

INSTRUCTIONS FOR THE INSTALLATION AND USE OF BUILT-IN HOBS

Dear Customer,

We thank you and offer our deepest gratitude for granting us your preference by purchasing one of our products. We ensure that this new appliance, manufactured with quality materials, will meet your requirements in the best possible way.

The use of this new equipment is simple. However, we encourage you to read this booklet carefully before installing and using the appliance.

This booklet gives the right information on the installation, use and maintenance, as well as useful advice.

THE MANUFACTURER

The manufacturing firm does not take responsibility for and possible imprecision in this booklet, due to misprints or clerical errors. The manufacturing firm reserves the right to make all changes that is considered necessary in its own products, without affecting the essential characteristics of functionality and safety.

Firenzzzi®
Quality First

GLASS GAS HOBS

MODEL:FGH-3196

MODEL:FGH-8628 XP

MODEL:FGH-2155

MODEL:FGH-2186

MODEL:FGH-2143

MODEL:FGH-3146

MODEL:FGH-2187

MODEL:FGH-2149

INSTRUCTION MANUAL
PLEASE READ THE INSTRUCTION MANUAL
CAREFULLY BEFORE OPERATION

INSTRUCTION MANUAL

PLEASE READ THE INSTRUCTION MANUAL CAREFULLY BEFORE USE

- (a) Once the burner ring is stuck with particles & oil, it will start producing yellow or red flame. 如果分火器里面有灰尘或者油积聚，便会出现黄色或红色的火焰。
- (b) The burner is unable to ignite flame due to the blockage of the burner.
分火器的堵塞将会导致炉头无法点燃。
- (c) If the blockage is too severe, it might force the gas to flow back into the inner pipe & cause the whole glass to explode risking a danger threat to the user while cooking.
如果堵塞过于严重，有可能出现回火导致钢化玻璃爆裂，这样可能会对正在烹饪的人构成伤害。
- (d) Firenzi have insured Product Liability Insurance under Allianz Insurance Malaysia Bhd but is solely subject to the insurance Company Policy. No compensation will be paid due to the negligence of not maintaining the basic service of the product.

Firenzi 的产品已经在当地投保产品责任保险(保险公司 Allianz Insurance Malaysia Bhd)。一切解释权归于该公司保险政策，如果没有按照注意事项和清洁维护而导致的损失，保险公司将不会支付任何赔偿。

Outdoor Service Warranty 上门维修服务

- 1) When the set is newly purchased & an issue arises in terms of use, please study the user manual to solve the issue. Or please call 03-61489188 for assistance to solve the problem on the spot.

燃气灶保修一般出现在刚购买时，多数是因为厂家在生产时有缺陷导致安装后使用出现问题。请仔细阅读故障排除尝试寻找解决办法，或请致电 03-61489188 马上寻求帮助和解决问题。

- 2) If the complaint is unable to solve out on the spot by phone, please provide your name, full address, contact & cash sales invoice (for record) and we will send our technician to attend the complaint & solve it within 3 working days.

如果致电投诉不能马上解决问题，请提供你的姓名，详细地址，联系方式，销售现金发票（记录需要），然后我们会安排技术人员在 3 个工作日内了解投诉和解决问题。

Company Policy 公司政策

- 1) Each complaint for the outdoor service is solely for the manufacturing default ONLY.
If the service is just to call for cleaning, washing the burner rings, base or helping to fix up the dry battery, Asia Summit Marketing will allow up to 2 times of free backup service during warranty period.
上门维修一般是解决产品在生产时出现的缺陷，如果仅仅是致电清洗分火器，炉头底座和更换电池，Asia Summit Marketing 将会在保修有效期内允许最多两次免费的服务。
- 2) After 2 times of non - defective call, ASM will be glad to provide the cleaning service, fix up dry battery, etc ... but the customer will require to pay for the outdoor service fees accordingly.
在完成两次非缺陷服务后 ASM 仍然很乐意提供清洁或更换电池等服务.但是需要支付相应的服务费用。
- 3) The glass panel explosion is mostly due to the blockage of the gas forcing to flow back into the inner pipe. ASM will only provide ONE Time Free for the replacement of the glass panel. The 2nd piece of the glass panel will be charged according to the respective model cost price.

钢化玻璃的爆裂最有可能是回火导致的。因此，ASM 会提供一次免费替换钢化玻璃面板的服务，第二块玻璃面板将收取相应的费用。

GENERAL NOTICE



Read this instruction booklet carefully before installing and using the equipment. It is very important that you keep this booklet together with the equipment for any future consultation.

