

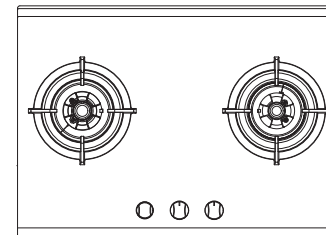
Note

- Read this instruction and warranty card before operating the appliance and keep it for future reference.
- To ensure the correct and safe use of this appliance, please read this instruction carefully and follow the installation guide.
- Installation must comply with local laws, standards, regulations and guidelines.
- All installation and repair service must be carried out by registered gas installers and/or qualified technician.
- The manufacturer and its distributors shall not be held responsible for the any damages, loss to persons or belonging and/or faults to appliance resulting from incorrect installation or incorrect usages.

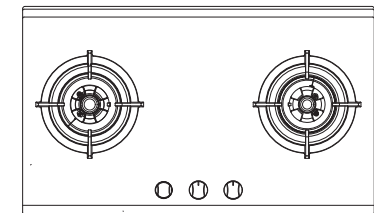
Turbo
INCANTO

Operating Instruction

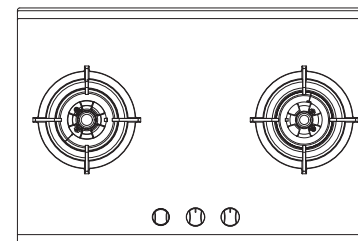
Built-In Hobs



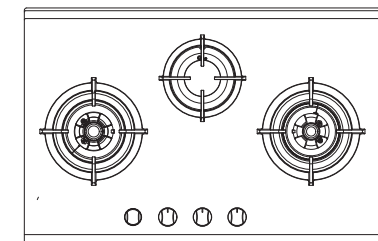
Model: T702SSV



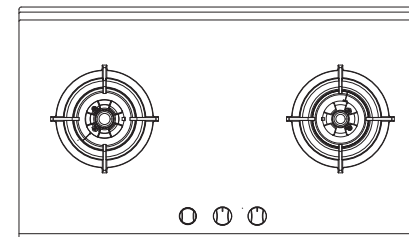
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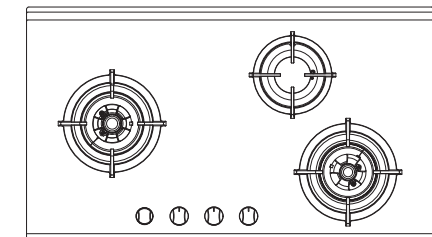
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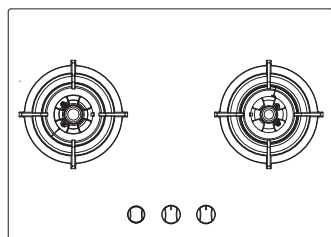
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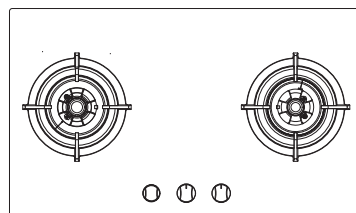
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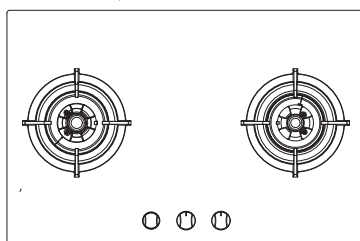
Model: T883SSV



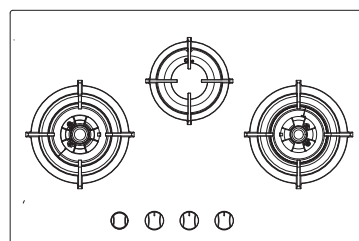
Model: T702GV



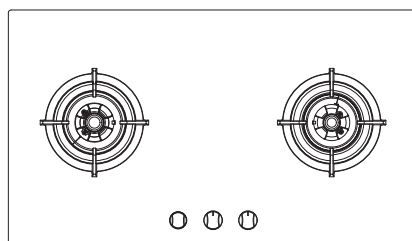
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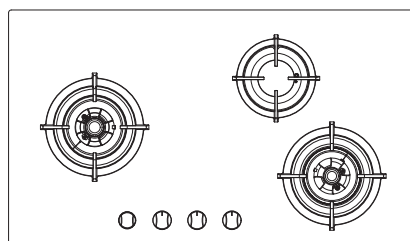
Model: T772GV



