

..... KEEP IN MIND

For the final disposal of your gas hob, remember that it is forbidden to discard this appliance with household waste. For its elimination the national government has established collections systems of electrical and electronic wastes so that they do not arrive at the landfills.

The disposal of electrical and electronic waste in forests and landscape sites endangers their health when dangerous substances seep into groundwater and find their way into the food chain.



ACCESSORY		NUMBER					
SIMPLE PAN SUPPORT	WIRE ROD	NO	1				
	CAST IRON	CIRCULAR	NO	1	2	3	4
SQUARE		NO	1	2	3	4	5
DOUBLE PAN SUPPORT	WIRE ROD	NO	1		2		
	CAST IRON	NO	1		2		
BURNER LID			2	3	4	5	
ALUMINIUM BODY BURNER			2	3	4	5	

PRODUCED BY:



OFFICES AND FACTORIES: AUTOPISTA (AC 57 R) SUR No. 67 - 59
 P.O. Box 12814 Bogotá D.C., ZIP Code 111911, Colombia
 Switch board: 57-1-724 5151 Fax: 57-1-724 5150
 www.indusel.com.co E-mail: info@indusel.com.co

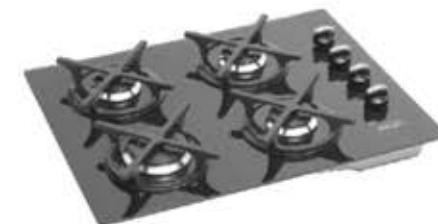
For obtaining replacement parts please call us to the next phone "57-1-724 5151"

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INSTRUCTIONS, INSTALLATION AND MAINTENANCE MANUAL

GAS COOKTOP



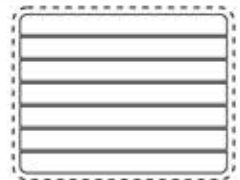
IS VERY IMPORTANT TO READ AND TO FOLLOW CAREFULLY THE INSTRUCTIONS IN THIS MANUAL AND ADDENDUM. KEEP THIS MANUAL FOR FUTURE REFERENCE



1 LABELING INFORMATION

1.1. NAMEPLATE (see device nameplate) and is described as:

- Trade name of the gas appliance:
 - Serial manufacturing:
 - Gas appliance category / Class:
 - Gas type and maximum inlet supply pressure:
- Stoves with electronic ignition additionally wears:
- Voltage:
 - Power frequency:
 - Nominal Power MJ/h (kW):



See the following table to the model:

MODEL	RATE N.G.		TOTAL
	Btu/h		
	Fast	Ultrafast	
CG 401 V (4C, 4D, 5C, 5D); CG 4PLX	4250(1,24 kW)	9050(2,65 kW)	21800Btu/h
CG 401-3 (EA,EE,SE)	4250(1,24 kW)	9050(2,65 kW)	21800Btu/h
CG 501 V (5C, 5D, 5S) CG 601 V (5C, 5D, 5S)	4250(1,24 kW)	9050(2,65 kW)	26050Btu/h
CM 305 V (4D, 4S, 4C)	4250(1,24 kW)	9050(2,65 kW)	21800Btu/h

MODEL	RATE L.P.G.		TOTAL
	Btu/h		
	Fast	Ultrafast	
CG 401 V (4C, 4D, 5C, 5D); CG 4PLX	3100(0,91 kW)	3300(0,97 kW)	12600
CG 401-3 (EA,EE,SE)	3100(0,91 kW)	3300(0,97 kW)	12600
CG 501 V (5C, 5D, 5S) CG 601 V (5C, 5D, 5S)	3100(0,91 kW)	3300(0,97 kW)	15700
CM 305 V (4D, 4S, 4C)	3100(0,91 kW)	3300(0,97 kW)	12600

WARNING: If the information in these instructions is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS**
 - Do not try to light any appliance.
 - Do not touch any electrical switch.
 - Do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Gas smell.	<ul style="list-style-type: none"> • Opened stove controls. • Loose or poorly connected hoses to the stove. • Clamps or loose connectors. 	<ul style="list-style-type: none"> • Check that all controls are closed. • Call a Qualified technician to check the status and setting the hose. • Call a Qualified Technician to check the status of the clamps and connectors.
The electronic ignition does not work	<ul style="list-style-type: none"> • The gas cooktop is not connected • No power at outlet • The voltage is not adequate • Spark or ignition module wet • Fouled spark plugs • Burner obstructed by food or fat • Lid misplaced burner 	<ul style="list-style-type: none"> • Connect the gas cooktop to the outlet. • Check with a lamp that the outlet has power. • Verify that the outlet voltage is the same in your gas cooktop. • Thoroughly dry the spark plugs and the ignition module. • Clean the metal tip of the spark plugs • Clean and dry burner gas exits • Place the lid properly to ensure the spark

Important Note: Make sure to follow instructions for installation, use, care and handling, referring to the manual of your gas cooktop. If problems persist, request service at one of the service centers according to the customer's Guide

Range of height above sea level at which the device is working properly.	This appliance is designed to operate within the 2 and 2700 MASL (meters above sea level).
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Minimum volume of the installation site:	The enclosure is it going to this appliance can be installed must have a minimum volume of:	m ³		
		L.P.G.	N.G.	
		CG 401 V (4C, 4D, 5C, 5D); CG 4PLX	13	19
		CG 401-3 (EA,EE,SE)	13	19
		CG 501 V (5C, 5D, 5S) CG 601 V (5C, 5D, 5S)	16	23
		CM 305 V (4D, 4S, 4U)	13	19

If it going to installed in conjunction with other artifacts, the powers of all the artifacts together must be taken into account for the calculation of the available air volume (see chapter 2). If the free volume of the zone in which the appliance is it going to install is greater than or equal to that indicated and there aren't other appliances inside its, then no ventilation grilles are required.

