

LEBENSSTIL

KOLLEKTION

volcano

VOLCANO GAS HOB

Instruction Manual

LKGH-8602MB

LKGH-8603MB

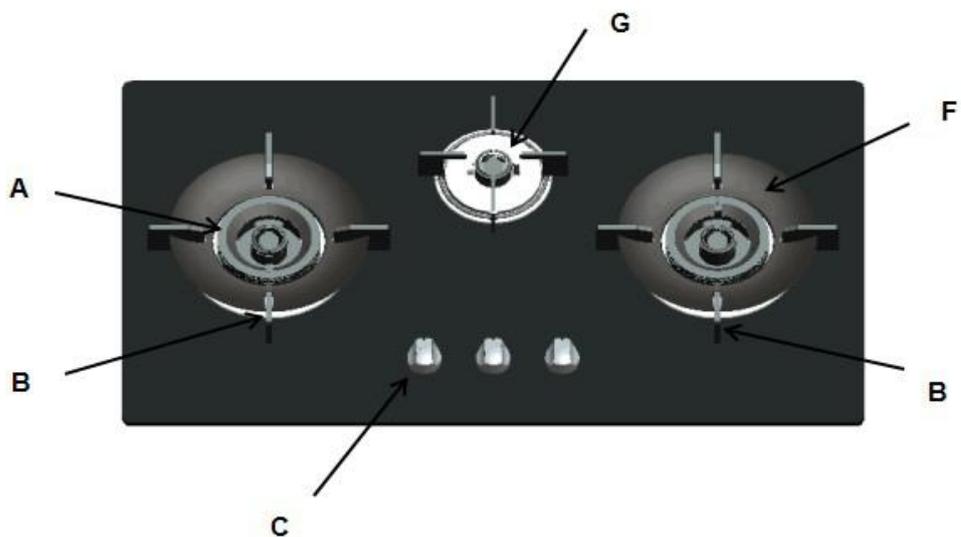
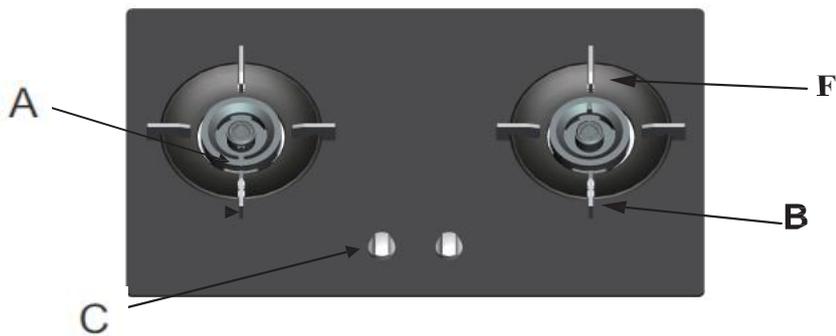
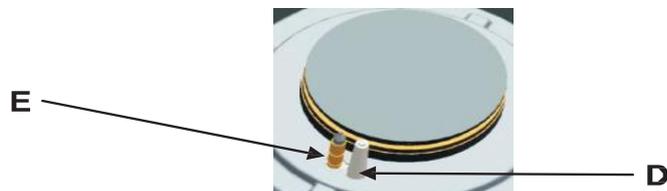
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■ Components and Features

- A. Wok burner
- B. Support Grid for Cookware
- C. Control Knobs for Gas Burners
- D. Ignition for Gas Burners
- E. Safety Device
- F. Energy gathered pan
- G. Auxiliary burner



■ Description of the appliance

This built in gas hob is supplied with 2 burners(LKGH-8602MB) or 3 burners(LKGH-8603MB) on a glass panel. Each burner is operated by a FSD/ plug type gas valve, controlled by a metal control knob positioned on the top of the panel. Each burner is fitted with a flame safety device. The appliance uses a battery supply of 1.5V DC that operates the ignition system.