Should this equipment be sold or transferred to another person, make sure that the new user receives the booklet, so that he/she can learn how to operate the appliance and read the corresponding notice.

- The installation must be carried out by an experienced and qualified personnel, in conformity with the regulations in force.
- This equipment has been designed to be used by adults.
- Make sure that children do not go near the equipment.
- While the appliance is running, watch the children and make sure they neither stay near the equipment, nor touch the surfaces that have not cooled down completely.
- Before powering the equipment, check that it is properly adjusted for the type of gas at disposal (see the " installation" section).
- Before carrying out any maintenance or cleaning the equipment. cut power supply off and wait for it to cool down.
- Make sure that air circulates around the gas equipment, insufficient ventilation produces a lack of oxygen.
- In case of an intense or prolonged use of the equipment, it may be necessary to improve aeration. for example, by opening a window or increasing the mechanical suction power, if it exists.
- The products of combustion must be discharged outside through a suction hood or an electric fan (see the "installation " section).
- For any operation or modification, apply to an authorized Technical Assistance Centre and only use original spare parts.

The manufacturer does not take responsibility for any damages to things or people resulting from a wrong installation or from an improper, incorrect or unreasonable use of this equipment.

CORRECT USAGE

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



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



Do not remove the pan support and enclose the burner with a wok stand as this will concentrate the flame and deflect the heat onto the 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 burner so that it is stable and does not overhang the appliance.



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



WARNINGS

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

Articles which are made from flammable materials should not be stored in drawers or cupboards immediately below this hotplate.

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

Do not touch spark ignitor while lighting the burner.

Reminder

For First Time User of Gas cooker with Safety Device

- 1) Please ensure that the burners are placed properly and fit accordingly.
- 2) Press down the knob and turn it to the left to start igniting the flame.
- 3) While igniting the flame, wait for around 8 seconds before letting go.
- 4) Repeat the same procedure again, turn the knob to the maximum igniting the flame and let it stay for around 8 seconds. The flame is ignited and ready to cook.

NOTICE

注意事项

First of all, thank you for trusting us and choosing Firenzi Glass Hob.

首先, 感谢你选择 Firenzi 品牌的燃气灶和对此的信赖。

Firenzi Glass Hob is manufactured with high quality ignition valve, burner rings, burner base, cast iron stand support and tempered glass (8mm thick). To ensure the longevity of the glass hob & a better performance, please take a look at the trouble shooting guide as well as cleaning service maintenance as below:

Firenzi 燃气灶配有高质量的阀体, 分火器, 炉头底座, 铸铁炉架以及厚度为 8mm 的钢化玻璃。为了保持燃气灶的最佳性能和延长使用寿命, 请阅读以下故障排除&清洁维护:

Trouble Shooting 故障排除

1) New set installation:

新安装时需要注意事项:

(a) Unable to ignite flame

无法点燃?

Please check the dry battery is in good condition or in the correct position.

请检查电池是否处于良好的状态和安装正确。

Please ensure the burner ring & burner base is placed in the correct position.

请确保分火器和炉头底座是否安装正确。

(b) Please check the ignition point is not more than 0.5 cm against the burner ring.

请检查点火针与分火器之间的距离是否不超过 0.5 cm.

2) Yellow or Red Flame?

出现黄色或者红色的火焰?

(c) When there are too many dust particles, the burner flame is required to burn 5 to 10 minutes for the dust particles to clear off.

若燃气灶燃烧时内有太多的灰尘和杂质, 需要持续燃烧 5-10 分钟, 直到灰尘和微粒清洁干净后才会好转。

When cleaning off the dust particles, switch off the flame and wait for 15 minutes for the burners to cool down, use a wet cloth to clean off the dust particles on the burner ring & burner base. 清洁灰尘和杂质, 需要先关火然后等 15 分钟直到分火器冷却, 再用湿布擦拭分火器&炉头底座上的灰尘和杂质即可。

(d) Strong wind might cause yellow or red flame.

遇上强风也会出现黄色或者红色的火焰。

3) Cleaning Maintenance 清洁维护:

(e) Most families generally cook 2-3 times per day. This may result in oil & food particles sticking on the burner ring & base every day. Thus, please clean the burner ring occasionally, the base with water & soap using a wet cloth for at least minimum once a week.

