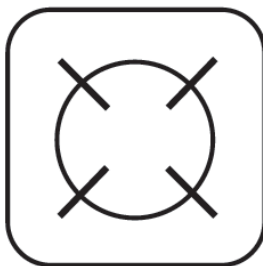




PYRAMIS

BUILT-IN HOB INSTALLATION AND USER MANUAL



Dear costumer,

Firstly, thank you for purchasing our product.

Carefully read all instructions and warnings in this manual. These guides include important information about your product safe installation, operation, maintenance and have warning to take advantage of the most useful product.

Keep this guide in safe and easily available place when it becomes necessary.

Cause of Translation of this booklet from the manufacturer or its publication, resulting from the incorrect use of the device, to people, to environment or other materials can not be held liable for damages.

This manual also applies to other models. Differences between models are identified in the manual.

TABLE OF CONTENTS

- Technical Specifications
- Important Safety Information
- Installation
- Gas Connection
- Gas Conversion
- Electrical Connection
- Start- Up of the Appliance
- Tips for Saving Energy
- Description of the Hob
- Use of Gas Hob
- General Cleaning and Maintenance
- Transport Information
- Troubleshooting Before Calling Service

TECHNICAL SPECIFICATIONS

The hobs are designed to operate with a monophase alternating current of 220-240V AC 50Hz. Anyway, before the installation of the appliance, we suggest you to check always the specifications on the rating label applied on the front bottom side of the hob.

Gas Category	II 2H3B/P			
Cable Type/ Conductor Size	H05 VV –F / 3 G 0,75mm ² - 3 G 1,5mm ² / max. 1m.			
Input Voltage / Frequency	220-240V AC 50Hz			
Gas Type / Pressure	LPG G30 30mbar NG G20 20mbar			
	LPG		NG	
Big Wok Burner	3,60 (kW) Hs	262 g/h	3,60 (kW) Hs	0,330 m ³ /h
Small Wok Burner	2,50 (kW) Hs	182 g/h	2,50 (kW) Hs	0,251 m ³ /h
Rapid Burner	3,00 (kW) Hs	218 g/h	3,00 (kW) Hs	0,285 m ³ /h
Semi Rapid Burner	1,75 (kW) Hs	127 g/h	1,75 (kW) Hs	0,170 m ³ /h
Auxiliary Burner	1,0 (kW) Hs	73 g/h	1,0 (kW) Hs	0,094 m ³ /h
Electric Hot Plate (Ø 145mm)	1000/ 1500 W			
Electric Hot Plate (Ø 180mm)	1500/ 2000 W			
Seran Top Stove Zone (Ø 140/160/180mm)	1200/1200/1800W			

- ❖ The manufacturer reserves it's right to make changes in the technical specifications in order to improve the appliance quality without any prior notice.
- ❖ The figures in guide are schematic; your product may not match exactly.
- ❖ Values stated on the markings of the appliance or in the other printed documents supplied with the appliance are obtained under laboratory conditions as per relevant standards. These values may vary according to the usage of the appliance and ambient conditions.

IMPORTANT SAFETY INFORMATION

This section will help prevent the dangers of personal injury or property damage is located in the safety instructions. Failure to comply with these instructions could invalidate any warranty as our company is not liable for damages arising.

General Safety

- ❖ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

WARNING: The device is used only for cooking. Should not be used for other purposes, such as heat the room.

- ❖ The appliance is designed for domestic use only. Commercial use is not admissible. Can not be used for any other purpose except for cooking and heating. Another use for any purpose (for example, heating the room), a dangerous and inappropriate. When using inappropriate, improper or inadequate the hob as a result of the use of human, environment or other materials, our company can not be held liable for damages.
- ❖ Make sure you remove all packing materials before using the product.
- ❖ The accessible parts may become hot during use.
- ❖ This device is not designed for operating with an external timer or remote control system.
- ❖ Never clean your oven with vapor steam cleaners.

CAUTION: In case of hotplate glass breakage: shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply do not touch the appliance surface, do not use the appliance.

WARNING: If the surface is cracked, switch on the appliance circuit in order to avoid the possibility of electric shock.

- ❖ Do not carry out any repairs or modifications on the appliance. However, you may remedy some malfunctions; **(See Troubleshooting Before Calling Service)**

- ❖ All maintenance and repairs should be done by authorized service only, and only genuine spare parts should be used.
- ❖ As the plug of your appliance is grounded, your socket must also be grounded.
- ❖ Never attempt to remove the plug from the socket by pulling the cord.
- ❖ Unplug while carrying, cleaning and maintaining the product.
- ❖ Pay attention that the device power cord not letting the hot regions.
- ❖ Please do not cross the use of gas pipe or hose under the hot region and check the gas leaks with soap bubbles.
- ❖ Screw the gas hose that use on your device with a clamp, after the installing the head. Please check the gas leaks with soap bubbles.
- ❖ Do not expose the gas pipe or hose to the extra weight or hard knocks.
- ❖ Do not leave your product to work on its own, be sure to check at frequent intervals.
- ❖ As the edges of product will be hot during operation, combustible materials should not be put to nearby.
- ❖ Do not put empty cups and pots on open gas burners. They may be damaged.
- ❖ If you do not use the hob, bring the all the functions "OFF".
- ❖ Do not use the product, when getting drug and/or alcohol that effect of reasoning.
- ❖ Be careful when using alcoholic drinks in your dishes. Alcohol evaporates in high temperatures and may cause fire since it will catch fire when it gets in contact with hot surfaces.
- ❖ Do not hit the pot over the product.
- ❖ Put the pot on gas burners according to their sizes. Do not use big pots on small burners and small pots on large burners.
- ❖ Put the pot on center of the gas burner.
- ❖ Always use pans have flat and proper base sits to hotplate exactly.
- ❖ Always make sure pan handles are turned towards the centre of the hob in order to avoid accidental burns. Do not use pans whose handles may partially cover control knobs.
- ❖ This appliance should be kept dry at all times.
- ❖ The base of the pan should be dry and spillages should be avoided. Never place pans with wet bases on the hob.

Safety for Children

- ❖ This appliance has been designed to be operated by adults and children under supervision. Young children must not be allowed to tamper with the controls or play near or with the hob.
- ❖ Accessible parts of this appliance may become hot when it is in use. Children should be kept away until it has cooled.

IMPORTANT: If you decide not to use the device again, pulling the device plug for disconnects the electrical and gas contact of the hob. Unused devices has security risk for children. So keep the hob away from the reach of children.

- ❖ Be careful not to leave the packing materials (plastic sheeting, expanded polystyrene etc.) where children can get at them, as they can be dangerous.

Safety about Gas Studies

- ❖ Any work done on gas equipment and systems must be performed by competent and qualified persons.
- ❖ Before installation, check that the local distribution (gas type and gas pressure) conditions is compatible with the product settings.
- ❖ The product is installed and connected to the current setup according to the regulations. Particular attention should be related to ventilation requirements. **(See The Installation)**
- ❖ Gas products and gas systems should be checked regularly to work properly. Please make your annual maintenance.
- ❖ Gaseous products, the gas well combustion is required. If there is not enough gas combustion, the carbon monoxide (CO) may be formed. Carbon monoxide is colorless, odorless and very poisonous gas, and even small amounts are deadly impact.
- ❖ Phone numbers for emergencies related to gas and information about measures to be taken and the case of a gas smell ask your local gas supplier.

WARNING: The use of a gas cooking appliance results in the production of heat and moisture in the room in which is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood)

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.

Need to do when there is gas odor

- ❖ Turn off all valves on the gas products and gas meters.
- ❖ Do not use naked flames or smoke.
- ❖ Do not operate any electrical switch. (Eg lamp switch or the door bell)
- ❖ Open the doors and windows.
- ❖ Check all pipes and connections to leak or not. Still getting the smell of gas, exit the house.

Safety about Electrical Studies

- ❖ Any work done on electrical equipment and systems, performed by competent and qualified persons.
- ❖ Turn off and disconnect it from the product in case of any damage. To do this, turn off your home insurance.
- ❖ Make sure it is compatible fuse current with product current.

