

FURRION

24" Gas Cooktop

Instruction Manual
Manuel d'instructions
Manual de instrucciones

Model/Modèle/Modelo:
FGHD4L2R-SS



* Picture shown here is for reference only.

Thank you for purchasing this Furrion® product. Before operating your new product, please read these instructions carefully. This will ensure safe use and reduce the risk of injury. This instruction manual contains information for installation, maintenance of the product and safe use.

Please keep this instruction manual in a safe place for future reference. Be sure to pass on this manual to any new owners of this product.

The manufacturer does not accept responsibility for any damages due to not observing these instructions.

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 appliance.**
- **WHAT TO DO IF YOU SMELL GAS:**
 - **Do not try to light any appliances.**
 - **Do not touch any electrical switches.**
 - **Do not use any phone in your building.**
 - **Clear the building of all occupants.**
 - **Turn off the LP container valve or main container.**
 - **Immediately call your gas supplier from outside of your building for instructions.**
 - **If you cannot reach your gas supplier, call the fire department.**
- **Have the gas system checked and leakage source corrected by a qualified installer, service agency, manufacturer, dealer or the gas supplier.**

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Explanation of Symbols

This manual has safety information and instructions to help you eliminate or reduce the risk of accidents and injuries. Always respect all safety warnings identified with these symbols. A signal word will identify safety messages and property damage messages, and will indicate the degree or level of hazard seriousness.

DANGER

Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

WARNING

Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

CAUTION

Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate personal injury, or property damage.

Important Safety Instructions

Before installing and using this new appliance which is easy to operate though, it is important to read this Instruction Manual through carefully. It provides information for a safe installation, use and maintenance. Keep this Instruction Manual in a safe place for future reference.

NOTE: The pictures shown in the figures in this Instruction Manual are purely indicative.

DANGER

- The installation of all-gas and combination appliances must comply with the National Standards in force.
- The appliance must only be used for what it has been made for: **"Cooking for Residential Use Only!"** Any other uses are considered as improper and dangerous.
- A separate circuit serving only the appliance is recommended. And use sockets that cannot be turned off by a switch or pull chain.
- Never clean any parts of the appliance with flammable fluids, fumes of which can cause hazards of fire or explosion.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliances, fumes of which can cause hazards of fire or explosion.
- Unplug the appliance from socket or disconnect power source before cleaning or maintaining it, otherwise electrical shock or even death may be caused.
- Electrical grounding instructions - the appliance must be installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA No. 70 (Latest Edition) and local electrical code requirements.
- Do not carry out cleaning or maintenance operations on the appliance unless its power supply is totally shut off.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified personnel in order to avoid a hazard.
- If you are using a socket near the appliance make sure that the cables of electrical appliances you are using do not touch and are far enough away from all hot parts of the appliance.
- To prevent appliance damage, short circuit, electric shock or any other possible hazards, the installation, maintenance and repair should ONLY be carried out by qualified personnel. DO NOT attempt to repair the appliance by yourself!

DANGER

Important Precautions and Recommendations for Use of Electrical Appliances:

- Use of any electrical appliance must follow a series of fundamental rules. In particular:
- Never touch the appliance with wet hands or feet;
- Do not operate the appliance barefooted;

Electrical Grounding Instructions:

- **FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.**
- This appliance is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded socket. Do not cut or remove the grounding prong from the plug.
- **Do not under any circumstances cut or remove the third (ground) prong from the power plug. Electrical installation should comply with national and local codes.**

WARNING

- The installation adjustments, conversions and maintenance of the gas cooktop must be carried out by qualified personnels. Improper installation, adjustments, alterations, services or maintenance can result in property damage, personal injury or death. For any problems or doubts, please consult a qualified personnel, service agency or gas supplier.
- Keep cooktop area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- 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 appliance.

⚠ WARNING

- When the burners or plates are in use do not leave them unattended and make sure there are no small children in the vicinity. Check that pan handles are positioned correctly and always keep an eye on the pan whenever oils or fats are used as they are easily inflammable. Do not use spray cans near the appliance when it is in use.
- If the built-in Cooktop has a lid, before opening the lid remove any food deposits from its surface.
- If the built-in Cooktop has a crystal glass lid, it can explode if heated. Turn in "**OFF**" position all the burners (full disk symbol on control panel) and switch off all plates; let the Cooktop become cool before closing the lid.
- If you see any cracks on the surface of the plate, disconnect the appliance from the mains immediately.
- After you have used the appliance make sure that all the controls are in "**OFF**" position (full disk symbol on control panel).
- Carry out the connection avoiding all kinds of stress to the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not store items of interest to children in the cabinets above the cooktop. Children should not be left alone or unattended in the area where appliance is in use.
- Do not allow children to climb or play around the cooktop. They should never be allowed to sit or stand on any part of the appliance. Children climbing on the cooktop to reach items could be seriously injured.

⚠ CAUTION

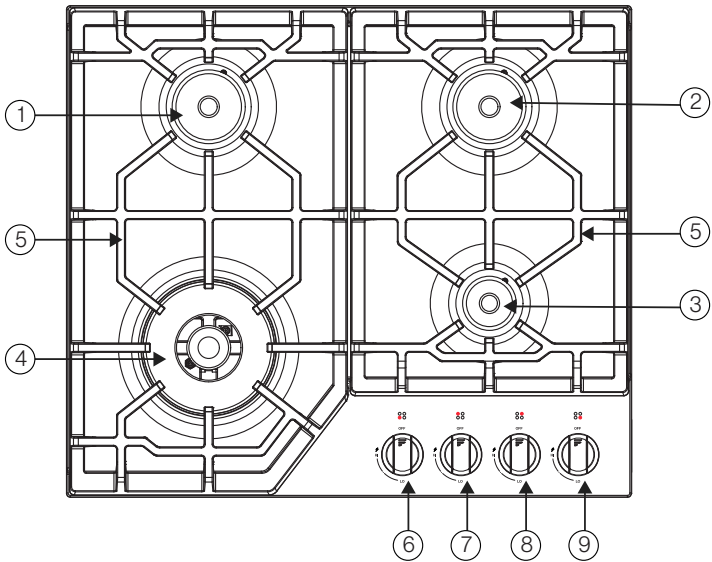
- When you have finished using the appliance check that all the controls are in the off or closed position and Furrion logo  of the knob corresponds to the **OFF** serigraphy on the front panel.
- Do not wear loose-fitting or hanging garments while using the appliance. Do not let clothing or other flammable materials contact hot surfaces.
- Do not heat unopened food containers. Buildup of pressure may cause the container to burst and result in injury.
- Do not use aluminum foil to line any part of the cooktop, use aluminum foil only to cover food during cooking. Improper installation of these liners may result in risk of electric shock, or fire.
- Utensil handles should be turned inward and not extend over adjacent surface burners. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners.
- When heating fat or grease, watch it carefully. Fat or grease may cause fire if heated too hot.
- Smother grease fires with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.