大部分家庭每天烹饪时间最少为 2-3 小时, 这样的话每天都会产生很多油和灰尘黏在分火器和炉头底座上面。因此, 请偶尔用湿布沾温水和肥皂擦拭分火器和炉头底座, 最少一周清洁一次。

(4) Reasons: If the burners are not hygienically maintained, there is a high possibility of cases happening as below:

原因: 如果没有坚持每周清洁分火器, 接下来的几周有非常大的可能发生以下情况:

TO PREVENT ANY ACCIDENTS

FAULT ISOLATION CHART

FAULT	CAUSES	REMEDY
Burner will not light	1. Air in gas line 2. Blockage in line 3. Ignition not sparking	Purge gas line Trace back and clear Check lead and electrode.
Burner lights back to injector	1. Excessive lint up of burner mixing tube 2. Excessive gas pressure	1. Remove and clean burner 2. Check gas regulator pressure. Adjust if necessary.
Burner has explosive ignition	Excessive gas pressure	Check gas regulator pressure. Adjust if necessary.
Ignitor not sparking	1. Low battery 2. Electrode gap excessive. 3. Ignitor connections loose.	1. Replace new Battery. 2. Check gap, adjust if not between 4-5mm 3. Check connections to ignitor, replace if faulty.

If there are problems that cannot be rectified, please contact the agent in your state or the gas supply authority service department.

When installing the unit, consumers are to ensure that the built-in portion of the unit in the cabinet is provided with ample space for good ventilation.
Ensure that the hob's base is properly secured and the hob must be balanced with your table and stove top.
Ensure the tempered glass top is not concealed onto the kitchen range.
The usage of aluminum foil to cover the spillage bowls are strictly prohibited.
Ensure the spillage bowls are in the correct position.
Do not place over weight utensils on the stove or over cooking.
Ensure the gas hose to the hob is properly fastened.
The silicone rubber gasket should not be removed under any circumstances. In the event that any protective rubber gasket is dropped off or damaged: consumer should cease the use of the unit until it is duly rectified.
Ensure that the stove switches, LPG regulator/PUB metre must be "Turn Off" completely after using
If you need any enquiry or assistant, please do not hesitate to contact the manufacturer.

INSTRUCTIONS FOR THE USER



It is necessary that all operations regarding the installation, adjustment and adaptation to the type of gas available are carried out by a qualified personnel, in conformity with the regulations in force. The specific instructions are described in the booklet section intended for the installer.

USING THE BURNERS

The symbols silk-screen printed on the side of the knob indicate the correspondence between the knob and the burner.

Automatic start-up with valves

Press the knob and turn the corresponding knob anticlockwise up to the maximum position (large flame, fig.1)
Once the burner has been started up, keep the knob pressed for about 5 seconds for safety burners.

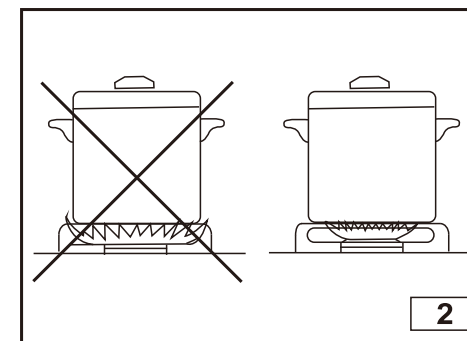
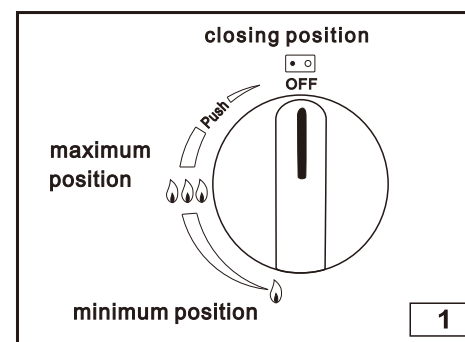
Using the burners

In order to obtain the maximum yield without waste of gas, it is important that the diameter of the pot is suitable for the burner potential (see the following table), so as to avoid that the flame goes out of the pot bottom (fig.2).

Use the maximum capacity to quickly make the liquids reach the boiling temperature and reduce capacity to heat food or maintain boiling. All of the operating positions must be chosen between the maximum and the minimum ones, never between the minimum position and the closing point.

The gas supply can be interrupted by turning the knob clockwise up to the closing position. If there is no power supply, it is possible to light the burners with matches, setting the knob to the start-up point (large flame).

Burners	φ of pots
Double-ring	24-26cm



INSTRUCTIONS FOR THE USER

USING THE BURNERS

-When the equipment is not working, always check that the knobs are in the closing position (see fig.1).