INSTALLATION

This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated location. Read the instructions before installing or using this appliance.

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

WARNING: The adjustment conditions for this appliance are stated on the label (or data plate).

Installation should be carried out according to the instructions by a professionally qualified person. The manufacturer will not accept responsibility for any damage to persons, animals or things due to wrong installation.

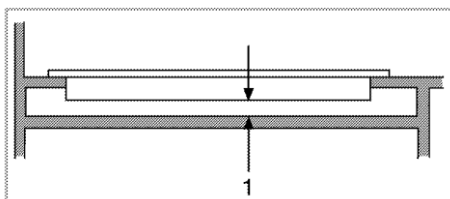
ENVIRONMENTAL WARNING: If the device after installation, packaging materials, showing the importance of safety and environmental conditions need to throw it away. According to the properties for re-use of waste packaging (foil, cardboard, styrofoam, etc.) Before throwing away the product by cutting the power cord is not used for children are not exposed to danger and drape.

Installation Instructions

- ❖ For installation the appliance must be connected in accordance with all local electrical regulations.
- ❖ Be sure to the gas and/or electrical installation is appropriate before calling the authorized service provider of to make the product ready for use. If it is not, necessary arrangements must be done by calling a licensed electrician or plumber. Then, call a qualified service.

- ❖ Product installation, the electric and / or gas rules should be specified in the relevant local standards. Connection to the gas distribution system of the product should only be done by a qualified and authorized person.
- ❖ The gas pressure and type that comes from the local gas distribution center, the data indicated on the product nameplate or gas impression must be the same.
- ❖ The power cord avoid crush, fold and clamped or avoid contact with hot parts of product. After installation, the plug must be easily accessible location.
- ❖ The hob has been designed to be fitted into a kitchen unit. It can be fitted either under a worktop or in a taller cupboard unit at eye level. Cut out an opening in the kitchen unit as shown in. **(See Figure 2 and Figure 3)**
- ❖ The walls of the furnace is mounted must be heat resistant. In particular the side walls were made of fiberboard coated. The coating resistant must be to 100 °C. This not heat-resistant synthetic laminates and adhesives, plastics or adhesive materials may be damaged. This information will only be to create a guide and the real resistance against the increase in temperature depends on the degree of kitchen units and surface polish performance.
- ❖ Bench should be flattened and located horizontally.
- ❖ Cut the gap to be opened for hob over the bench according to the installation dimensions of the hob.
- ❖ While mounting the hob on a cabinet, a shelf should be mounted as illustrated in order to separate between the cabinet and the hob. If it is mounted on a built-in oven, the distance should be at least 30mm.

min.30 mm.



1 min.30 mm.

For instance, if it touches with the bottom part of the product due to the installation on a drawer, this part should be covered with a wooden plate.

- ❖ We recommend not installing the appliance near refrigerators or freezer, since the heat could affect the performance of these appliances.
- ❖ Under the stove shelf, drawer or cabinet using the heat in the affected materials (plastic, paper, etc.), flammable materials, pressurized spray containers and store.
- ❖ If you use your stove as well as any electrical connection, make sure there is in contact with one of the power cord from heat sources.

Room Ventilation

Needed air for combustion, take from room air and goes to the room directly.
A room with good ventilation is essential for the safe operation of your product. A window or door that can be used for ventilation of the room or an additional ventilation of any established. **(See Figure 1)**

Room Size	Ventilating Opening
Smaller than 5 m ³	min. 100 cm ²
5 m ³ and 10 m ³	min. 50 cm ²
Larger than 10 m ³	no need
In basement or storeroom	min. 65 cm ²

A: Ventilation **C:** Hoods **E:** Air Discharge

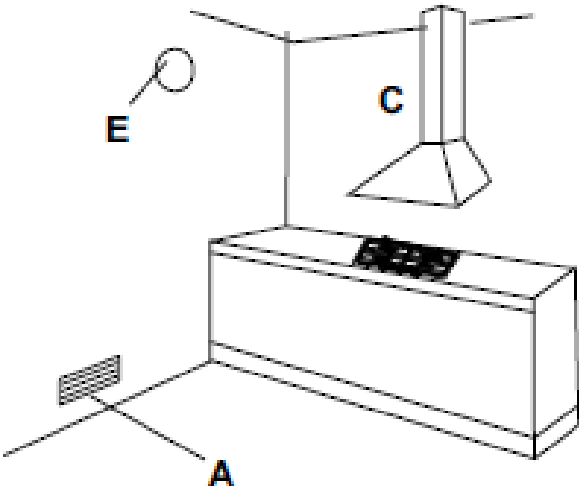


Figure 1

WARNING: 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.

Installation and Connections

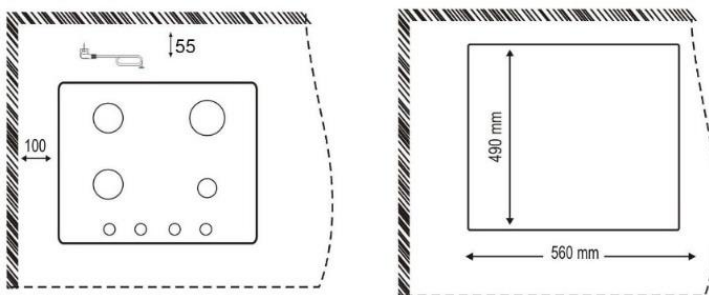
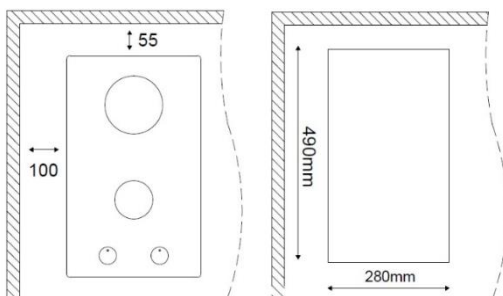
These procedures should be done exclusively by a qualified technician.

Installation

Please carefully check the following forms and instructions to set up of your hob.

- ❖ Hob to be placed over the bench should be placed with hob strap given with the product. Apply so as not to overlap.
- ❖ Applied hob strap is for preventing foreign substances and liquids from leaking between hob and bench.
- ❖ Fix the hob through mounting collars. Then make the connections of the hob.
- ❖ Connection types were stated according to benches in different thickness. Fix the hob by using mounting plate and screws.

WARNING: Making connection to different holes is inconvenient in terms of security as it can damage the gas and electric system.



