of the dangers.
- Children should not play with the unit.
- Cleaning and maintenance of the unit should not be conducted by the children without supervision.

3. IMPORTANT SAFETY INSTRUCTION

This device is produced for domestic use. Our firm is not liable for any losses or damages which may occur due to wrong or faulty installation.

Although this is a simple use product, we recommend you to read this manual carefully. In this sense, you may get best performance from your device and protect yourself and your surrounding from the possible dangers.

Please consider the following warnings in order to minimize the risks which may be experienced by you in utilization of the devices such as electric shock, circumstances which may cause losses/ damages to people.

- Device is set to 220 -240 volt.
- **WARNING:** The equipment and its accessible parts are hot during use.
- Best care should be used to avoid contacting with the heating elements.
- **WARNING:** Cooking with vegetable oil or fat without required care may be dangerous and may cause fire.
- Do not attempt to extinguish any fire with water, the circuit of the equipment is closed and then the flame is covered with a cover or flame blanket.
- **WARNING:** Fire Danger: Do not store materials on cooking surface.
- The accessible parts may be hot during utilization.
- Do not ever clean your hob by using steam cleaners.
- The equipment is designed to be operated with an external timer or a separate remote control.
- Do not use the unit in circumstances affecting your judgment such as being drunk or drugged.
- Since your device has grounding plug your wall socket should also be grounding type.
- Use utmost care to prevent your device's electrical cable through hot areas.
- Use care that the gas hose will be regulations in law institute stamped, not be laid through hot areas, and it should be checked with soap bubble whether any gas leakage exists.
- Use clamp to tighten the gas hose after connecting it to the head of the hose. Control whether there is any gas leakage exists by using soap bubble.
- Note that the LPG hoods should have regulations in law institute stamp and 300 mmSS (30mbar) of outlet pressure.
- Natural gas pressure is 200 mmSS (20mbar). Please consult the authorized service for conversion to natural gas or LPG.
- Note: Usage of the gas baking products shall cause heat and steam formation at the places of existence. Be sure that your

kitchen is ventilated well. Keep the natural ventilation outlets open or install a mechanical ventilation product (hood, aspirator).

Note: Burners burning of setting can be done between large and between.

GENERAL SAFETY WARNINGS

- Since this unit was produced for domestic use, it is not suitable for commercial and industrial use. It is dangerous and inappropriate to use it for any other purpose (e.g. heating a room).
- Do not allow laying of the gas hose and electric cord from the heated part of the unit.
- Keep any flaming, explosive and ignition materials from your device.
- Do not change the place of your device when working and/ or it is hot.
- When you do not use your hob, close the feeding valve after making all switches to “OFF” position.
- Do not let your hob in operation without supervision control it with frequently.
- Take out the plug from the wall socket during handling, cleaning or maintenance of the unit.
- Do not ever attempt to remove the cable from the wall socket by handling the cable.
- Do not touch or operate the unit when your hands or feet are wet.
- For the hobs supplied with glass: if the glass of your hob will crack and/ or break remove the device from the wall socket.
- Do not use pans transferring the excessive heat to the glass.
- Place the pan right in the middle of the burner.
- Do not place any sharp object on the hob.
- Keep the pan on the hob carefully and avoid dropping it.

- The shapes in this guide are schematic and may not be exact match of your product. The values stated on the marking on the unit or other printed documents given with the unit are the values obtained at the laboratory pursuant to the applicable standards. Such values may be changed as per the usage and environment conditions of the unit.
- Do not heat the closed cans and glass jars. The pressure which may occur in such containers may cause explosion.
- Since the edges of the product will be hot do not place explosive or combustibles near the unit.
- Do not place the empty pans and containers on the operating hob eyes. The glass surface may be damaged.
- No plastic and aluminum container is allowed over the unit since it might be hot.

4. ENVIRONMENTAL PROTECTION

This device is subject to 2002/96/EC WEEE (Waste Electric and Electronic Equipment) as per the applicable directives of Europe. Before disposal of the device, you need to prevent negative results to human and environment. Otherwise it would be incompliant waste. This symbol indicates that the unit should not be disposed as domestic waste rather it should be returned to some electronic wastes collection center. The disposal of the product should be conducted as per the local environmental legislation. You may obtain detail information on disposal, reuse and recycling of the product.

It is suitable with the applicable regulations of WEEE.

This symbol indicates that the unit should not be disposed as domestic waste rather it should be returned to some electronic wastes collection center. The disposal of the product should be conducted as per the local environmental legislation. You may obtain detail information on



disposal, reuse and recycling of the product.

- Keep the original packaging of the product.
- Carry the product in its original packaging, and abide the markings thereon.
- If the original packaging is not available;
 - ✓ Take care for the impacts which may be applied on the outer surfaces of the product.
 - ✓ Place/ hold the product in parallel to the ground during carrying (as the upper side will be up).
 - ✓ Carry the pan holders not touching each other.

Packaging

All packaging materials are recyclable. In order to contribute environmental protection place the packaging material wastes to the recycling bins.



Disposal of the old equipments

The equipments being old and useless should not be thrown to a waste container directly. There may be some parts allowing re-use. Also there may be some environmentally dangerous materials requiring to be given to a collection center. Therefore you should take your unit to a collection center that you may learn from the manufacturer/ dealer in your city and insure that the electronic parts will be recycled.