-If the flame should blow out accidentally, the safety valve will automatically stop the gas supply, after a few seconds. To restore operation, set the knob to the lighting point (large flame, fig.1).

-While cooking with fat or oil, pay the utmost attention as these substances can catch fire when overheated.

Do not use sprays near the appliance in operation.

Do not place unstable or deformed pots on the burner so as to prevent them from over-turning or overflowing.

Make sure that pot handles are placed properly.

When the burner is started up, check that the flame is regular and, before taking pots away, always lower the flame or put it out.

CLEANING

Before any operation, disconnect the appliance from the electric grid. It is advisable to clean the appliance when it is cold.

Platform and enamelled parts

The platform and all of the enamelled parts must be washed with a sponge and soapy water or with a light detergent.

Do not use abrasive or corrosive products. Do not leave substances, such as lemon or tomato juice, salt water, vinegar, coffee and milk on the enameled surfaces for a long time.

Burners and racks

These parts can be removed to make cleaning easier.

The burners must be washed with a sponge and soapy water or with a light detergent, wiped well and placed in their housing, perfectly. Make sure that the flame-dividing ducts are not clogged.

To clean the inner cap's hole by wire as shown Fig 3.

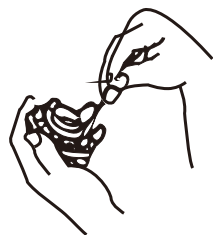


Fig 3

Check that the feeler of the safety valve and the start-up electrode are always perfectly cleaned, so as to ensure an optimum operation.

The racks can be washed in the dishwasher.

Gas taps

The possible lubrication of the taps must be carried out by specialized personnel, exclusively.

In case of hardening or malfunctions in the gas taps, apply to the Customer Service.

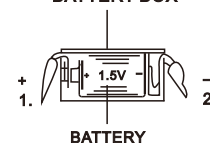
SERVICING INSTRUCTIONS

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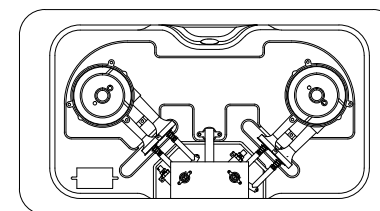
10