Model: T773GV



Model: T882GV



Model: T883GV

IMPORTANT SAFETY INFORMATION



Please read this instruction booklet carefully before installing and using the appliance. It is very important that you keep this booklet together with the appliance for any future consultation. If this appliance should be sold or transferred to another person, make sure that the new user receives the same booklet, so as to ensure that the next user understands the operation of that appliance and read the corresponding notice.

- The installation must be carried out by experienced and qualified personnel, in conformity with the manufacturer's instructions and to the regulations in force.
- This appliance has been designed to be used by adults. Therefore, make sure that children do not play near or with the appliance. Children can also injure themselves by pulling off the pans or pots from appliance while cooking.
- Before installing the appliance, check to ensure gas supply complies with the type stated on the rating plate located near the gas supply pipe. It must be properly fixed and adjusted to suitable condition. Do not attempt to modify the appliance in any way.
- Appliance must be completely cold and gas supply must be shut off before carrying out the maintenance or cleaning.
- Make sure that air circulates around the appliance. Insufficient ventilation produces a lack of oxygen.
- In case of an intense or prolonged use of the equipment, it may be necessary to improve aeration, for example by opening a window or increasing the mechanical suction power if it exists.
- This appliance is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Unstable or misshapen pans should not be used on the appliance as unstable pans may cause an accident by toppling or spillage.

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SPECIAL PRECAUTIONS

To avoid any danger while using the appliance, please take serious note of the following signs:-



WARNING: Ignoring these signs and operates improperly may lead to death, injury or fire.

BURNING	MUST DO	FORBIDDEN	NO FIRE	NO TOUCH	NO DISASSEMBLY



DANGER

<p>When gas leakage:</p> <ul style="list-style-type: none"> Stop using the appliance immediately. Turn off the main gas supply. Open windows and doors. Contact the local appliances supplier. 	<p>In case of gas leakage:</p> <ul style="list-style-type: none"> Do not ignite any fire. Do not turn ON any electrical appliance. Do not touch power plug. Do not use telephone nearby.
<p>When feeling strange burning or smell gas, or in case of earthquake fire, please do as follow:</p> <ul style="list-style-type: none"> Turn the knob to OFF position. Turn Off the main gas supply. Contact the local appliances supplier. 	<p>Please use the right type of gas according to the rating label.</p> <ul style="list-style-type: none"> If use the gas other than that are appointed, it may damage or cause fire to the appliance. Resulted great flame that may burn the user's face.

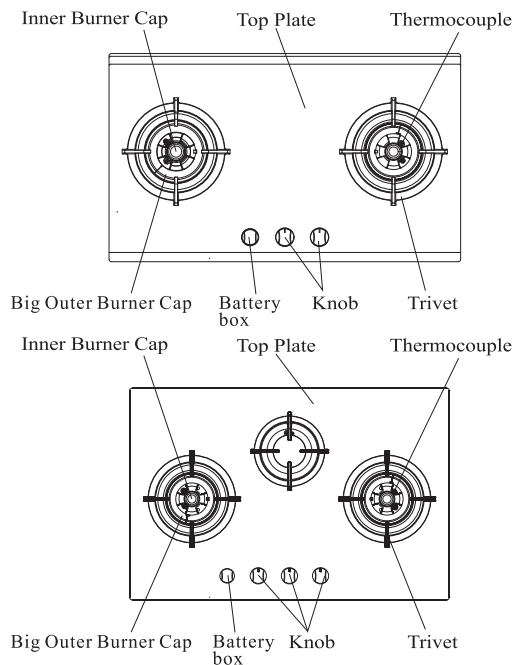
SPECIAL PRECAUTIONS



ATTENTION: Check the gas tubing regularly to ensure in good condition at all times.
In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for a least 1 minute.