Ventilation required for the installation site:	If there is a failure to comply with the above condition, the enclosure in which to install this gas cooktop must have permanent openings or vents with a minimum free area of:	cm ²		
		L.P.G.	N.G.	
		CG 401 V (4C, 4D, 5C, 5D); CG 4PLX	2 5	33
		CG 401-3 (EA,EE,SE)	2 5	33
		CG 501 V (5C, 5D, 5S) CG 601 V (5C, 5D, 5S)	3 0	40
		CM 305 V (4D, 4S, 4U)	2 5	33

(Vents communicating to the outside atmosphere). When installed in conjunction with other devices should take into account the power of all devices together for the calculation of the vents (see chapter 2).

Emissions of carbon monoxide levels	Emissions of carbon monoxide in this appliance shall not exceed: 2000 ppm (parts per million)
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1.2. PRELIMINARY INSTRUCTIONS.

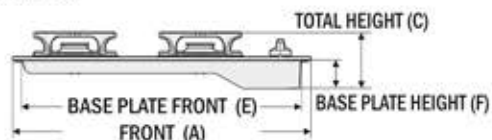
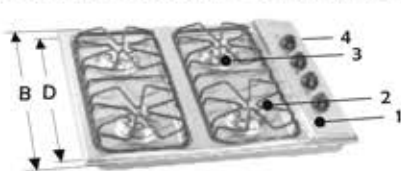
- The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.5 kPa).
- The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).
- The installation of this appliance must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code (ANSI Z223.1/NFPA 54) and, in Canada, the Natural Gas and Propane Installation Code (CSA B149.1.)
- This product is not intended for use by children or persons with physical, sensory or mental problems, or who lack experience and knowledge, unless under the supervision of a responsible person.
- Read technical instructions before installing this gas appliance.
- Read the instructions before turning on this gas appliance.
- Note that this appliance is just for domestic use, it is not designed for commercial or industrial use, and an improper use can cause serious injury to people or animals, or property damage.
- This gas appliance must be installed by qualified personnel.
- A manual valve must be installed in an accessible location in the gas line external to the appliance for the purpose of turning on or shutting off gas to the appliance.
- For mobile homes the appliances must conform with the Manufactured Home Construction and safety Standard, Title 24 CFR, part 3280 [formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD (part 280)] or with local codes where applicable.
- The appliances designed for recreational park trailers must be confirmed with state codes, in the absence of such codes, with the standard for Recreational Park Trailers, ANSI A119.5.
- This appliance must be electrically grounded in accordance with local codes or with the NATIONAL ELECTRICAL CODE, NFPA 70 or the CANADIAN ELECTRIC CODE CSA C221-02.
- Appliance designed for recreational park trailers must conform with states or other codes, or with the STANDARD FOR RECREATIONAL PARK TRAILERS, ANSI A119.5.

Any adjustment or adaptation of your gas appliance to another type of gas should be made by a competent installer, a representative of the manufacturer or the gas company.

2 TECHNICAL INSTRUCTIONS FOR INSTALLATION, ADJUSTMENT AND MAINTENANCE, INSTALLATION INTENDED



2.1. GENERAL DESCRIPTION AND SCHEMES.



NOTE:

To see detailed information on your gas cooktop (product dimensions), refer to 2.5. Section B, of this manual.

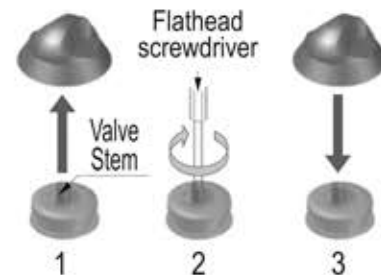
PARTS TABLE

- | | |
|--------------------|------------|
| 1. Surface burners | 3. Burners |
| 2. Pan supports | 4. Knobs |

4.1. ADJUSTMENT OF MINIMUM POSITION OF VALVES.

Once the orifice spuds have been changed, the flame must be adjusted in the minimum position as follows:

1. Turn on the burner and set it to the minimum position.
 2. Remove the knob by pulling up.
 3. Insert a flathead screwdriver into the valve stem and rotate it to a minimum regular flame (it should not be too weak as it can be turned off).
 4. Turn the knob in position and turn quickly from the maximum to the minimum position, the flame should not be turned off, if it is turned off again perform the operations indicated since numeral 1.
- Once all adjustment operations have been completed, the gas for which the appliance has been regulated must be indicated on the cover label or replaced with a new one. (IEC 60335-1). be indicated on the cover label or replaced with a new one. (IEC 60335-1).



NOTE: This gas appliance only accepts modifications for use with Propane Gas (LPG) or Natural Gas (NG).

CUSTOMER SERVICE:

If you need technical assistance for maintenance, repairs, supplies, parts and services, see our guide service centers listed in the addendum attached to this manual.

5

TROUBLESHOOTING GUIDE



Your stove can present POTENTIAL FAILURE due to installation problems, misuse or improper maintenance; check the following before calling for service.

