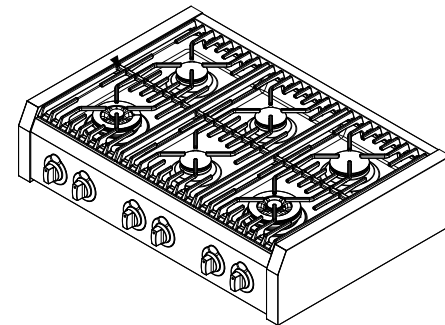




RANGETOP INSTALLATION & CARE USER MANUAL



Important Safety Instructions

IMPORTANT - PLEASE READ AND FOLLOW

- ü Before using this appliance please read these instructions carefully.
- ü Do not remove permanently affixed labels, warnings, or plates from the product. This may invalidate the warranty.
- ü Please observe all local and national codes and ordinances with regard to the installation of a gas hob.
- ü Please ensure that this product is properly grounded.
- ü **The installer should leave these Instructions with the consumer who should retain for local Inspector's use and for future reference.**
- ü The electrical plug should always be accessible.

Installation of any gas-fired equipment should be done by an authorised and registered installer. He will issue you with a gas certificate. A manual gas shut-off valve must be installed in the gas supply ahead of the appliance in the gas stream for safety and ease of service.

WARNING: IF THE INFORMATION IN THIS MANUAL IS NOT FOLLOWED EXACTLY, A FIRE OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE, PERSONAL INJURY, OR DEATH.

- ü Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

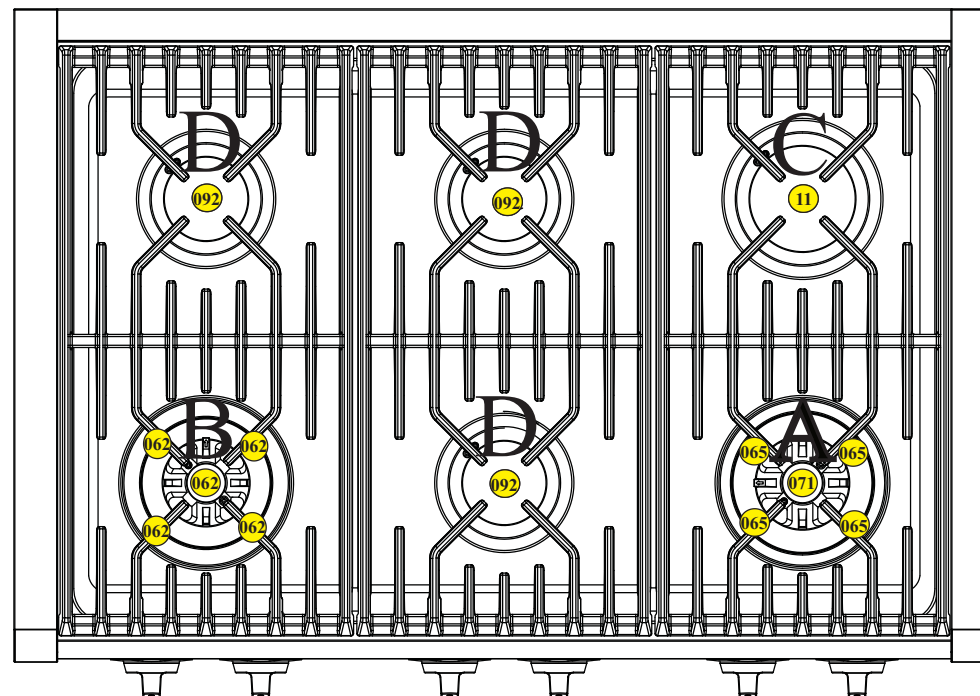
WHAT TO DO IF YOU SMELL GAS:

- l Do not try to light any appliance.
- l Do not touch any electrical switch;
- l Do not use any phone in your building.
- l Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- l If you cannot reach your gas supplier.,call the fire department.

- ü Installation and service must be performed by a qualified installer service agency, or a registered supplier in order to ensure the warranty on this product.