It is important to keep the user's manual for it will be important in the event of change of the user of the device.

Before disposal or scraping of the device it is required to prevent harmful and negative effects on human and environment. Otherwise it would be incompliant waste.

5. BEFORE USING YOUR APPLIANCE FOR THE FIRST TIME

- Make sure that you remove all packaging materials before using the unit.
- When you remove the hob from the package make sure that hob and / or the cable is full and undamaged, and no impact was put at the bottom of the device, otherwise consult your seller.
- Any and all works on the gas equipments and systems should be conducted by the competent and authorized persons.
- Gas hobs cause heat and steam formation at the environments in which they are used.
- Make sure that your kitchen ventilated well. Keep the natural ventilation channels open or use ventilation product (hood).
- Have the required maintenance of the gas products by the competent and authorized persons.
- Clean the gas burners regularly.
- Request the telephone numbers from the local gas suppliers for emergency cases.

Things to be done when gas smells

- Do not use flame. Do not smoke Do not operate the switch of any electrical device. Do not use fixed or mobile phone.
- Close all valves on the gas products and gas counters.
- Open the doors and windows.
- Go out of the house if you smell gas still.
- Warn the neighbors.
- Cal the fire service. Use a phone outside the home.
- Do not enter the house until you will be notified that it is safe.

6. MAINTENANCE AND INSTALLATION MANUAL

6.1. SAFETY INSTALLATION

The installation should be conducted by an authorized service dealer as per the installation instructions. Our firm may not be held liable for any losses and damages to human, animals or objects due to any inappropriate use of the unit.

PRE-INSTALLATION WARNINGS

ATTENTION: Before the installation check that the gas type and gas pressure stated under the product fit those of your home. Call the authorized service dealer for possible gas type changes in future.

- When the unit was taken off its packaging make sure that it is strong, not bent and has no fault at all. In the event of any doubt consult the dealer.
- Cut off the electric connection of the unit from the main switch during installation.
- In order that built in cook-tops will operate smoothly the measurements of the counter on which it will be mounted and the materials used for installation should be proper, and the counter should be resistant against heat.

Read the following instructions to fix the hob on the counter:

In order to prevent insertion of the foreign materials and liquids between the hob and the counter attaché the adhesive band on the counter hole without allowing any overlapping before the installation.

Place the hob on the counter hole to center the installation hole.

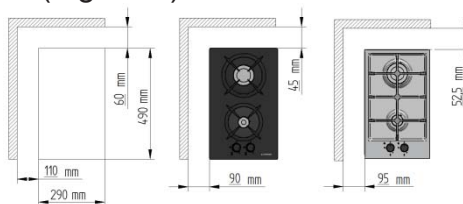
Secure the unit on the counter by using the installation sheet and screws.

Please review the following figures carefully so that the hob will be installed properly.

6.2. INSTALLING THE APPLIANCE

This equipment should be mounted at the well ventilated places and as per the regulations in force. The installation personnel should consider the laws and norms applicable to the release of burning gases and ventilation.

- Your hob is designed to be installed on the standard counters which you may find in the market.
- The materials used on the surface and the link partitions under the counter should be resistant against minimum 100°C.
- A safe distance should be left between the hob and the counter walls (Figure 4).
- The hole to be provided for the hob on the counter should be as per the figure. (Figure 4)
- The distance between the hob sole and the partition should be at least 25 mm. (Figure 5)



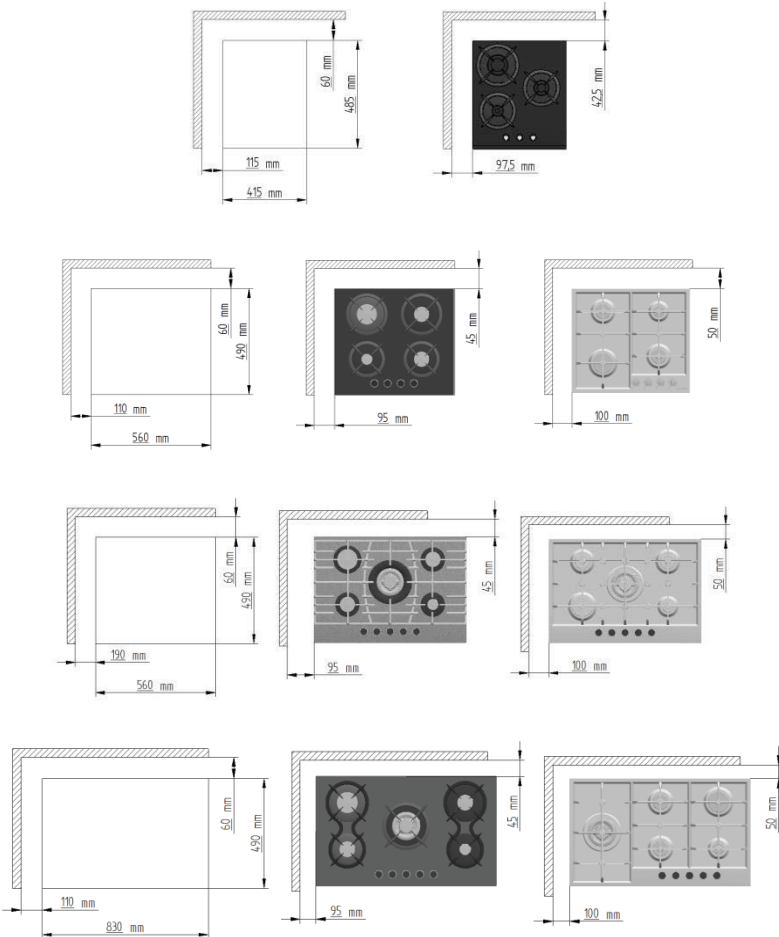


Figure 1.