PROBLEM	POSSIBLE CAUSE	SOLUTION
The burners do not start.	<ul style="list-style-type: none"> • The cylinder is empty. • The cylinder is empty. • The bypass valve is closed. • The gas hose is bent or trapped. • Burners clogged with dirt or water. 	<ul style="list-style-type: none"> • Change the cylinder for a full one. • Open the stopcock to the gas cooktop. • Leave the hose without kinks and unobstructed. • Clean and dry the burners.
Yellow flame in burners.	<ul style="list-style-type: none"> • Lack of primary air to the burner. • Poor location of the burner cover. • The gas cylinder is ending. • Holes burner or clogged with food. 	<ul style="list-style-type: none"> • Make sure the cover is properly positioned on the burner • Change the cylinder for a full one • Clean the holes from burned or deposited foods.
Detachment of burner flame.	<ul style="list-style-type: none"> • Excess of primary air in the burner • High pressure gas. 	<ul style="list-style-type: none"> • Report to a Qualified Technician to adjust the gas regulator.



It is necessary for all operations related to the installation, adjustment, adaptation to other gas supply pressure and / or connection to the electricity network, to be performed by a qualified installer, the gas company, or authorized personnel of our service.

Your gas appliance leaves the factory with a specific gas type, if you want to use propane gas (LPG) or natural gas (NG), the skilled person must will change injectors (these are located below the burners) and look at the gas and pressure interchangeable orifice spuds indicated in the next table.

TYPE OF GAS	(BIT) Ø OR INJECTOR	NUMBER OF BURNERS	TOP BURNERS		SUPPLIES PRESSURE			
			FAST	ULTRA FAST	mbar	P.S.I.	MIN	MAX
PROPANE GAS (L.P.G.)	4 AND 5	4 AND 5 BURNERS	0,7 mm	0,75 mm	27,4 ^{+ 4,9} - 7,5	0,39 ^{+ 0,071} - 0,108	1990 (19,9) Pa (mbar)	3230 (32,3) Pa (mbar)
NATURAL GAS (N.G.)	4 AND 5	4 AND 5 BURNERS	1,024 mm	1,24 mm	17,4 ^{+ 8,7} - 8,7	0,25 ^{+ 0,012} - 0,012	870 (8,7) Pa (mbar)	2610 (26,1) Pa (mbar)

For technical and safety reasons, parts to adapt your gas appliance to another type of gas and / or other supply pressure will be supplied by the manufacturer.

The orifice spuds are marked with a number that identifies the number corresponding to each orifice spuds calibrated diameter drill.

Do not allow to drill the orifice spuds, change them with new ones.

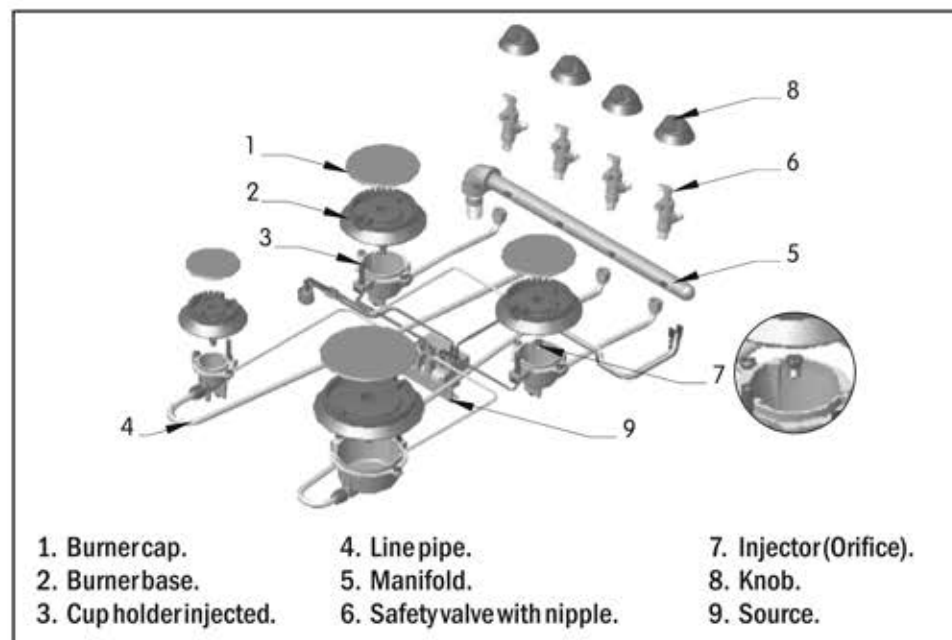
Save the orifices removed from the appliance for future use.

BURNERS WITH FUEL SYSTEM WITH CUP

- The orifice spuds are marked with a number that identifies the number corresponding to each injector calibrated diameter drill.
- To convert to another type of gas remove the burners and access the orifice spuds, which are located on the inside of the cup-holder injector, use a socket wrench or face fixed 8 mm (5/16 ") for disassemble and replace for one marked according to the table of the manual, using low chemical work force and verifying with soapy water that it is not gas leak in the union.
- Once finished all adjustment operations, indicate with a label on the gas appliance, the gas for which the appliance was regulated.
- Note: This gas appliance accepts only modifications for use with propane gas (L.P.G.) or natural gas (N.G.).



2.2.CUP BURNER SYSTEM DETAIL.



2.3. MAIN FEATURES.

- Burners controlled of safety valves of two heats, easy handling and cleaning.
- Aluminum burners, easy to remove and clean, which provide maximum safety avoiding spills.
- Electronic spark plugs for quick, safe and easy ignition.
- Available for propane gas (LPG) and natural gas (N.G.).