i IMPORTANT

This cooktop is factory set for use with NG (Natural Gas). If you wish to use LPG (Liquid Propane), call a licensed professional to install the LPG conversion kit (included).

Save these instructions for future reference!

Product Overview



Item	Part Name	
①	Rear Left Semi-Rapid gas burners (SR)	
②	Right Semi-Rapid gas burners (SR)	
③	Auxiliary gas burner (Aux)	
④	Wok burner	
⑤	Grate	
⑥		Burner adjustment for Auxiliary gas burner (Aux) ③
⑦		Burner adjustment for Left Semi-Rapid gas burners (SR) ①
⑧		Burner adjustment for Right Semi-Rapid gas burners (SR) ②
⑨		Burner adjustment for Wok burner ④

Burner Nozzles and Power Output Table

Burner Position	Max. Output (Btu)	Min. Output (Btu)	NG		LPG	
			Nozzle D (mm)	Pressure (W.C.)	Nozzle D (mm)	Pressure (W.C.)
① & ②	Max: 6,000	Min: 1,560	1.18	4"	0.75	11"
③	Max: 3,400	Min: 930	0.88		0.57	
④	Max: 12,000	Min: 3,820	1.8		1.05	

- The burners are graduated in their size and rating to provide the exact heat required for every style of cooking.
- The burners can be equipped with Flame Safety Device (FSD = Thermocouple Fig. 5).
- On the top of each knob there is a printed diagram showing to which burner or heating element it refers.

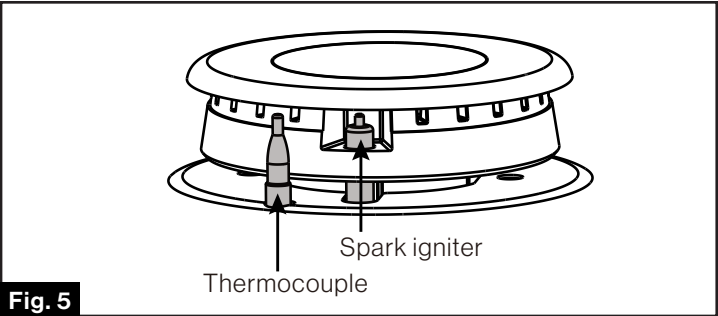
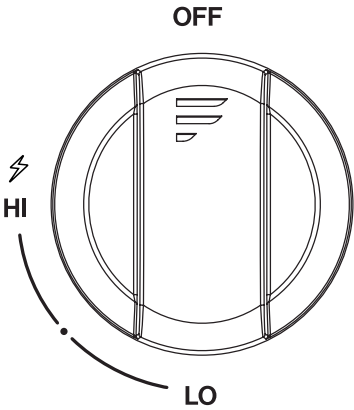


Fig. 5

Control Knob



Item	Description
OFF	OFF position (full disk)
	Ignite
HI	Maximum position (big flame)
LO	Minimum position (little flame)

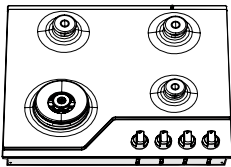
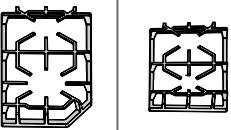
Installation

What's in the Box

⚠ CAUTION

The packaging materials used (cardboard, bags, polystyrene foam, nails ...) should not be left anywhere within easy reach of children as they are a potential hazard source.

Make sure you have the following listed items included in the packaging. If any item is damaged or missing, contact your dealer.

Part	Description	Quantity
	Main Body	1
	Cooking Grates	2
	Regulator	1
	Nozzles for LPG	4
	Clamping Brackets	4
	Screws: M4 x 10mm-For Clamping Brackets	4
	Conversion Label	1
	Instruction Manual	1
	Warranty Leaflet	1
	Conversion Kit	1

Tools You Will Need (Not Provided)

Part	Description
	Electric drill (Bit size: 3mm)
	Safety goggles
	Gloves
	Adjustable wrench
	Tape measure
	Pencil
	Phillips screwdriver
	Flat Blade (2mm width and 5mm high)
	Cutting knife
	7mm nut sleeve
	7mm nut driver

Ventilating the Rooms

- The room where the appliance is installed must be permanently ventilated so as to guarantee correct functioning according to the National Rules in force. The quantity of air needed is that required for a regular combustion of the gas and for the ventilation of the room and whose volume must be no less than 706.3 cu. ft. The natural flow of air must be directly through permanent openings in the walls (that go through to the outside) of the room to be ventilated with a minimum cross free section of 15.5 sq.in for appliance fitted with the Flame Safety Device (FSD) on each burner (see A of Fig. 1). These openings must be positioned so they cannot be never obstructed.
- Indirect ventilation is also allowed by taking air from rooms adjacent to the one to be ventilated, strictly complying with the prescriptions of the National Rules in force.

Location and Aeration

- Gas appliances must always discharge the products of combustion through extractors connected to flues or directly to the outside (see B of Fig.1). If it is impossible to use an extractor, a fan installed on the window or on a wall facing the outside is allowed and should be switched on every time the appliance is used (see B of Fig.1), provided the rules and regulations in force relating to ventilation.
- (*) Air inlet - minimum section 15.5 sq. in.