- The distance between the cook top and another device (e.g. kitchen hood) shall not be less than 700 mm (Figure 5).
- If 60 cm Hobs will be placed on a built-in oven without any cooling system, it is recommended to leave 300 cm² of ventilation hole in order to ensure air circulation. If 75 or 90 cm cook-top will be placed the oven has to have a cooling fan.
- There must be 200 cm² space at the side wall of the cabinet of the hob.



Figure 2.

Release of Burnt Gases

- The air required for burning is taken to the environment of the hob and the burnt gas are released to the environment. Proper ventilation should be maintained for safe operation of the unit. The ventilation openings defined as per the volume of the environment are provided at the bale (Table 1).
- Burnt gases should be discharged outside by the hood with flume.
- If no kitchen hood is used, an electrical ventilator should be used having guaranteed capacity to discharge 3-5 times of the kitchen air to be installed at the wall or window of the building (Figure 6)

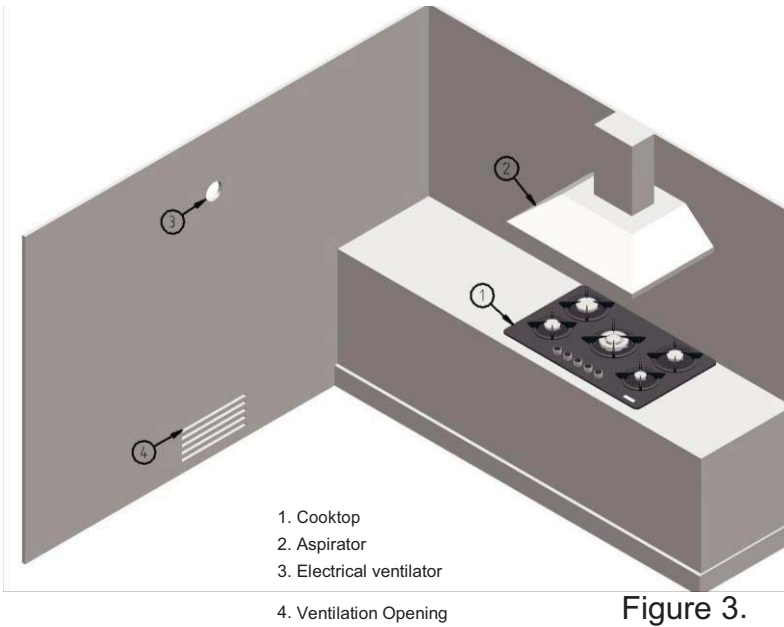


Figure 3.

VOLUME OF THE ROOM (m ³)	VENTILATION OPENING (cm ²)
Less than 5 m ³	Minimum 100 cm ²
Between 5m ³ and 10 m ³	Minimum 50 cm ²
Larger than 10 m ³	Not required
Basement or Cellar	Minimum 65 cm ²

Table 1

Installation of the Hob on the Counter

- In order to prevent insertion of the foreign materials and liquids between the hob and the counter attaché the gasket on the counter hole without allowing any overlapping before the installation. (Figure 7)

- Place the hob on the counter hole to center the installation hole.
- Secure the unit on the counter by using the installation sheet and screws. (Figure 7 and 8)

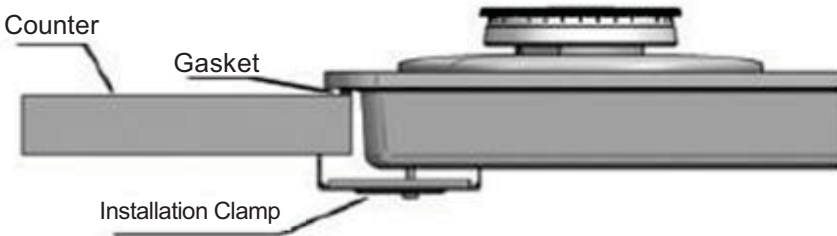


Figure 4.

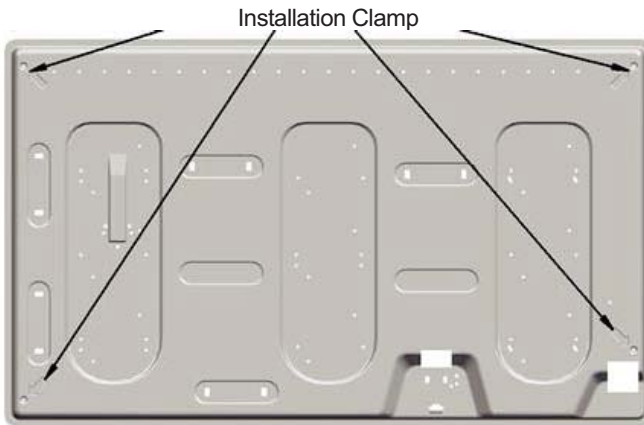


Figure 5.