2.4. WARNINGS.

- Before installation, make sure the gas supply pressure is appropriate for the type of gas for which it is regulated the gas appliance.
- The data setting for this gas appliance are on the nameplate and label located in the appliance.
- This gas appliance is not designed to be connected to a device for disposal of combustion products. Must be installed and connected according to the installation requirements in force. Attention should be given to the relevant requirements of ventilation. (See next paragraph).
- The site where you will install the appliance must has the terms of ventilation contained in the rule NFPA 54 (National Fuel Gas Code).
- To manipulate correctly this gas appliance needs to be adjusted according to local conditions of atmospheric pressure and room temperature.
- The room where you are installing, must contemplate the ventilation conditions contained accordingly by current.



Leak testing of the appliance shall be conducted according to the manufacturer's instructions.

⚠ WARNING.

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning.

2.5. CONSIDERATIONS OF VENTILATION.

For requirements of ventilation air within house and / or site where you install this gas appliance we recommend you to consider:

• Standards of "VENT INDOOR ENCLOSURES WHERE INSTALLED FUEL GAS APPLIANCES FOR DOMESTIC" and rules on the health care of people. REFER TO "NFPA 54", NATIONAL FUEL GAS CODE.

• Do not install your gas appliance in bathrooms, bedrooms, showers, basements, bedrooms, or places that allow the accumulation of an explosive mixture gas - air, or high levels of combustion products.

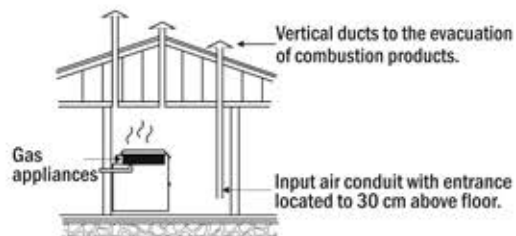
1. Make sure you have proper ventilation in the area where the stove will be located and have the area needed to renew the air used in the combustion of your (s) gas appliance (s) and to dilute the combustion gases, thus avoiding excessive generation of hazardous monoxide carbon to health.
2. Construction throughout the room in which it is to locate the gas appliance must have a space whose volume is not less than 3.4 m³ per 3412,14 Btu/h of nominal aggregate power or joint of all gas appliances installed in that place. (See table caloric power page 1).

• In case of non-compliance with this condition, the enclosure shall be provided with two permanent openings to ensure the necessary aeration as appropriate: the top should start at a distance not less than 180 cm of the floor and the bottom at a distance of not more than 30 cm of floor. If possible, avoid them on the same vertical axis. The dimensions of these openings must not be less than 8 cm per side.

• The upper opening is used to remove stale air and lower air intake for combustion and dilution renewal. To define the size of the grids must consider the position of these relative to the outside atmosphere and the characteristics of the artifacts that will be installed.

• If there are other gas appliances in the home, the heating values must be added (see data in appliances nameplates), all according to the following cases:

- A.** When grids through directly to the outside atmosphere or by two vertical ducts, each grid must have a free area for aeration of 6 cm² per 3412,14 Btu/h of aggregate rated power or combined of all gas appliances installed in the confined space.



3.4. SAFETY PRECAUTIONS AND RESTRICTIONS ON USE.



- DO NOT USE YOUR GAS APPLIANCE TO HEAT A ROOM.
- USE YOUR GAS COOKTOP ONLY FOR COOKING FOOD.
- DO NOT HANG OBJECTS IN INTERNAL GAS FACILITIES, OR USE METAL PIPES AS GROUNDING ELECTRICAL CIRCUITS.
- THE FLAME SIZE SHOULD BE ADJUSTED SO IT DOES NOT EXTEND BEYOND THE EDGE OF THE COOKING UTENSIL.
- DO NOT ALLOW CHILDREN PLAY OR MOVE CLOSER WHEN GAS COOKTOP IS ON, THEY MAY SUFFER BURNS.
- NEVER LEAVE ON GAS COOKTOP OBJECTS CHILDREN MAY NEED.
- NEVER LEAVE GASOLINE OR OTHER FLAMMABLE FLUIDS NEAR YOUR GAS COOKTOP.
- IN CASE OF FIRE BY COOKING FAT IN THE POTS THAT ARE ON TOP OF COOKTOP, DON'T EXTINGUISH IT WITH WATER, COVER IT WITH A METAL CAP.
- ALL POTS AND PANS HANDLES MUST BE STAY OUT OF REACH OF BURNERS.
- MAKE SURE THE CONTAINER IS CENTERED WITH RESPECT TO THE BURNERS, IN THAT WAY YOU PREVENTS ACCIDENTS OR DAMAGE IN A SHORT PERIOD OF TIME OF YOUR GAS COOKTOP PARTS.
- AVOID EXCESSIVE FLUID SPILL OF THE VESSELS; THEY CAN TURN OFF THE FLAME OF BURNERS LEAVING GAS LEAK TO THE ENVIRONMENT.
- DON'T USE UNSTABLE COOKING POTS, WITH CONVEX BASE, CONCAVE BASE OR OUTGOING EDGES. ACCORDING THE TYPE BURNER AVOID USING VESSELS MINOR OR GREATER TO THE ESTABLISHED DIMENSIONS IN THE NEXT DATA TABLE.