Burner		Injector size(mm)	Injector marking	Full rate
				kW
For LPG				
Wok	Inner ring	0.6	60	5.5kW
	Outer ring	0.9	90	
Auxiliary	/	0.6	60	1.5kW

Model number	Burner Variants			
	Wok burner	Auxiliary burner	Total	Dimensions
LKGH-8602MB	2	0	11.0kW	(860×500) mm
LKGH-8603MB	2	1	12.5kW	(860×500) mm
Note:Wok burner=Rated at 5.5kW				

■ Using the gas hob

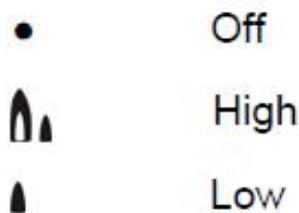
The position of the corresponding gas burner is indicated on each control knob.

Gas Burners

Choose appropriate diameter of the cookware being used.

The diameter of the cookware used should be larger than the burners in order to save energy. Always make sure that your pans are placed centrally on the burners and do not allow the flame to extend over the base of the pan.

The burner can be regulated with the corresponding control knob by using one of the following settings:



To turn on the burner

- Please press the corresponding knob all the way down and turn it in the counter-clockwise direction to the “high” setting.
- Keep the knob press down for approximately 3 seconds to allow the safety device to heat up.

To turn off the burner

- Turn the knob in the clockwise direction until it stops (at “•” setting).

Should the cooktop be installed directly under a cupboard, it should be at least 720 mm (millimeters) from the top, as shown in Fig. C.

The dimensions of the cutout for the appliance must be those indicated in the Fig D. Clamps are provided to fasten the cooktop to counters measuring from 20 to 60 mm in thickness. To fasten the cooktop securely, it is recommended that all the clamps be used.

Caution: If the burner goes out accidentally, turn off the gas with the control knob and try to light it again after waiting for at least 1 minute.

■ Maintenance

Before cleaning or performing maintenance on your appliance, disconnect it from the gas supply.

To extend the life of the cooktop, ensure that it is cleaned carefully and thoroughly on a frequent basis, keeping in mind the following:

- Do not steam equipment to clean the appliance.
- The enameled parts, if present, must be washed with warm water without using abrasive powers or corrosive substances which could ruin them;
- The removable parts of the burners should be washed frequently with warm water and soap, making sure to remove caked-on substances;
- The end of the electronic ignition device must be cleaned carefully and frequently making sure that the gas holes are not clogged.

Greasing the Taps

The taps may become difficult to turn over time. If so, the tap itself must be replaced.

N.B.: This operation must be performed by a technician authorized by the manufacturer.

■ Practical Advice

Practical Advice on Using the Burner

For best performance, follow these general guidelines:

- Use the appropriate cookware for each burner (see table below as reference) in order to prevent the flame from reaching the sides of the cookware;
- When the contents come to a boil, turn the knob to “Low”

Burner	Φ cookware diameter(cm)
Wok burners (A)	24-26
Auxiliary burner(G)	12-20

■ Safety

To maintain the Efficiency and Safety of this appliance, we recommend:

Call only the Service Centers authorized by the manufacturer or authorized service agent in order to avoid a hazard.

Always use original Spare Parts.

This manual is for a class 3 built-in or class 2 built suitable with a built in oven beneath.

This appliance is designed for non-professional use in the home and its features and technical characteristics must not be modified.

Prevent children and the disabled from coming into contact or having access to the following, as they are possible sources of danger:

The controls and the appliance in general;

The packaging (plastic bags, polystyrene, nails, etc.);

The appliance, during the immediate after use given the heat generated by its use.

The appliance when no longer installed (in this case, all potentially dangerous parts must be made safe).

The following should be avoided:

Improper and/or dangerous use;

Obstructing the ventilation or heat dissipation slots;

Allowing the power supply cord of small appliances to come into contact with the hot parts of the cooktop.

Exposure to atmospheric agents (rain, sun); Using flammable liquids nearby;

Using adaptors, multiple outlet plugs and/or extensions; Using unstable or deformed cookware;

Trying to install or repair the appliance without the assistance of qualified personnel.

The assistance of qualified personnel must be called upon in the following cases:

Installation (in accordance with the manufacturer's instructions) When in doubt about the operation of the appliance;

Contact service centers authorized by the manufacturer, its service agent in the following cases:

When in doubt about the condition of the appliance after having removed the packing; In the case of the breakdown or malfunction: ask for original spare parts.

It is recommended that you follow the guidelines below:

Only use the appliance to cook food, avoiding all other uses. Check the condition of the appliance after it has been unpacked.