Natural Gas Conversion/Replacement Kit

6 burners



Position: 065 (Outer A Top Left, Outer A Top Right, Outer A Bottom Left, Outer A Bottom Right)

Position: 062 (Outer B Top Left, Outer B Top Right, Lower B Bottom Left, Lower B Bottom Right, Inner B Middle)

Position: 092 (Inner D Middle)

Position: 071 (Inner A Middle)

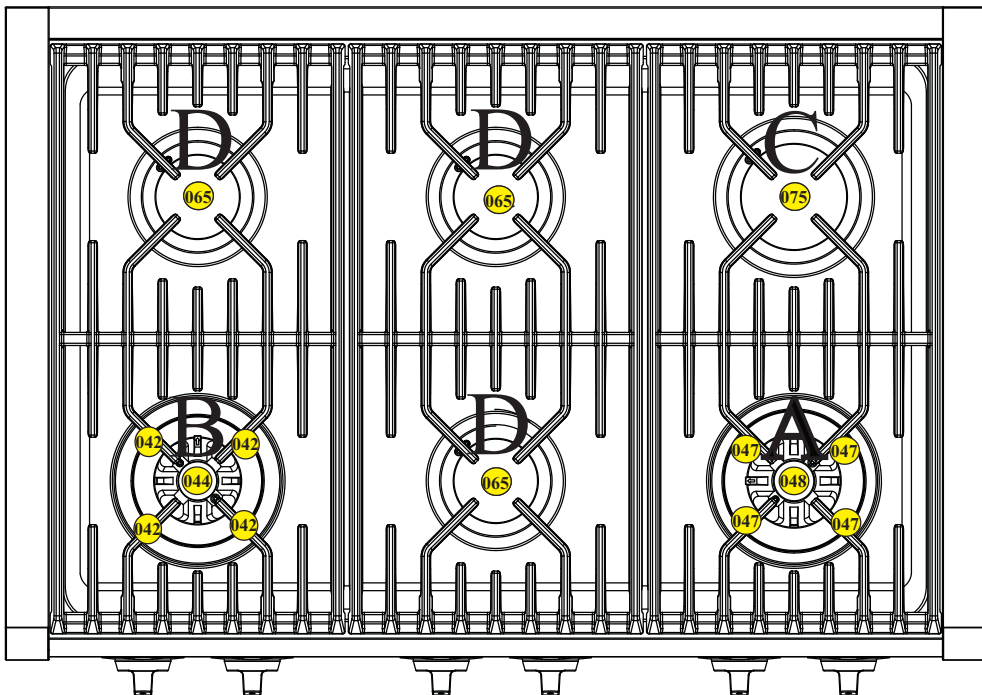
Position: 11 (Inner C Middle)

Each nozzle is lightly engraved and numbered. You may view the engraving by putting a light on the side of the nozzle. There are only 5 types of nozzles identified by their numbers (065,062,092,071,11). Each nozzle must be inserted into the correct department. **This must be done by a LICENSED technician or all warranties are void.**

1. Please ensure a white threaded sealant is used to avoid leakage around the threading of the nozzle prior to insertion. This is mandatory.
2. Please shut all gas off to the appliance prior to configuration.
3. Please tighten each nozzle by hand until you can't turn any longer. Please then use a socket wrench and **ONLY** turn one quarter turn clockwise. Any additional turning performed by the socket wrench can break the nozzle compartment and destroy the burner assembly.
4. Please supply power to the gas and check for gas leaks by spraying the nozzles with a gas leak formula. If bubbles are noticed and are expanding around the nozzle compartment, please shut off power to your gas supply again and repeat steps 1-3 until no gas leaks are noticed.

Liquid Gas Conversion/Replacement Kit

6 burners



Position: 047 (Outer A Top Left, Outer A Top Right, Outer A Bottom Left, Outer A Bottom Right)
 Position: 042 (Outer B Top Left, Outer B Top Right, Lower B Bottom Left, Lower B Bottom Right)
 Position: 065 (Inner D Middle)
 Position: 048 (Inner A Middle)
 Position: 044 (Inner B Middle)
 Position: 075 (Inner C Middle)