BURNER TYPE	(Ø) DIAMETER OF COOKING POTS	
	minimum (mm)	Maximum (mm)
FAST	120	240
ULTRA FAST	120	260

TO USE CONTAINERS WITH A DIAMETER GREATER THAN THE MAXIMUM INDICATED REDUCE THE QUANTITY OF AIR THAT THE BURNER NEEDS, PRESENTING A BAD COMBUSTION AND A RISK OF CARBON MONOXIDE POISONING. IT CAN ALSO CAUSE PREMATURE DETERIORATION OF THE PARTS OF YOUR GAS COOKTOP.

- AVOID CONNECTING ANOTHER UNIT TO THE SAME OUTLET POWER WHEN USING YOUR ELECTRICAL COMPONENTS GAS COOKTOP, IT MAY CAUSE AND CREATE OVERLOAD SHORT CIRCUIT.

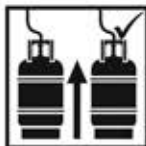
3.2.2. CARE OF TEMPERED GLASS.

- To keep the gas cooktop as new, clean spills or splashes as soon as possible, being careful to do so when the gas cooktop has cooled down.
- Wash with a damp cloth and mild soap or detergent, rinse with a damp sponge and dry with a flannel or use a glass ceramic cleaner.
- Do not use abrasive materials, or chemicals such as: Bleach or oven cleaners.
- Do not leave acidic or alkaline substances such as: Vinegar, salt or lemon juice on the gas cooktop, these can alter the brightness of the surface if they remain for a long time.
- Food scraps should be cleaned before they stick to the tempered glass surface.
- Prolonged use of the appliance may alter the color of the tempered glass surface due to the temperature it can reach.

3.3. HANDLING GAS CYLINDER HANDLING.

For proper use:

- Choose CYLINDERS in good condition.
- Handle them always vertically, DO NOT TURN, or INCLINE, even full, even voids.
- DO NOT to trust their management CHILDREN.
- Install in places with good ventilation.
- Keep cylinder valve closed when not using the appliance for long periods.



The most frequent causes for leaks are:

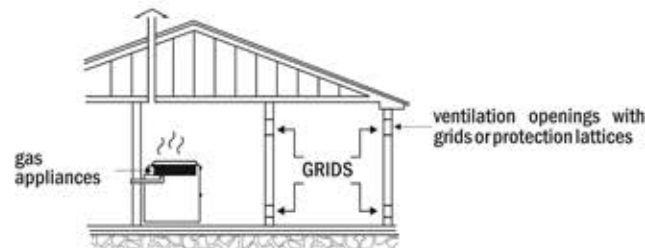
- Open valves, burners being turned off.
- Unions or faulty connections.
- Valves for use have deteriorated.
- Defective cylinders and regulators.
- Cylinder was turned (liquid waste).

.....! IMPORTANT!.....

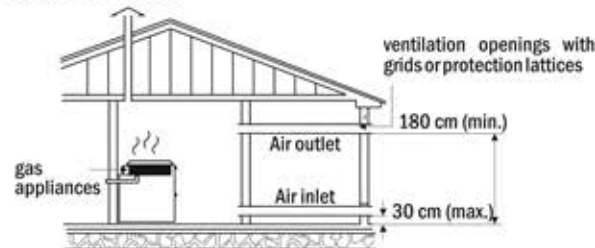
IF YOU SMELL GAS:

- DO NOT START ANY KIND OF FLAME.
- DO NOT OPERATE ELECTRIC SWITCHES OR ANY TYPE OF ITEM THAT MAY PRODUCE A SPARK.
- TURN THE STEP FOR CUTTING GAS.
- OPEN DOORS AND WINDOWS TO AIR THE CLOSURE.
- IMMEDIATELY CALL THE FIRE DEPARTMENT AND / OR USING GAS COMPANY SUPPLYING THE PHONE OF A NEIGHBOR, "DO NOT USE YOUR PHONE".

B. When grids get through to other space in the building on the same floor and aeration is achieved by drag, each grid must have a minimum free area equal to the greater value between 645 cm² or 22 cm² per 3412,14 Btu/h of aggregate rated power or combined of all gas appliances installed in the confined space. When grids get through to spaces on different floors, each grill will have a minimum area equal to 44 cm² per 3412,14 Btu/h of aggregate rated power or combined of all gas appliances.



C. When aeration is achieved through horizontal ducts that through directly to outer atmosphere each duct joint shall have a free area within 11 cm² for each 3412,14 Btu/h of aggregate rated power or combined of all gas appliances installed in the confined space.



2.6.SPECIFICATION FOR THE CONSTRUCTION OF GRIDS AND BLINDS FOR VENTILATION:

Permanent openings must be protected properly to prevent access of foreign material, rain or hail that may hinder airflow.

In the calculation of the grids note that only 60% of the total area of each opening is free space in the case than blinds and metal grids are used; or 20% of the total area of each aperture, for the case where trusses and wooden grids are used. If the openings are covered with mesh, the smallest dimension of the spaces must not be less than 6.3 mm.

EXAMPLE:

For a 4 burners gas cooktop, the heat capacity is 18436 Btu/h, taking the A case to the example we have:

$$\frac{18436 \times 6 \text{ cm}^2}{3412,14} = 33 \text{ cm}^2$$

Taking as an example the use of metal grids, then 60% of total free area, we calculate the total area of the grids as follows:

$$\frac{33 \text{ cm}^2 \times 100}{60} = 55 \text{ cm}^2$$

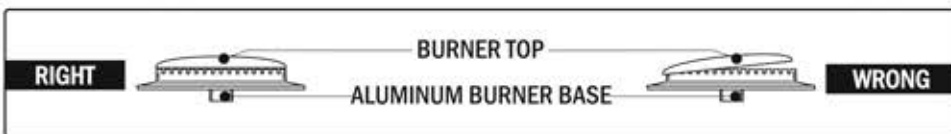
- Approximating, the minimum area of each of the grids will be of 36,92 cm², which approximately 6 cm of square side.
- For caloric demand, note your gas appliance nameplate it brings attached into the appliance.
- Perform this operation to calculate the area of the grids, according to the case where the enclosure where install your gas appliance is located. Note the restrictions indicated.
- See data for model calculation on page No. 1.