6.3. ELECTRIC CONNECTION

- Electric connection should be conducted by a competent and authorized person.
- The electric cable of your hob should not be laid at hot regions.
- When the power cable is damaged this cable should be changed with a special cable to be supplied by a special cable agency or the authorized service dealer.

- No reducer, adapter, and switch should be used for electrical connection since it will cause excessive heat and fire.
- Plug the electric cable to a grounded wall socket. The manufacturer hereby declares that it will be released all liability in the event of any failure in this issue.
- The supply data of the electric network should be suitable with the data on the type label of the unit.

6.4. GAS CONNECTION

These instructions are prepared for specialist personnel having **required competence, the installation of the equipment should** be suitable as per the applicable standards.

All gas related works should be conducted when the electric connection was cut.

The value plate on the hob indicates the gas type intended to be used for use with the hob. Connection to the main gas course or gas type shall be realized after controlling the adjustment as per the gas type. Connection to the main gas source or gas cylinder shall be conducted after checking the adjustment according to the proper gas type. If it is set properly look at the following paragraphs:

Note that the LPG hoods should have standarts stamp and 300 mmSS (30mbar) of outlet pressure.

Natural gas pressure is 200 mmSS (20mbar). Please consult the authorized service for conversion to natural gas or LPG.

Use only piping, gaskets or stamp as per the applicable national standards.

In some countries where conic connections are obligatory, conic connection is provided. In such a case the conic connection part should be connected to the unit.

If the unit will be connected to a flexible hose, the length of the hose shall not exceed 120 cm.

Before starting works related to gas installation, please cut the gas supply.

Make the connection so that no pressure will be applied on the connection records and piping. Make sure that the pipe will not cause any clogging or contact with the sharp corners.

Note that the gas hose will not be laid through hot areas.

NOTE: Replace the gas hose of your hob at 4 to 5 years even if it will be undamaged.

NOTE: Check whether any gas leakage after the connection with soap and water. Do not ever use flame.

Make sure that no additional weight to be applied on the gas hose.

And apply the following order for installation;

1. In the order; male adaptor cylindrical, gasket, female gas adaptor, conical-cylindrical or cylindrical cylindrical components,
2. Tighten connection place with the keys so that the pipes will be in proper position,
3. Attach C coupling to the main gas source by using hard copper pipe or flexible steel pipe.

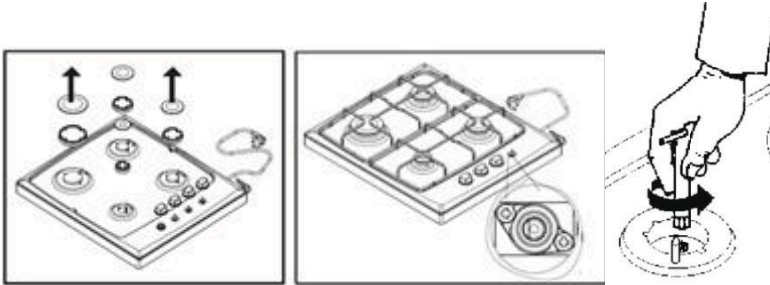
WARNING; Final Check whether any leakage exists at the pipes with a solution with a soap, and do not ever use flame.

6.5. ADJUSTMENT OF HOB PER GAS TYPES

These instructions are prepared for specialist personnel having

required competence, the installation of the equipment should be suitable as per the applicable standards.

- All gas related works should be conducted when the electric connection was cut.



In order to convert the hob, remove the burner plates and flame circles thereon. Replace the injectors as per the followings, and change them with the injectors with suitable diameters defined in the user's manual. Conduct the works with a plain tip screwdriver at a position to see valve setting screw by removing the switches of the hob and rubber seals. In order to set the low flame level, turn the gas setting screw on the valve to have minimum gas setting flow. Do this setting after installing the burner component of the burner, burning the burner and bringing the switch setting to minimum.

Flow setting screw should be tightened in LPG conversions as it should be released for conversion from LPG to natural gas.

After realization of the hob, complete the conversion transaction by connecting the rubber seals and switched in the same order. These instructions should be used by an authorized service. The products should be installed as per the regulations in force and in proper manner. Before conducting any transaction the electrical connections of the hob should be cut by no means.

The type label on the hob indicates the gas type planned to be used with the unit.

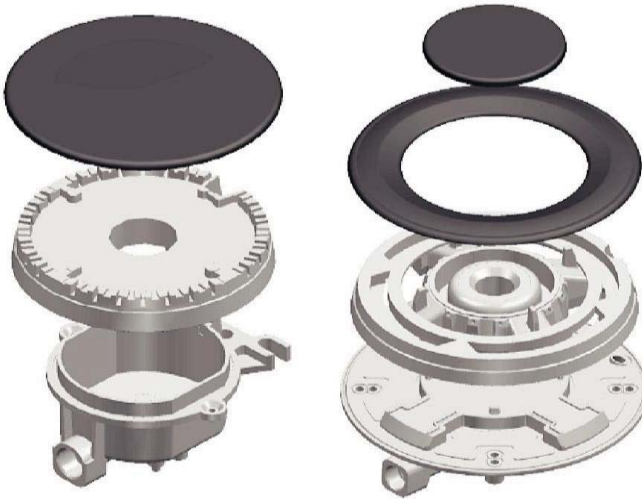
6.6. STARTING THE APPLIANCE

FIRING OF BURNER

If your hob does not have built in lighter or during black out place the naked flame over the burner and push the switch to bring it to the desired position with counter-clockwise movement. **Gas adjustment should be between maximum and minimum levels, it should not be realized between maximum and off positions.** To close the burner turn the switch clockwise till to reach “off” position.