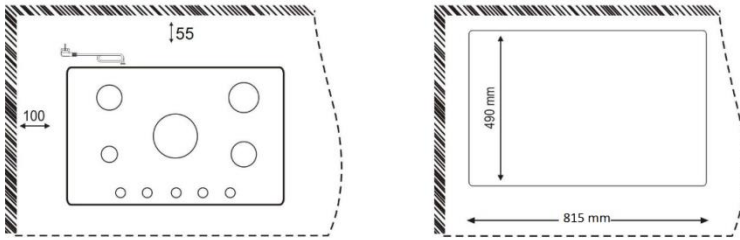


Figure 2

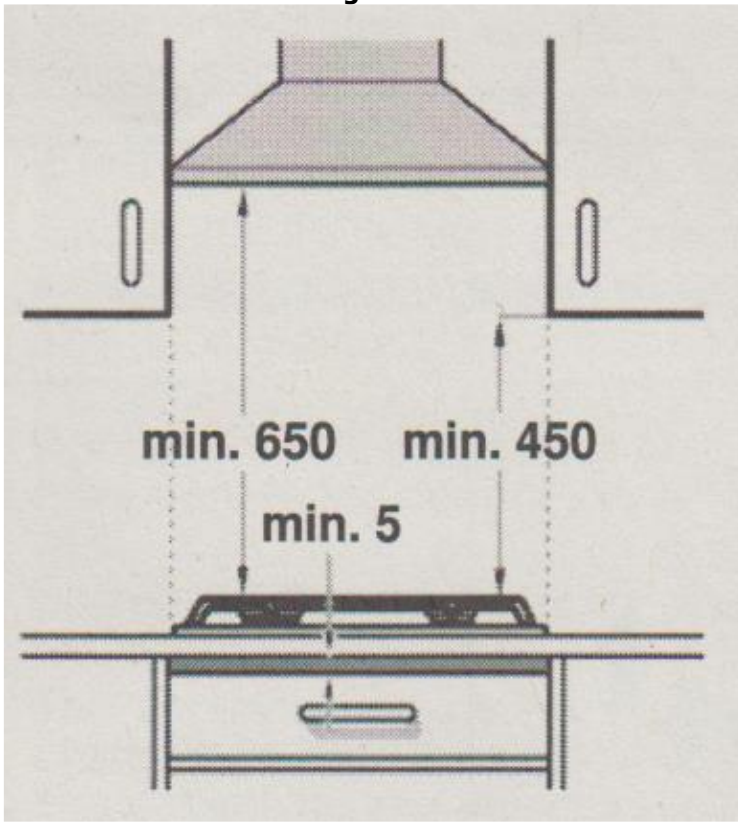
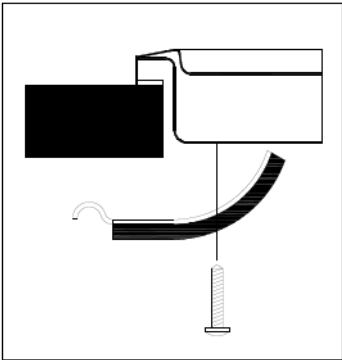
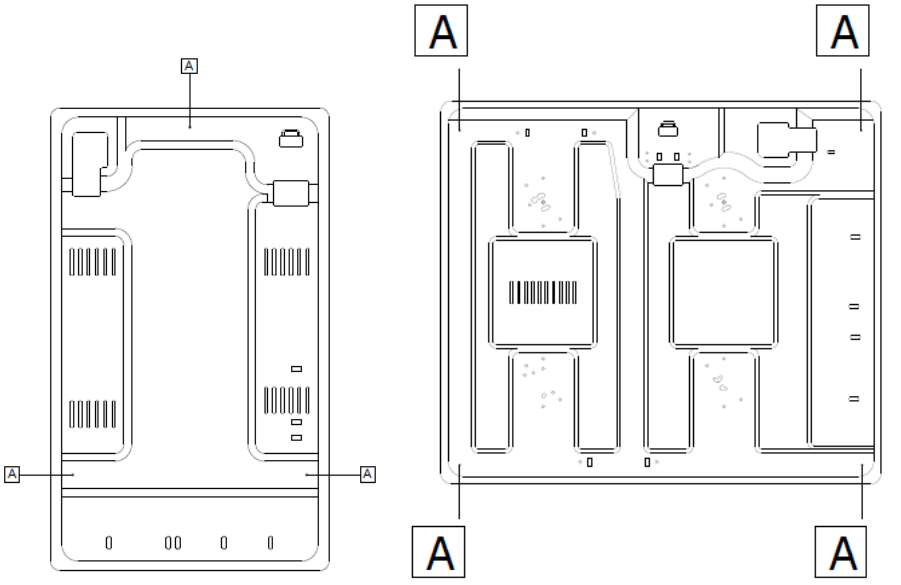


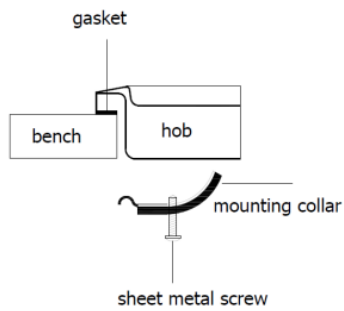
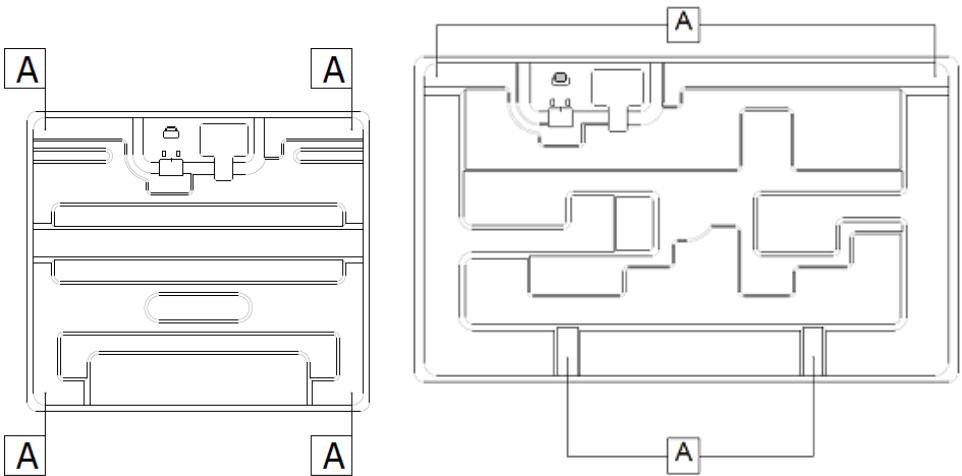
Figure 3

Connection type for 20/30/40 mm bench (Point A)

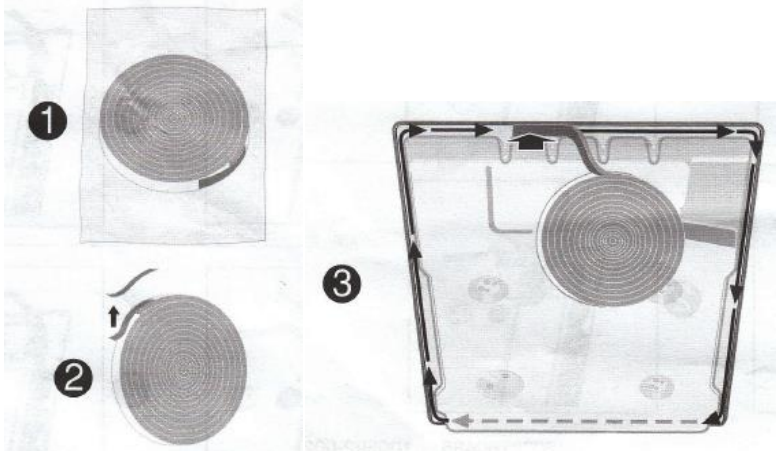


Connection holes





Connection type of sealing ring



GAS CONNECTION

Connecting Gas Hose

- ❖ The device must be mounted the shortest from gas connection place and must not leak. The gas hose that is used should not be longer than 150 cm for your safety.
- ❖ Connect the clamp to the hose. Then connect the hose to oven. Finally, tighten the clamp with a screwdriver. **(See Figure 4)**
- ❖ Repeating the same procedure for the other ends of the hose and connect the tube.
- ❖ Make sure the sealing control.
- ❖ If you need to use your product in a different type of gas, you have to contact authorized service to perform the conversion.

WARNING: LPG cylinders should not be kept in the house.

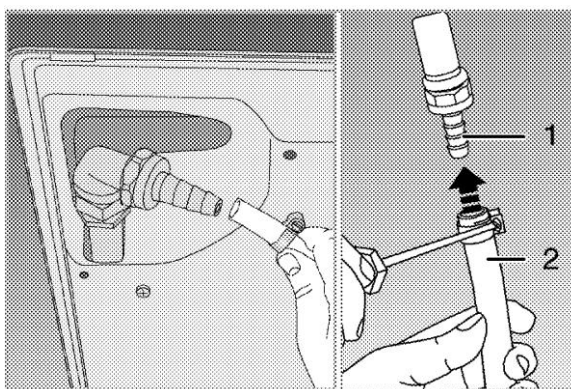


Figure 4

- 1-LPG connecting terminal
- 2-Plastic hose

NOTE: The gas hose even normal and stable please renew in about 4-5 year.