2.7. INSTALLATION AND LOCATION OF YOUR GAS APPLIANCE.

For the installation and proper functioning must comply with the following technical standards and technical regulations:

- Standard NFPA 54 (National Fuel Gas Code)
"Ventilation of premises where you install artefacts gas".
- Standard NFPA 54 (National Fuel Gas Code)
"Installation of gas domestic for cooking".
- Standard NFPA 70 (National Electrical Code).

2.7.1. CONSIDERATIONS.



- For gas cooktop models that have aluminum burner, note that if you incur in the wrong position as shown in the graph, based burner cause the aluminum to deform in a short period.
- Be sure to ensure good leveling of your gas cooktop to prevent the containers placed grills slide.
- Between the gas cooktop and the back wall should be a minimum distance of 50 mm to prevent the pipe or gas supply hose undergoes deformations.
- Do not install this or any other gas appliance in bathrooms, shower rooms, basements, bedrooms or places that allow the accumulation of an explosive mixture of gas - air, or high levels of combustion products.
- Do not install your gas appliance in a place that is exposed to strong air currents, they can turn off the burners.
- Flexible connections based elastomers should not be in contact with hot parts of your gas cooktop or passing through the exhaust of the gas cooktop, so DO NOT cross the hose behind the appliance.
- LOCATE your gas cooktop at a safe distance from the fridge or washing machine, can decrease the performance and lifetime of these.
- DO NOT place your gas cooktop NEAR WINDOW WITH CURTAINS or FUEL materials.
- The length of the flexible connection should be as short as possible and in any case must be greater than 1.5 meters.
- Your gas appliance should be located near the power outlet, in order not to use additional extensions.
- The burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil.



THE SECRET OF CLEANING AND MAINTENANCE IS IN THE PROPER PRODUCTS, PROCEDURES AND CARE TO HANDLE THE PRODUCT.



3.2.1. STAINLESS STEEL CARE.

Stainless steel is a material easy to care for. With proper cleaning can keep unchanged its original features.

For stubborn dirt begins with mild cleaning methods, be patient and repeat a reasonable number of times before resorting to harsher cleaning procedures.



- The best to conserve stainless steel are water, soap, soft, neutral detergent and ammonia-based removers diluted in warm water; apply them with a soft cloth or sponge fine nylon, rinse with water and dry with a soft cloth. Drying is important to avoid the presence of stains on the surface. Routine cleaning easily removes common stains from constant use.
- When routine cleaning is not enough, apply baking soda diluted household alcohol to form a paste, use a soft cloth or nylon brush.
- Use a soft bristle brush. To avoid scratching the surface must be made long, even strokes in the direction of the grain of the piece (avoid circular motions) finally rinse with water and dry with a soft cloth.
- Take a pre-wash with mild detergent and warm or hot water, or in a solution of ammonia based remover and water.
- If this does not remove burned or charred food deposits, use removers based on caustic soda. Follow the procedure for moving light stains and repeat it if necessary. If the stain persists, use nonmetallic fine abrasives. Finally rinse and continue routine cleaning.

PRECAUTIONS:

- AVOID contact surface of the stainless steel with: Products such as battery acid, muriatic acid, ink removers and similar, concentrated salt solutions, fat (mayonnaise, butter, etc.), or iron materials (knives, pans, steel wool, etc.), because they produce color changes and oxidation problems arise.
- Do not overheat the stainless steel when on it could have fallen products that can boil to dryness. This procedure creates difficult stains to remove deteriorating the surface and running the risk of damaging the finish. (Avoid large containers that can spread the flame to the stainless).
- Do not leave items of common steel or iron in contact with the steel, especially if they are wet or damp.
- Keep in mind that the substances that oxidize the steel are: muriatic acid, sulfuric acid, iodine, pure ammonia, bleach and chlorine derivatives.

NOTE: If your gas appliance has a stainless steel table, note that by normal use and transfer of heat from the burner to the table, it tends to become yellow in the burners, make further if are generated liquid spills and these are carbonized, this generates spots difficult to remove (This effect is not part of piece change by product warranty).

3.1.1. GAS COOKTOP WITH AUTOMATIC IGNITION.

Before the ignition, make sure the power source is connected to a power at 120 volts (60 cycles) and that is producing a spark in each of the spark plugs located on the burners. To turn on the burner, press and turn the knob and in the position of ignition indicated with the symbol "★", will activate the electronic system to light the burner; turn it to the maximum position, once the burner is on, continue turning and select the desired position according to the need.

⚠ IN THE EVENT THAT ACCIDENTALLY BURNER FLAME EXTINGUISHES, SWITCH OFF BURNER CONTROL AND NO ATTEMPT TO TURNING FOR AT LEAST A MINUTE.

3.1.2. GAS COOKTOP WITH ELECTRONIC IGNITION.

To turn on the burners, press the electronic ignition button (Ⓜ or ★) while pressing and turning the knob simultaneously up to low flame location, if the flame doesn't ignite, return the knob to the initial position and then try again to turn on the burner. once the burner is lit, stop pressing the button.