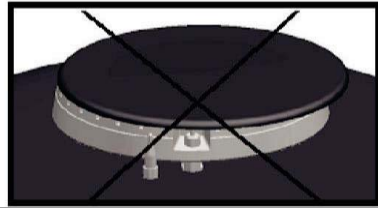
MODELS EQUIPPED WITH LIGHTER SWITCH (Automatic ignition)

In order to burn one of the burners, press the switch down and bring the switch to maximum position. When it burns, flame is adjusted to the desired intensity with the switch.





RIGHT

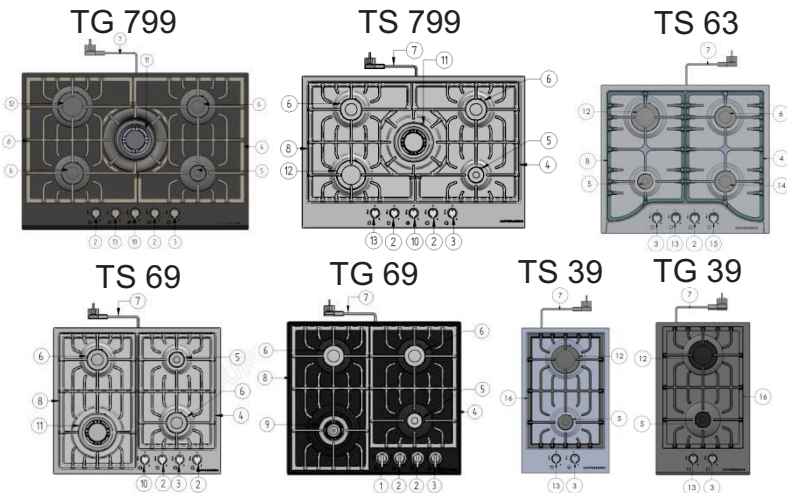


WRONG

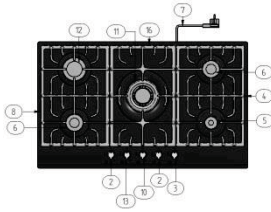
Figure 6.

- In order that the hob will operate properly the grills and burner components should be properly positioned.(Figure 1)
- Make sure that the flame of your burner is in blue color and work quietly. If the burner will burn in yellow color or work with voice make sure that all burners fit properly. If the flame color does not change to blue color then apply the authorized service.

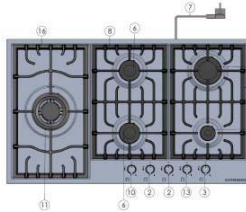
6.7. TECHNICAL CHARACTERISTIC AND DRAWINGS



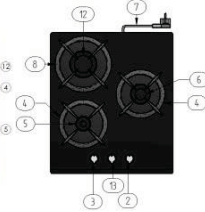
TG 99



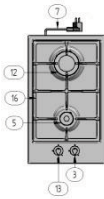
TS 99



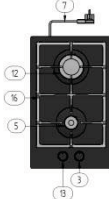
FQ4TG



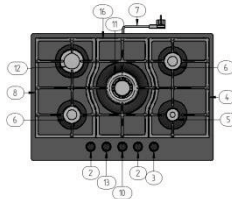
FV3TG



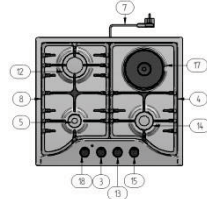
FQ3TG



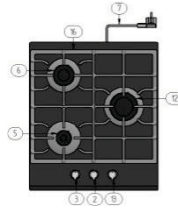
FQ7TG



TS 63E



TG 49



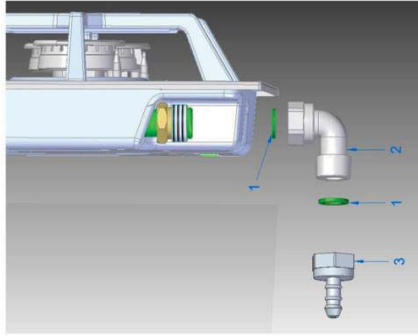
1. Mini wok burner control knob
2. Semi rapid burner control knob (1,75 kW)
3. Auxiliary burner control knob
4. Right cast iron grid
5. Auxiliary burner
6. Semi rapid burner (1,75 kW)
7. Electric connection cable
8. Left cast iron grid
9. Mini wok burner
10. Wok burner control knob
11. Wok burner
12. Rapid burner
13. Rapid burner control knob
14. Semi rapid burner (1,4 kW)
15. Semi rapid burner control knob (1,4 kW)
16. Middle cast iron grid
17. Electric Burner
18. Electric knob control knob