When not in use, take out the battery and turn off the gas valve (if present);

Always check to make sure that the control knobs are on the "●" setting when the appliance is not in use;

The manufacturer or distributor will not be held liable for any damages arising out of : incorrect installation or improper or unreasonable use.

■ Troubleshooting

It may occur that the cooktop does not function or does not function properly. Before calling the customer service for assistance, please see what can be done.

First of all, check to see that there are no interruptions in the gas and battery supplies, and, in particular, that the gas valves for the mains are open.

The burner does not light or the flame is not uniform around the burner.

Check to make sure that:

- The gas holes on the burner are not clogged;
- All of the movable parts that make up the burner are mounted correctly;
- There are no draughts near the cooking surface.

The burner does not remain on when set to “Low”.

Check to make sure that:

- The gas holes are not clogged.
- There are no draughts near the cooking surface.

The cookware is not stable.

Check to make sure that:

- The bottom of the cookware is perfectly in shape.
- The cookware is centered correctly on the burner.
- The support grids have not been inverted.

Smell of gas

Check to make sure that:

- None of the controls have inadvertently been turned on. If all the controls are in the off position, turn off the gas supply & call Customer Care.

If despite all of these checks, the cooktop does not function properly and problem persists, call the Customer Service Centre, informing them of the issue faced.

Never call upon technicians not authorized by the manufacturer or its service agent.

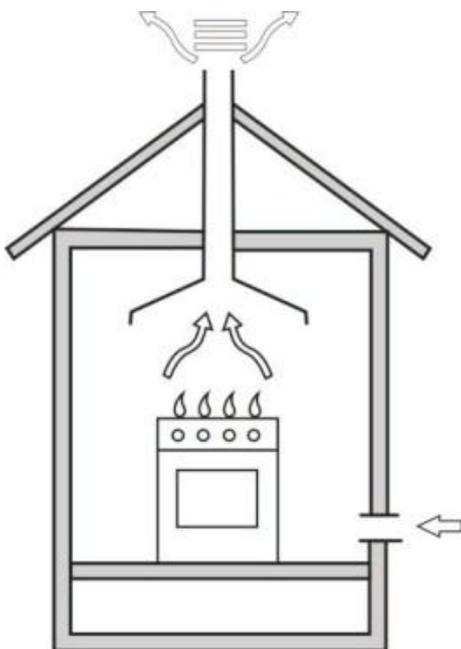
■ Installation Instructions for Built-In

The following Instructions are intended for the installer so that the installation and maintenance procedures may be followed in the most professional and expert manner possible.

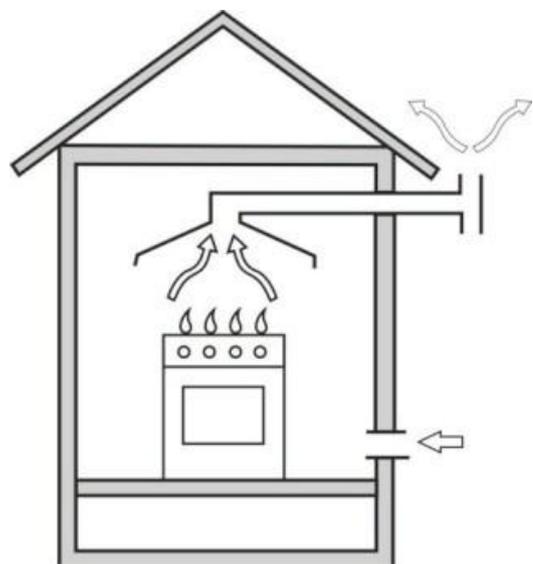
Positioning

This appliance may only be installed and operated in properly ventilated rooms in compliance with provision laid down by current regulations and standards, The following requirement must be observed:

A) The room must be fitted with a ventilation system which vents smoke and gases from combustion to outside. This must be done by means of a hood or electric ventilator that turns on automatically each time the hood is operated