Connecting Metal Flexible Pipe

- ❖ The device must be mounted the shortest from gas connection place and must not leak. The gas pipe that is used should not be longer than 150 cm for your safety.
- ❖ Please note that the suitability of the connection record. (1/2 must be)
- ❖ Metal seals use the combination according to the standards. **(See Figure 5)**

- ❖ During the gas connection must not be hindered in any way, avoid contact with the heated surfaces and the moving parts of the bench.

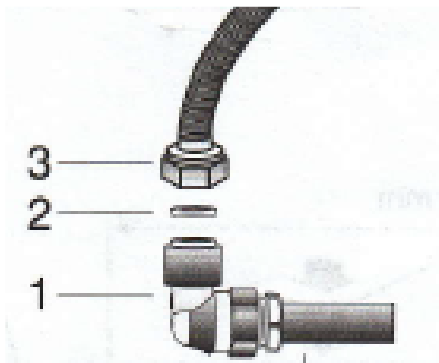
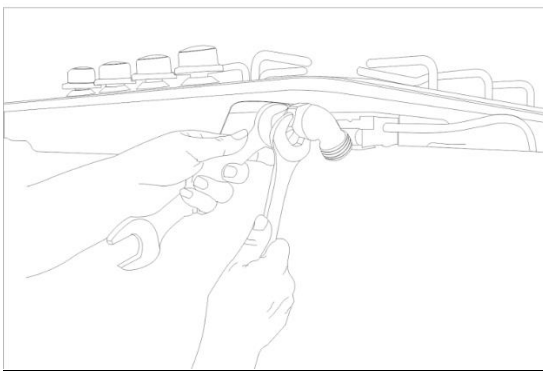


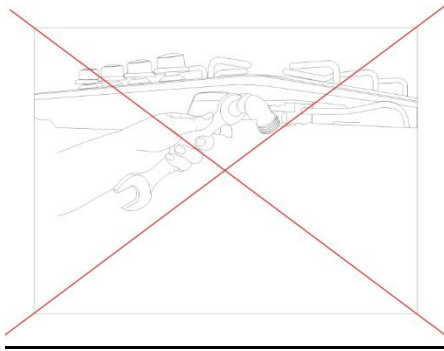
Figure 5

IMPORTANT WARNING!!!

Fix the gas pipe through a second wrench while mounting or making gas cycle. Pay attention to not twisting the main gas pipe.



TRUE



FALSE

If a built-in oven is located under the hob;

- ❖ The gas pipe or hose of hob are not touch the oven, placed the cutting edge will not touch the corners, not place the twistable.
- ❖ To positioned the outer coating of gas pipe or hose and robustness control. **(See Figure 6)**

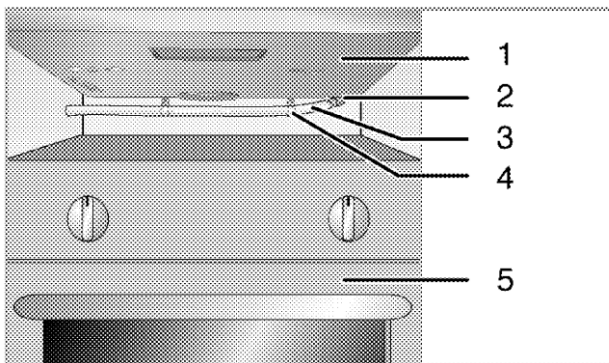


Figure 6

1. Hob
2. Hose nozzle
3. Hose
4. The Clamp
5. Oven

Tightness Control of Part Connection

- ❖ Ensure that all of the buttons are off on the product. Be sure that the gas is on. For the control of the gas leak, rub a small amount of soap to the hose connector.
- ❖ If the gas leak would be foaming at the soap. Please review this case, gas connection again.

WARNING: Never use matches and lighters flame to check gas leak.

GAS CONVERSION

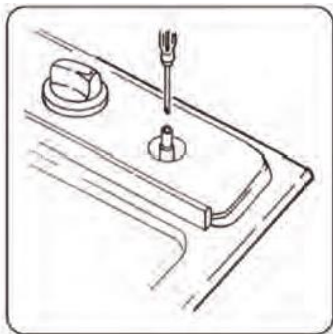
Burners in your hob can be operated by different gases by installing injectors suited for gases required to be fired. Contact with the authorized service for your gas type changes.

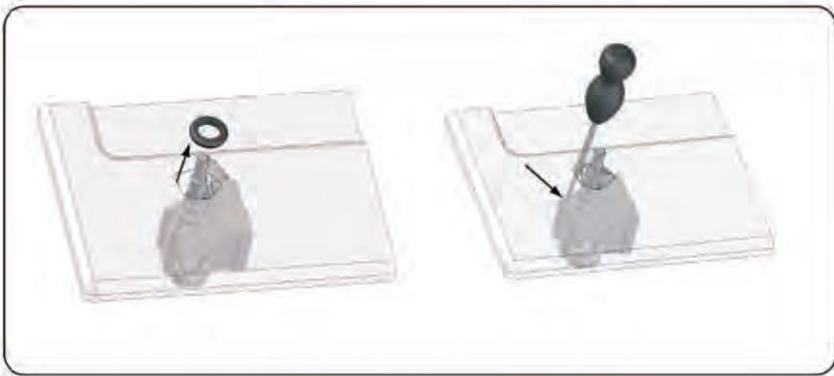
Injectors change should be carried out by the authorized service staff as follows;

- ❖ Remove fire bars and burners by lifting them upward.
- ❖ Remove injectors by turning counter-clockwise and reassemble new injectors suited for gas types to be used. **(See Table 1)**
- ❖ Tighten injectors properly.

IMPORTANT: Tightening the injector too much causes to become worn and occur gas leakage, for this reason do not force too much when you make sure of tightening the injector adequately.

- ❖ After installing the injectors, check the gas leakage by foam.
For this process, foam the bottom of injectors, push over the injector with your finger so as to close the gas outlet and check whether bubbles occur in the connection point of injector or not.





- ❖ In order to adjust injectors to minimum, turn the screw located on valve with a screwdriver to minimum position.
- ❖ After the authorized staff completes the settings, he should readjust seal rings and markings all over the appliance and replace the labels including information relating to the used gas with the labels including information relating to the new adjusted gas.
- ❖ After completing injector replacement, place the fire bars and burners and make sure of fitting them properly.

WARNING: The gas conversion must be performed by qualified service personnel.

Gas Type and Pressure	Burner Type	Injector
LPG (BUTANE) G 30 30 mbar	Big Wok Small Wok Rapid Semi Rapid Auxiliary	0,96 0,82 0,85 0,65 0,50
NG (NATURAL) G 20 20 mbar	Big Wok Small Wok Rapid Semi Rapid Auxiliary	1,30 / 1,4 1,15 1,15 0,97 0,72

Table 1

ELECTRICAL CONNECTION


All electrical connections should be made only by licensed electric technician in accordance with the applicable law and regulations. Connections must be in accordance with national regulations.

Electric Connection Device Before

- ❖ Which is positioned on the front bottom of the main power is supplied from the mains power will meet the specified record label sure.
- ❖ Grounded plug is mounted to oven energy supply cord. This must used with grounding-line. Please make a qualified electrical grounding installation.
- ❖ Connection of the product to the mains power can be made only by authorized and licensed person and the product's warranty commence only after right installation.

WARNING: This appliance must be earthed.

Power supply cable in;

Yellow / green, the grounding cable must be connected to the terminal. 

Blue neutral wire connected to the terminal marked with the "N".

Black, brown or red electrical cables installed must be connected to edge indicated by the "L". **(See Figure 7)**

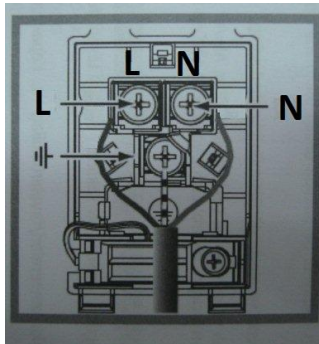


Figure 7

- ❖ The oven must be positioned for that easy access to wall outlet or a double pole switch for electrical connection.
- ❖ Do not position the Power supply cord to contact hot surfaces.

