



Built-in Gas Cooktop

Live Smart, Better Life!

GHSS915

Instruction / Installation Manual

☎ 1 (844) 334-4203

🌐 www.thermomate.com

✉ support@thermomate.com

📍 3330-A Marathon Ct Charleston, SC 29418

YOUR SAFETY AND THE SAFETY OF OTHERS ARE VERY IMPORTANT.

Before use, please read and follow all safety rules and operating instructions. And save for local gas and electrical inspector's use.



WARNING

If the information in this manual 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.



WARNING

Gas leaks cannot always be detected by smell.

Gas suppliers recommend that you use a gas detector approved by UL or CSA. If a gas leak is detected, follow the "What to do if you smell gas" instructions above. Leak testing of the appliance shall be conducted according to the manufacturer's Instructions.

Important Safety Instructions

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using cooktop, follow basic precautions, including the following:

- **CAUTION** – Do not store items of interest to children in cabinets above the cooktop – children climbing on the cooktop to reach items could be seriously injured.
- **Proper installation** – The cooktop, when installed, must conform with state or other codes or, in the absence of such codes, with the Standard for Recreational Vehicles, ANSI/NFPA 1192.

- Injuries may result from the misuse of the cooktop such as stepping, leaning, or sitting on the top surface.
- Maintenance – Keep cooktop area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Not obstructing the flow of combustion and ventilation air.
- Storage on the cooktop – Flammable materials should not be stored on or near surface.
- Top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil.

IMPORTANT: This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non-domestic application and therefore **cannot** be used in a commercial environment. The appliance guarantee will be void if the appliance is used within a non-domestic environment i.e. a semi commercial, commercial or communal environment.

WARNING: The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).



WARNING

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

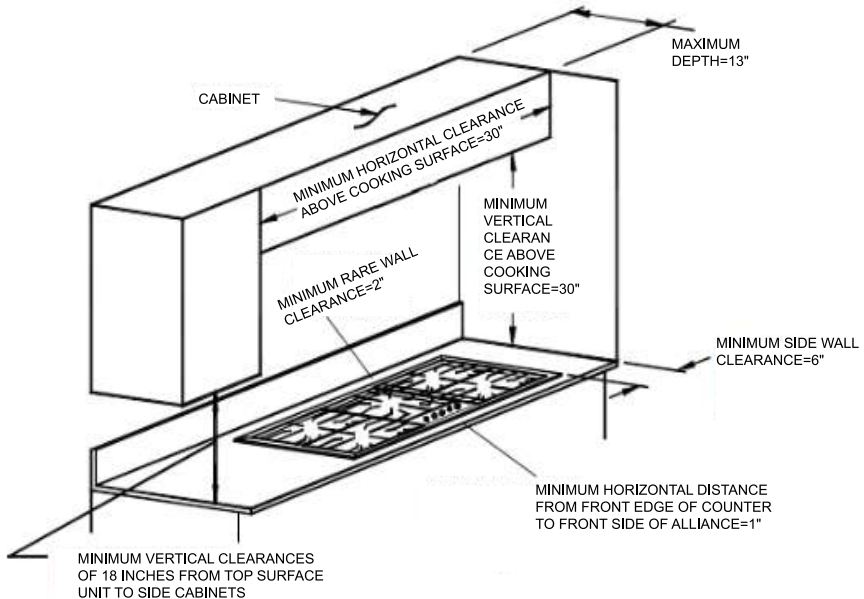
Installation

Installation and service must be conducted by qualified/licensed technician, in accordance with national & local regulation. Failure to comply will void the product warranty.

- Always disconnect the appliance power before installation & maintenance.
- These cooktops are designed to be dropped into counter top measuring >24 inches in depth.
Please use the “Cutting size board” (cardboard packed in the box) to outline & cut hole in counter top.
- Minimum vertical clearances of 18” from top surface unit to side cabinets.

