

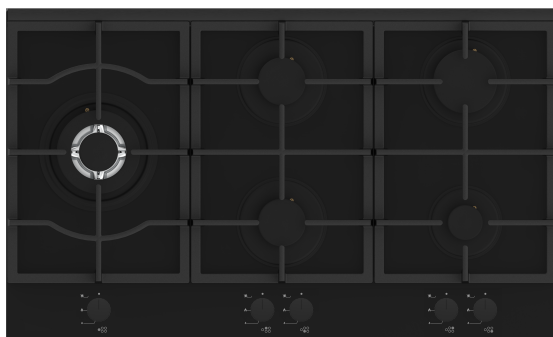
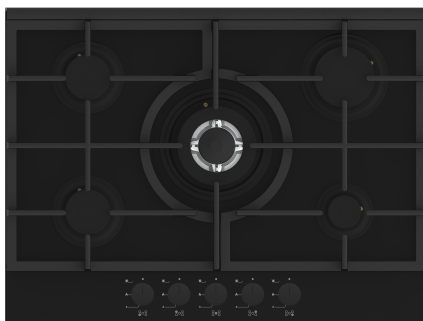
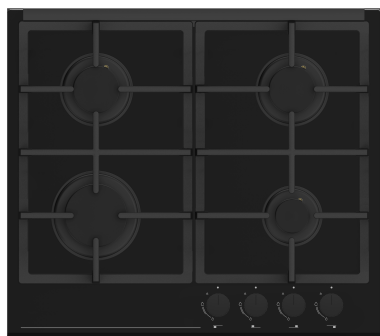
prima

BUILT-IN Gas On Glass Hob

PRGH218

PRGH220

PRGH222



USER MANUAL





You'll soon be enjoying your new Built in Gas Hob.

It all begins here, with your instructions. Don't worry, there's nothing too technical coming up. Just simple, step-by-step guidance to get you up and running quickly. Sound good?

Then let's get started.

"THIS APPLIANCE SHALL BE INSTALLED IN ACCORDANCE WITH THE REGULATIONS ENFORCE AND ONLY USED IN A WELL VENTILATED SPACE. READ THE INSTRUCTIONS BEFORE INSTALLING OR USING THIS APPLIANCE"

"Conforms with the WEEE Regulations."

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IMPORTANT WARNINGS

1. Installation and repair should always be performed by **“AUTHORIZED SERVICE”**. Manufacturer shall not be held responsible for operations performed by unauthorized persons.

2. Please read this operating instructions carefully. Only by this way you can use the appliance safely and in a correct manner.

3. The cooker should be used according to operating instructions.

4. Keep children below the age of 8 and pets away when operating.

5. **WARNING: Fire hazard; do not store the materials on the cooking surface.**

6. **WARNING: The appliance and its accessible parts are hot during operation.**


7. Setting conditions of this device are specified on the label. (Or on the data plate)

8. The accessible parts may be hot when the grill is used. Small children should be kept away.

9. **WARNING: This appliance is intended for cooking. It should not be used for other purposes like heating a room.**

10. To clean the appliance, do not use steam cleaners.

11. NEVER try to put out the fire with water. Only shut down the device circuit and then cover the flame with a cover or a fire blanket.



12. Children under 8 years of age should be kept away, if they cannot be monitored continuously.

13. Touching the heating elements should be avoided.

14. CAUTION: Cooking process shall be supervised. Cooking process shall always be supervised.

15. The appliance is not suitable for use with an external timer or a separate remote control system.

16. This device can be used by children over 8 years of age, people with physical, hearing or mental challenges or people with lack of experience or knowledge; as long as control is ensured or information is provided regarding the dangers.

17. This device has been designed for household use only.


18. Children must not play with the appliance. Cleaning or user maintenance of the appliance shall not be performed by children unless they are older than 8 years and supervised by adults.

19. Keep the appliance and its power cord away from children less than 8 years old.

20. Put curtains, tulles, paper or any flammable (ignitable) material away from the appliance before starting to use the appliance. Do not put ignitable or flammable materials on or in the appliance.

21. Keep the ventilation channels open.

22. Do not heat closed cans and glass jars. The pressure may lead jars to explode.



23. Do not use the product in states like medicated and/or under influence of alcohol which may affect your ability of judgement.

24. After each use, check if the unit is turned off.

25. Be careful when using alcohol in your foods. Alcohol will evaporate at high temperatures and may catch fire to cause a fire if it comes in contact with hot surfaces.

26. If the appliance is faulty or has a visible damage, do not operate the appliance.

27. Do not put objects that children may reach on the appliance.

28. The packaging materials are dangerous for children. Keep packaging materials away from the reach of children.

29. Cooker supply can be disconnected during any construction work at home. After completing the work, re-connecting the cooker shall be done by authorized service.

30. Do not place metal utensils such as knife, fork, spoon on the surface of the appliance, since they will get hot.

31. To prevent overheating, the appliance should not be installed behind of a decorative cover.

32. Turn off the appliance before removing the safeguards. After cleaning, install the safeguards according to instructions.



33. Cable fixing point shall be protected.

34. CAUTION: If the glass of the stove is broken, turn off any heating element immediately and disconnect the appliance from power source, do not touch the surface of the appliance and do not use the appliance.

35. User should not handle the cooker by himself.

36. Use shall be careful when cleaning gas burners. It may cause personal injuries.

37. Since the hob is hot during cooking or right after cooking, scalding may occur due to extreme temperature and steam.

38. When not turning of the cooker during cooking, user can touch hot surfaces causing burns.

39. If heavier loads are places on the cooker, these loads can trip over. It may cause personal injuries.

40. Allow disconnection of the appliance after installation, by accessible plug or a switch in the fixed wiring, unless.



Electrical Safety

1. Plug the appliance in a grounded socket protected by a fuse conforming to the values specified in the technical specifications chart.