- 1. RED WIRE
- 2. BLACK WIRE

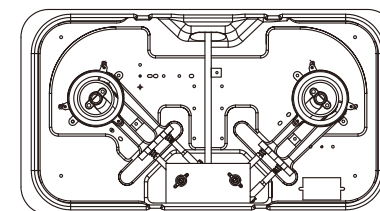
BATTERY BOX



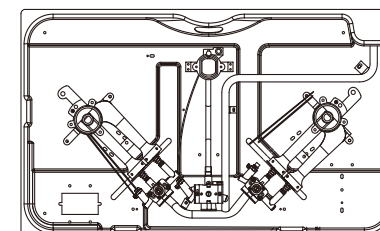
BATTERY



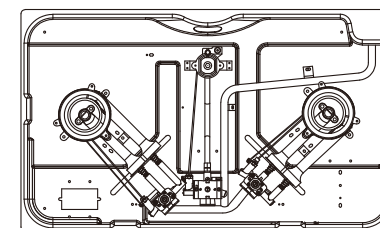
Model:FGH-2149



Model:FGH-2155



Model:FGH-3196



Model:FGH-3146

MAINTENANCE

MAINTENANCE

Lubricating the taps

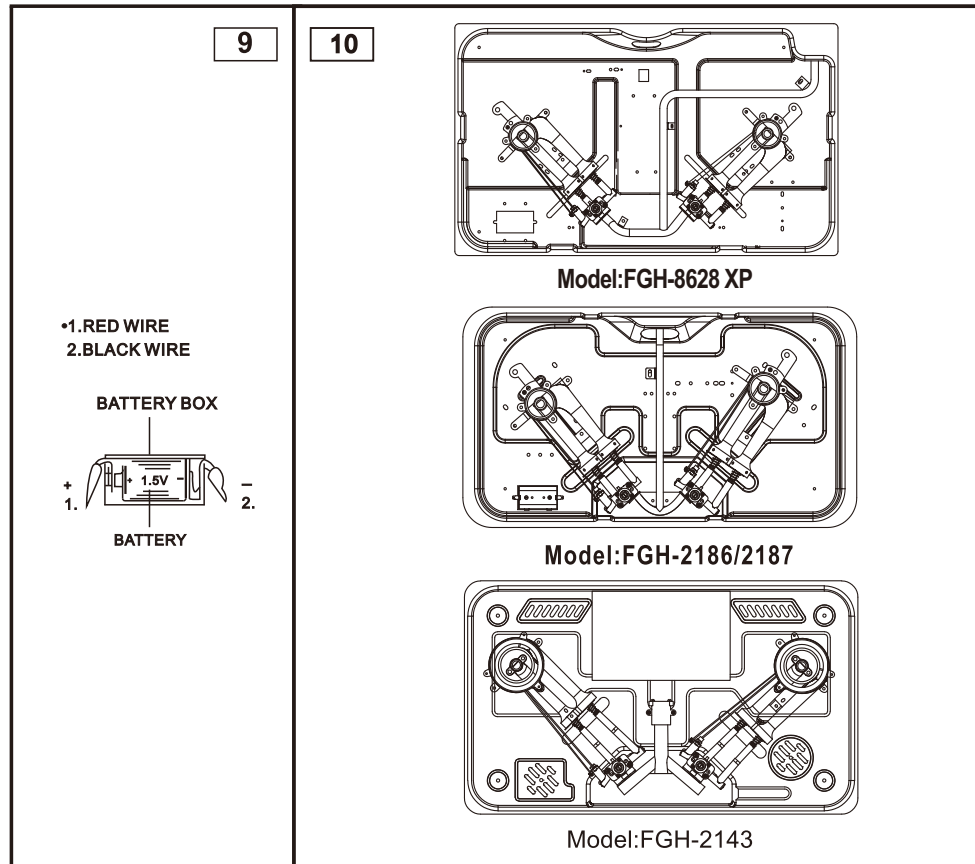
In case of tap hardening, it is necessary to disassemble and grease it.

These are the operations to carry out:

- Unscrew the two screws that lock the head flange of the tap.
- Lift the gas adjusting cone and carefully clean it with gasoline or diluent.
- Spread a little high-temperature grease on it, making sure that the gas holes are not obstructed.
- Reassemble all of the parts with care.

Replacing the battery

If the battery can not light the burner then should be replaced. It must use a battery of 1.5v as shown in fig.9. Battery location as shown in fig.10.



INSTRUCTIONS FOR THE INSTALLER



IMPORTANT NOTICE

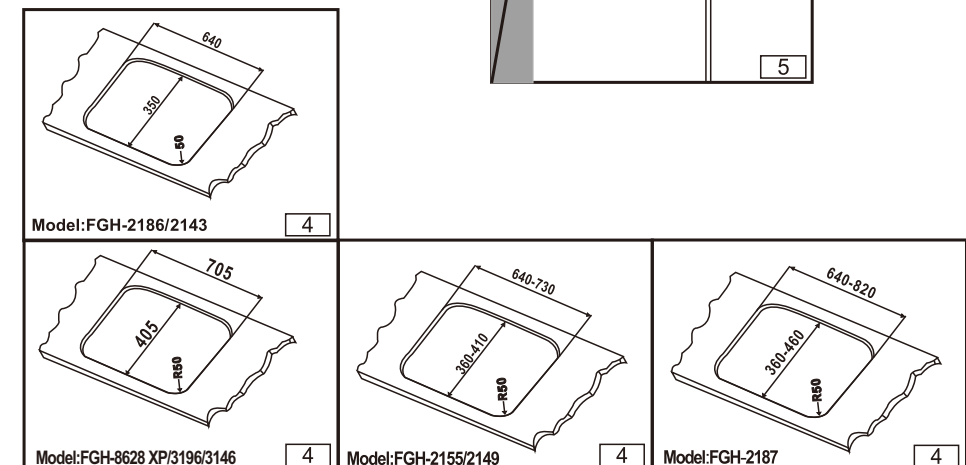
THE OPERATIONS INDICATED BELOW MUST BE FOLLOWED BY QUALIFIED PERSONNEL EXCLUSIVELY, IN CONFORMITY WITH THE REGULATIONS IN FORCE. THE MANUFACTURING FIRM REFUSES ALL RESPONSIBILITY FOR DAMAGES TO PEOPLE, ANIMALS OR THINGS, RESULTING FROM THE FAILURE TO COMPLY WITH SUCH PROVISIONS.

INSTALLATION

Installing the top

The appliance is designed to be embedded into heat-resistant pieces of furniture. The walls of the pieces of furniture must resist a temperature of 65 °C besides the room one. The equipment must not be installed near in flammable materials, such as curtains, cloths, etc.