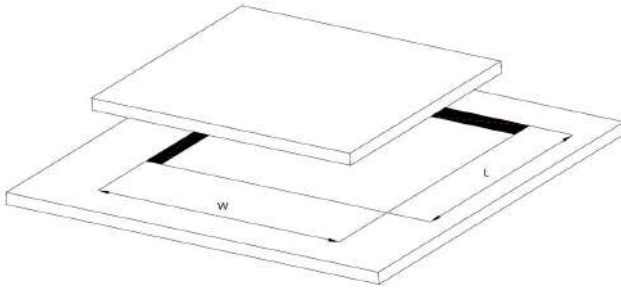


- Minimum horizontal distance(S) from sides and back of appliance to adjacent vertical combustible walls extending above the top panel, 6" from the left side, 6" from right side, 2" from rear wall.
- Minimum clearance to combustible construction centered above cooking surface: Vertical 30", Horizontal 30".
- The unit overhead cabinet maximum depth: 13".
- Minimum Horizontal Distance from front edge of counter to front side of appliance: 1".



Countertop Cutout Dimension

Always consult the countertop manufacturer for specific installation instructions or requirements.



Model	Cut Out Dimension(W X L)
GHSS915	32.6" x 18.5"

A cardboard with cut out hole size is packed in each box. Please use it to outline & cut hole in the counter top. Do not attempt to cut the hole before you received the unit & measure its cut out size.

Cooktop Installation

Foam Tape-A foam tape is provided to seal the cooktop edges to the counter-top. Turn the cooktop upside down and apply the tape to the bottom edges of the frame. The tape should be approximately 1/16" from the edge of the frame sides and back, see Fig. 2.

NOTE: Do not use caulking or compound to seal cooktop to countertop. The cooktop must be removable if service is required.

Fastening Cooktop

- Slot the cooktop into position.
- Position the cooktop in the recess and secure by means of the brackets as shown in Fig. 3(for 1.2" to 1.6" thick countertop).

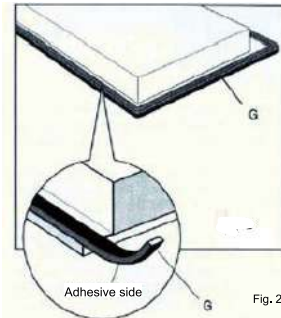


Fig. 2

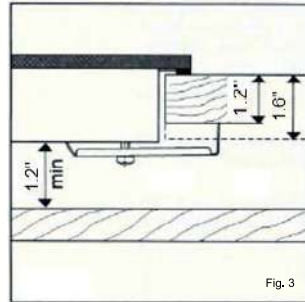
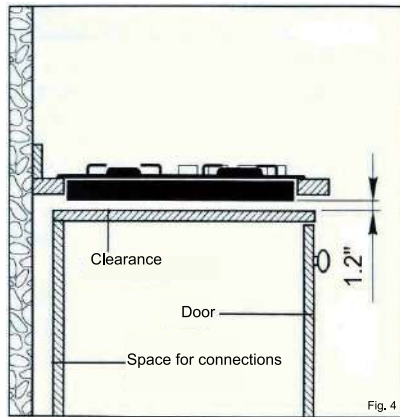


Fig. 3



Installation In Kitchen Cabinet With Door

It is recommended that a 1.2" clearance be left between the cooker top and the fixture surface (Fig. 4).



NOTE: The adjacent furniture and all materials used in installation must be able to withstand a minimum of 185°F above the ambient temperature. However, certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discoloration at temperatures below 185°F.

Connect The Cooktop To Gas

Shut off the main gas supply valve before disconnecting the old cooktop and leave it off until the new hook-up has been completed. Don't forget to relight the pilot on other gas appliances when you turn the gas back on. Never use an old connector when installing a new cooktop.

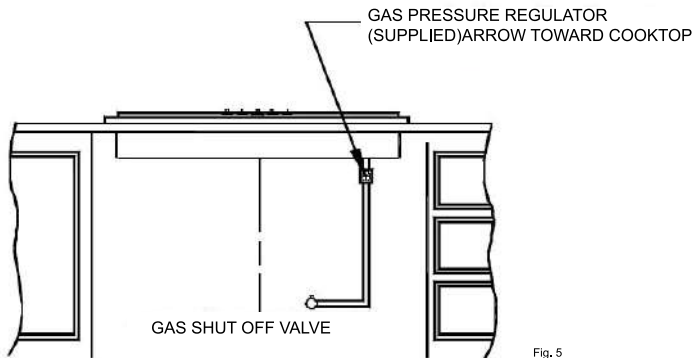


Fig. 5

Instruction For Gas Regulator

1. Product Features: the fixture surface(Fig. 4).

This product is a low-pressure pipeline regulator valve, built-in regulator for gas products.