⚠ WARNING

- When a gas appliance is being used it produces heat and humidity in the room where it is installed. For this reason the room must be well ventilated, keep the natural ventilation openings free (fig. 6) and switch on the mechanical aeration system (suction hood or electric fan (see B and C of Fig. 1).
- If the cooker is used for a long time, additional aeration may be necessary, for instance, opening a window, or a more effective aeration by increasing the power of the mechanical system if there is one.

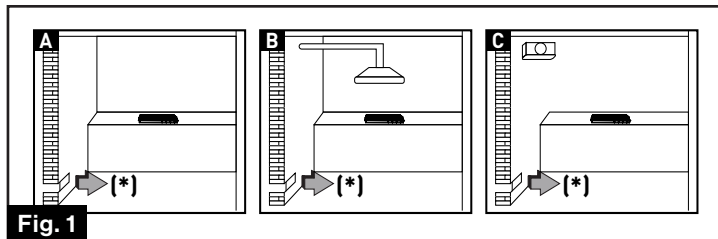


Fig. 1

Cut-out Preparation

The measurements of the cavity made in the top of the modular cabinet and into which the Cooktop will be recessed are indicated in Fig. 2. Cupboards or hoods have to maintain a least distance of 30 inches from the top (see dimension C in Fig. 2).

⚠ CAUTION

CLEARANCE TO COMBUSTIBLE CONSTRUCTION:
A Minimum of 4½" (114mm) from the sides (see D and E dimension in Fig. 2) and a minimum of 2½" (64mm) from the front and back (see G and F dimension in Fig. 2) must be maintained from the cooktop above and below the cooking surface to adjacent vertical combustible construction.

i IMPORTANT

Under the Cooktop it is necessary to always apply a panel of separation in wood, positioned to a least distance of 2¾ inches by the bottom of the same, which has to easily be removable to allow possible operations of maintenance (Fig. 2)

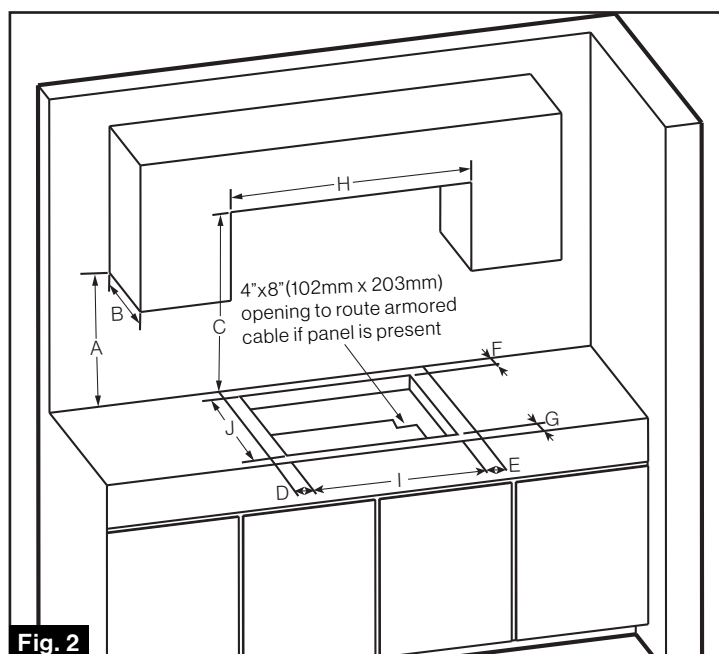


Fig. 2

UNIT	A	B	C	D	E	F	G	H	I	J
inch	18	Max. 13	Min. 30	4½	4½	2½	2½	Min. 23	21½	21¾
mm	457	330	762	114	114	64	64	590	551	478

Fixing the Cooktop

- Place the cooktop in the worktop cut-out, making sure it is central. Press down on the sides of the gas cooktop until it is resting fully on the cut-out edges.(Fig. 3)

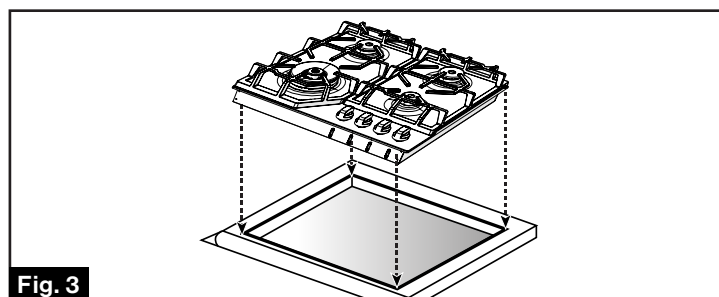


Fig. 3

- Insert the clamping brackets into their relative housings on the Cooktop. Lock then in place with the screws M4 x 10mm. (Fig. 4)

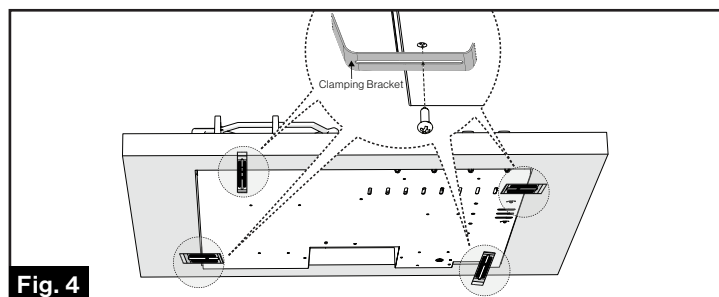


Fig. 4

Gas Connection

FOLLOW ALL APPLICABLE STATE AND LOCAL CODES:

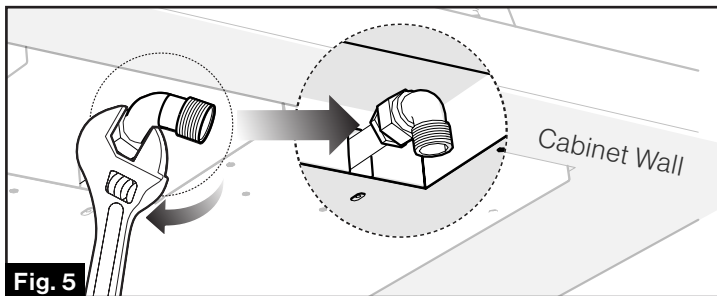
ANSI/CSA standard code: "ANSI Z 21.1/CSA 1.1-2016".

