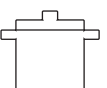
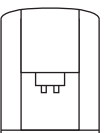
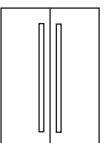
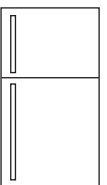
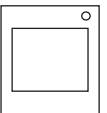
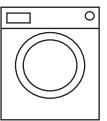
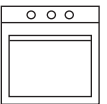
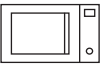
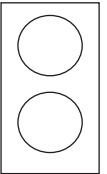
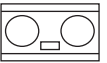
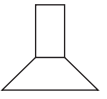


AHN2 Calibre Duo
AHN3 Calibre Treo

Built-in somipress burner gas hob



KEEP IN A SAFETY PLACE
Before operating this hob,
Please read the instruction carefully

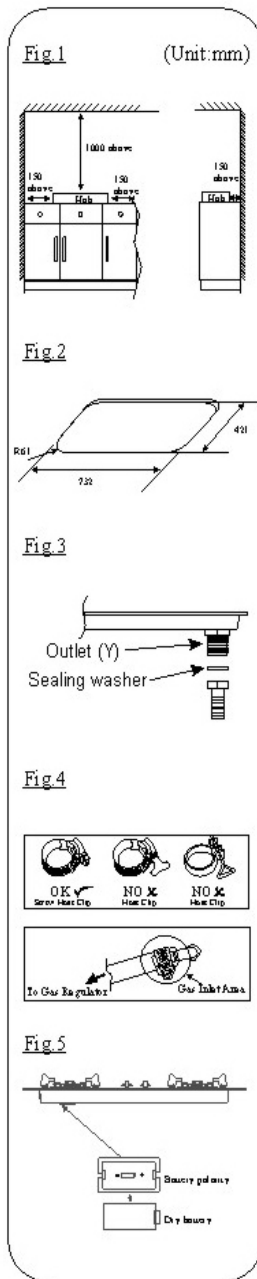
IMPORTANT

- ALL PARTS & COMPONENTS MUST NOT BE REMOVED OR REPLACED UNLESS BY QUALIFIED SERVICE PERSONNEL.
- CHECK THE DATA PLATE TO ENSURE THE APPLIANCE IS SUITABLE FOR THE AVAILABLE GAS SUPPLY.
- TO ENSURE THE SAFETY AND CORRECT USAGE OF THIS APPLIANCE, READ THE INSTRUCTIONS CAREFULLY AND FOLLOW THE INSTALLATION GUIDE.
- THE MANUFACTURER AND ITS DISTRIBUTORS CANNOT BE HOLD RESPONSIBLE FOR ANY DAMAGE OR LOSS TO PERSONS OR BELONGINGS RESULTING FROM THE INCORRECT INSTALLATION OR MISUSE OF THIS APPLIANCE

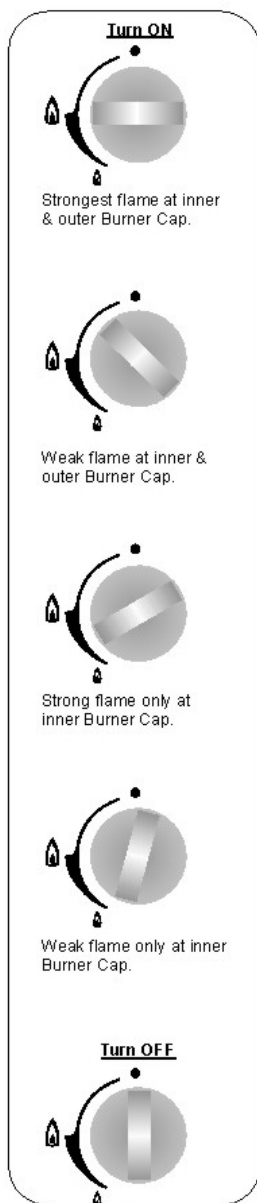
Installation Instructions	pg 2
Instructions for user	pg 3
Cautions	pg 4
Maintenance	pg 6
Hob with Safety Device	pg 7
Troubleshooting	pg 7
Adaptation to Different Gases	pg 8

INSTALLATION INSTRUCTIONS

These instructions are written for qualified technicians. They serve as a guide for installation, adjustment and maintenance in accordance with existing laws and standards. All the procedures must be duly completed before the appliance is connected with electricity.