2. Have an authorized electrician set grounding equipment. Our company shall not be responsible for the damages that shall be incurred due to using the product without grounding according to local regulations.

3. WARNING: If the surface is cracked, turn off the appliance to avoid risk of electric shock.

4. Never wash the appliance by spraying or pouring water on it. There is a risk of electrocution.

5. Do not touch the plug with wet hands. Do not pull the cord to plug off, always hold the plug.


6. Unplug the unit during installation, maintenance, cleaning and repair.

7. Make sure the plug is inserted firmly into wall socket to avoid sparks.

8. If the power supply cord (the cord with plug) is damaged, this cord shall be replaced by the manufacturer or its service agent or an equally qualified personnel to prevent a hazardous situation.

9. Do not use cut or damaged cords or extension cords other than the original cord.

10. Do not use steam cleaners for cleaning the appliance, otherwise electric shock may occur.



11. Make sure there is no liquid or humidity in the outlet where the product plug is installed.

12. An omnipolar switch capable to disconnect power supply is required for installation. Disconnection from power supply shall be provided with a switch or an integrated fuse installed on fixed power supply according to building code.

13. The power supply cord (the cord with plug) shall not contact the hot parts of the appliance.

14. Unplug the unit during installation, maintenance, cleaning and repair.

15. Appliance is equipped with a **type “Y”** cord cable.

16. The circuit breaker switches of the cooker shall be placed so that end user can reach them when the cooker is installed.

17. Fixed connections shall be connected to a power supply enabling omnipolar disconnection. For appliances with over voltage category below III, disconnection device shall be connected to fixed power supply according to wiring code.

18. Do not remove ignition switches from the appliance. Otherwise, live electric cables can be accessed. It may cause an electric shock.



Gas Safety

1. This appliance is not connected to burning products evacuation apparatus. This appliance must be connected and installed according to the installation regulations in force. Conditions regarding ventilation must be considered.


2. When a gas cooking appliance is used; humidity, heat and burning products are generated in the room. First of all, make sure the kitchen is well ventilated when operating the appliance and maintain natural ventilation openings or install a mechanical ventilation equipment.

3. After using the appliance heavily for an extended period of time, additional ventilation may be required. For example open a window or adjust a higher speed for mechanical ventilation, if any.

4. This appliance must be used only in well ventilated locations in accordance with the regulations in force. Please read the manual before installing or using this product.

5. Before positioning the appliance, make sure local network conditions (gas type and gas pressure) meets appliance requirements.

6. The mechanism cannot be run for longer than 15 seconds. If the burner is not on after 15 seconds, stop the mechanism and wait for at least one minute before trying to ignite the burner again.



7. All kinds of operations to be performed on gas installation must be performed by authorized and competent people.

8. This appliance is adjusted for natural gas (NG). If you have to use your product with a different gas type, you have to apply to authorized service for the conversion.

9. For proper operation, hood, gas pipe and clamp should be replaced periodically according to manufacturer recommendations and when required.

10. Gas should burn well in gas products. Well burning gas can be understood from blue flame and continuous burning. If gas does not burn sufficiently, carbon monoxide (CO) can be generated. Carbon monoxide is a colourless, odourless and very toxic gas; even small amounts have lethal effect.

11. Ask your local gas supplies about the phone numbers for emergencies related to gas and the measures to be taken upon gas odour is detected.



What To Do When Gas Odour Is Detected

1. Do not use naked flame, and do not smoke.
2. Do not operate any electrical switch.
(For example: lamp switch or doorbell)
3. Do not use telephone or mobile phone.
4. Open the doors and windows.
5. Close all valves on the appliances that utilize gas and the gas counters.
6. Check all hoses and their connections against leaks. If you still smell gas, leave the house and warn your neighbours.
7. Call fire brigade from a telephone outside the home.
8. Do not enter into the house until authorities clarify it is safe.

Intended Use

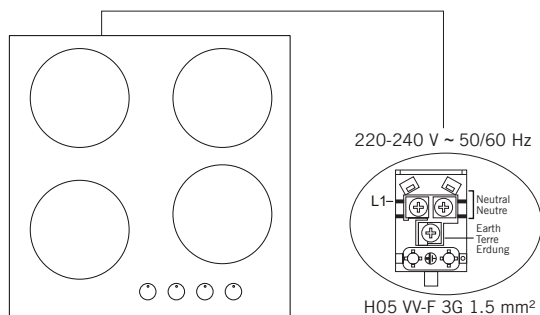
1. This product is designed for home use. Commercial use of the appliance is not permitted.
2. This appliance may only be used for cooking purposes. It shall not be used for other purposes like heating a room.
3. The manufacturer assumes no responsibility for any damage due to misuse or mishandling.
4. Operational life of the product you have purchased is 10 years. This is the period for which the spare parts required for the operation of this product as defined is provided by the manufacturer.

Electrical Connection

1. Setting conditions of this appliance is indicated in tag or data plate.
2. Your appliance should be plugged in a fuse appropriate for electric power. If necessary, it is recommended that installation is done by authorized service.
3. Your appliance is configured in accordance with electrical supply of 220-240V 50/60Hz.
4. If main electrical network is different from these values, contact with your authorized service.
5. Electrical connections of your appliance should only be made to the fuses having suitably wired grounding (grounded) system. If no convenient fuse is available in the place where your appliance is to be installed, contact with authorized service immediately. Manufacturing firm is not responsible definitely for the damages that fuses whose grounding is not made and connected to the appliance can cause.
6. Plug of the appliance should be close to be accessed easily to the fuse whose grounding is made without use of extension cord.
7. Do not allow contacting the power cable of your appliance with hot regions. Similarly, keep away it from sharp edges and corners.
8. If feeder cord is damaged, this cord should be replaced either by manufacturer or its service agency or same degree qualified personnel in order to hinder a dangerous situation.
9. Wrong electrical connection may give damage to the appliance. In this case, your appliance will remain out of guarantee scope. Electrical connection of your appliance should be done by authorized service.