Household cooking gas appliance.

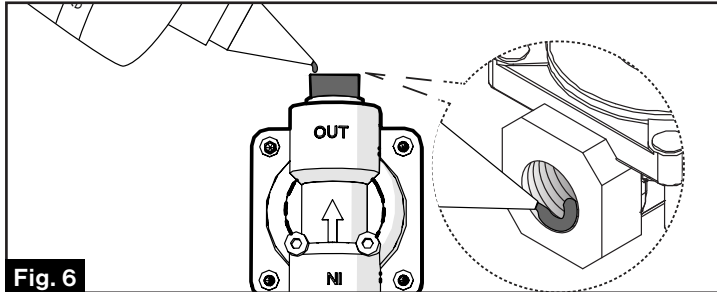
⚠ WARNING

- Before to connect the appliance to the gas network, check that the adjustment sticker data plate is put on the bottom of the appliance and is corresponded to the available one in the gas network.
- The adjustment sticker data plate, gives all the appliance's setting conditions as: gas type and gas operating pressures.
- Once installed, check there are no leaks by using a soapy solution only. Never use a flame! It is forbidden!

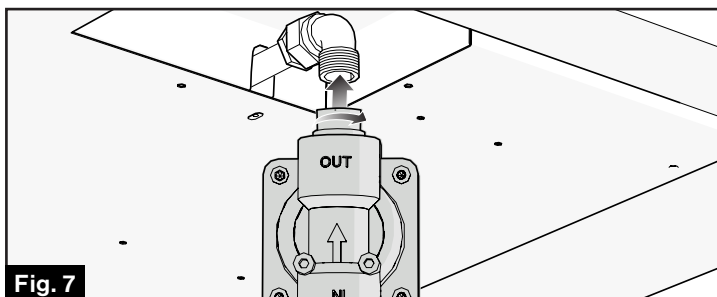
1. Rotate the L-elbow 90° by clockwise as shown in Fig. 5.



2. Fill in the anaerobic glue-262 (not provided) into the OUT direction of the regulator around to the thread. (Fig. 6)



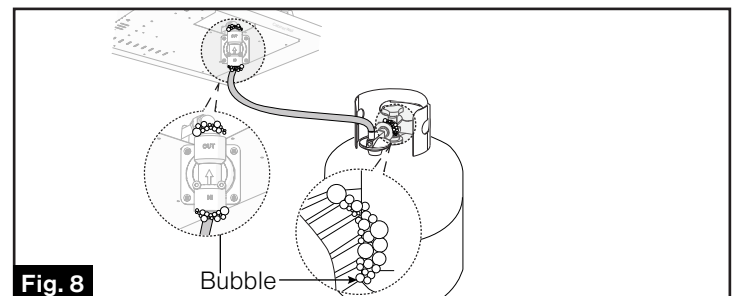
3. Insert the regulator into the L-elbow twist around in able to the anaerobic glue-262 fill in the thread symmetrically. Fix the regulator into the L-elbow by vertical downwards. (Fig. 7)



4. Install the gas supply hose with 1/2" connection (not provided). This cooktop is fitted with a threaded 1/2" female regulator. For installation use copper pipe and CSA or UL certified connectors which conform to USA and Canadian safety standards. Ensure when cooktop is installed the flexible gas supply pipe cannot touch any moving parts. Make sure adequate space is available so the supply pipe will not be bent or damage after installation.

Leak Testing

1. Turn all burner control knobs to **OFF** position.
2. Be sure hose is tightly connected to the LP tank.
3. Completely open the LP tank valve by turning cylinder valve knob counterclockwise (right to left). If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection. Correct before proceeding by calling franchiser for replacement parts.
4. Brush soapy solution onto areas where bubbles are shown in LP tank. (Fig. 8)



5. If "growing" bubbles appear, there is a leaks. Close LP tank valve immediately and retighten connections. If leaks cannot be stopped do not try to repair. Call franchiser for replacement.
6. Always close LP tank valve after performing leak test by turning cylinder valve knob clockwise.

NOTE: When leak testing this appliance, make sure to test and tighten all loose connections. A slight leak in the system can result in a low flame, or a hazardous condition.

Electrical Connection

1. The electrical connection must be carried out in accordance with the current standards and laws in force.
2. Plug the power cord from the appliance into a dedicated 15 amp electrical outlet.

Operation

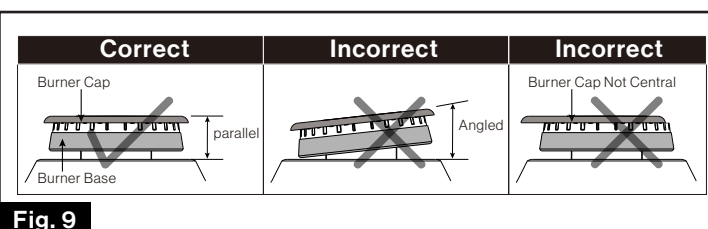
⚠ WARNING

DO NOT TOUCH THE COOKTOP SURFACE, BURNERS, GRATES OR ANY AREAS NEAR THEM DURING OR AFTER JUST END OF USE.

The burners and grates remains very hot for a while even though the cooktop had been turned off. During or after use, do not touch or let clothing or other flammable materials touch these areas until they have had sufficient time to cool down.

❗ IMPORTANT

Check the burner cap and burner base if in the position corresponding. (Fig. 9)



Lighting Instruction

1. Press and turn anticlockwise the knob corresponding to the burner you wish to use from "OFF" position (full disk symbol on control panel), until it reaches the "HI" position corresponding to the big flame and place a lighted match close to the burner.
2. After ignition, turn the handle from "HI" position (corresponding to the big flame) to "LO" position (corresponding to the little flame) and check stability flame. To turn "OFF" the burner, turn clockwise the handle up to "OFF" position (full disk symbol on control panel).

If the Burner Does not Ignite

In the event of failure to light the burner within 5 seconds, immediately turn the control knob clockwise to the **OFF** position. Wait at least 5 minutes and repeat the igniting procedure. If ignition still not occur, use a gas lighter or a match to light the burner. Refer to the 'Manual Ignition' section.