<p>Installing, repairing or moving the appliances must be carried out by local service agent, or a registered gas installer. Otherwise, the supplier will not take the responsibility for any damage.</p>	<p>Avoid placing easily-burnt article such as clothes, newspaper, coal oil, spray and explosive products beside or above the appliance. It may cause fire hazard.</p>
<p>Any repair, disassembly must be carried out by registered technical people, or else it may lead to fire or faults.</p>	
<p>Do not place any highly flammable materials near the appliance. Do not store articles within 50mm underneath the base of appliance. There should be space between the appliance and items placed beside, (with not less than 70mm gap, and 650mm above).</p>	<p>Do not spray aerosols in the vicinity of this hotplate while in operation. Some propellant gases can break down when heated and produce corrosive vapours which will attack some materials.</p>
<p>Rubber gas tubing must not touch any part of the base underneath of the appliance except connection points. Only use the specified approved gas tubing or pipe.</p>	<p>The appliance produced heat and humidity in the environment in which it is installed. Ensure that the cooking area is well ventilated by opening the natural ventilation grilles or by installing an extractor hood connected to an outlet duct.</p>
<p>Do not touch and/or wash the trivet and burners immediately after using it, as it may burn hand and/or cause material deformed to burners.</p>	<p>Must use the specified approved gas pipe or hose.</p>
<p>To ensure all burners and trivets are placed in the right position before using it.</p>	<p>To ensure LPG cylinder tank is in upright position at all times.</p>

PARTS IDENTIFICATION



Remark: above is the built-in hob structure and part identification. Other type of hob can refer to above picture.

APPLIANCE DIMENSION

Model	T702SSV T702GV	T762SSV T762GV	T772SSV/T772GV T773SSV/T773GV	T882SSV/T882GV T883SSV/T883GV
Description				
Length x Width x Height (mm)	700 x 500 x 120	760 x 450 x 120	770 x 510 x 120	880 x 510 x 120
Cut-Out Size (mm)	550 x 450 4-R120	650 x 350 4-R120	685 x 385 4-R120	

DATA TABLE			
Type	Thermal capacity		
Burner	Normal		
	LPG (G30)	Town Gas (G110)	Nature Gas (G20)
Triple Burner	5.0kW	5.0kW	5.0kW
Minimum Heat Input	0.6kW	0.55kW	0.4kW
Nozzle	Ø 0.42 x Ø 0.96mm	Ø 1.2 x Ø 2.9mm	Ø 0.65 x Ø 1.45mm
Small triple burner	4.2kW	4.2kW	4.2kW
Minimum Heat Input	0.6kW	0.55kW	0.4kW
Nozzle	Ø 0.42 x Ø 0.92mm	Ø 1.2 x Ø 2.5mm	Ø 0.6 x Ø 1.35mm
Rapid burner	2.6kW	2.6kW	2.6kW
Minimum Heat Input	1.0kW	0.8kW	0.4kW
Nozzle	Ø 0.75mm	Ø 2.2mm	Ø 1.15mm
Auxiliary burner	2.0kW	2.0kW	2.0kW
Minimum Heat Input	1.0kW	0.9kW	0.6kW
Nozzle	Ø 0.68mm	Ø 1.8mm	Ø 1.0mm
Setting	29 mbar	10 mbar	20 mbar
Electric supply	1.5V DC		