	MODELS						
	TG 799 TS 799 TS 99 TG 99 FQ7TG	TG 699	TS 69	TS 63	TS 39 TG 39 FV3TG FQ3TG	FQ4TG TG 49	TS 63E
Number of Burner	5 Gas Burners	4 Gas Burners	4 Gas Burners	4 Gas Burners	2 Gas Burners	3 Gas Burners	3 Gas Burners
Auxiliary Burner (1 kW)	1 Unit(s)	1 Unit(s)	1 Unit(s)	1 Unit(s)	1 Unit(s)	1 Unit(s)	1 Unit(s)
Semi-rapid Burner (1,4 kW)	-	-	-	1 Unit(s)	-	-	1 Unit(s)
Semi-rapid Burner (1,75 kW)	2 Unit(s)	2 Unit(s)	2 Unit(s)	1 Unit(s)	-	1 Unit(s)	-
Rapid Burner (3 kW)	1 Unit(s)	-	-	1 Unit(s)	1 Unit(s)	1 Unit(s)	1 Unit(s)
Wok Burner (3,8 kW)	1 Unit(s)	-	1 Unit(s)	-	-	-	-
Wok Burner (2,5 kW)	-	1 Unit(s)	-	-	-	-	-
Electric Burner (1,5 kW)	-	-	-	-	-	-	1 Unit(s)
Total Power	11,3 kW	7 kW	8,3 kW	7,15 kW	4 kW	5,75 kW	6,9 kW
Gas Consumption G20-20mbar	1077 l/h	667 l/h	791 l/h	682 l/h	381 l/h	548 l/h	515 l/h
Gas Consumption G30-30mbar	822 g/h	509 g/h	604 g/h	519 g/h	291 g/h	418 g/h	392 g/h
Gas Category	II2H3+	II2H3+	II2H3+	II2H3+	II2H3+	II2H3+	II2H3+
Installation Class	3	3	3	3	3	3	3
Electric Supply	220-240 V 50-60 Hz	220-240 V 50-60 Hz	220-240 V 50-60 Hz	220-240 V 50-60 Hz	220-240 V 50-60 Hz	220-240 V 50-60 Hz	220-240 V 50-60 Hz
Flame Failure Safety Device	Optional	Optional	Optional	Optional	Optional	Optional	Optional
Supply Cable	YES	YES	YES	YES	YES	YES	YES
Automatic Ignition	YES	YES	YES	YES	YES	YES	YES
Product Measurement	TG 799 FQ7TG 750x520 mm TS 799 750x510 mm TG 99 860x520 mm TS 99 860x510 mm	TG 69 590x520 mm	TS 69 580x510 mm	TS 63 580x510 mm	TS 39 FV3TG 305x510 mm TG 39 FQ3TG 320x520 mm	FQ4TG TG 49 450x520 mm	TS E63 580x510 mm

6.8. TECHNICAL INFORMATION ON GAS BURNERS

A Burner	SR Burner (1,4 kW)	SR Burner (1,75 kW)	R Burner	Wok Burner (2,5 kW)	Wok Burner (3,8 kW)
G 30-30 mbar LPG (0,50 mm)	G 30-30 mbar LPG (0,57 mm)	G 30-30 mbar LPG (0,65 mm)	G 30-30 mbar LPG (0,85 mm)	G 30-30 mbar LPG (0,82 mm)	G 30-30 mbar LPG (0,98 mm)
G20-20 mbar NG (0,72 mm)	G20-20 mbar NG (0,85 mm)	G20-20 mbar NG (0,97 mm)	G20-20 mbar NG (1,15 mm)	G20-20 mbar NG (1,15 mm)	G20-20 mbar NG (1,35 mm)

Note: The burner positions on the burner table are indicated on the burner plate.

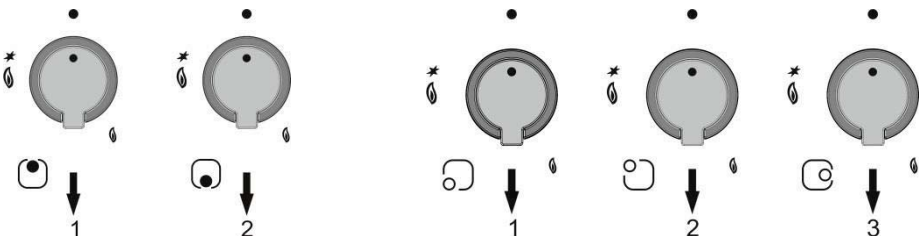


- 1 Nitril/Clingiric Gasket
- 2 Elbow
- 3 LPG Hose Entrance

Complete the installation by using gasket in the middle for the LPG hose entrance indicated on the above figure during the natural gas LPG conversion.