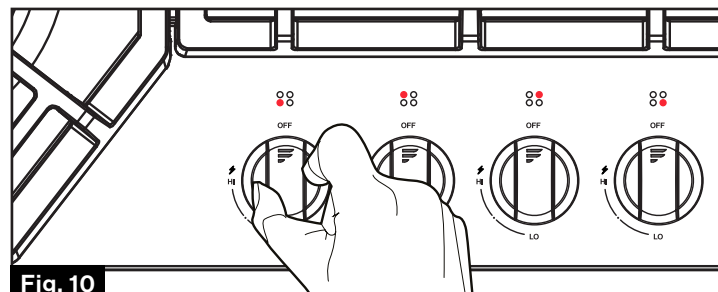
Manual Ignition

⚠ WARNING

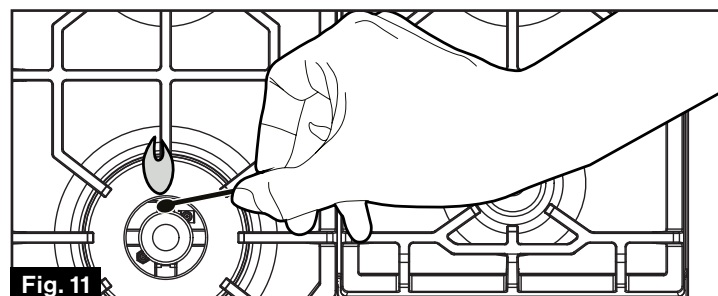
Use care when lighting the burners by hand. If a burner lights unexpectedly, or your hand is too close to the burner, you could be burned.

In the event of failure to ignite the burner in standard ignition, you may light the burner manually by following the steps below:

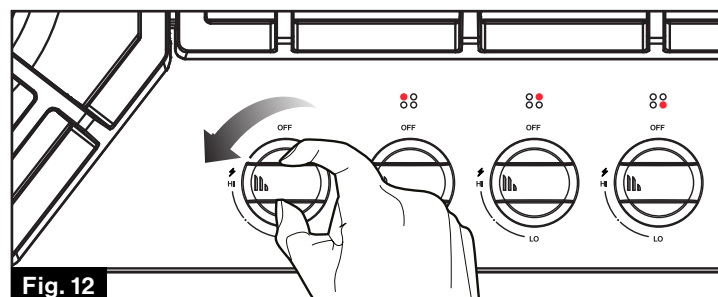
1. Turn the appropriate burner control knob counterclockwise to the **OFF** position. (Fig. 10)



2. Press and turn the control knob to **HI** position.
3. Immediately strike and place a burning long wooden match or a gas lighter near the burner to light. (Fig. 11)



4. Repeat steps 1 to 2 to light the other burner(s) as required.
5. Rotate the burner control knob to adjust the flame to desired level. (Fig. 12)



If the Flame Goes Out

⚠ WARNING

Risk of Fire!

If the flame goes out accidentally, gas will escape. Never leave the gas burner unattended during operation. Ensure that there are no drafts that can affect the burner flame.

Immediately turn the control knob to **OFF** position. Wait at least 5 minutes and light the burner again.

Suitable Pans (Fig. 13)

Diameters of pans which may be used on the top burners		
Burner	Minimum	Maximum
Auxiliary	4" ²³ / ₃₂ (12 cm)	5" ¹ / ₂ (14 cm)
Semirapid	6" ¹⁹ / ₆₄ (16 cm)	9" ⁷ / ₁₆ (24 cm)
Rapid	9" ⁷ / ₁₆ (24 cm)	10" ¹⁵ / ₆₄ (26 cm)

NOTE: Do not use pans with concave or convex bases.

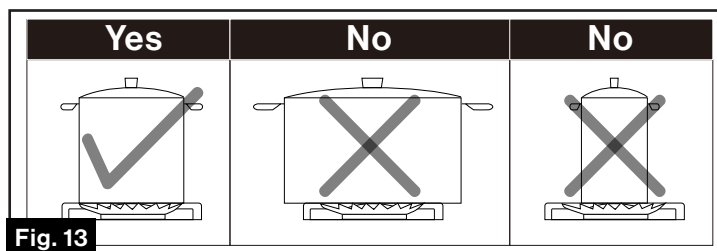


Fig. 13

Please refer to above table to choose the most suitable burner according to the diameter and volume capacity of the container. A suitable size of pots or pans matching with a suitable burner could take full use of the heating efficiency of the burner and avoid the waste of gas fuel. Put a small size pot or pan on a larger size burner does not mean that the boiling speed will be faster.

Changing NG to LPG

⚠ WARNING

- Check the adjustment of the appliance, before to make any adjusting operation, having a look on proper adjustment sticker data plate, put on the bottom of the appliance.
- Before any adjustment is attempted, which may be necessary when installing for the first time or when converting gas type, pull the plug off the mains socket.
- When the adjustment or preadjustment has been made, a technician must do any re-sealing, if any.
- To adjust "reduce rate", using proper screw driver, from Natural gas to Butane/Propane ones, light burners one by one and put handle in minimum position; remove the handle and screw clockwise completely the by-pass screw. Put back in position the handle and check stability of flame, turning the handle from "Maximum" to "Minimum" position and vice-versa.
- To adjust "reduce rate", using proper screw driver, from Butane/Propane gases to Natural one, light burners one by one and put handle in minimum position; remove the handle and unscrew anticlockwise in the way to get proper flame. Put back in position the handle and check stability flame, turning the handle from "Maximum" to "Minimum" position and vice-versa.
- "Primary air adjustment" on Cooktop gas burners is unnecessary.

Adjusting the Regulator

- Disconnect all electrical power at the main circuit breaker or fuse box.
 - Shut off the gas supply to the cooktop by closing the manual shut-off valve.
 - Adjust the pressure regulator by following below instructions:
 - Unscrew the regulator cap with the wrench by anticlockwise, then remove it from regulator by vertical direction. (Fig. 14)
- NOTE:** When user purchase this appliance, the regulator pin for NG by default.