- ❖ When energy supply cable is damaged, contact with the nearest authorized service at your location and enable its replacement with the original spare part suitable for specifications in **Technical Specifications table**.
- ❖ If the device is connected directly to the device with the electrical wiring system shall be installed between the two poles of a circuit breaker and the earthing cable must not be interrupted by a two-pole circuit breaker.
- ❖ The adapters, multiple sockets or extension cords are not recommended for use. In accordance with applicable safety laws must be necessary to use an adapter or extension cord. However, certainly for the adapter and power should not exceed the specified maximum current capacity.
- ❖ The electrical safety of the appliance can only be guaranteed when it has been correctly connected to an efficient earthed power supply, as laid down in the regulations for electrical safety. The manufacturer can not be held responsible for any damage to persons, animals or things due to the lack of an earth connection.

START-UP of the APPLIANCE

- ❖ Remove all packaging materials.
- ❖ Clean the product's surfaces with a wet cloth or a sponge and then mop them.

NOTE: Some detergents or cleaning agents may harm the surfaces. Do not use corrosive detergents, cleaning powders/ creams or sharp objects.

- ❖ Turn on the gas supply.
- ❖ Check whether the gas connections are securely installed and leaked or not.
- ❖ Fire the heating zones and check the view of the flame.

NOTE: Flames should be blue and proper. When the flames are yellow, check whether the head of burners fits properly or clean the heating zone.

TIPS for SAVING ENERGY

Following information will help you to use your appliance ecologically and by providing energy conservation.

- ❖ For cooking, use pots/ pans with cover. If cover is not available, energy consumption may increase four times.
- ❖ After turning off the heating zone that you use, do not forget that it will give heat for a while and you can use this heat.

- ❖ Choose the heating zone suitable for base size of the used pot. Always choose right sized pot for your foods. Too much energy is required for big pots.

Burner Type	Pot's Diameter
Wok	28-30 cm
Rapid	24-26 cm
Normal	20-22 cm
Auxiliary	12-18 cm

- ❖ Use flat pots on hob. In this way, heat energy can be used at maximal. Use of facing outward (convex) pots is not recommended.
(See figure 8)

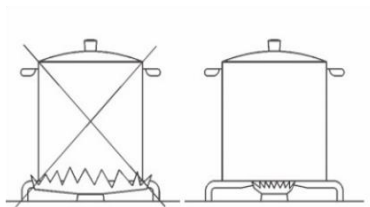
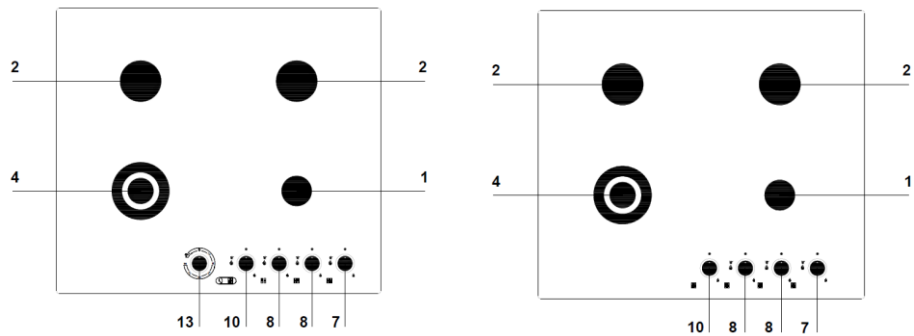
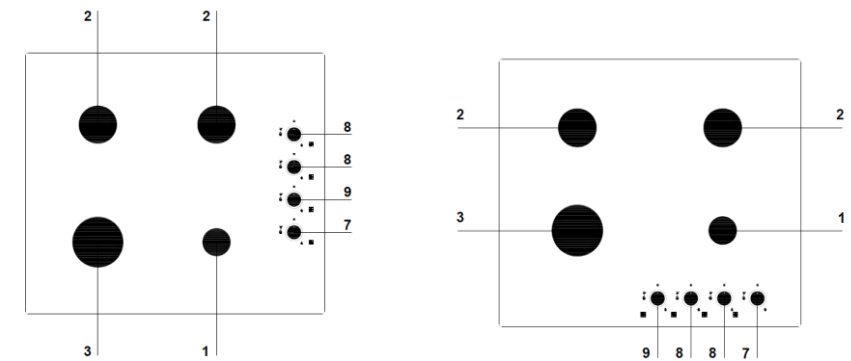
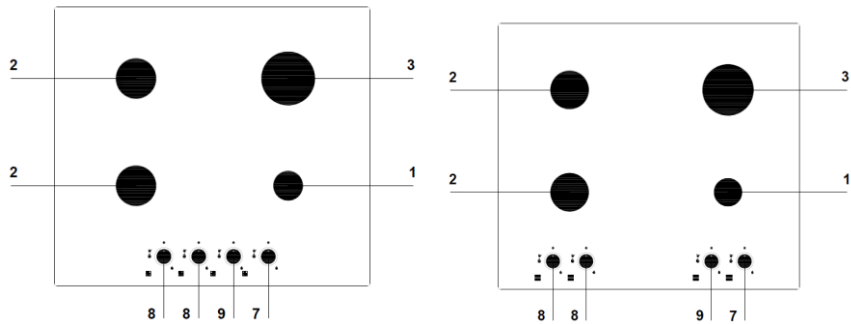
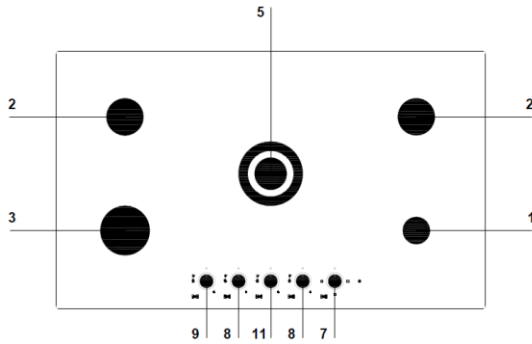
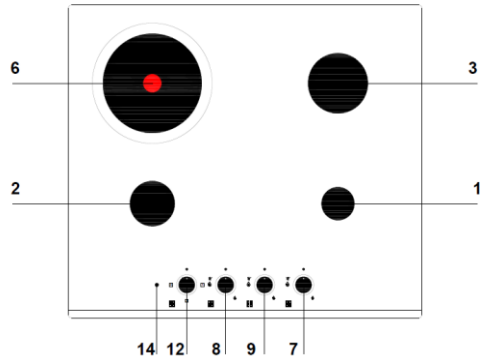
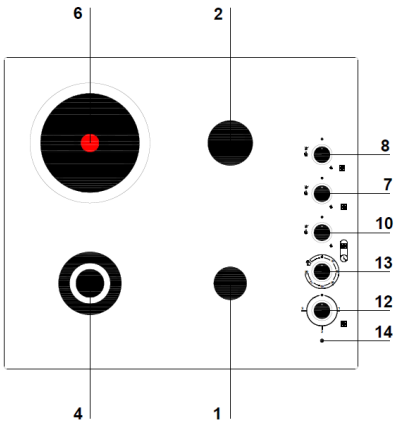
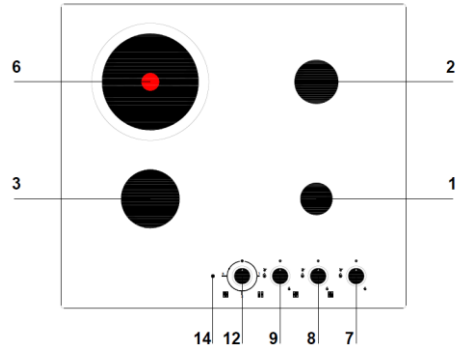
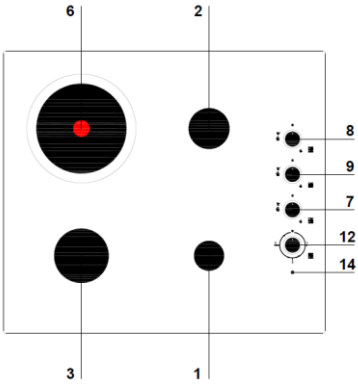
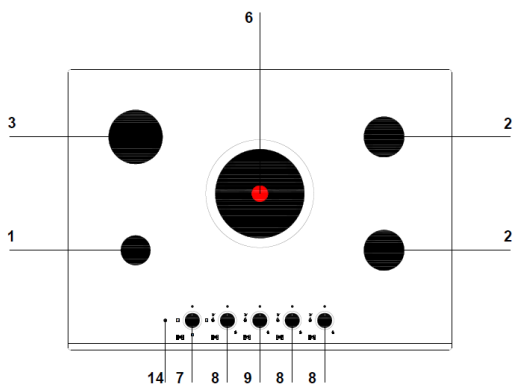
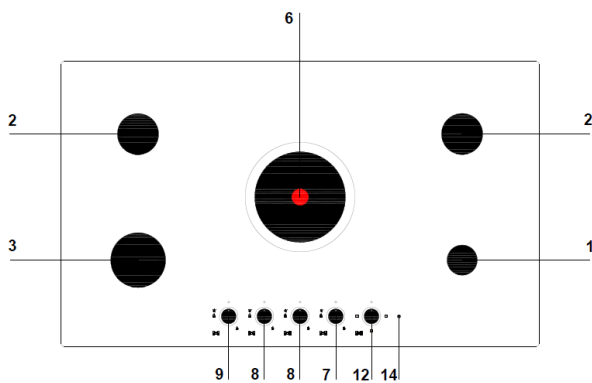
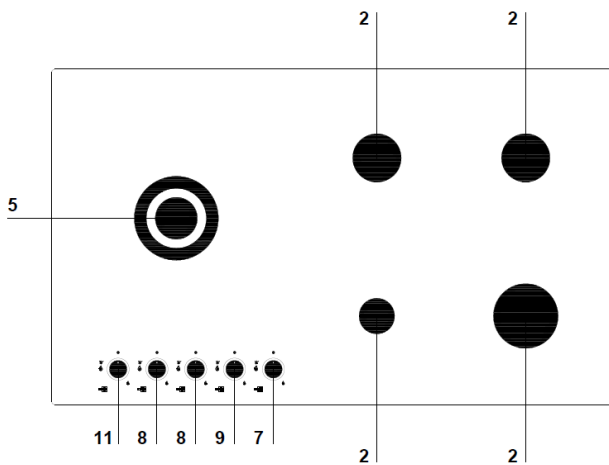