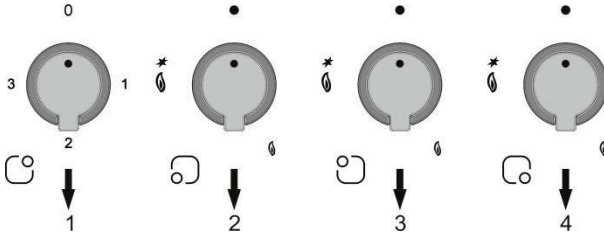
7. CONTROLLER TYPES AND USE

7.1. CONTROL PANEL

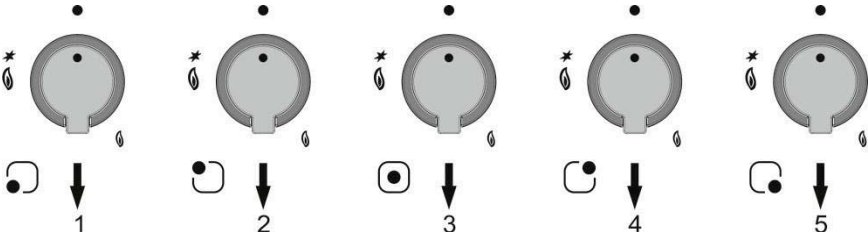


- 1. Rear burner control switch
- 2. Front burner control switch

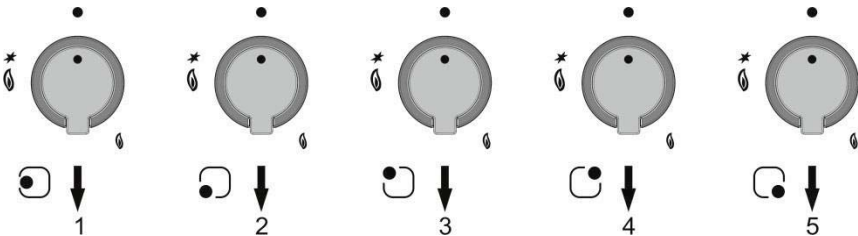
- 1. Left front burner control switch
- 2. Left rear burner control switch
- 3. Right burner control switch



1. Right rear hot-plate control switch
2. Left front burner control switch
3. Left rear burner control switch
4. Right front burner control switch



1. Left front burner control switch
2. Left rear burner control switch
3. Middle burner control switch
4. Right rear burner control switch
5. Right front burner control switch



1. Left burner control switch
2. Middle front burner control switch
3. Middle rear burner control switch
4. Right rear burner control switch
5. Right front burner control switch

7.2. BASIC SETTINGS

7.2.1. FOR GAS BURNERS

Operation of the burners and power levels

Turn the control switch left-wise until reaching to maximum level. When you press the control switch all burning igniters will have flame to burn. Release the switch in few seconds after burning of the burner, and bring the control switch to the desired flame position between the maximum and minimum levels. (Figure 2)

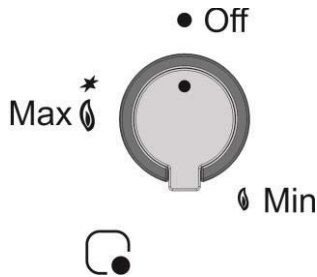


Figure 7.

If the flame is gone when you release the switch You should repeat the above process. But this time press the switch and hold for about 10 seconds.

WARNING;

Do not use burning system more than 15 seconds. If the burner will not be burned within such time or if the flame will be cut for any reason whatsoever, repeat burning process after waiting for 1 minute.

Closing the burners

Turn the control switch right-wise to close the hob.

Flame Failure Device (FFD)

All burners on your hob are equipped with Flame Failure Device system against flame extinguishing risk (water flow, wind etc.) When the flame was gone while the burner switch is open such

system will prevent cutting of the gas supplied to the burner. If the burning of the burner will be cut due to safety, repeat the burning operation by switching the burner switch to off position.

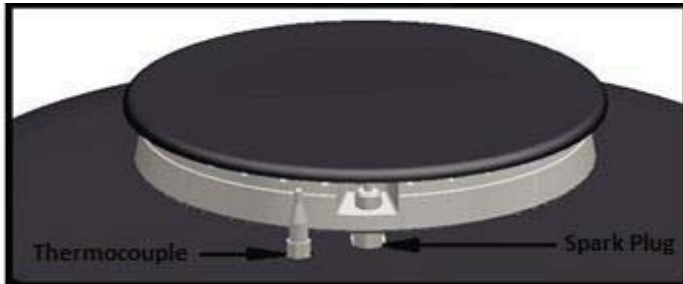


Figure 8.

7.2.2. FOR HOT-PLATE BURNER

Warnings

Before use of electrical plate the plate should be elevated to the maximum level and rest it for 5 minutes without putting any container thereon. It is Ok if any smell or smoke will rise from the plate. Such effects shall disappear after starting normal use.

After such first use do not operate the electrical plate without any container thereon.

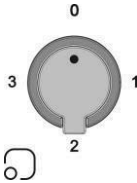
Use the containers with the bottoms being thick and suitable for the plate size. Never use smaller sole containers.

Pay attention that no liquid and wet containers will be placed on the plate.

Avoid any contact of any vinegar, salt, lemon juice etc. with the plate.

Do not use any spatula and similar sharp objects in cleaning of joints between the glass and metal surfaces or aluminum parts on the hob.

7.3. BASIC FUNCTION



Power control switch

Electrical plate is managed with a switch with which you may select proper power for the food you will cook.

Turning on the Plate:

Bring the control switch to the proper position by turning it to right or wrong by the cooking type, food quantity and using below scheme. The red warning light will be on when the switch is set to any value other than off position.

To close the plate:

Bring the control switch to 0 position. The warning light will go off.

1	Low	Heating
2	Medium	Quick heating and cooking
3	High	Frying

The positions recommended are only for guiding purposes. The power should be increased at the following situations:

- In the event of cooking by using plenty of liquid
- In big portions
- With cooking under the lidless containers

Using Right Burner

- The pan diameter and the burner power should match in order to efficiently use it. The diameters proper for each burner are given in the table.
- Select the proper pan diameter and volume in order to define the proper burner.