3.2. CLEANING AND MAINTENANCE.

The gas appliances (gas-powered devices) should receive periodic cleaning and complete maintenance every twelve months, in order to avoid gas leaks in joints and connections of the appliance.

⚠ BEFORE CLEANING YOUR GAS APPLIANCE, MAKE SURE IS COLD AND OFF THE ELECTRICITY.

Wear gloves to perform the following procedures:

- For enameled or painted parts of your gas appliance, such as surface burner, control panel; use hot soapy water on a soft cloth.
- For plastic parts of your gas appliance should NOT use solvents or products that are based on alcohols. As (isopropanol toluene, methylene chloride, methyl).
- For the burners and grates, use hot soapy water in a plastic scouring pad.
- DO NOT use anything that may scratch the surfaces of your gas appliance, such as screwdrivers, knives, etc.
- NEVER use ABRASIVE CLEANERS, or any kind of metal fibers, as these will permanently damage the surface of your gas cooktop.
- Do not use steam cleaners to gas appliances with electrical connections for power electronic ignition.
- For cleaning the oven use hot soapy water in a plastic scouring pad. You can also use commercial oven cleaner following the package instructions for that product. Be careful not to use products based on caustic soda for cleaning enameled parts.
- Keep the electrodes and the connections of the electronic ignition system well clean, preventing that accumulation of fat, water or food scraps prevent the passage of gas or spark ignition burners.
- To restore the shine on brass caps use a powder detergent and water with steel wool, or use products to shine metals get into the trade. It is normal that brass caps turn black after use.
- Keeping appliance are clear and free from combustible materials, gasoline, and other.
- Not obstructing the flow of combustion and ventilation air.
- Check the ignition of the pilot and the burner flames, these shall be of blue color and calm.



2.7.2. LOCATION.

- The countertop must have a hole to fix the gas cooktop according to the fixing width and the fixing depth of the gas cooktop and it must have 50 mm at the back and 330 mm of space free on the sides of this.
- Locate your gas cooktop in the box of the cabinet or worktop so that the power buttons are on the right side in the four positions (when applicable) or in front.
- Support the gas cooktop fins to the worktop, glue them or secure them to the cabinet.
- Make sure your gas cooktop is kept in an area free of any combustible material such as wood, paper, plastic. According to standard NFPA 54.

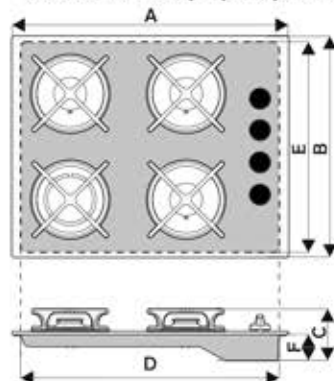
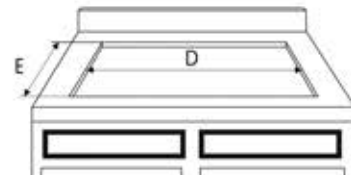
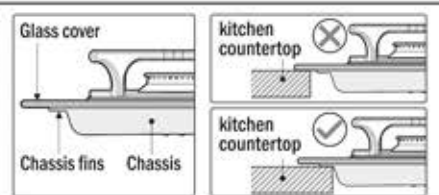


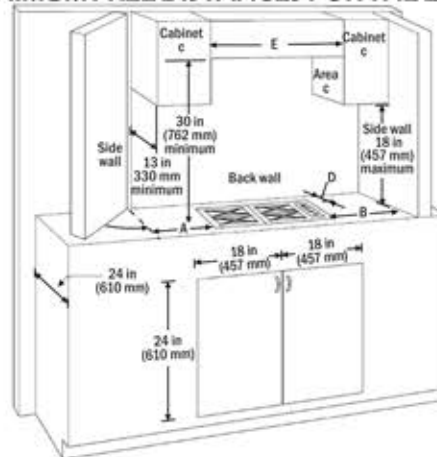
Image for explanatory purposes. The actual shape of the gas cooktop that you purchased may be slightly different from that picture. "The actual form will prevail"

MODEL	PRODUCT DIMENSIONS			INSTALLATION DIMENSIONS (hole for fixing the gas cooktop)		
	FRONT (A) cm.	DEPTH (B) cm.	HEIGHT (C) cm.	FRONT (D) cm.	DEPTH (E) cm.	HEIGHT (F) cm.
CG-4PLX	59,3	48,0	9,3	57,0	42,5	6,0
CG-401 V4C	60,0	48,0	11,9			
CG-401 V4D	60,0	48,0	11,9			
CG-401 V5C	60,0	51,0	11,9	57,0	49,0	6,0
CG-401 V5D	60,0	51,0	11,9	57,0	42,5	6,0
CG-401-3 (EA,EE,SE)	59,5	44,5	10,2	57,0	42,0	6,0
CG-501 Y (SS/SD/SC)	76,0	52,0	10,5	70,7	49,0	4,6
CG-601 Y (SS/SD/SC)	91,4	52,0	10,5	86,0	49,0	4,6
CM-305 Y (4D, 4S, 4U)	66,0	48,0	12,0	63,0	44,0	4,6

Keep in mind that space where you are going to locate the gas cooktop comply with the dimensions required in the attached table. Make sure that the appliance is resting on the cooktop chassis fins, the appliance should never resting on the glass cover. "If you do not comply with the request, you may suffer damages that are not covered by the warranty".



MINIMUM FREE DISTANCES FOR THE LOCATION OF THE GAS COOKTOP.