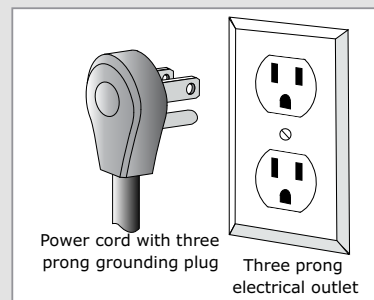
Each nozzle is lightly engraved and numbered. You may view the engraving by putting a light on the side of the nozzle. There are only 6 types of nozzles identified by their numbers (047,042,065,048,044,075). Each nozzle must be inserted into the correct department. **This must be done by a LICENSED technician or all warranties are void.**

1. Please ensure a white threaded sealant is used to avoid leakage around the threading of the nozzle prior to insertion. This is mandatory.
2. Please shut all gas off to the appliance prior to configuration.
3. Please tighten each nozzle by hand until you can't turn any longer. Please then use a socket wrench and ONLY turn one quarter turn clockwise. Any additional turning performed by the socket wrench can break the nozzle compartment and destroy the burner assembly.
4. Please supply power to the gas and check for gas leaks by spraying the nozzles with a gas leak formula. If bubbles are noticed and are expanding around the nozzle compartment, please shut off power to your gas supply again and repeat steps 1-3 until no gas leaks are noticed.

Important Safety Instructions

WARNING

- Make sure all the cooktop parts are dry before lighting the burners, especially the ignition pins & thermocouples.
- Turn the knobs to the OFF position prior to removing them from the valve stems.
- The cooktop should never be operated without the knobs and trim rings in place.
- Use only dry pot holders when removing food and cookware from the cooktop. Wet pot holders can cause steam burns.
- When deep fat frying:
 - ◊ Be certain that the pan is large enough to contain the desired volume of food without overflow caused by the bubbling of the fat. Never leave a deep fat fryer unattended.
 - ◊ Avoid frying moist or frost-covered foods. Foods with high water content may cause spattering or spilling of the hot fat.
 - ◊ Heat fat slowly, and stir together any combination of oils and fats prior to applying heat. Utilize a deep fat frying thermometer to avoid heating the fat to temperatures above the flash point.
- (Options, this appliance is equipped with a three prong grounded plug for your protection against possible electric shock hazards. If only a two prong outlet is available, it is the customer's responsibility to have it replaced with a dedicated, grounded, three prong electrical outlet by a licensed electrician. Do not under any circumstances:)
 - ◊ Cut or remove the third (ground) prong from the power cord.
 - ◊ Use an adapter plug.
 - ◊ Use an extension cord.
 - ◊ Use a power cord that is frayed or damaged.
 - ◊ Plug the cooktop into an electrical outlet with a ground fault interrupter (GFI).



WARNING

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A RANGE TOP GREASE FIRE:


- a. SMOTHER FLAMES with a close-fitting lid, cookie sheet or metal tray, then turn off the burner. BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.
- b. NEVER PICK UP A FLAMING PAN - you may be burned.
- c. DO NOT USE WATER, including wet dish cloths or towels - a violent steam explosion may result.
- d. Use a fire extinguisher ONLY if:
 - ◊ You have a Class ABC extinguisher, and you already know how to operate it.
 - ◊ The fire is small and contained in the area where it started.
 - ◊ The fire department is being called.
 - ◊ You can fight the fire with your back to an exit.

CAUTION

- Do not allow acids (citrus juices, tomato sauces, etc.) to remain on the cooktop's surfaces. It may stain the appliance.
- Never use the cooktop surface as a cutting board.
- Do not try to remove heavy spills with a sharp object such as a knife or metal spatula. Sharp objects may scratch the cooktop's surfaces.
- Do not expose the knobs or trim rings to direct flame, hot utensils or other sources of heat.

Important Safety Instructions

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

- ! After having unpacked the appliance, check to ensure that it is not damaged. If you have any doubts, do not use it and consult your supplier or a qualified technician.
- ! Packing materials (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- ! The packaging materials are recyclable and is marked with the recycling symbol .
- ! Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use.
- ! The manufacturer cannot be considered responsible for damage caused by unreasonable, incorrect or rash use of the appliance.
- ! If you should decide not to use this appliance any longer (or decide to substitute for another model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with old appliances.
- ! The appliance should be installed and all the gas/electrical connections made by a qualified engineer in compliance with local regulations in force and following the manufacturer's instructions .