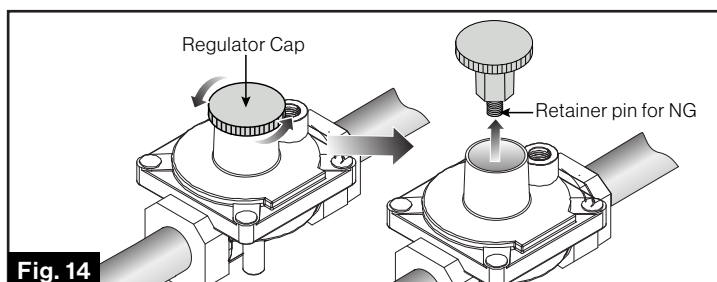


Fig. 14

- Rotate the retainer pin by anticlockwise to remove the spring. (Fig. 15)

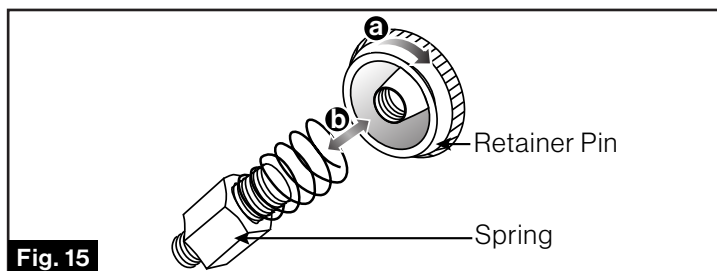


Fig. 15

- To convert gas supply from NG to LP gas, reverse the retainer pin and spring, and put back tightly into the regulator cap by clockwise. (Fig. 16)

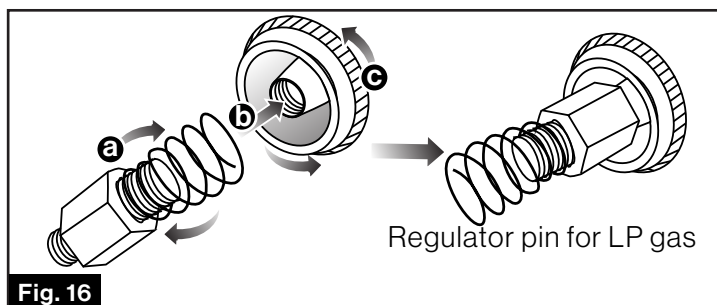


Fig. 16

- Insert the regulator cap and screw the back into the regulator by clockwise and re-attach the regulator to the nipple and flare union. (Fig. 17)

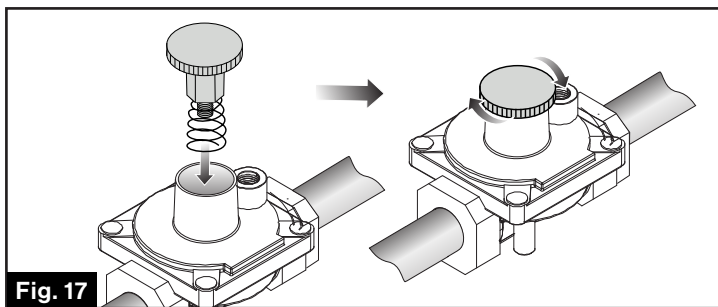


Fig. 17

Changing Burner Nozzles

Before change the burner nozzles, disconnect all electrical power at the main circuit breaker or fuse box. Shut off the gas supply to the cooktop.

INSTALLATION TIP: First remove all nozzles and then start replacing them. This will help to prevent the possibility that some may not be replaced.

1. Remove the burner grates, burner caps and knobs. (Fig. 18)

NOTE: Pay attention to replace the burner base and burner cap corresponding. (Fig. 9 on page 9)

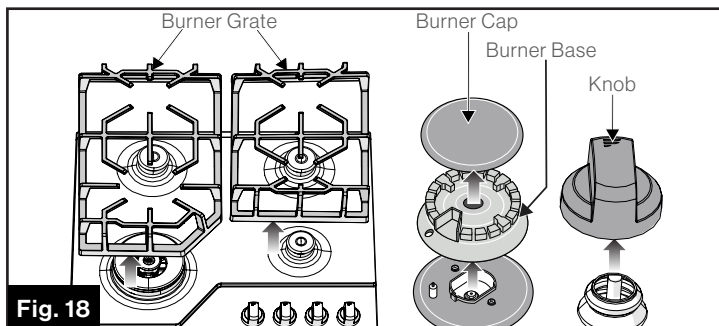


Fig. 18

2. Use a 7mm nut sleeve to remove the below 3 burner nozzles. (Fig. 19)

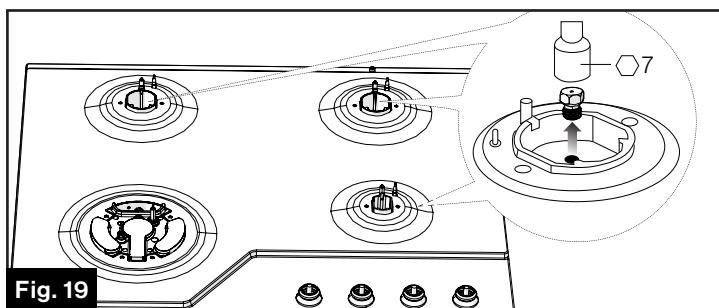


Fig. 19

3. Use a 7mm nut driver to remove the below burner nozzle. (Fig. 20)

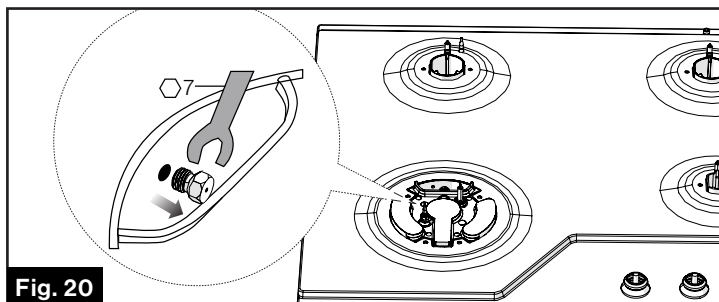


Fig. 20

4. Install the proper nozzles tightly in the exact locations as shown above.

i IMPORTANT

Carefully read and observe each nozzle label for correct location. (Refer the section of Burner Nozzles and Power Output Table on page 5.)