1. When installing the cooker, maintain the minimum distance from wall and ceiling, otherwise the walls may be over heated that could cause fire. (refer to Fig 1)
2. If the distance between the walls and periphery of the burner is less than the specified ones, the walls must be protected with a non-combustible coating.
3. Before installing the appliance, check that the location provides the required distance from combustible materials and of necessary provide protection to adjacent surfaces as required. Make provision for the gas supply to be connected to the location.
4. Cut the opening in the bench top in accordance to the dimension shown in Fig 2.
5. Remove the hob from the carton.
6. Install the hob into the cut-out opening.
7. Connect the gas supply by using an iron or copper pipe, starting from the outlet Y (Fig 3). The sealing washer must be fitted between the outlet Y and copper pipe.
8. Insert the $\varnothing 9.5\text{mm}$ gas hose to the gas inlet and tighten with hose clamp (Gas valve and gas inlet – 2 positions). See Fig 4.
9. Fix the dry battery underneath the cooker into the battery compartment as shown below. Battery polarity's position must place in accordance to the positive & negative placement in the battery compartment. See Fig 5
10. Once the gas hose is connected, an inspection to check for any gas leakage must be done. Turn the gas on and check around all the joints using a soap solution.
11. Test the appliance: Press the control knob and turn to full flame setting to activate the electric igniter. The burner will be ignited. Adjust control knob to the desired setting. On initial usage you may have to repeat this ignition function several times to allow air flush out from the gas supply system. No adjustment should be necessary. If any problems occur refer to the troubleshooting chart.
12. When the sound of ignition spark becomes weaker or the flame easily put off during ignition time, replace with new battery. Always reserve space underneath the cooker for changing the battery.
13. If there is no gas valve or gas pipe at the installation area or the pipe's diameter is not suitable, then a new gas pipe must be installed or changed the existing one. Installation or change of new gas valve must be done by authorized contractor.



INSTRUCTIONS FOR USERS

This hob is only used with gas only as it is indicated below the hob.

IGNITION OF BURNER

1. Check to make sure that the gas supply is accessible and set up with the necessary and appropriate fittings/connectors.
2. Turn all control knobs to off position.
3. To ignite, press the knob and rotate it to the maximum gas flow position.
4. When releasing, ensure flame is still on.
5. When the flame is still on, turn the knob to adjust the flame size according to your need and this need no pressing on the knob.
6. To off, rotate the knob clockwise to off position until you hear the safety tap's distinct click.
7. If the burner has been reinstalled or not been use for long time, it will take some time to get rid of the air inside the gas pipe.
8. Please refer to the drawing for flame adjustment

USING THE HOB

1. To ensure maximum efficiency, it is recommended that you use only pots and pans with the bottom size that fit the size of the burner. See Table 1.

Table 1

Burner	Minimum Diameter	Maximum Diameter
Big	160mm	240mm
Medium	120mm	220mm

POTTERY

1. Always use pots which properly fit what you have to cook.
2. Make sure the pans or pots are not too small in order to avoid overflow.
3. Use pans and pots with the right diameter so the amount of gas consumption can be reduced.

CAUTIONS

Fig. 7



Fig. 8

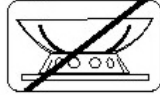


Fig. 9



Fig. 10

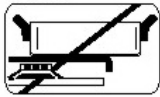


Fig. 11

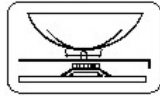
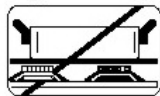


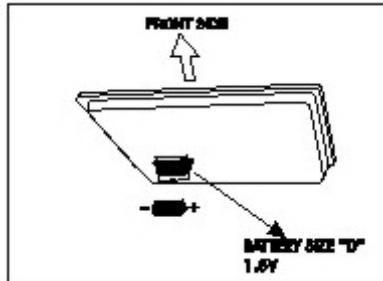
Fig. 12



1. The hose must never reach, in any point, a temperature of 100°C. Use the adequate sealing washer ONLY. The gas flexible hose must never be in contact with bottom panel.
2. The gas flexible hose must be fixed to the cook top connection by metal clip.
3. Every 5 years the gas flexible hose must be replaced with a new one.
4. When the gas hob is used, the accessible parts would become hot. Young children must be kept away.
5. Avoid physical and temperature shock on the glass cook top.
6. Do not place anything, e.g. flame tamer, asbestos mat, between pan and pan support as it may cause serious damage to the appliance. See Fig 7.
7. 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 top plate. See Fig 8.
8. Do not use large pots or heavy weights which can bend the pan support or deflect the flame onto the top plate. See Fig 9.
9. Locate pan centrally over the burner so that it is stable and does not overheat the appliance. See Fig 10.
10. Use only wok support supplied or recommended by the manufacturer of the appliance. See Fig 11.
11. Improper use of the grids can result in damage to the hob:
 - a) Do not position the grids upside down or slice them across the hob.
 - b) Do not use cast iron griddles or terra cotta (stone) pots and pans; heat diffusers such as metal mesh or any other types or two burners sharing one receptacle.
12. Do not use this gas hob near flammable object; it may cause fire or explosion.
13. This cooker is made for cooking only. Do not dry towels, clothes, etc. over it.
14. If the gas is leaking, close stopcock, open up all windows and call your dealer. Do refrain from turning an electric switch on or off, lighting a match not even using a lighter.
15. Use it in a well ventilated room.
16. Do not use a vinyl hose. It is liable to be softened by heat. Use only a rubber hose.
17. Ensure to close the ignition knob and the regulator of the cylinder after use. Check again before you go to bed or leaving your house.
18. Do not touch the burner, trivet and etc. immediately after use as it is still hot.
19. The rubber hose should not have contact with the hob (except the connection head) or lie under the hob.
20. The trivet legs would discolor after used and it is normal.
21. In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to reignite the burner for at least one minute.
22. Users should not attempt to ignite gas cooker by any other means (manual igniter) other than the built-in igniter inside the gas hob. Please refer to this instructions manual or calling the dealer for assistance if the built-in ignition is not working.