Electrical connection scheme

Get electrical connection of your appliance done to authorized person in line with the following scheme.



Gas Connection

WARNING: Before starting any work related with gas installation, turn off gas supply. Risk of explosion.

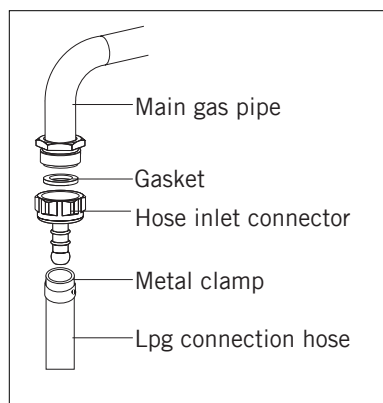
1. Connect your appliance to gas cock from the shortest way and in a manner to prevent any leakage. For safety, the hose used should be maximum 125 cm and minimum 40 cm.

2. While making gas leakage control; never use lighter, match, glowing cigarette or similar inflammable matter.

3. Apply soap bubble on connection point. If any leak/leakage exists, foaming will occur on soaped region.

4. If the hob is to be mounted on a cabinet or openable drawer, a heat protection panel having 15 mm minimum opening should be mounted under the hob.

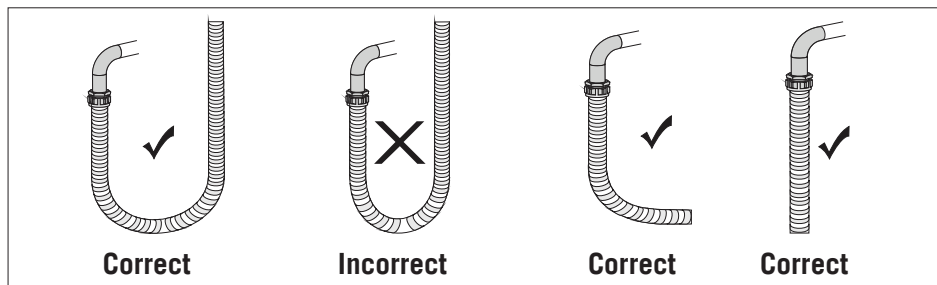
For LPG connection;



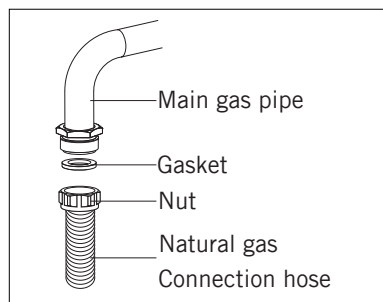
For LPG (cylinder) connection, affix metal clamp on the hose coming from LPG cylinder. Affix an edge of the hose on hose inlet connector behind the appliance by pushing to end through heating the hose in boiled water. Afterward, bring the clamp towards end section of the hose and tighten it with screwdriver. The gasket and hose inlet connector required for connection is as the picture shown below.

NOTE: The regulator to be affixed on LPG cylinder should have 300 mmSS feature.

WARNING: Gas hose and electric connection of the appliance should not pass next to hot areas such as back of the appliance. Gas hose should be connected by making wide angle turns against breaking possibility. Movement of appliance whose gas connection is made may cause gas leakage.



For natural gas connection;

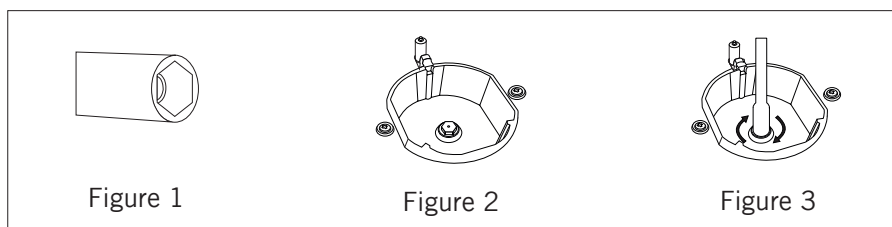


WARNING: Natural gas connection should be done by authorized service.

For natural gas connection, place gasket in the nut at the edge of natural gas connection hose. To install the hose on main gas pipe, turn the nut. Complete the connection by making gas leakage control.

Transformation from natural gas to LPG and from LPG to natural gas

1. Turn off gas and electricity of the hob. If your hob is hot, wait for cooling down.
2. For injector change, use a screwdriver whose edge is as the figure 1.
3. As seen in figure 2, demount burner lid and burner of the hob and ensure visibility of injector.
4. Remove injector by turning as shown in figure 3 with screwdriver and replace it with a new one.





5. After that, detach control switches of the hob. Make setting by turning the screw in the middle of gas cocks with a small screwdriver in the manner shown in the following picture. To adjust flow rate screw, use a screwdriver having suitable dimension. For LPG, turn the screw clockwise. For natural gas, turn the screw one time counter clockwise. At low position, length of normal flame should be 6-7 mm. For the last control, check out whether flame is open or closed.

Setting of your appliance may differ according to the type of gas cock used.