THIS REGULATOR IS SET TO Natural Gas(NG) USE. If user wants to set to LIQUEFIED PETROLEUM GAS(LPG) use, it needs to be set manually, detail see below instruction.

Operating temperature: -68 ~124.7°F

Inlet pressure setting: of natural gas 7in.wc; of liquefied gas 11in.wc.

2. The performance parameters of the following table:

Outlet Pressure (LPG)	Outlet Pressure (NG)	Inlet Side Screw	Shipped State
10±0.5 in.wc	5±0.3 in.wc	1/2NPT	same as cooktop model

NOTE: Default setting, LPG regulator is with a RED bar mark. NG regulator is without it.

3. Installation method:

User to install the external gas hose, threads can be coated with appropriate amount of sealant to seal. User can also choose other sealing methods such as pipe thread sealing tape.

Gas regulator inlet/outlet valve pipe thread size is ½" NPT(North America Standard).

After installation, open the gas source switch, and check valve body with soap and water connections for leakage test.

4. The gas kinds of conversion method:

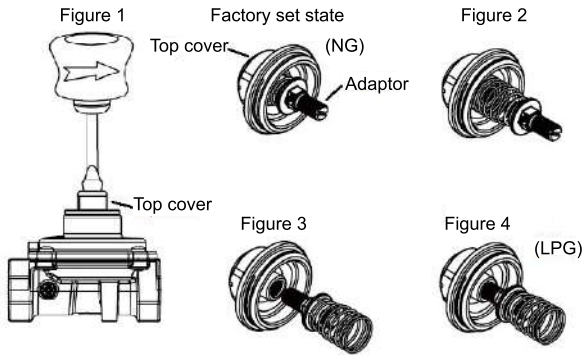
THIS REGULATOR IS SET TO NG USE ONLY. Please follow instructions below if user want to convert to LPG use.

- Use tools to turn counterclockwise to open the top cover(Figure 1)
- Turn adapter pin inside counterclockwise to release it from top cover assembly(Figure 2).
- Take out the adopter pin & flip it, such that the spring faces outward(Figure 3).
- Screw the adopter pin back into top cover assembly. Then put the top cover back onto the regulator(Figure 4).
- Please ensure to screw the top cover back on very tightly to well seal. Apply sealant when needed.

NOTE: Conversion is operated on top cover assembly only.

DO NOT adjust the regulator valve body to alter factory setting.





5. Warning:

Regulator valve outlet pressure is set at the factory, please do not temper its setting/structure.

Under all circumstances please have licensed plumber/technician to support the installation

If you find an abnormality of the regulator valve, stop use it and contact thermomate.

Do not attempt to modify this pressure regulator without consensus from thermomate.

Start Up Test

Leak test

To prevent gas leaks, put pipe joint compound on, or wrap pipe thread tape with Teflon around, all male(external) pipe threads.

Install a manual gas line shut-off valve in the gas line in an easily accessed location outside the range. Make sure everyone operating the range knows where and how to shut off the gas supply to the cooktop. See Fig. 5

- Install male 1/2" flare union adapter to the 1/2" NPT internal thread at inlet of regulator. Use a backup wrench on the regulator fitting to avoid damage.
- When installing the range from the front, remove the 90° elbow for easier installation.
- Install male 1/2" or 3/4" flare union adapter to the NPT internal thread of the manual shut-off valve, taking care to back-up the shut-off valve to keep it being turned .
- Connect flexible metal appliance connector to the adapter on the cooktop. Position cooktop to permit connection at the shut-off valve.

- When all connections have been made, make sure all cooktop controls are in the off position and turn on the main gas supply valve. Use a liquid leak detector at all joints and connections to check for leaks in the system.



WARNING(FIRE HAZARD):

DO NOT use a flame to check for gas leaks.