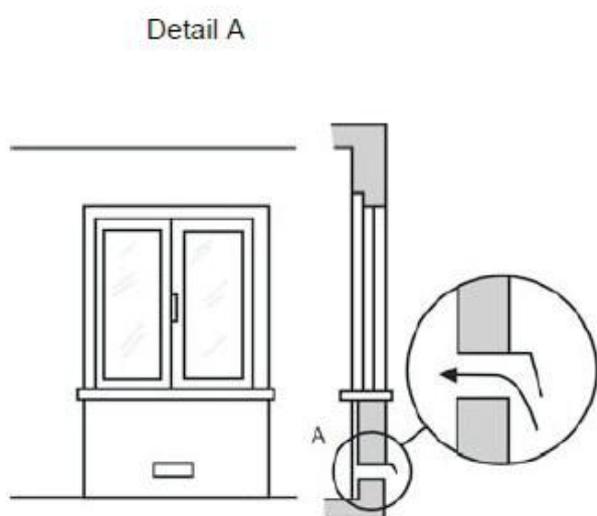
In a chimney stack or branched flue.
(exclusively for cooking appliances)



Directly to the Outside

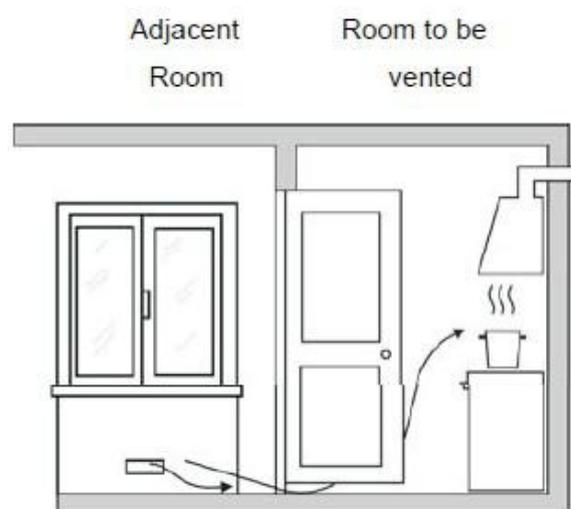
B)The room must also allow for the influx of the air needed for proper combustion.The flow of air for combustion purposes must not be less than $2\text{m}^3/\text{h}$ per kW of installed capacity.The supply of said air can be effected by means of direct influx from the outside through a duct with a inner cross section of at least 100 m^2 which must not be able to be accidentally blocked.

Those appliances which are not fitted with a safety device to prevent the flame from accidentally going out must have a ventilation opening twice the size otherwise required,i.e.a minimum of 200 cm^2 (Fig.A.).Otherwise,the room can be vented indirectly though adjacent rooms fitted with ventilation ducts to the outside as described above,as long as the adjacent rooms are not shared areas,bedrooms or present the risk of fire(Fig.B).



Examples of ventilation holes for comburent air.

Fig. A



Enlarging the ventilation slot between window and floor.

Fig. B

C)Intensive and prolonged use of the appliance may necessitate supplemental ventilation,e.g.opening a window or increasing the power of the air intake system (if present).

D) Liquefied petroleum gases are heavier than air and as a result, settle downwards. Rooms in which LPG tanks are installed must be fitted with ventilation openings to the outside in order to allow the gas to escape in the event of a leak. Therefore, LOG tanks, whether empty or partially full, must not be installed or stored in rooms or spaces below ground level (cellars, etc.). It is also a good idea to keep only the tank currently being used in the room, making sure that it is not near sources of heat (ovens, fireplaces, stoves, etc.) that could raise the internal temperature of the tank above 50°C.

Installation of Built-in cooktops

The appliance can be installed next to furniture units which are no taller than the top of the cooker hob. The wall in direct contact with the back panel of the cooker must be made of non-flammable material. During operation the back panel of the cooker could reach a temperature of 50 °C above room temperature. For proper installation of the cooker, the following precautions must be taken:

If the cabinet(s) located next to the cooktop are higher than the cooktop itself, the cabinet(s) must be installed at least 600 mm from the edge cooktop:

Hoods must be installed in accordance with the instructions contained in the installation manual for the hoods themselves, and no less than 650mm from the cooktop.