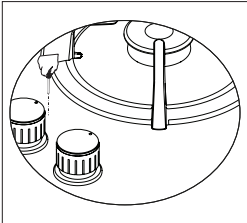


Figure 4

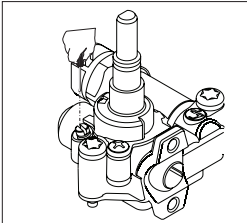


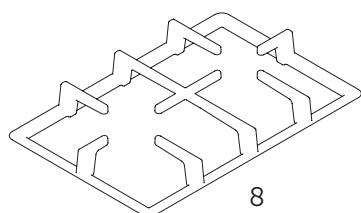
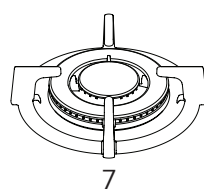
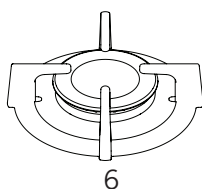
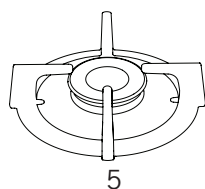
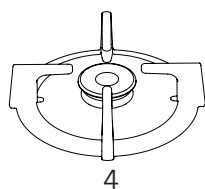
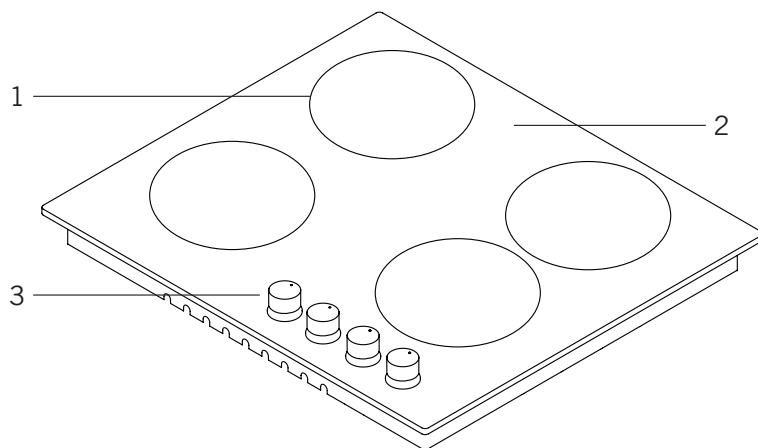
Figure 5

Ventilation Of Room

The air needed for burning is received from room air and the gases emitted are given directly in room. For safe operation of your product, good room ventilation is a precondition. If no window or room to be utilized for room ventilation is available, additional ventilation should be installed. However, room has a door opening outside, it is no needed to vent holes.

Room size	Ventilating opening
Smaller than 5 m ³	min. 100 cm ²
Between 5 m ³ - 10 m ³	min. 50 cm ²
Bigger than 10 m ³	no need
In basement or cellar	min. 65 cm ²

INTRODUCTION OF THE APPLIANCE



- 1. Burner positions
- 2. Glass surface
- 3. Control knobs
- 4. Small burner
- 5. Medium burner
- 6. Large burner
- 7. Wok Burner
- 8. Cast Iron Grill

Technical Features

You can operate your gas hob by turning the knobs on control panel you want to use to the level of heat/flame you desire. Hob powers as per levels are given in the following table.

Injector, gas flow and power table

Burner Specifications	G20,20 mbar G25,25 mbar			G20,25 mbar		G20,13 mbar		G20,10 mbar	
	Gas natural			Gas natural		Gas natural		Gas natural	
Wok burner (3,5)	Injector	1,40	mm	1,28	mm	1,60	mm	1,68	mm
	Gas flow	0,333	m ³ /h	0,333	m ³ /h	0,333	m ³ /h	0,333	m ³ /h
	Power	3,50	kW	3,50	kW	3,50	kW	3,50	kW
Wok burner (2,5)	Injector	1,15	mm	1,06	mm	1,35	mm	---	mm
	Gas flow	0,243	m ³ /h	0,243	m ³ /h	0,243	m ³ /h	---	m ³ /h
	Power	2,50	kW	2,50	kW	2,50	kW	---	kW
Wok burner (4,5)	Injector	1,60	mm	1,35	mm	1,84	mm	---	mm
	Gas flow	0,468	m ³ /h	0,468	m ³ /h	0,468	m ³ /h	---	m ³ /h
	Power	4,50	kW	4,50	kW	4,50	kW	---	kW
Rapid burner	Injector	1,15	mm	1,10	mm	1,45	mm	1,55	mm
	Gas flow	0,276	m ³ /h	0,276	m ³ /h	0,276	m ³ /h	0,318	m ³ /h
	Power	2,90	kW	2,90	kW	2,90	kW	3,33	kW
Semi-Rapid burner	Injector	0,97	mm	0,92	mm	1,10	mm	1,18	mm
	Gas flow	0,162	m ³ /h	0,162	m ³ /h	0,162	m ³ /h	0,185	m ³ /h
	Power	1,70	kW	1,70	kW	1,70	kW	1,95	kW
Auxiliary burner	Injector	0,72	mm	0,70	mm	0,85	mm	0,90	mm
	Gas flow	0,96	m ³ /h	0,96	m ³ /h	0,96	m ³ /h	0,105	m ³ /h
	Power	0,95	kW	0,95	kW	0,95	kW	1,10	kW

Burner Specifications	G30,28-30 mbar G31,37 mbar			G30,50 mbar		G30,37 mbar		G30,27.5 mbar	
	LPG			LPG		LPG		LPG	
Wok burner (3,5)	Injector	0,96	mm	0,76	mm	0,96	mm	0,96	mm
	Gas flow	254	g/h	254	g/h	254	g/h	254	g/h
	Power	3,50	kW	3,50	kW	3,50	kW	3,50	kW
Wok burner (2,5)	Injector	0,82	mm	0,73	mm	0,78	mm	---	mm
	Gas flow	182	g/h	182	g/h	182	g/h	---	g/h
	Power	2,50	kW	2,50	kW	2,50	kW	---	kW
Wok burner (4,5)	Injector	1,07	mm	0,92	mm	1,00	mm	---	mm
	Gas flow	327	g/h	327	g/h	327	g/h	---	g/h
	Power	4,50	kW	4,50	kW	4,50	kW	---	kW
Rapid burner	Injector	0,85	mm	0,75	mm	0,85	mm	0,85	mm
	Gas flow	211	g/h	211	g/h	211	g/h	201	g/h
	Power	2,90	kW	2,90	kW	2,90	kW	2,77	kW
Semi-Rapid burner	Injector	0,65	mm	0,60	mm	0,65	mm	0,65	mm
	Gas flow	124	g/h	124	g/h	124	g/h	110,5	g/h
	Power	1,70	kW	1,70	kW	1,70	kW	1,50	kW
Auxiliary burner	Injector	0,50	mm	0,43	mm	0,50	mm	0,50	mm
	Gas flow	69	g/h	69	g/h	69	g/h	66,9	g/h
	Power	0,95	kW	0,95	kW	0,95	kW	0,92	kW

WARNING: Diameter values written on the injector are specified without a comma. For example; The diameter of 1,70 mm is specified as 170 on the injector.