Electrical Connection

120volt, 60 Hertz, properly grounded dedicated circuit protected by a 10A circuit breaker or time-delay fuse.

NOTE: Use of automatic, wireless, or wired external switches that shut off power to the appliance are not recommended for this product.

Extension Cord Cautions

Because of potential safety hazards associated with certain conditions, we strongly recommend against the use of an extension cord. However, if you still elect to use an extension cord, it is absolutely necessary that it be a UL-listed, 3-wire grounding-type appliance extension cord and that the current carrying rating of the cord in amperes be equivalent to, or greater than, the branch circuit rating.

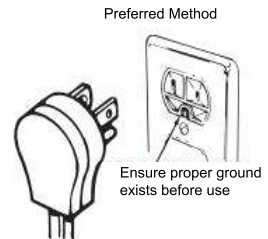
Grounding – Importance

For personal safety, this appliance must be properly grounded.

The power cord of this appliance is equipped with a three-prong(grounding) plug which mates with a standard three-prong grounding wall receptacle to minimize the possibility of electric shock hazard from this appliance.

Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle.

Do not, under any circumstances, cut or remove the third(ground) prong from this power cord.



Install Burner Heads

- Being sure that the tabs on burner head are aligned and inserted into notch of burner base on cooktop. Assemble center burner, when used, as shown in Fig. 6.

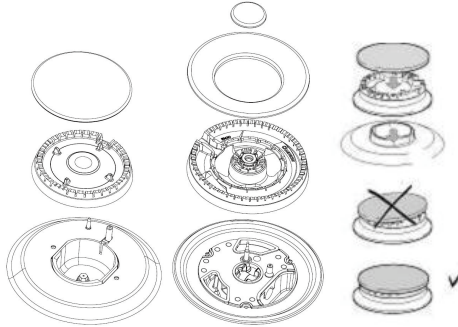


Fig. 6.

Install Grate

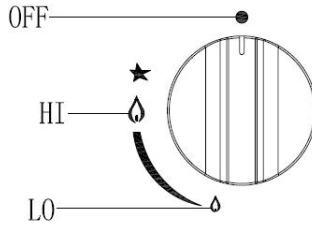
- Grate is located by positioning locating fingers on burner base holder.

Control Test

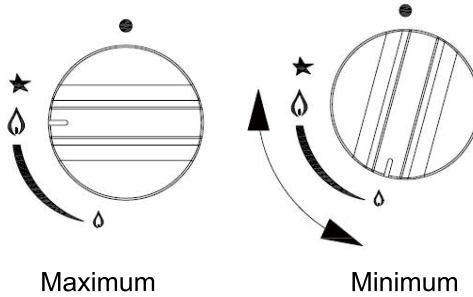
- Check to see that all controls are in the off position.
- Turn controls on to check unit operation.
- Turn controls off after checking operation.

How To Use The Cooktop Gas Burners

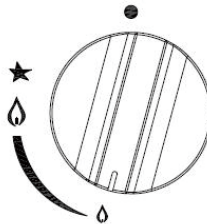
Gas flow to the burners is adjusted by turning the knobs which control the valves. Turning the knob so that the indicator line points to the symbols printed on the panel achieves the following functions:



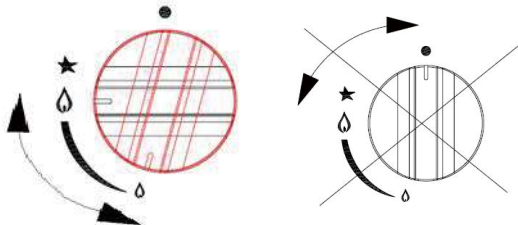
- When knob is rotated to the maximum position it will permit the rapid boiling of liquids, whereas the minimum position allows the simmer warming of food or maintaining boiling conditions of liquids.



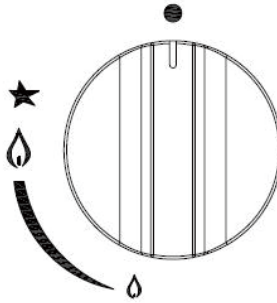
- To reduce the gas flow to minimum, rotate the knob further counter-clockwise to point the o Lo Position.