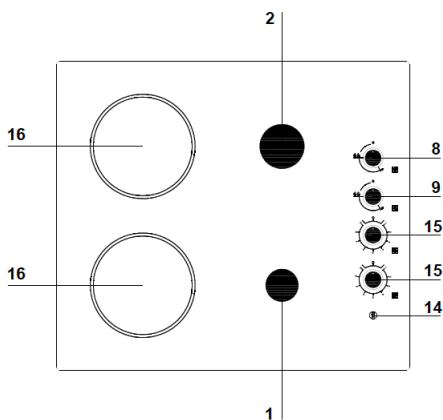
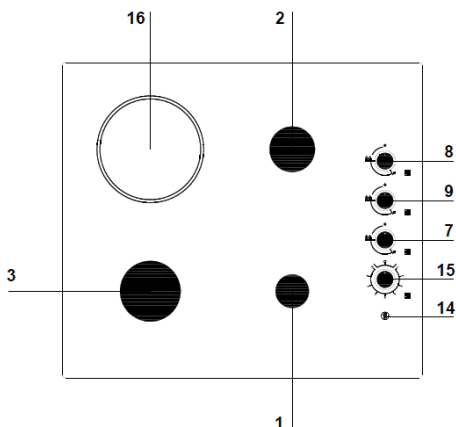
Figure 8

DESCRIPTION of the HOB





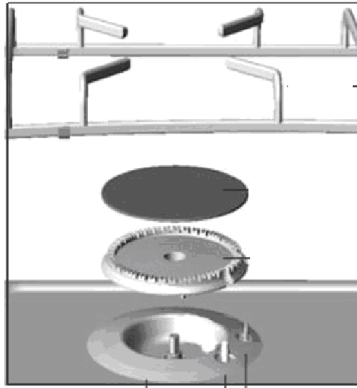




1. AUXILIARY BURNER
2. SEMI BURNER
3. BIG BURNER
4. SMALL WOK BURNER
5. BIG WOK BURNER
6. HOT PLATE (Ø 145/180mm)
7. AUXILIARY BURNER CONTROL KNOB
8. SEMI BURNER CONTROL KNOB
9. BIG BURNER CONTROL KNOB
10. SMALL WOK BURNER CONTROL KNOB
11. BIG BURNER CONTROL KNOB
12. HOT PLATE CONTROL KNOB
13. TIMER CONTROL KNOB
14. SIGNAL LAMP
15. SERAN SURFACE CONTROL BUTTON
16. SERAN TOP STOVE ZONE

USE of GAS HOB

- ❖ Cooker size and gas flame size are fitted together. Adjust gas flames in a way that they will not excess the cooker bottom and put the cooker on center of pot holder.
- ❖ Pay attention to put the pots in a way that their handles will not touch with burners and avoid the handles to be heated.
- ❖ Make sure of fitting burner caps, burner and fire bars to their places properly before operating your appliance. **(See figure 9)**



Make sure of fitting the head of burner properly.



Figure 9

Firing the Heating Zones

On control panel, there are buttons equal to burner numbers and a marking which enables their use. This marking show that related button controls which burner. Your hob is equipped with button ignition system. **(See figure 10)**

In order to fire your hob, push the button, turn counter-clockwise and set minimum position in the direction of growing spring. In order to fire the evolved gas with spark, hold the button 3- 4 seconds. After approximately 3-4 seconds, quit the button and adjust the flame at your will by turning the button clockwise. If the flame is gone out, turn off the button by switching to off position and then repeat the abovementioned process.



Circle: Off Position



Big Flame: Maximum Gas Distribution



Small Flame: Minimum Gas Distribution

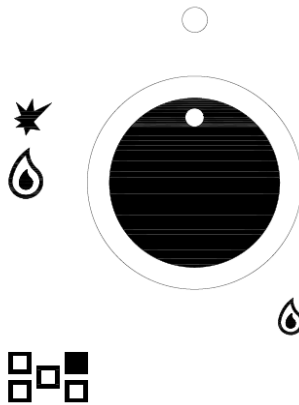
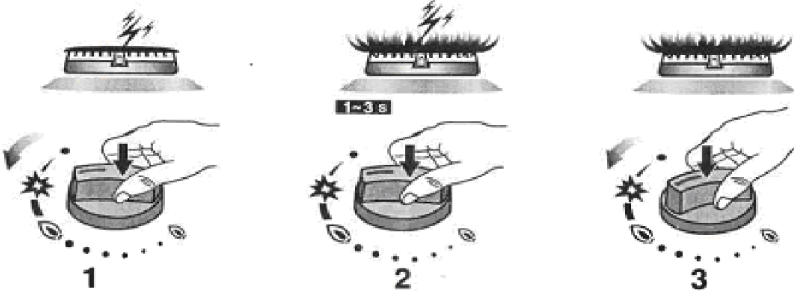





Figure 10



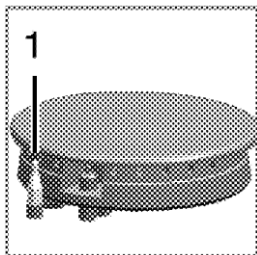
Align the button with  marking by pushing and switching left. Lighter starts flicking.

In this position, wait a moment so the gas comes and the hob fires.
After seeing the flame, go on switching left and to  marking, so the lighter stops flicking, because the hob fires already.