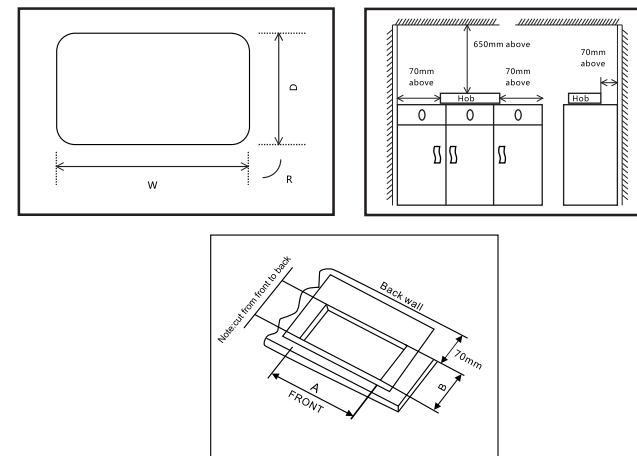
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INSTALLATIONS FOR THE INSTALLER

The appliance is designed to be embedded into heat-resistant pieces of furniture which can stand heat temperature of 65°C in surrounding area. The room where this appliance is installed must have natural air inflow, so as to ensure regular gas combustion and room ventilation. Air must come from permanent openings from the outside. The section of these openings shall correspond to at least 200cm³. The appliance must be installed in accordance to the instructions supplied. Once the appliance has been first installed, it is important to remove any protective materials of which were put-on by the manufacturer.

INSTALLATIONS

This appliance must be installed by qualified personnel in accordance to safety aspect. The manufacturer will not accept liability should the above instructions or any of the other safety instructions incorporated in this booklet be ignored.



Model	T702SSV T702GV	T762SSV T762GV	T772SSV/T772GV T773SSV/T773GV	T882SSV/T882GV T883SSV/T883GV
Description				
Overall top surface	W-700 x D-500	W-760 x D-450	W-770 x D-510	W-880 x D-510
Cut-out (base size)	550 x 450 4-R30	650 x 350 4-R120	685 x 385 4-R120	

The gas connection to the regulators shall be GA1/2/15. Turn the gas on and check for leaks using a soap solution and brush around all the joints and connectors. A gasket is required for the Elbow joint. Refer figure A. Change batteries when sparking becomes slow.

Turn the battery box cover clockwise and take it off.

Put the AA alkaline battery in the battery box, negative pole adown.

Then put the battery box cover on the battery box and turn it anticlockwise until it is locked.

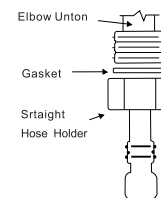


figure A

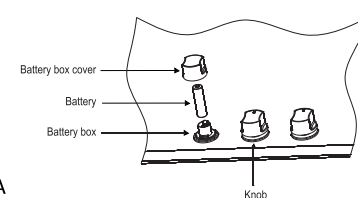


figure B

(4)

INSTRUCTIONS FOR THE USER

APPLIANCE WITH SAFETY DEVICE:

- Safety device is equipped with automatic shut off device. When the flame is extinguished due to blowing of wind or overflow of spill, this protective device will cut off the gas supply for safety protection.
- Depress the knob and turn it anti-clockwise 90° to maximum flame position, a continuous clicking sound will be heard to ignite the appliance.
- Turning the knob clockwise to OFF position, a click sound will be heard, the gas supply is shut off and the flame will extinguish.

CAUTIONS:

- When the burners if fitted with flame supervision device, the device shall not operate for more than 15 seconds during ignition. If after 15 seconds the burner has not lit, stop operating the device and open compartment door and wait at least one minute before attempting a further ignition of the burner.
- Gas appliance produce heat and humidity in the environment in which are installed. Ensure that the cooking appliance area is well ventilated by opening the natural ventilation grilles or by installing an extractor hood connected to an outlet duct. (If fitted)
- If the appliance is used for a prolonged time, it may be necessary to provide further ventilation by opening a window or increasing the suction power of the extractor hood (if fitted).