WARNING: For the modification to be done by authorized service, this table should be considered. Manufacturer may not be held responsible for any problems rising because of any faulty modification.

WARNING: In order to increase the product quality, the technical specifications may be changed without prior notice.

WARNING: The values provided with the appliance or its accompanying documents are laboratory readings in accordance with the respective standards. These values may differ depending on the use and ambient conditions.

INSTALLATION OF HOB

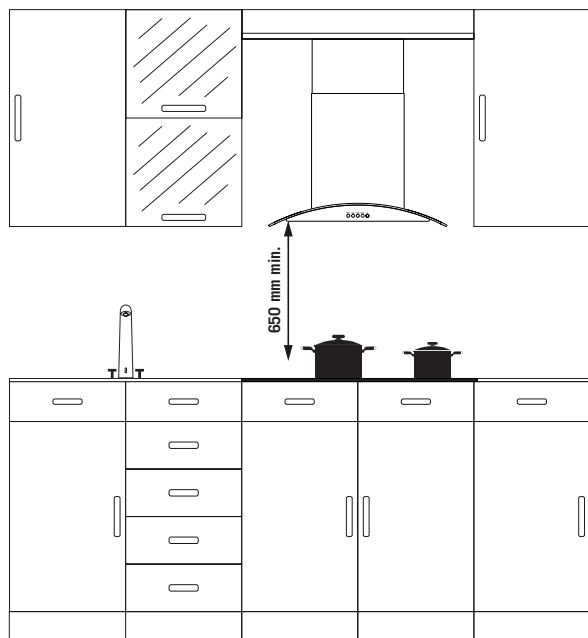
Check if the electrical installation is proper to bring the appliance in operating condition. If electricity installation is not suitable, call an electrician and plumber to arrange the utilities as necessary. Manufacturer shall not be held responsible for damages caused by operations performed by unauthorized persons.

WARNING: It is customer's responsibility to prepare the location the product shall be placed on and also to have the electrical installation prepared.

WARNING: The rules in local standards about electrical installations shall be followed during product installation.

WARNING: Check for any damage on the appliance before installing it. Do not have the product installed if it is damaged. Damaged products cause a risk for your safety.

Correct Place For Installation



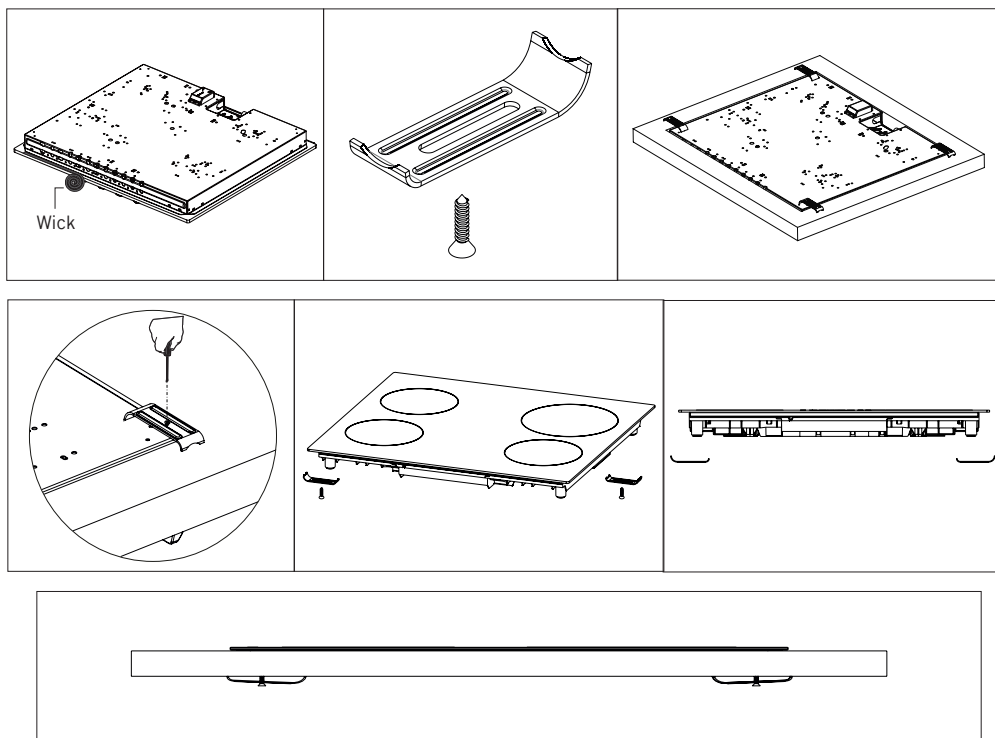
Product is designed in accordance with the kitchen counters supplied from market. A safe distance should be left between the product and kitchen walls and furniture. If hood/aspirator will be installed over your appliance, obey to the recommendation of hood / aspirator manufacturer for assembly height. (min. 65 cm)
The gap that hob is to be placed on the counter should be cut in line with hob installation dimensions.