You can adjust the flame size by switching the button between  markings.

WARNING: In case of blowing out the burner flames accidentally, switch off the burner control and do not try to fire again the burner at least within 1 minute.

Gas Breaker Safety Device



Gas breaker safety device breaks the gas by coming into act against overflowing of liquid in heating zones and blow outs that can be occurred as a result of air current.

Switch the button counter-clockwise by pushing it and fire the heating zone. After firing is carried out, let the safety device operate by holding the button 3-5 seconds.

If firing is not carried out after pushing and leaving the button, repeat the same process by holding the button 15 seconds.

If firing is not carried out, do not push the button more than 15 seconds. After waiting one minute, repeat the firing process.

WARNING: The device shall not be operated for ignition of than15 s. If after 15 s the burner has not lit, stop operating the device and open the compartment door and/or wait at least one minute before attempting a further ignition of the burner.

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 one minute.

NOTE: When using electric ignition for the first time, it is normal to try several times the electric ignition because of the air at in the gas pipe.

* How to Use Wok Burner



The distinguished feature of the Wok burner is fast cooking. Especially used in Asian cuisine,

Wok is cooking minced vegetables and meats with low heat in a short time.

In this technique, special woks which are round, broad and deep formed pans made of steel plate are used.

As food is cooked very rapidly with high heat in these pans which transmit heat very rapidly

and equally, their nutritional value is preserved and vegetables stay crispy.

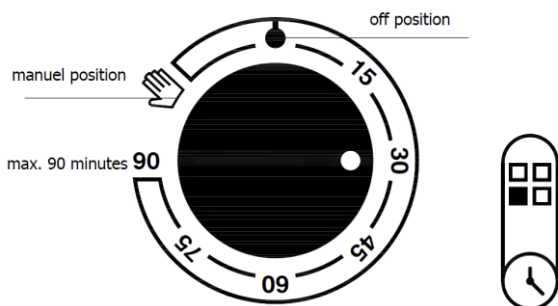
If you prefer, you can also use normal stewpots for cooking on this burner. If you wish to use



normal stewpots on Wok burner, you should remove the wok holder from the burner.

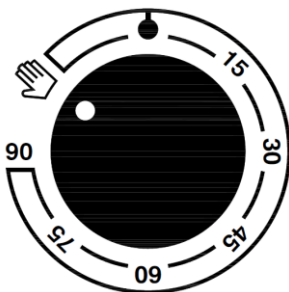
** It is included only in some models.*


*USAGE OF MECHANICAL TIMER OF YOUR HOB

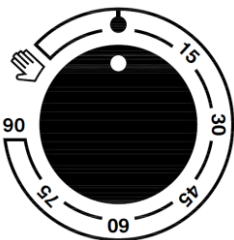
❖ Mechanical timer designed for controls only big burner and wok burner.



- ❖ You can choose cooking duration up to max 90 minutes by turning mechanical timer knob clockwise direction.
- ❖ Mechanical timer controls which burner, has been specified.
- ❖ Choose the time marked around at the mechanical timer knob by turning the knob clockwise direction. After the time selected, ignite the burner by pushing the related gas tap knob specified at sign and turning it anti-clockwise direction. Flame will continue during the time you selected. When selected time ended by hearing a "chin" voice from mechanical timer, flame on the burner will extinguish automatically. When flame extinguish turn the gas tap knob to off position.
- ❖ When you wanted to use big burner or wok burner for a longer time, you can choose the manuel position marked with  sign. For this, turn the mechanical timer knob anti-clockwise direction and align to the  sign.

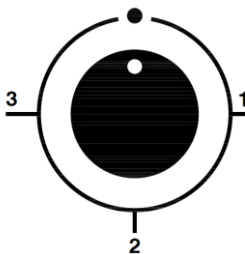


- ❖ Whenever you want to end cooking, turn mechanical timer knob to off position by turning it clockwise direction.
- ❖ When the mechanical timer knob at the off " "  position, big burner or wok burner can not be operated.



USING THE ELECTRIC HOTPLATES

- ❖ The study of heat for each of the various powerful set of buttons is made by many. Electric heating plate, the control switch is activated by turning clockwise or counter-clockwise. Heating cooker tray operation is located on the signal light with a flash point. Each step is shown below corresponding to the shape of the user. To deactivate the electric heater tray Turn the knob to zero. **(See Table 2)**



Knob Position	Heat Intensity	Possible Cooking Processes
0	Off	Off
1	Slow	Keeping food warm
2	Medium	Cooking vegetables, soups, etc.
3	High	Cooking- Boiling

Table 2

- ❖ The hotplates may be equipped with a normal or rapid electric hotplate. The rapid hotplates are indicated by a red dot, and will heat up more quickly than a normal hotplate. As the red dots are painted on the hotplate, they may deteriorate during use and even disappear completely after a period of time. This will not affect the performance of the hob.
- ❖ Before using the electric hotplates for the first time or after a long period of inactivity, heat them up for approximately 10 minutes at maximum temperature without using a pan to harden the surface coating.
- ❖ The first time you use electric hotplates, acrid smelling smoke may appear. This is caused by the heating of the grease used on the insulation materials on the hotplates. There is nothing unusual about this. If it happens, simply wait until the smoke disappears and then heat the hotplates up for approximately 15 minutes at minimum temperature without using a pan.
- ❖ Always put a pan on the hotplate before switching it on.

- ❖ The size of pan should be as close as possible to the diameter of the electric hotplate. Never use pans that are smaller than the hotplate diameters. **(See Table 3)**

Hotplate Type	Pan Diameter
Ø145 mm	150 – 200 mm
Ø180 mm	180 – 200 mm

Table 3

- ❖ Cooking utensils, on the surface of the heater must be used carefully. Or to be put rubbing, etc. harshly put. uses a special material could damage the surface of the heating plate is not covered under warranty.
- ❖ Ensure good contact between the hotplate and pan base. The base of the pan should be smooth and solid. This ensures optimum use of the heat radiation. **(See figure 11)**

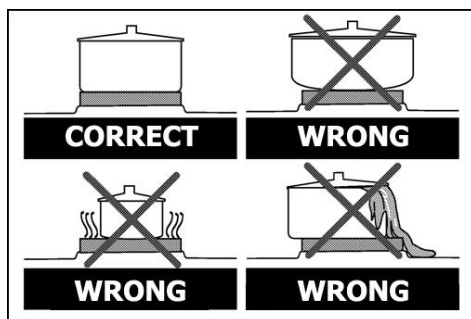


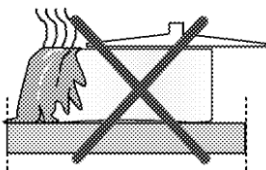
Figure 11

- ❖ Do not use a pan with convex or concave bottom.
- ❖ The base of the pan must be dry. Never place pans with wet bases onto the electric hotplate.
- ❖ Always make sure pan handles are turned towards the centre of the hob in order to avoid accidental burns. Do not use pans whose handles may partially cover control knobs.
- ❖ Always place a lid on the pans.
- ❖ Empty pans should not be left on the hotplates, nor should the hotplates left switched on without a pan.
- ❖ Do not forget that when the electric hotplates are switched off, they remain hot for some time. Never touch them with the hands or other objects in order to prevent burns.

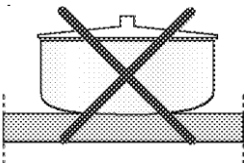
- ❖ After use, wipe the hot plate with a damp cloth. You may also use cleaning detergent for this purpose.
- ❖ Never use pointed or sharp-edged objects (e.g. knife) to remove food residue from the electric hotplate.
- ❖ After cleaning the electric hotplate, switch it on for a short period so that it can dry.
- ❖ The hotplates become hot when they are in use, take all due precautions. Children should be kept away until it has cooled.
- ❖ Never leave the appliance unattended when the hotplates are being used. Make sure that there are no children in the near vicinity.
- ❖ The color of the stainless steel frame around the electric hotplates may change by heating after a period of time. This is a drawback in terms of use.
- ❖ Any repairs or adjustments which may be subsequently required should only be carried out by an officially authorized technician.