5. It should test each burner's leakage one by one to make sure the nozzles are fixed tightly.

Adjusting Burner Flames

- The burners can be adapted to different types of gas by simply installing the injectors suitable for the gas you want to use. The burner nozzles can be fitted with the appliance or available in an authorized Assistance Centre.
- To do this, first remove the burner cups and with a socket spanner, unscrew injectors using proper tool and replace them with injectors corresponding to the new adjustment gas type. Always tightly lock the injector in place, without adding any material on the injectors threads: It is forbidden!
- To help the installer there is a table on page 4 giving nominal heat inputs, injector diameter and operating pressures of the different gas types. For best comprehension, each injector is marked on its body with proper diameter.

⚠ CAUTION

After the burner nozzles have been changed, the technician must adjust the burners as described in the previous paragraphs, seal any adjustment or preadjustment parts.

1. Light the burner and turn the knob to reduced rate position (small flame). Remove the knobs which are simply inserted onto tap stem. (Fig. 21)

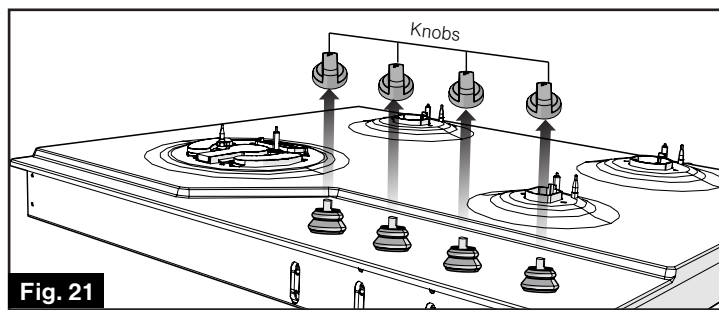
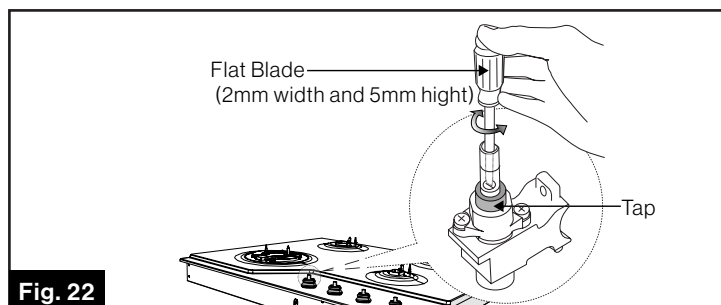


Fig. 21

- Using a flat blade (2mm width and 5mm high) to the screw as shown, turn clockwise is for smaller fire, turn counterclockwise is for bigger fire. Then check the fire of each burner one by one. (Fig. 22)

NOTE:

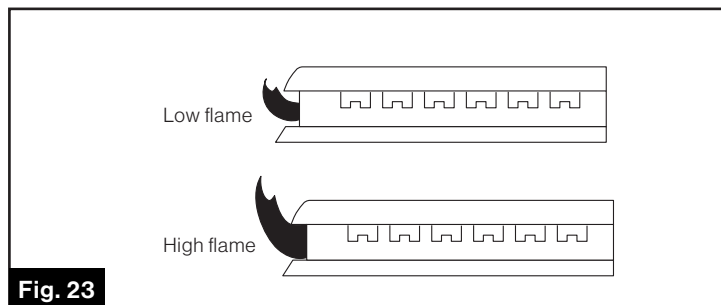
- Make sure that when turning quickly from "Maximum" position to "Minimum" one, the burner does not extinguish.
- If the tap, after long use of the Cooktop, presents some friction to rotation, do not insist to use it. Call the nearest Assistance Centre of Furrión that will take action to substitute the tap with the proper one.**



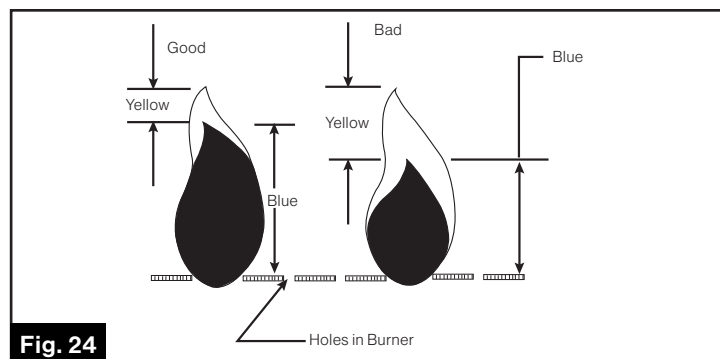
- Put the burner cap and head back to the burner base. The burner cap and head should seat well into the burner base before testing.
- After the burner seats well, turn the burner on **HI** setting and check the flames. They should be blue in color and may have some yellow tipping at the ends of the flame when using LP gas. Foreign particles in the gas line may cause an orange flame at first, but this will soon disappear.
- Then turn the knob from **HI** to **LO** setting:
If the flames are too small or extinguished, open the valve more than the original setting until the fire will not extinguish.
If the flames are too large, close the valve more than the original setting.
- Each burner to specific knob when testing (Refer section of **Product Overview** on page 5 to find the knob adjust the corresponding burner.