For installation of the product, the rules specified in local standards related to electricity should be complied.

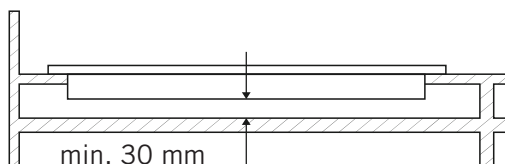
Installation

1. Detach the burners, burner hoods and grills from the product.
2. Turn the hob down and place on smooth ground.
3. In order to prevent entrance of foreign substances and liquids between hob and counter, apply the paste given in package to the sides of lower guard of counter. For corners, curl paste and increase curls till filling corner gaps.
4. Turn hob again and align with and place on counter.
5. Fasten up your hob on counter by using the clamp and screws supplied.

Installation Diagram



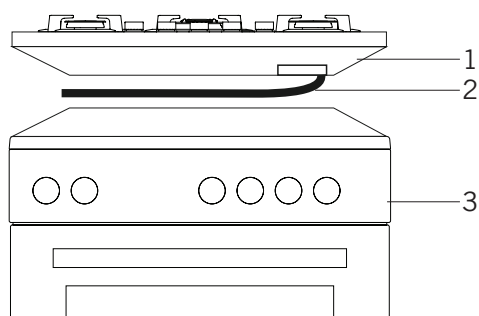
6. When product is mounted on a drawer, if it is possible to touch lower side of product, this section should be separated with a wooden shelf.



7. While mounting hob on a closet, as shown in the figure above, in order to separate between closet and hob, a shelf should be mounted. If it is mounted on a built-in oven, there is no need to do that.

8. If your hob will be mounted next to right or left wall, the minimum distance between wall and hob should be 50 mm.

If Built-In Oven Is Placed Under Hob

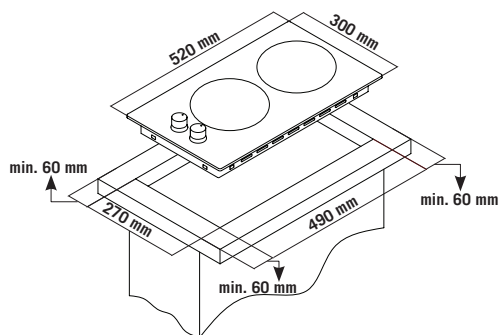


- 1. Hob
- 2. Hose
- 3. Oven

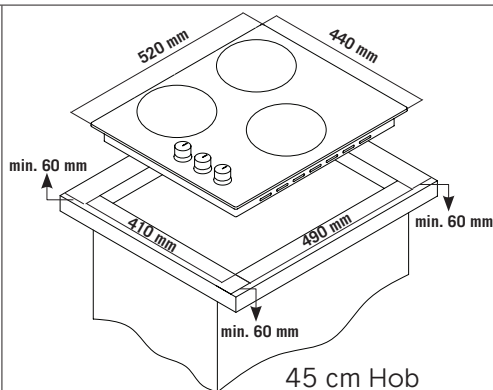
Gas pipe should be affixed in a way not to touch the oven below, sharp edges and corners, not to be pulled in a manner to be twisted and strained. Make gas connection from right part of the hob, fasten the hose by use of clamp.

Counter Cut-Off Dimensions

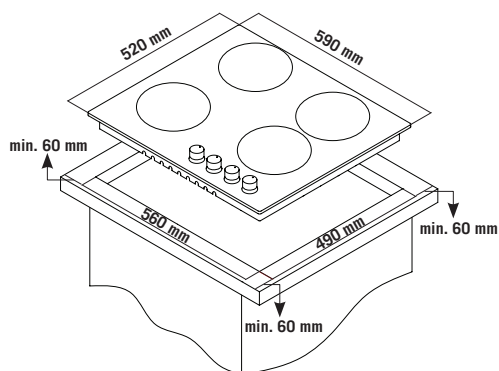
Pay attention to the drawings and dimensions given below while making hob installation and adjusting counter cutting sizes.