BATTERY COMPARTMENT

1. New battery should be replaced the old one if it runs flat.
2. The battery compartment is located as shown in the diagram. Please place the battery in correct position as shown.



**Do not spray aerosols on this hob while the flame is on as the propellant gases could break down when heated and produce abrasive vapors that could corrode the hob.
Where this appliance is installed in a craft or in caravans, it shall not be used as an air heater.**

MAINTENANCE

CLEANING THE TOP PLATE

1. Persistent stains may require heavy rubbing with nylon brush or detergent. Harsh abrasive cleaners, powder cleaners, steel wool or wax polishes are not allowed to use as it spoil the hob.
2. Do not use alkaline detergent, petrol, corrosive or bleaching material to clean the hob.
3. Do not put metal sheet, wire gauze or aluminum plate on top of burner for cooking purposes as this will cause irremovable stain.

CLEANING THE BURNER CAP

1. All burner caps can be lifted for separate cleaning.
2. Use soft cloth or foam to clean the burner cap. Use soft brush for tough stain, do not scratch or hit the burner cap heavily.
3. Always keep burner clean. Prevent the food residual blocking the burner cap as this may reduce the flame output.
4. After washing, place the burner cap back to its original position. See Fig 13.
5. Dirt at the gas sealing surface must be cleaned off as it may cause gas leakage.
6. Use soft cloth to clean the flame failure sensor. Do not use hard object to knock the flame failure sensor.

Fig. 13



HOB WITH SAFETY DEVICE

1. Safety device is equipped with automatic shut off gadget. When the flame is extinguished by the wind or overflow of food, this device will automatically cut off the gas supply for your safety.
2. Turning the knob clockwise to “off” position, a click sound will be heard, the gas supply is shut off and the flame will extinguish.

When the burner is fitted with a flame supervision device, the device shall not operate for more than 15 seconds during ignition. If after 15 seconds the burner still does not lit, stop operating and open the compartment door of the cabinet and wait at least one minute before attempting to ignite the burner again.


TROUBLESHOOTING


FAULT	CAUSES	REMEDY
Burner does not ignite	<ol style="list-style-type: none">1. Air in gas line2. Blockage in line3. Igniter not sparking4. Battery runs out5. Battery is installed wrongly6. Gas supply valve turned off7. Burner cap's holes stuck8. Burner cap is fitted wrongly and the ignition cannot reach to light up	<ol style="list-style-type: none">1. Clean the gas line2. Trace back and clear3. Check the lead and electrode gap4. Change a new battery5. Reinstall the battery properly6. Turn on gas supply valve7. Clean and dry the burner cap8. Place the burner cap back to its proper place to reach the igniter
Fire flow back to injector	<ol style="list-style-type: none">1. Excessive dirt at the burner2. Excessive gas pressure	<ol style="list-style-type: none">1. Remove and clean burner2. Check gas regulator pressure and adjust it if necessary
Igniter not sparking	<ol style="list-style-type: none">1. Battery runs flat2. Excess electrode gap3. Igniter connection is loose4. Burner cap is blocked by aluminum foil	<ol style="list-style-type: none">1. Replace a new battery2. Check the gap, adjust the igniter to fall within 4-5mm from the burner cap.3. Check connections to igniter, replace it if it is faulty4. Remove the aluminum foil
Flame cannot be held	<ol style="list-style-type: none">1. Incorrect turning of gas control knob	<ol style="list-style-type: none">1. Press and turn the gas control knob anti-clockwise until a 'click' sound is heard. Hold for a few seconds until flame is ignited
Yellow flame	<ol style="list-style-type: none">1. Accumulated grease and dirt on burner cap (head)	<ol style="list-style-type: none">1. Wash burner cap (head) in warm water with detergent. Leave it on dry and then place it back
Low heat or overheating	<ol style="list-style-type: none">1. Incorrect size cooking utensil being used	<ol style="list-style-type: none">1. Use pans with the right diameter to fit the burner


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