USING THE APPLIANCE CORRECTLY:

- When the appliance is not working, always check that the knobs are in the OFF closing position (refer figure C).
- If the flame should blow out accidentally, the safety valve will automatically stop the gas supply. After a few second, try to restore operation by setting knob to lighting point (refer figure C , position it at Maximum point, applicable to Flame Failure Safety Device only-FFSD).
- While cooking with fat or oily stuffs, pay utmost attention as these substances can catch fire when overheated.
- Do not use sprays near the appliance while in operation.
- Unstable or misshapen pans should not be used on the appliance as unstable pans may cause an accident by toppling or spillage.
- Make sure that the pot handles are being placed properly during cooking; this is to prevent plastic handles being burnt.
- Always check and regulate the flame to suit desire cooking, turn OFF the flame when any pot needs to be removed from the burner stand.

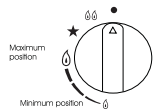


Figure C

- To ensure maximum burner efficiency ,It is strongly recommended that you use only pots and pans with a bottom fitting the size of the burner used, so that flame will not spread beyond the bottom of the vessel. (refer figure D , E , F and Table)



Figure D



Figure E



Figure F

Table

Burner	Minimum Diameter	Maximum Diameter
Big	160mm	240mm
Medium/Small	120mm	220mm

CLEANING AND MAINTENANCE



Before any maintenance or cleaning can be carried out, you must shut off the gas supply.

CLEANING THE TOPPLATE:

- Persistent stains may require vigorous rubbing with nylon scourers or creamed powder cleaners. Harsh abrasive cleaners, powder cleaners, steel wool or wax polishes should not be used.
- Do not use alkaline detergent, petrol, corrosive or bleaching material. However, regularly wipe over the top-plate using a soft cloth well wrung out in warm water to which a little washing detergent has been added.
- Do not put metal sheet, wire gauze or aluminium plate on top of burner for cooking purposes as this will cause un-removable stain and spoil top plate.
- Stainless steel spill rings may become straw coloured with use. Use a proprietary stainless steel cleaner to remove this discoloration.

CLEANING THE BURNER CAP:

- These can all be lifted off and removed for separate cleaning.
- Use soft cloth or foam to clean the burner cap. Use soft brush for tough stain, do not hit or wash the burner cap with strong force.
- Always keep burner clean. Avoid blocking the burner cap with food residual as this pose danger when igniting. Also to keep the electrode and thermocouple clear from dirt.
- Do not attempt to wash the burner and cap immediately after using when it is still hot, it may cause the burner or cap to deform.
- After washing, place the burner cap back to its original position. (refer Fig G)
- Dirt at the gas sealing surface must be cleaned. Otherwise, it may cause gas leakage, burn, fire etc.
- Use soft cloth to clean the flame failure sensor and avoid hitting it at all time.

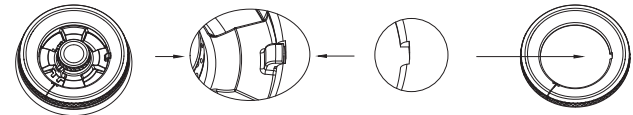




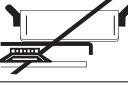



Figure G

Please ENSURE the groove step of the burner cap is positioning indent along with the "arrow" on the spreader after cleaning.

CORRECT USAGE

FOR TOUGHENED GLASS COOK TOP	Utensils should always be placed centrally on the pan supports and over the burners. Flames which extend beyond the bottom of utensils are wasteful and can damage or overheat handles. Large diameter utensils (greater than 200mm in diameter) must not be allowed to protrude beyond the perimeter of the hotplate, as this could cause overheating or damage to the adjacent bench.
	Do not spray aerosols in the vicinity of this appliance while in operation. Some propellant gases can break down when heated and produce corrosive vapours which will attack some materials. Articles which are made from flammable materials should not be stored in drawers or cupboards directly below this hotplate. Do not touch spark igniters while lighting the burner.