The cabinets installed next to the hood must be located at a height of at least 420mm from the top, (as shown in Fig.C)

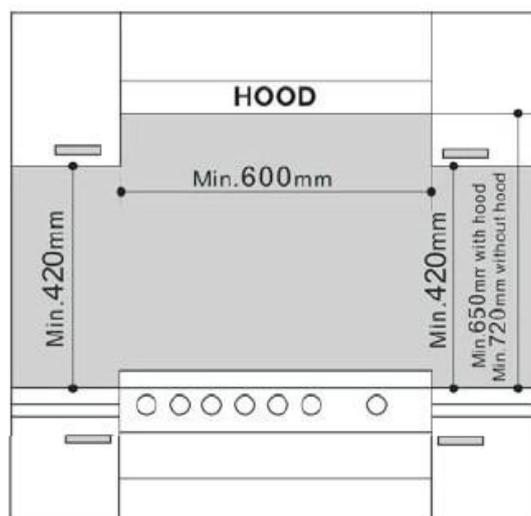
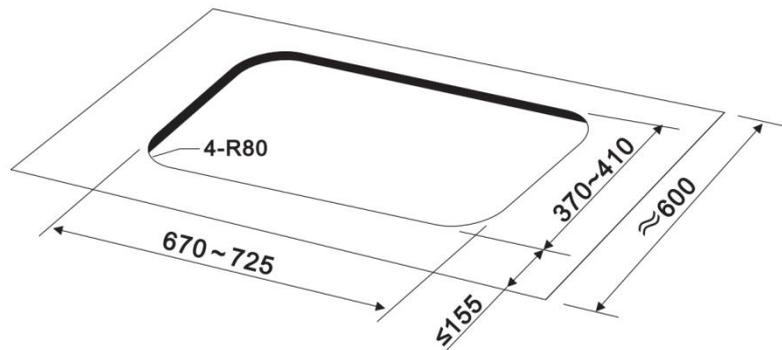


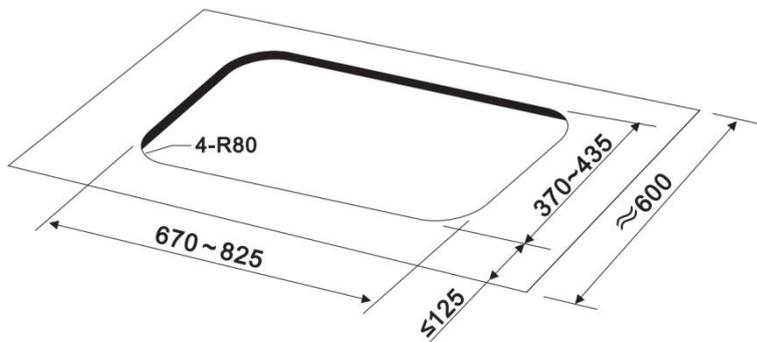
Fig. C

Should the cooktop be installed directly under a cupboard, it should be at least 720 mm (millimeters) from the top, as shown in Fig. C.

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Apply to LKGH-8602MB

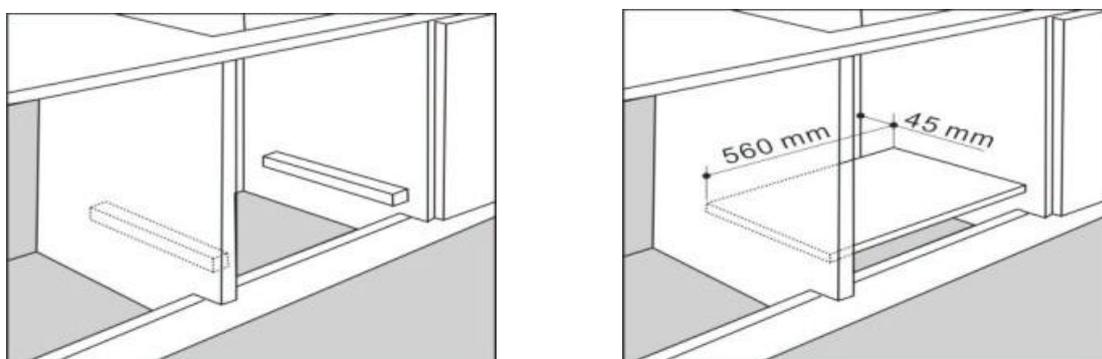


Apply to LKGH-8603MB

The hob can also be installed above built-in provided with cooling ventilation.