- Other intermediate operating adjustments can be achieved by positioning the indicator between the HI and Lo positions, and never between the HI and OFF position.

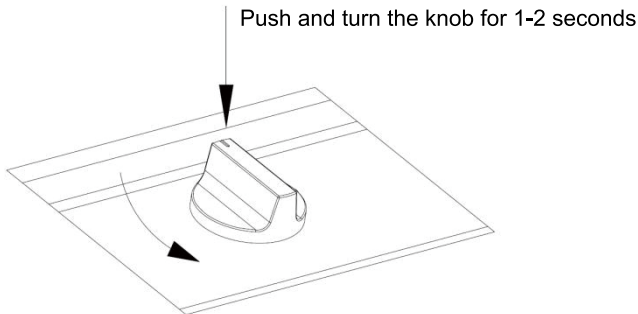


- When the range is not being used, set the gas knobs to their OFF positions and also close the gas shut-off valve placed on the main gas supply line.



Burner Ignition

- Any film or stickers on the cooktop surface should be removed before use.
- All operations are performed by means of all control knobs. Knob controls electric ignition, safety device & flame level.
- To ignite, push and turn the knob for 1~2 seconds in a counterclockwise direction up to the HI position(Maximum rate), push in and hold the knob until the flame has been lit. The sparks produced by internal igniter will light the designated burner.



During a power failure, the burners will not light automatically. In an emergency, a cooktop burner may be lit with a match by following the steps below:

**WARNING**

Lighting gas burners with a match is dangerous. You should match light the cooktop burners only in an emergency.

On models so equipped, check to be sure the cooktop is in the **unlocked** position.

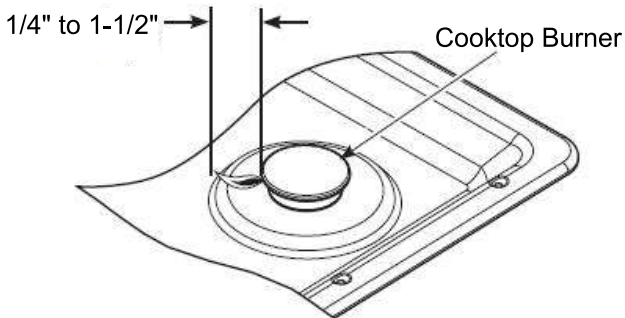
1. Light a match and hold the flame near the burner you want to light.
Wooden matches work best.
2. Push in and turn the control knob slowly. Be sure you are turning the correct knob for the burner you are lighting.

NOTE: If the burner does not light within five seconds, turn the knob off and wait one minute before trying again.

- The burner flames
Turn each burner on. Flames should be in color blue with no trace of yellow. The burner flames should not flutter or blow away from the burner. The flame should be no less than 1/4" on the lowest setting and no greater than 1-1/2" on highest setting.

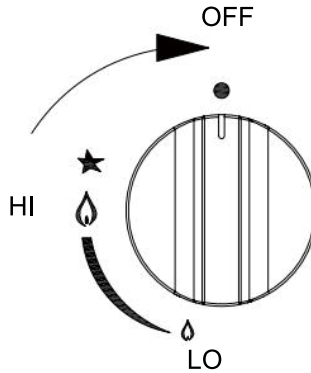
**WARNING**

If you attempt to measure the flame, please use caution. Burns could result.



- In the event that the local gas supply conditions make it difficult to light the burner in the HI position, try again with the knob in Lo position.
- To re-light the burner, return the knob to the OFF position and repeat the operation for light.
- To shut off burner, turn the knob in clockwise direction, to OFF position.





Chose Of The Burners And Pans

For greater efficiency and lesser gas consumption, use the pots and pans with the right diameters of the burners. Avoid having flames extending out from underneath the pans (refer to the table). A smaller diameter pot or pan placed on a larger burner does not necessarily mean that the boiling conditions are reach quicker.