Burners	Pan Diameters	
	The Smallest Diameter (cm)	The Largest Diameter (cm)
Auxiliary Burner(A)	12	16
Semi Rapid Burner (SR)	14	20
Rapid Burner (R)	18	24
Triple Burner	22	26
Hot Plate Burner	14	16

Usage of grills and recommendations

The pan grills on the hob are designed for safe use of the hob. Please make sure that the grills are placed properly and lastic legs fit well.

- Do not use pans with the deformed soles which may cause instability on the grills.



- Do not cook with pans without lid or semi closed pans to avoid energy loss.



- Do not place the containers directly on the burner covers use grill always.



- Place the cooking pan on the burner evenly. The containers placed on the burner inappropriately may be tipped. Do not place the large containers at the side of the switch switches may be damaged. Do not place the pans on the grills hardly.



- Pay attention that the burner place will not have any impact. And do not place heavy objects on the tray.
- Do not heat the pans as empty. The pan sole may be deformed. The heat on the sole may damage the burner table surface.

- The cold liquids should not be thrown on the glass surface or burners when the surface is hot.
- Do not place sharp objects on the hob.
- Do not use pans transferring the excessive heat to the bottom surface directly.
- In the event of any fire do not attempt to extinguish the flames with water. Close the electric circuit of the hob and use a material to cut the flame like flame blanket.
- This device should not be operated with a timer or a remote control.
- Use flat sole pans on the hob. In this manner, thermal energy shall be used to the maximum.
- It is recommended not to use concave pans.
- Use pans with proper diameters. Do not use smaller pans in the diameter of the burner. When small pans are used it may cause overflowing and reduced the efficiency of the hob.
- Use dry sole pans on the burner. Do not place the cover of the pan and especially the wet ones on the burner.
- Use a wet cloth to wipe the hob. However, if it becomes dirty, use water with detergent to insure drying, apply lubrication oil over it for formation of thin oil substrate.
- If the surface of the plates worn a few drops of oil or maintenance products available in the market may be used.
- It is recommended to set maximum level at the beginning of cooking process and to use intervals and burning levels as per the characteristic and quantity of the foods to be cooked.

Warning;

- Do not leave the equipment unattended since the heat of burners is very high, and make sure that it will not be operated by children.

- Pay attention for combustion risk in the event of cooking with vegetable oil and fats.
- Do not approach the hob with combustible and explosives.

8. MAINTENANCE AND CLEANING

Please comply with the following rules before cleaning and maintenance.

- Close the unit for safety purposes. If your device is set to natural gas setting close the valve. For LPG hobs close hood.
- Take out the plug of your unit from wall socket.
- If the hob is hot wait until it will be cooled.
- In order that you use the glass hob and grills for longer periods you need to clean them with appropriate cleaning agents at certain intervals.
- Cleaning on stainless surfaces should be conducted in accordance with the steel surfaces, and the surface should be dried preferably with a soft leather part.
- In order to avoid any damage to the burning system do not use burning system when the burners are not installed.
- After the thermo-coupled cleaning providing plug and safety system, clean it to place burners in suitable manner.
- Wash the upper burning heads at certain intervals with water and clean and dry the gas channels with brush. Pay attention to install the burning heads on their places.
- When you clean the burner do not use acid, thinner, benzene or similar chemical.

- You need to clean your glass hob and its grills with suitable cleaning agents in order to use it for longer period.
- It should be cleaned with suitable cleaners for stains and oil.
- Harsh cleaning agents, stain removers and detergents, wire wool and sponge should not be used.
- Do not allow heating of the pans as empty since the heat accumulated at the bottom may damage the glass surface.
- No cold liquid should be poured on the glass surface or the burners when they are hot. The glass may crack due to thermal shock.

Clean the hob regularly after waiting for cooling after each use in order to keep your hob at the best manner.

Do not take out the control switches in any manner during cleaning.

Enamel Parts

All enamel parts are used by using water with soap and suitable detergents. The hob should be dried thoroughly after the process.

Pan Supports

Enamel grills may be washed in the dishwasher.

Burner

The burners consisting of two parts may be cleaned by using detergent.

The burners should be dried after cleaning process and placed their places delicately.

In the electronic ignition models, the electrode should be left cleaned all the time.

In the safety valve models, the valve should be cleaned for failsafe operation.

After completion of the process, the burners should be placed in their placement to their places.

The burning system should not be used when burners are not in their places to avoid damage to electronic ignition system.

9. TROUBLESHOOTING

Faults may be solved easily sometimes. Before calling the technical service, read the following chart.

FAULT	POSSIBLE REASON	SOLUTION
Electrical parts do not work	Fuse may have been blown	Check the fuse box in home.
Gas does not appear	Valve may be off. Gas in tube may ran out.	Turn on the valves. Change the gas tube.
Lighter does not work	Burner parts may be wet. Burner cover may not be fitted correctly. Ignition plug may be stained.	Dry the burner parts. Fit the burner cover correctly. Clean the ignition plug.
Flame does not spread equally	Burner parts may be wet. Burner cover may not be fitted correctly. Burner lines may be blocked.	Dry the burner parts. Fit the burner cover correctly. Clean the burner lines.
Flame dies down at first ignition	The button may not be pushed correctly. Burner lines may be blocked.	Hold down the button for a few seconds after flames appear.
Gas smell	There may be a gas leak in the gas tube connector.	Check the gas tube connector.



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