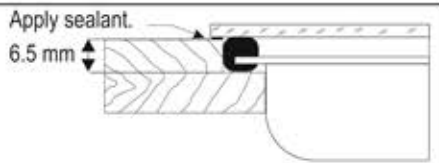


DISTANCES	Minimum distance	
	mm	in
A	330	13
B	330	13
D	50	2
E	Not less than nominal width of appliance	

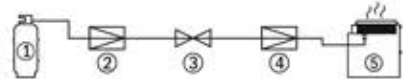
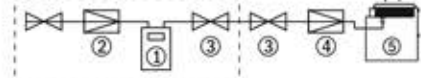
A minimum free distance of 150 mm must be ensured between the bottom of the gas cooktop and any piece of furniture or object on the bottom of the recess

NOTE:

If you want your gas cooktop to be with the glass table only in view, make a stepped cut as indicated in the next figure so that your gas cooktop is included in the kitchen counter.

**2.8. GAS SUPPLY CONNECTION.**

- It is necessary for all operations related to installation be carried out by an installer, the gas company or by authorized personnel of our technical service.
- Before or after doing any civil or carpentry work on the enclosure where are installed gas appliances, you must notify the company that supplies gas service.
- Before connecting your gas appliance, you must probe that it is regulated to the type of gas supplied. (If you need to convert your gas cooktop to another type of gas, follow the instructions in Chapter 4 of this manual).
- Turn off the gas supply of your home and do not open until you finish connecting your gas appliance.
- Connect the gas inlet pipe of your cooktop to the gas inlet line coming from the cylinder or from the gas supply network. It can make the connection using rigid or flexible tubing or hose for gas. (Only is allowed the use of a hose for "flexible" gas). Use fitting 3/8 NPT.
- Flexible connections must be installed so that is no present constriction that obstruct the flow of gas, should not be subjected to tensile stresses and must be placed so as not to suffer mechanical damage (rubbing or imprisoned for drawers, doors or any space susceptible congested).
- For connection should take into account the Standard NFPA 54 (National Fuel Gas Code) "INSTALLING GAS APPLIANCES FOR COOKING" where are described the characteristics of the required connectors (pipes or hoses).
- A manual shutoff valve between the gas outlet and the gas appliance must exist.
- Sealants used in connections must be chemical lock, anaerobic or Teflon tape for gas type.
- **A manual valve shall be installed in an accessible location in this gas line external to the appliance for the purpose of turning on or shutting off gas to the appliances.**
- After installation, check with soapy water pipe joints, for leaks and correct if any. NEVER use matches or any flame.

L.P.G. INSTALLATION**NATURAL GAS INSTALLATION**

1. GAS CILINDER (L.P.G) OR NATURAL GAS METER.
2. PRESSURE REGULATOR.
3. MANUAL VALVE.
4. SECOND STAGE PRESSURE REGULATOR.
5. GAS COOKTOP.

The heat power generated by the gas cooktop, according requirement standard BS EN 30-1-1:
Gas flow calculated at sea level at reference conditions (15 °C, 1013.25 mbar as BS EN 30-1-1). Tolerance and associated power flow $\pm 8\%$).

2.9. ELECTRICAL CONNECTION.

WARNING:
DISCONNECT THE ELECTRICAL SUPPLY BEFORE SERVICING THE APPLIANCE



The appliance must be electrically grounded in accordance with local codes or NFPA 70 (NATIONAL ELECTRICAL CODE) or CSA C22.1-02 (CANADIAN ELECTRICAL CODE).

Your gas cooktop is ready for use, however for any connection we advise you to employ or consult qualified personnel. Before connecting, observe the following instructions:

1. Use an independent power line, this line must be connected to an automatic circuit breaker, using the appropriate wires according to the power of your gas cooktop.
2. The power cable must be connected to a line with a mandatory grounding pole, this protects your gas cooktop in case of overload in the power lines and prevents the furniture plate in gas cooktop is energized, preventing accidents.
Your gas cooktop counts with three pin plug, this must be connected to an outlet of same characteristics, never cut and disable the grounding round pin plug, neither use adapters that eliminate their use, damages that do not cover the warranty may occur
3. Check that the voltage indicated on the nameplate or label is the same as the voltage in your home.
4. Avoid connecting another appliance to the same outlet as your gas cooktop, which can cause overloads and short circuits. If your gas cooktop has electronic ignition, make sure it is plugged into a 120-volt (60-cycle) outlet.
5. **During a power failure no attempt should be made to operate the appliance, because the appliance can to have damage or the persons can to result hurt.**

3**OPERATING AND MAINTENANCE INSTRUCTIONS INTENDED TO THE USER**

- Before using your gas appliance make sure that the enclosure where you will install, meets the ventilation air requirements of clause 2.5. of this manual according to the standard NFPA 54 (National Fuel Gas Code).
- After connecting the gas supply, either the cylinder or network, verify that all the knobs are in the off position and turn on your gas appliance gas.



"MAKE SURE THE KITCHEN IS WELL VENTILATED, KEEP OPEN SPACES FOR NATURAL VENTILATION".

3.1. BURNER IGNITION.

YOUR NEW GAS APPLIANCE IS EQUIPPED WITH SAFETY VALVES, THEREFORE THE KNOB MUST BE PUSHED AND THEN TURNED. IF YOU FORCE THE TURN CAN TURN WITHOUT PUSHING YOU CAN BREAK THE PIN OF INSURANCE AND REMAINING OUT OF WARRANTY.