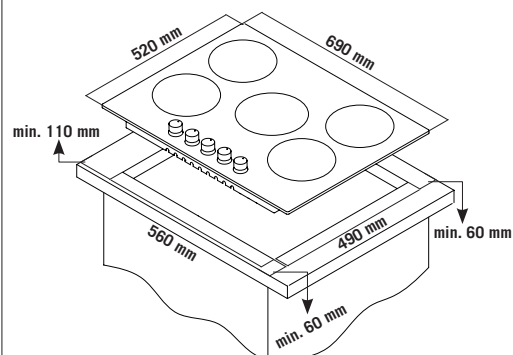
30 cm Hob



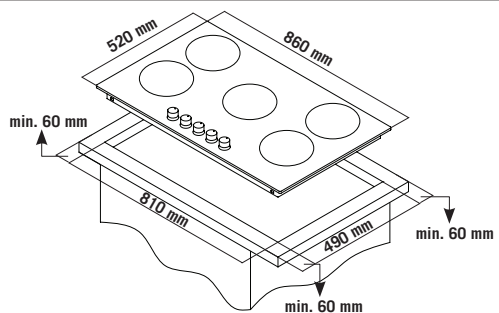
45 cm Hob



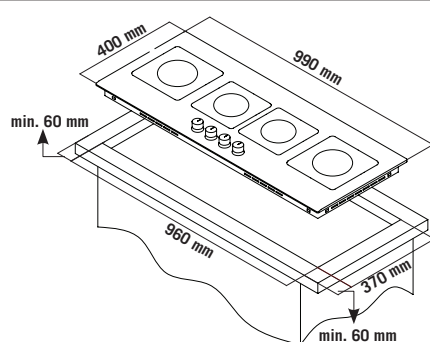
60 cm Hob - PRGH218



70 cm Hob - PRGH220



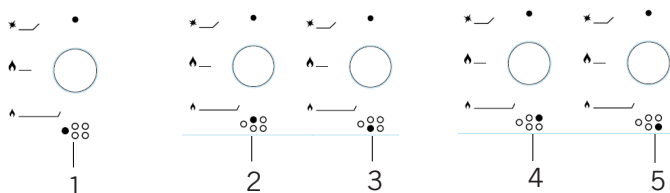
90 cm Hob - PRGH222



100 cm Hob

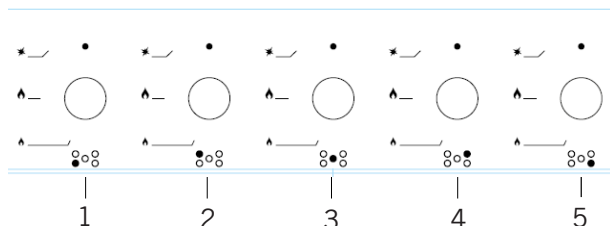
CONTROL PANEL

Hob Panel Visual Of 90 cm



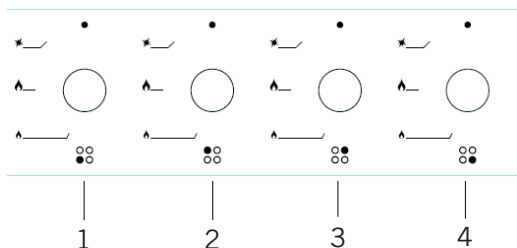
1. Left side wok burner
2. Rear center burner
3. Front center burner
4. Rear right burner
5. Front right burner

Hob Panel Visual Of 70 cm (PRGH220)



1. Front left burner
2. Rear left burner
3. Wok burner
4. Rear right burner
5. Front right burner

Hob Panel Visual Of 60 cm (PRGH218)



1. Front left burner
2. Rear left burner
3. Rear right burner
4. Front right burner

WARNING: The control panels above is only for illustration purposes. Consider the control panel on your device.

USAGE OF YOUR HOB

1. Before starting to use your hob, be sure burner hoods are at correct position. Correct placement of burner hoods are shown in the following figure.

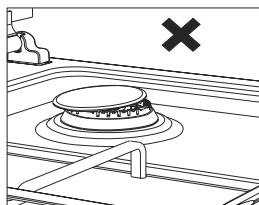


Figure 6

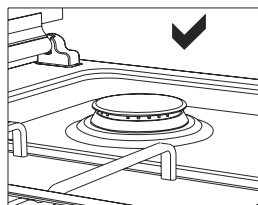
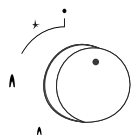


Figure 7

2. Gas cocks have a special locking mechanism. Therefore, to operate hob zone, press button by pushing ahead and while opening or closing the cock, hold down the button.

● Closed 🔥 Fully open 🔥 Half open

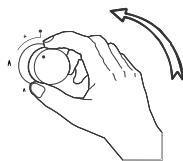
3. For automatic igniting models, igniting is realized via electricity. Therefore, before operating appliance, be sure that appliance has electric connection. Igniting for these models is as follows.



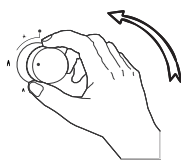
hob cock is at closed position.



To ignite hob, firstly press the button towards ahead.



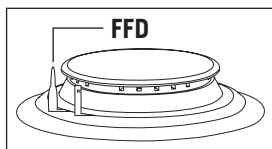
While holding down the button, lighter steps in and starts to ignition.



By turning the button left while holding down, you can provide ignition at flame length you want.

4. Pay attention that hob grills are placed on hob table completely. In case of failure about this matter can cause pouring of the materials to be put on that.

5. For the models having gas putting out safety, following realizing ignition procedure according to the guidelines above, wait for 5-10 seconds by pushing button ahead without keeping your hands off. Safety mechanism will step in this duration and ensures operation of the hob. With regard to gas putting out appliance, gas cock cuts the gas going to hob zone in case of putting out of hob flame due to any reason.



6. Flame cut-off safety device (FFD) *; operates instantly when safety mechanism activates due to overflown liquid over upper hobs.

7. While utilizing gas hobs, use saucepan, placed on hob surface as far as possible. Thanks to that, you can save energy. In the following table, cooking pot diameters recommended to be used as per burners are given. Characteristic of Wok hob zone is to cook quickly.

8. Ensure that the grates are fully seated on the hob plate. If the grate is not properly seated, this may cause spillage of materials placed on it.

9. Place the pots and pans so that their handles are not placed above the hobs to prevent heating of the handles.

10. Place suitable amount of food to the pots and pans. Thus, you may prevent overflowing of meals and avoid unnecessary cleaning.

11. The size of the container and the gas flame shall match each other. Set gas flames so that they do not extend further than the base of the container.

12. Do not use containers that are unstable and that may be easily tipped over on the hob.

14. Do not put empty pots and pans on the hobs with their flames on.

15. Always turn off the hobs after each use.

16. Do not put containers that may be affected by heat on the product.

17. Do not operate the hobs without any pots and pans placed on them.

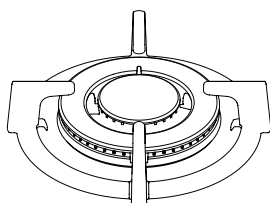
18. Do not place the lids of the pots and pans on the hobs.

19. When you want to put the pot on another hob, take the pot up and place it again instead of sliding it.

20. Keep the lid of container you use for heating oil open.

21. Do not put oil with a volume more than one third of the pan. Do not leave the oil unattended when the oil is being heated. Extremely hot oils may cause fire.

Wok Burner *



As it possesses double ring flame system, it gives homogenous heat distribution at the bottom of cooking pot at high temperature. It is ideal for short term and high temperature cooking. When you want to use regular cooking pot on wok burner, it is necessary that you remove wok cooking pot carrier from hob.