Make a hole in the top of the piece of furniture, with the dimensions indicated in fig.4, at a distance of at least 50mm from the appliance border to the adjacent walls. Any possible wall unit over the cook-top must be placed at a distance of at least 780 mm from the top. It is advisable to isolate the appliance from the piece of furniture below with a separator, leaving a depression space of at least 10 mm (fig.5).



TECHNICAL SPECIFICATIONS

Firenzi Quality First		
PRODUCT:	GAS COOKER	
MODEL NO:	FGH-8628 XP	
GAS CATEGORY:	□13B/P(30)	
TYPES OF GAS:	LPG	
GAS PRESSURE:	30mbar	
TOTAL HEAT INPUT ΣQ_n	10.8Kw	
BURNER SIZE	(Left) 150mm	(Right) 150mm
GAS CONSUMPTION(Kw)	5.4Kw	5.4Kw
WARNING: This appliance must be installed in accordance with the regulations force and only used in a well ventilated space. Read the instructions before installing or using this appliance. Gas stove can not be used on combustible floor.		

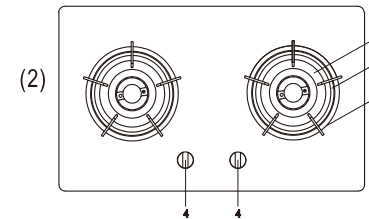
Firenzi Quality First		
PRODUCT:	GAS COOKER	
MODEL NO:	FGH-2149	
GAS CATEGORY:	□13B/P(30)	
TYPES OF GAS:	LPG	
GAS PRESSURE:	30mbar	
TOTAL HEAT INPUT ΣQ_n	10.2Kw	
BURNER SIZE	(Left) 120mm	(Right) 120mm
GAS CONSUMPTION(Kw)	5.1Kw	5.1Kw
WARNING: This appliance must be installed in accordance with the regulations force and only used in a well ventilated space. Read the instructions before installing or using this appliance. Gas stove can not be used on combustible floor.		

Firenzi Quality First		
PRODUCT:	GAS COOKER	
MODEL NO:	FGH-2155	
GAS CATEGORY:	□13B/P(30)	
TYPES OF GAS:	LPG	
GAS PRESSURE:	30mbar	
TOTAL HEAT INPUT ΣQ_n	9.4Kw	
BURNER SIZE	(Left) 130mm	(Right) 130mm
GAS CONSUMPTION(Kw)	4.7Kw	4.7Kw
WARNING: This appliance must be installed in accordance with the regulations force and only used in a well ventilated space. Read the instructions before installing or using this appliance. Gas stove can not be used on combustible floor.		

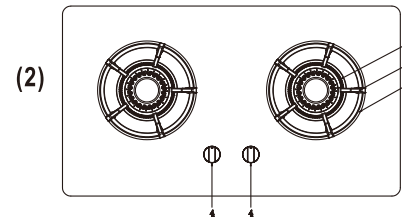
DESCRIPTION AND DIMENSIONS

- (1) Toughened glass hob
Size: L780XD450XH150mm
Model: FGH-2186

- (1) Toughened glass hob
Size: L860XD500XH150mm
Model: FGH-2187

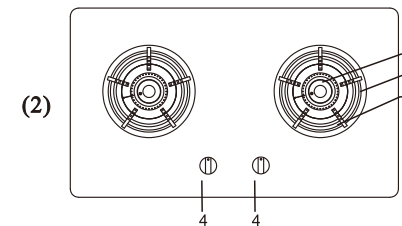


- (1) Toughened glass hob
Size: L800XD450XH158mm
Model: FGH-2155



- (3) DESCRIPTION OF THE COOK -TOPS
1.D130/28mm burner cap
2.Iron grid
3.Gray tray
4.Control Knob

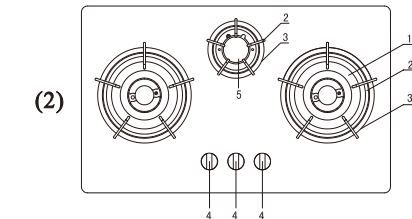
- (1) Toughened glass hob
Size: L780XD450XH160mm
Model: FGH-2143



- (3) DESCRIPTION OF THE COOK -TOPS
1.D132/27mm burner cap
2.Iron grid
3.Gray tray
4.Control Knob

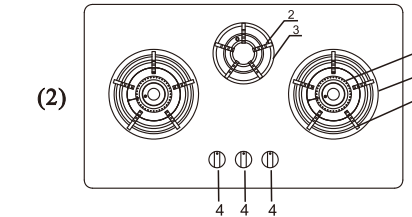
- (3) DESCRIPTION OF THE COOK -TOPS
1.D129/37mm burner cap
2.Iron grid
3.Gray tray
4.Control Knob