*** How to Use Seran Surface Top Stove**

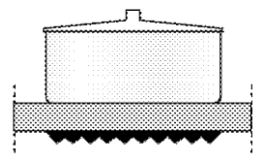
- ❖ Seran (Vitro-ceramic) surface is heatproof and is not affected from high temperature differences.
- ❖ Do not use Seran surface as a surface to put or cut something on it.
- ❖ Only use stewpots and pans with a rounded bottom. Sharp edges cause scratches on the surface.
- ❖ Do not use Aluminium stewpots and pans. Aluminium damages the top stove surface.



Spills may damage the top stove surface and cause fire.

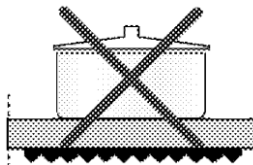


Do not use concave or convex bottom cooking pots.



property are better.

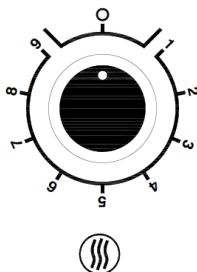
Only use flat bottom stewpots or pans. Their heat transfer



waste of energy.

If the diameter of the stewpot is too small, this will cause

- ❖ There is a hotspot indicator on the ceramic top stove. Hotspot indicator points out the place of the switched on electric zone and continues to be lighted on after the electric zone of the top stove is switched off. When the temperature lowers to a level to be touched by hand indicator is turned off.



** It is included only in some models.*

CLEANING AND MAINTENANCE

The product should be cleaned after each use. In this way, it is possible to remove easily the remains and avoid these remains to be burnt when the product is used again.

No special cleaning agent is required for product cleaning. It should be cleaned with dishwashing liquid and warm water and a soft cloth or sponge. Dry it with a dry cloth.

Make sure that the hob body and grooves are clean and dry.



- ❖ Unplug before any cleaning process.
- ❖ Wait for cooling of the appliance before cleaning.
- ❖ Clean stainless steel surfaces by using special stainless steel cleanser spray or liquids that you can supply from market.
- ❖ Pay attention that cleaning agents used for cleaning do not include grains that can harm enamel or colored surfaces.
- ❖ Do not use wired scouring sponge and liquid cleaning agents including abrasive grains in order not to delete markings while cleaning the control panel and buttons.
- ❖ Do not use materials such as solid abrasive cleaning agents, metal scrapers, steel wools or bleaches that may harm the surface in order to clean the hob's glass.
- ❖ Do not leave abrasive and acidic strains (lemon juice, vinegar, etc.) on enamel, colored and stainless steel surfaces.
- ❖ Make sure of fitting burners properly while you are fitting the pot holders.
- ❖ Make sure that the product is clean and dry before using electronic firing system.

Make sure that burner bed and injector hole is clean and dry.



WARNING: Do not wash gas burners in dishwashing machine; color change may occur.

Cleaning & Maintenance of Electric Stove Partition

- ❖ Close all electric stove partitions and wait until they are cooled.
- ❖ In necessary, clean electric stove partitions by following the general warnings. **(See figure 12)**
- ❖ After cleaning, heat them for a few minutes in order to dry them.

- ❖ For protection of the stove, lubricate them occasionally with machine oil by forming a thin oil film on the surface.

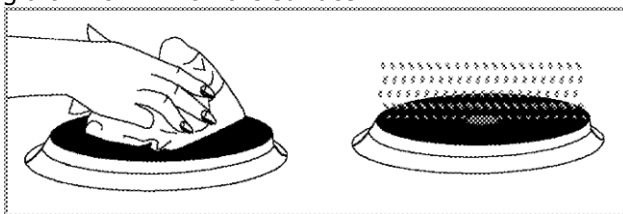


Figure 12

Cleaning & Maintenance of Seran Top Stove Zone

- ❖ Seran (Vitro-ceramic) surface should be wiped with cold water until all cleansing materials and then dried with a soft cloth. Residues may damage the seran surface during the next use of the top stove.
- ❖ Any dried residues on Seran (Vitro-ceramic) surface should never be scraped with notched blade, wire wool, and similar tools.
- ❖ Calcium stains (yellowish-white stains) should be removed by commercial lime scale removers or natural lime scale removing materials such as lemon juice or vinegar.
- ❖ If the surface is too dirty, put the cleansing material on the sponge and wait until it penetrates thoroughly. Afterwards, clean the top stove surface with a wet cloth.
- ❖ Sugar based food such as thick cream and syrup should be cleaned immediately without waiting cooling of the surface. Otherwise, seran surface can be damaged permanently.
- ❖ A slight discoloration may occur on coverings and other surfaces by time. This will not affect operation of the product. Discoloration and stains occurred on Seran surface is normal and not a defect. This will not constitute a reason for product replacement.

TRANSPORT INFORMATION

- ❖ Keep the original package. Carry with the original package, comply with the marking on the package.
- ❖ If the original package is not available, take precautions so as not to harm the external surfaces of the product and do not put heavy burden on it.
- ❖ During transport, carry/ put your product in a way that its top part turns up in a position that is parallel to the ground.
- ❖ During transport, tighten with band the burner parts and pot holders inside the hob.

- ❖ Wrap with thick carton or balloon bubbly package and tighten with band in order to avoid to be harmed during transport.

TROUBLESHOOTING BEFORE CALLING SERVICE

Do not try to repair the appliance in no circumstances. Intervention to the product must be carried out only by the authorized service.

The following processes should be done before calling the service.

If you do not overcome the problem even if you apply the instructions in this section, contact with the authorized service.

Lighter is not functioning when pushing the control switches.

- Is the electric connection of the hob proper?
- There may be a blow-out.
- Is the lighter clean?
- Do the burners (burner, burner cap, etc.) fit properly?

Only one control switch is pushed but all lighters are functioning.

- This is not a fault. The lighter is the center of our system and all lighters function at the same time.

Lighters are functioning but heating zones are not being fired.

- Gas hose connecting to the hob may be damaged.
- Main gas cock may be closed.
- Gas tube or tank that you use may be empty.
- If you install the hob recently or replace the tube, keep the control switch one or two seconds open. (until the gas is reached to the hob)

As soon as leaving the button, the fire was gone out.

- After firing the hob, go on pushing down the control switch for one or two seconds.
- Seal rings under the control switch get loose.
- A strong ambient air current may switch off the hob.
- Make sure that hob parts (burner cap, burner, etc.) fit properly.

Fire is going out or blowing highly when the switch is in lower position.

- A strong medium air current may switch off the hob.
- The connected injectors and the used gas should be checked properly.

Flames are blowing improperly and unevenly.

- Make sure that heating zones (burner cap and burners) and injectors are clean. Make sure of fitting burner cap and burners properly.

Switches are heating during cooking.

- Use small cooker on hobs next to control switches. Big cooker should be put away from the switches. Put the pan to the center of the hob; pans and pots should not align with the switches.

Yellowing is occurring on hob plate.

- If there is a section operating electrically in your hob, yellowing may occur on hob plate after functioning of heater element available in this section. This situation is not a fault. It does not constitute a reason for product replacement.

Metal voices are coming while the product is heating and cooling.

- This is not a fault. When the metal parts get heated, they may expand and make a sound.

Signal lamp does not operate.

- Fuse is blown; power supply may not at your product. Your product may out of order.



This device, in Europe, accords to the directives 2012/19/EU Waste Electrical and Electronic Equipment. (WEEE) this device prior to disposing of junk and trash, the environment and human health against the potential negative consequences need to block. Otherwise, this would be an inappropriate waste. This symbol on the product, the product treated as household waste, electrical electronic alert is for the delivery of waste collection facilities. The destruction process of the product must be in accordance with local environmental regulations. To destroy the product, use it again and again for the detailed information for recycling can be obtained from the competent departments.

H601.0007.01.01