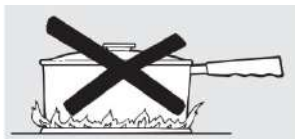
Table of recommended pans	
Burner	Ø Pan diameter inch
Auxiliary	From dia. 3.2 to dia. 5.5
Semi rapid	From dia. 5.5 to dia. 7.9
Rapid	From dia. 20 to dia. 28
Triple ring	Above dia. 26

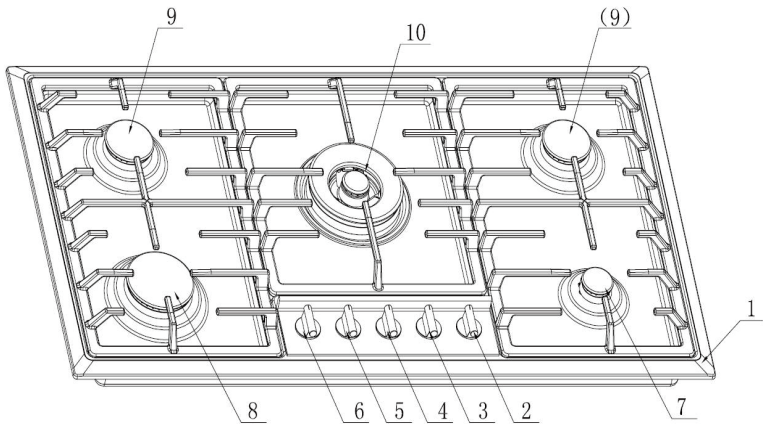
How to Select the flame size

For safe handling of cookware, never let the flames extend beyond the edge of the cookware.

Watch the flame, not the knob, as you reduce heat. The flame size on a gas burner should match the cookware you are using.

Any flame larger than the bottom of the cookware is wasted and only serves to heat the handle.





- | | |
|-----------------------------------|-----------------------------------|
| 1. Panel | 2. Knob for Auxiliary Burner |
| 3. Knob for Rapid Burner | 4. Knob for Wok Burner |
| 5. Knob for Semi-Rapid Burner(LR) | 6. Knob for Semi-Rapid Burner(LF) |
| 7. Auxiliary Burner | 8. Rapid Burner |
| 9. Semi-Rapid Burner | 10. Wok Burner |

Cleaning And Maintenance

Cleaning

IMPORTANT: Before any operation of cleaning and maintenance disconnect the appliance from the electrical supply. It's advisable to clean when the appliance is cold and especially for cleaning the enameled parts.

- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- Burner & grids can be removed and cleaned with appropriate detergent. After cleaning it is very important to check that the burner flame distributor **F** and the cap **C** are correctly repositioned. Also, check the electrode **S** & Thermocouple are clean to ensure trouble-free sparking.

Stainless steel can be stained if it's in contact with highly calcareous water or aggressive detergents (containing phosphorous). It is recommended these parts be cleaned with water and then dried well.



Correct Replacement Of The Burners

All burner caps and burner bases should be properly installed before operating the cooktop, Check that each burner has the right size head and cap.

- Burner caps and heads are included with your cooktop.
- Always match the burner head size to the cap size.
- Always line up the hole in the burner head to the electrode.

It's very important to check that the burner flame distributor **F** and the cap **C** are correctly repositioned. Failure to do so can cause serious problems. Also, check the electrode **S** & Thermocouple are clean to ensure trouble-free sparking.

Troubleshooting

It may occur that the cooktop does not function or does not function properly. Before calling customer service for assistance, lets see what can be done. Check to see that there are no interruptions in the gas and electrical 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 the movable parts that make up the burner are mounted correctly.
- There are no droughts around the cooking surface.

The flame does not stay lighted on the model with the safety device. Check to make sure that:

- You press the knob all the way in.
- You keep the knob pressed in long enough to activate the safety device.
- The gas holes are not clogged in the area corresponding to the safety device.

The burner does not remain on when set to "Low".

Check to make sure that:

- The gas holes are not clogged.
- There are no droughts near tire cooking surface.
- Tile minimum has been adjusted correctly(see the section entitled, "Minimum Regulation").



The cookware is not stable.

Check to make sure that:

- The bottom of the cookware is perfectly flat.
- The cookware is centered correctly on the burner or electric hot plate.
- The support grids have not been inverted.



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