In the event the cooktop is installed above a built-in oven, a wood panel must be inserted as insulation. This panel must be placed at about 50 mm from the bottom of the cooktop itself.

Important: When installing the cooktop above a built-in oven, the oven should be placed on two wooden strips: in the case of a joining cabinet surface, remember to leave a space of at least 45 × 560 mm at the back.



Installation of Built-In Cooktops on a CYLINDER COMPARTMENT

In the event the cooktop is installed above cylinder compartment, a wood panel must be inserted as insulation. This panel must be placed at about 50mm from the bottom of the cooktop itself.

The opening of this compartment have to permit the easy introduction and removal of the cylinder. The dimension of the opening and the inside of the compartment shall be at least large enough to accommodate the cylinders (with regulator fitted) which are the most commonly used in the country. The total area of the openings of the base shall be at least 1/50 of the floor area of the compartment. The cylinder support:]

Shall have sufficient mechanical strength.

Shall not let the cylinder rest directly in the ground.

Shall not sill higher than the base on which the cylinder rests.

The cylinder tap have to be readily accessible.

Over flow of liquid from pans of the hotplate shall not fall onto cylinder or its accessories.

The flexible tube shall not be in contact with sharp edges.No internal connection shall exist between the cylinder compartment and the different parts of the appliance where burners are placed.

The ventilation openings of the compartment cannot be obstructed when the appliance is placed in position.

Gas Connection for Cooktop

The cooktop should be connected to the gas supply by an authorized installer.During installation of this product it is essential to fit an approved gas regulator to isolate the supply from the appliance to the gas mains or liquid gas tanks must be carried out according to the safety standards currently in force,and only after it is ascertained that it is suitable for the type of gas to be used.If not, follow the instructions indicated in the section entitled.If the cooktop is to be connected to tanks containing liquid gas, use pressure regulators that comply with current safety standard.

Gas connection to Non-flexible Pipe

(Copper or Steel)

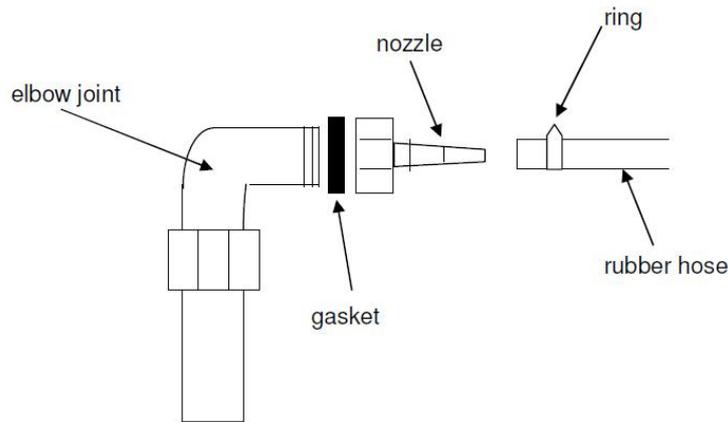
Connection to the gas source must be done in such a way as to not create any stress points at any part of the appliance.

The appliance is fitted with an adjustable, “L” shaped connector and a gasket for the attachment to the gas supply. If leakage is found after the connector assembled, please replace the gasket (supplied with appliance).

The gas feed connector to the appliance is a threaded, male 1/2” connector for round gas pipe.

Gas Connection to Flexible Steel Pipe

The gas feed connector to the appliance is a threaded, male 1/2" connector for round gas pipe. Only use pipes, tubes and gaskets that comply with current safety codes. The maximum length of the flexible pipes must not exceed 200cm. Once the connection have been made, ensure that the flexible metal tube does not touch any moving parts and not crushed.



Check the Seal

Once the appliance have been installed, make sure all the connections are properly sealed,check using a soapy water solution. Never use igin.

How to load the battery

Open the battery box, and then place a 1.5V size "D" battery into the box.(take note of the polarity)

Note:

- a)"prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible";
- b)"the adjustment conditions for this appliance are stated on the label (or data plate)";
- c)"this appliance is not connected to a combustion product 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".

CAUTION:in case of cooktop glass breakage:shut immediately of all burners and any electrical heating element and isolate the appliance from the gas supply do not touch the appliance surface,do not use the appliance.

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