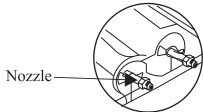
	Do not place anything, e.g. flame tamer, asbestos mat, between pan and pan support as it may result in serious damage to the appliance.
	Do not remove the pan support and enclose the burner with a work stand as this will concentrate the flame and deflect the heat onto the hotplate.
	Do not use large pots or heavy weights which can bend the pan support or deflect the flame onto the hotplate.
	Locate pan centrally over burner so that is stable and does not overhang the appliance.
	Use only wok support supplied or recommended by the manufacturer of the appliance.

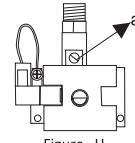
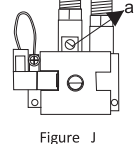
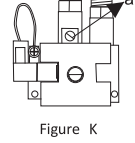
TROUBLE - SHOOTING GUIDELINE

Trouble	Cause	Remedy	
Burners cannot be ignited	Gas supply is not opened	Turn on the gas	○
	Gas tubing is bent or crushed	Straighten or change the tubing	○
	Short of gas supply	Replace it	○
	Air remains in the gas piping	Repeat igniting operation until all air in the piping is purged out	○
	Electrode not in right position	Adjust its position	△
	Small spark when ignition operate	Clear the electrode	○
	Out of battery or flat	Replace or install the battery	○
	Electrode broken	Replace the ignition electrode	△
Flames is Extinguished	Thermocouple dirty, broken or not in right position	Clear or replace it, or adjust its position	△
	Electromagnet valve broken	Replace it	△
	Valve broken	Replace it	△
	Uneven flame in thermocouple	Adjust the damper	○
Gas leakage (or smell of gas)	Cracks or holes in gas pipe	Replace it with a new one	△
	The main flame of burner is not ignited	Ignite again after the gas is clear in the air	○
	Gas valve is not well sealed	Replace gas valve	△
	Sealing packing for gas valve is broken	Replace the sealing packing	○
Flame not regular	Burner cap not in proper position	Put it to proper position	○
Weak flame	Gas pressure not enough	Check the gas flow	△
Flame easy to fall	Damper hole is too big	Adapt the damper	○
Long and yellow flame	Damper hole is too small	Adapt the damper	○
Uneven flame	Hole for burner cap is stuff	Clear the hole	○

Remarks: Trouble with mark ○ can be solved by end users. Trouble with △ must be repaired by technical people. If end user cannot solve problem according to the above guide, please contact Technical/Service department of local distributor for assistance.

ADAPTATION TO TOWN GAS

 <p>Figure G</p>	<p>Nozzles replacement</p> <ul style="list-style-type: none"> • Remove the pan support • Remove the burner s cap and burner • With a spanner #14, remove the nozzle (Fig G), and replace them with the ones required for the type of gas that intend to use • When changing from LPG to TOWN gas, fit the proper TOWN gas nozzle marked #320 for big burner outer and nozzle marked #145 for big burner inner. • Reassembly the parts, and following the same procedure backwards
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 <p>Figure H</p>  <p>Figure J</p>  <p>Figure K</p>	<p>Adjustment of minimum level</p> <p>To adjust the minimum level of the burners, proceed as follow:-</p> <ul style="list-style-type: none"> • Unscrew the screws at the tray area • Remove the knobs and the top plate • Light the burners • Turn valve to minimum position • With a screwdriver, adjust the by-pass screw next to valve shaft (see Fig H , Fig J and Fig K , latte a) • When converting from LPG to TOWN gas, unscrew the by-pass screw about one turn anti-clockwise. If changing from TOWN gas to LPG, completely tighten the screw clockwise • When converting from LPG to NG , unscrew the by-pass screw about one turn anti-clockwise. If changing from TOWN gas to LPG, completely tighten the screw clockwise • When converting from NG to LPG , unscrew the by-pass screw about one turn anti-clockwise. NG to TOWN gas , can not change • Finally check that the flame does not go off when quickly turning the knob from the maximum position to the minimum position <p>This procedure can be carried out even though the appliance has been positioned on the work top.</p>
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ASCHEMATIC DIAGRAM