Pot Sizes

Recommended pot diameters to be used are provided in the following tables.

Glass hobs	30 cm hobs	45 cm hobs	60 cm hand control	60 cm control front	70 cm control front	90 cm control front
Small burner	12-18 cm	12-18 cm	12-18 cm	12-18 cm	12-18 cm	12-18 cm
Middle burner	---	18-20 cm	18-20 cm	18-20 cm	18-20 cm	18-22 cm
Big burner	18-24 cm	22-24 cm	22-24 cm	22-24 cm	22-24 cm	22-26 cm
Wok burner	24-26 cm	---	24-26 cm	24-26 cm	24-26 cm	26-30 cm

Metal hobs	30 cm hobs	45 cm hobs	60 cm hand control	60 cm control front	70 cm control front	90 cm control front
Small burner	12-18 cm	12-18 cm	12-18 cm	12-18 cm	12-18 cm	12-18 cm
Middle burner	---	18-20 cm	18-20 cm	18-20 cm	18-20 cm	18-22 cm
Big burner	18-22 cm	22-24 cm	22-26 cm	22-24 cm	22-24 cm	22-26 cm
Wok burner	24-26 cm	24-26 cm	24-26 cm	24-26 cm	24-26 cm	26-32 cm

WARNING: Cooking pot to be used with products should have minimum 120 mm diameter.



Splashes and overflow may cause damage to the hob surface and fire.



Do not use containers with convex or concave bases.



If the diameter of the pot is smaller than the diameter of the hob, this shall waste energy.



Use pots and pans with flat bases only.

MAINTENANCE AND CLEANING

Before starting to maintenance or cleaning, firstly unplug the plug supplying electricity to hob and turn down gas valve. If hob is hot, wait for cooling down.

1. For the purpose that your hob has long and economic life, regular cleaning and maintenance should be performed on your hob.
2. Do not clean your hob with scratching tools such as bristle brush, wire wool or knife. Do not use abrasive, scratching, acid materials or detergent.
3. Following mopping parts of your hob with soapy cloth, rinse it, later rinse well with a soft cloth.
4. Clean glass surfaces with special glass cleaning substances. As scratching of glass surfaces leads to breaking, while cleaning glass surfaces, do not use abrasive cleaners or sharp metal scrapers.
5. Do not clean your hob with steamy cleaners.
6. Clean channels and lids of hob zones with soapy water and clean gas channels with a brush.
7. In the course of cleaning your hob, never use flammable materials such as acid, thinner and gas.
8. Do not wash plastic and aluminium parts of your hob in dishwasher.
9. Clean vinegar, lemon, salt, coke and similar acid and alkaline containing substances poured on your hob immediately.
10. In time, hob buttons turns hard or never turn any more, in such circumstances, it may be necessary that buttons are changed. The change should only be done by authorized service.

TROUBLESHOOTING

You may solve the problems you may encounter with your product by checking the following points before calling the technical service.

Check Points

In case you experience a problem about the cooker, first check the table below and try out the suggestions.

Problem	Possible cause	Remedy
No Ignition.	No sparks.	Check power supply.
	Cooker cover is not fitted properly.	Fit the cover properly.
	Gas supply is closed.	Fully open gas supply.
Not Proper Ignition.	Gas supply not fully open.	Fully open gas supply.
	Cooker cover is not fitted properly.	Fit the cover properly.
	Ignition plug is clogged with foreign materials.	Wipe off foreign materials with a cloth.
	Hobs are wet.	Carefully dry the hobs.
	Flame spreader holes are clogged.	Clean the flame spreader.
Noise coming when burning or during ignition.	Cooker cover is not fitted properly.	Fit the cover properly.
Flame turns off during operation.	Flame observer device is clogged by foreign material.	Clean flame observer device.
	Overflow food turns off the flame.	Switch off the hob. Wait for one minute and ignite again.
	A strong air flow turns off the flame.	Please check related hob and check the cooking area for air flows, for example, from an open window. Wait for one minute and ignite again.
Yellow flame.	Flame spreader holes are clogged.	Clean the flame spreader.
	Different gas is being used.	Check the gas being used.
Unstable flame.	Cooker cover is not fitted properly.	Fit the cover properly.
Gas odour.	Hob spout left open.	Check if any hob spouts are left open.
	Leakage from connection of gas cylinder to cooker.	Make sure connections are leak-proof.
Lighter not operating.	Tips or body of ignition plugs are clogged.	Clean tips or body of ignition plugs of gas burners.
	Gas burner pipes are clogged.	Clean gas burner pipes.



HANDLING RULES

1. Carry out the movement and transportation in the original packaging.
2. Pay maximum attention to the appliance while loading/unloading and handling
3. Make sure that the packaging is securely closed during handling and transportation.
4. Protect from external factors (such as humidity, water, etc.) that may damage the packaging.
5. Be careful not to damage the appliance due to bumps, crashes, drops, etc. while handling and transporting and not to break or deform it during operation.

Declaration of conformance to product standards

This appliance conforms to all relevant standards applicable to domestic appliances sold in the UK

Disposal



This appliance/fitting is marked according to the European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, the **crossed out wheeled bin** symbol, indicates that this appliance/fitting may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local authority, your household waste disposal service or the retailer where you purchased the product.



Help and assistance

If you require any technical guidance or find that your Gas on Glass Hob is not operating as intended, a simple solution can often be found in the Troubleshooting section of these instructions or online at www.primaappliancecare.co.uk.

If you still require further assistance, call one of our experts on 0344 576 6841. To help give us give you a fast and efficient service please have the following information ready:

Model Ref:

Serial Number:

Date of Purchase:

prima

Contact:

www.primaappliancecare.co.uk

Helpline: 0344 576 6841