- (1) Toughened glass hob
Size: L860XD500XH152mm
Model: FGH-3196



- (3) DESCRIPTION OF THE COOK -TOPS
1.D129/37mm burner cap
2.Iron grid
3.Gray tray
4.Control knob
5.D65mm burner cap

- (1) Toughened glass hob
Size: L860XD500XH152mm
Model: FGH-3146



- (3) DESCRIPTION OF THE COOK -TOPS
1.D132/27mm burner cap
2.Iron grid
3.Gray tray
4.Control Knob
5.D65mm burner cap

INSTRUCTIONS FOR THE INSTALLER

INSTALLATION

Installation room

This appliance is not provided with a device for exhausting the products of combustion. Therefore, it is necessary to discharge these smokes outside.

The room where this appliance is installed must have a natural air inflow, so as to ensure a regular gas combustion and room Ventilation: the necessary air volume must not be lower than 20m.

Air must come from permanent openings made on the room walls that communicate with the outside.

The section of these openings shall correspond to at least 200 cm²

Gas connection

Make sure that the appliance is adjusted for the gas type available (see the label under the appliance). Follow the instructions indicated in the chapter "gas transformations and adjustments" for the possible adaptation to different gases. The appliance must be connected to the gas system by means of stiff metal pipes or flexible steel pipes having continuous walls, in compliance with the regulations in force.

Gas enters the appliance through a cylindrical threaded male gas union (1/2").

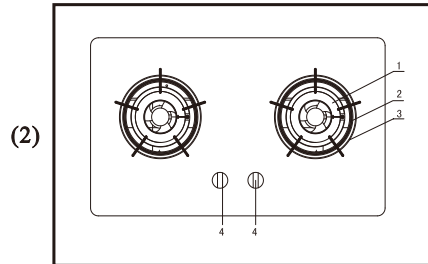
The connection must not stress the gas ramp. Once the installation is over, check the connection seal with a soapy solution.

DESCRIPTION AND DIMENSIONS

(1) Toughened glass hob

Size: L860XD500XH151mm

Model: FGH-8628 XP



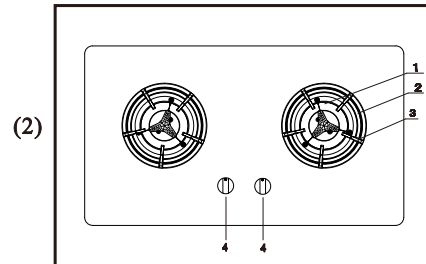
(3) DESCRIPTION OF THE COOK-TOPS

1. D150/41mm burner cap
2. Iron grid
3. Gray tray
4. Control knob

(1) Toughened glass hob

Size: L800XD450XH158mm

Model: FGH-2149



(3) DESCRIPTION OF THE COOK-TOPS

1. D120mm burner cap
2. Iron grid
3. Gray tray
4. Control knob

TECHNICAL SPECIFICATIONS

Firenzzì Quality First		
PRODUCT:	GAS COOKER	
MODEL NO:	FGH-2186	FGH-2187
GAS CATEGORY:	□13B/P(30)	
TYPES OF GAS:	LPG	
GAS PRESSURE:	30mbar	
TOTAL HEAT INPUT $\sum Q_n$	8.0Kw	
BURNER SIZE	(Left) 129mm	(Right) 129mm
GAS CONSUMPTION(Kw)	4.0Kw	4.0Kw
WARNING: This appliance must be installed in accordance with the regulations force and only used in a well ventilated space. Read the instructions before installing or using this appliance. Gas stove can not be used on combustible floor.		

Firenzzì Quality First			
PRODUCT:	GAS COOKER		
MODEL NO:	FGH-3196		
GAS CATEGORY:	□13B/P(30)		
TYPES OF GAS:	LPG		
GAS PRESSURE:	30mbar		
TOTAL HEAT INPUT $\sum Q_n$	9.2Kw		
BURNER SIZE	(Left) 129mm	(Middle) 65mm	(Right) 129mm
GAS CONSUMPTION(Kw)	4.0Kw	1.2Kw	4.0Kw
WARNING: This appliance must be installed in accordance with the regulations force and only used in a well ventilated space. Read the instructions before installing or using this appliance. Gas stove can not be used on combustible floor.			