Check Burner Flames

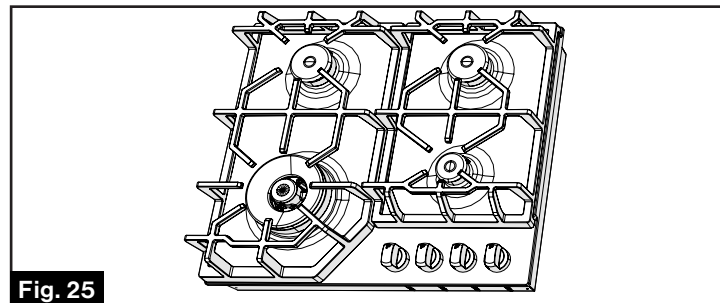
Adjust the height of surface burner flames. The surface burner low flame should be a steady blue flame approximately 1/4" (6.4 mm) high. (Fig. 23)



Visually check burner flames. Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting. Some yellow tips on flames up to 1" (25.4mm) in length are acceptable as long as no carbon or soot deposit appear. If any of these conditions exist call our customer service line. (Fig. 24)

**Testing Flame Stability**

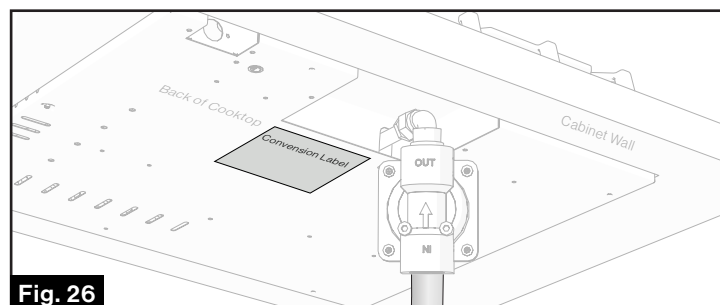
After adjusting the burners, assemble the seat the burners and grates and knobs well as below: (Fig. 25)



After the re-assembly is made, turn all burners off. Ignite each burner individually. Observe the flame when the control knob is at the "**HI**" position. Rotate the knob to the lowest setting and be sure that the flame size decreases as the knob is rotated counter-clockwise.

IMPORTANT

After the conversion, substitute the Conversion Label (included) put on the bottom of the appliance with the new one, corresponding to the new gas adjustment. Affix the Conversion Label as close as possible to the conversion plate appliance on the appliance. (Fig. 26)



Troubleshooting

Some of the problems can be caused by simple maintenance operations or something that was forgotten and can easily be resolved without having to call for technical assistance.

Problem	Solution
If your appliance is not working efficiently	• Make sure the gas cock is open. • Check the plug is in. • Check that the knobs are set correctly for cooking and then repeat the operations given in the Instruction Manual. • Check the electrical system safety switches (RCD). If there is failure in the system call an electrician.

Cleaning and Maintenance

Clean the appliance regularly to keep all parts free of grease. Exhaust fan ventilation hoods and grease filters should keep clean. Do not allow grease to be accumulated on hood or filter. Greasy deposits in the fan could cause fire. When cooking food turn the hood and fan on. Refer to hood manufacturer's instructions for cleaning.

⚠ WARNING

Prior to any maintenance work or cleaning, disconnect the appliance from the electricity mains.

Cooktop

The surface of the cooktop, pan supports, enamelled burner caps (C) and burner heads (T) (see Fig. 4) need to be cleaned after each time they are used with warm soapy water, rinsed and then dried well to keep them in good condition.

⚠ WARNING

- Accessible parts may be hot, when the pan support is in use. Young children should be kept away.
- Never clean when the top and components are still warm.
- Do not use metal or abrasive pads, abrasive powders or corrosive spray products.
- Never leave vinegar, coffee, milk, salty water, lemon or tomato juice for any length of time on the surfaces.

Comply with the following instructions, before remounting the parts:

- Check that the heads burners and the relative burner caps, are correctly positioned in their housings.
- Check that burner head slots have not become clogged by foreign bodies.
- If to happened installation or after a few times, you find a tap is difficult to open or close do not force it but call for technical assistance urgently.

- After use, to keep them in good condition, the plates should be treated with specific products, easily found in the shops, to keep the surfaces clean and shining. This will also prevent rust from forming.
- If any liquid spills over it must always be removed with a sponge.

Replacing Components

To replace other gas and electrical components, that are lodged inside the cooktop, it is enough to remove the work top unscrewing the fixing screws of the burners

1. Removed the clamping brackets from bottom of the cooktop by unscrewing the 4pcs screws M4 x 10mm.
2. Take out of the cooktop from the cabinet.
3. Removed the burner caps and burner bases corresponding.
4. Remove the SS panel from the cabinet by unscrewing the relative fixing screws. (Fig. 27)

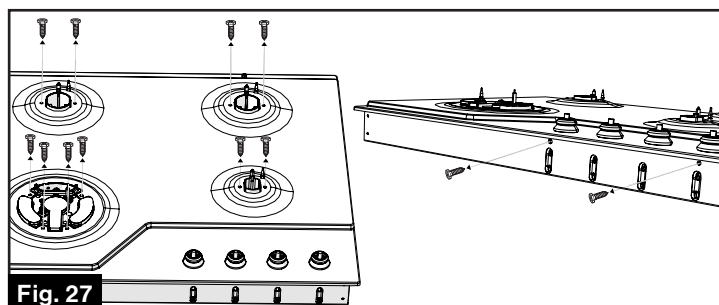
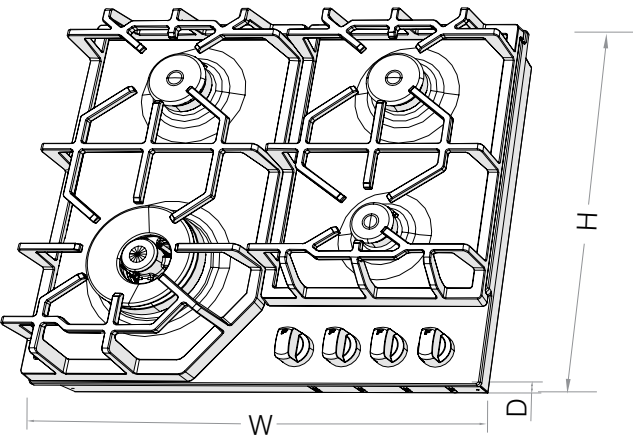


Fig. 27

5. Replace the seal each time you change a tap in order to guarantee a perfect tightness between body and rail.

Specifications

English



Specification	
Parameter (rating voltage, frequency)	120VAC, 60Hz
Power Consumption	120V
Lighting Power Consumption	0.6W
Product Dimension (W x H x D)	22 ¹³ / ₁₆ " x 19 ⁵ / ₈ " x 4 ¹ / ₁₆ " (580 x 500 x 108mm)
Cut Out Dimension (W x H)	21 ¹ / ₁₆ " x 21 ¹³ / ₁₆ " (551 x 478mm)



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