Firenzzì Quality First			
PRODUCT:	GAS COOKER		
MODEL NO:	FGH-3146		
GAS CATEGORY:	□13B/P(30)		
TYPES OF GAS:	LPG		
GAS PRESSURE:	30mbar		
TOTAL HEAT INPUT $\sum Q_n$	9.6Kw		
BURNER SIZE	(Left) 132mm	(Middle) 65mm	(Right) 132mm
GAS CONSUMPTION(Kw)	4.2Kw	1.2Kw	4.2Kw
WARNING: This appliance must be installed in accordance with the regulations force and only used in a well ventilated space. Read the instructions before installing or using this appliance. Gas stove can not be used on combustible floor.			

TECHNICAL SPECIFICATIONS

Firenzi Quality First		
PRODUCT:	GAS COOKER	
MODEL NO:	FGH-2143	
GAS CATEGORY:	□13B/P(30)	
TYPES OF GAS:	LPG	
GAS PRESSURE:	30mbar	
TOTAL HEAT INPUT $\sum Q_n$	8.4Kw	
BURNER SIZE	(Left) 132mm	(Right) 132mm
GAS CONSUMPTION(Kw)	4.2Kw	4.2Kw
WARNING: This appliance must be installed in accordance with the regulations force and only used in a well ventilated space. Read the instructions before installing or using this appliance. Gas stove can not be used on combustible floor.		

MINOR ADJUSTMENTS

Access to By Pass Screw

- Light the burner and turn to minimum setting (marked small flame).
- The flame should be stable on minimum setting and should not extinguish when passing from maximum setting to low setting.
- If adjustment is necessary, remove the control knob by pulling upward. The by-pass adjustment screw is accessible via the shaft of the control knob spindle. Turn the by-pass screw anti-clockwise to increase the turn down rate.

Access to manifold, gas taps and burner assembly

- Remove glass hob and control knobs.
- To remove gas cocks, unscrew the locking nut (between cock and burner). Remove hexagon screw, the cock can now be removed from the manifold. If access to the barrel is required, remove two screws which retain spindle to body. If lubricating the mechanism use Regosine MolyLM or other approved grease.

To replace electrode.

- Remove coiled spring from around body of ceramic, Remove from bracket. Disconnect lead.

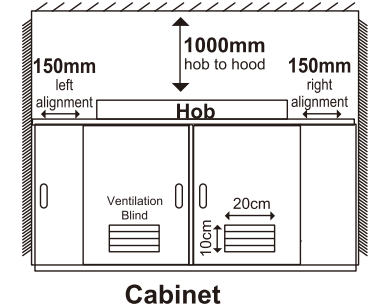
SAFETY MEASURE

Firenzi Care.

- 1) Always ensure that the Gas Cylinder storage compartment is air ventilated.
- 2) Do a weekly-regular cleaning for the Burners to avoid dirt blocked and corrosion form spilled soup or food remnants.
- 3) Do not use oversized pots or pans as it may trap the heat between the bottom of the pan and the glass surface which may risk the hob cracking.
- 4) Always double-check the gas tube or gas regulator to ensure NO gas leak.

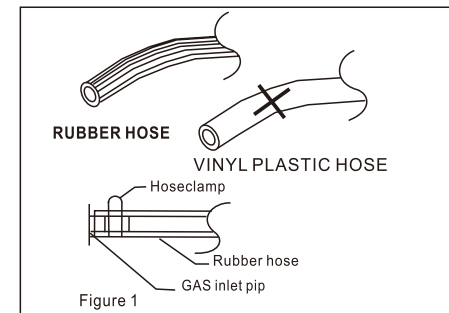
INSTALLATION INSTRUCTIONS

1. The underside of the hob must have a clearance of minimum 40cm. Do not seal completely. The door of the cabinet must have ventilation blinds with ventilation area of not less than 200 cm² or 10cm (H) x 20cm (W) at the bottom of both of the cabinet doors.
2. Please use specified rubber hose.
3. Do not place gas cylinder underneath the hob. The rubber hose must not exceed 2m in length.
4. Observe minimum clearance surrounding the hob (more than 150mm from the wall and more than 1000mm for vertical distance). (Refer the diagram)



Before Using

- Please read these instructions carefully before using and keep them for future reference.
- Please use approved gas hose only (Figure 1).



- Use new hose and new hose clip (screw type) for installation of your hob unit. (as shown in figure 2).



- The glass top plate should fit the top of the bench properly.
- After installation, test with soapy water to ensure no gas leakage. (as shown in figure 3)