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES

Use of any electrical appliance implies the necessity to follow a series of fundamental rules. In particular:

- ! Never touch the appliance with wet hands or feet;
- ! Do not operate the appliance barefooted;
- ! Do not allow children or disabled people to use the appliance without your supervision.

The manufacturer cannot be held responsible for any damages caused by improper; incorrect or unreasonable use or installation of the appliance.

TIPS FOR THE USER

- ! During and after use of the cooktops, certain parts will become very hot. Do not touch hot parts.
- ! Keep children away from the cooking hob when it is in use.
- ! After use, ensure that the knobs are in position OFF, and close the main gas delivery valve or the gas cylinder valve.
- ! Before any cleaning or maintenance, switch off the electricity to the cooktops.

Risk of fire!

- ! Do not leave flammable material on the cooktops.
- ! Make sure that the electrical cables of other appliances installed nearby cannot come into contact with the cooktops.

Before You Call for Service

Problem Solution Guide:

Problem	May Be Caused By	What to Do
Nothing works.	Cooktop not connected to electrical power.	Check to make sure power cord is connected to electrical outlet.
	Power to electrical outlet is off.	Turn on power at circuit breaker or fuse box. Check for tripped breaker or blown fuse.
	Power outage.	Contact power company.
Igniter does not spark (no clicking sound). Warning: Ensure burner is in position or igniter will not spark.	Power not supplied to unit.	See Nothing Works above.
	Wet or dirty igniter(s).	Clean and dry igniter and burner assembly according to Care and Cleaning section.
No flame.	Igniter(s) not working.	See Igniter do not spark above.
	Wet or dirty igniter(s).	Clean and dry according to Care and Cleaning section.
	Gas is turned off.	Make sure the gas supply valve is in the on position.
	Gas supply interrupted.	Contact gas company.
<ul style="list-style-type: none"> •Flame is very low •Burner goes out at low setting or turns off after the knob is released. 	Air intake holes obstructed.	Check to make sure air holes above knobs are not blocked.
	Low gas pressure.	<ul style="list-style-type: none"> • Contact gas company to have pressure tested • Adjust regulator/ buy gas pressure booster.
<ul style="list-style-type: none"> •Flame is distorted, yellow or very large. •Flame varies from high and low output without adjusting the knobs. 	Burner parts are dirty or clogged.	Clean and dry according to Care and Cleaning section.
	Burner parts are not properly positioned.	Make sure burner is assembled according to the Cooktop Installation section.
	Cooktop set up to use a different type of gas (Natural or LP) or set up for different altitude.	Have a <u>LICENSED</u> service technician check to make sure that the cooktop is set up for the type of gas and the correct altitude.
	A gas regulator may need to be installed or if installed is faulty.	Have a <u>LICENSED</u> service technician check the gas regulator & adjust it to the right setting.
Igniter continues to spark (click) after flame ignites. Warning: If the brass burners are not present and correctly positioned near the igniter the igniters will either spark non-stop or not spark at all.	Burner is cold.	Burners may continue to spark for up to 60 seconds when cold and set to low. See Operating Your Cooktop section for more information on how to minimize.
	Flame distorted by air draft.	Minimize any air drafts around the cooktop. Close nearby windows.
	Wet or dirty igniter(s).	Clean and dry according to Care and Cleaning section.
	Burner parts wet or dirty.	Clean and dry according to Care and Cleaning section.
	Burner parts not positioned correctly. Check burner alignment.	Make sure burner is assembled according to the Setting Up Your Cooktop section.
	Power supply polarity is reversed.	Have a licensed electrician check the electrical outlet.

Care and Cleaning

Cleaning the Cooktop (continued)

Knobs and Trim Rings

⚠ WARNING

Never block the holes in the control panel behind the knobs. Doing so will impair the flow of combustion air and adversely affect burner operation, possibly creating a hazardous condition.
To prevent damage, do not expose the knobs to direct flame, hot utensils or other sources of heat.

- Turn the knobs to the off position before removing them for cleaning or replacement.
- To remove the knobs, gently grasp each knob and pull straight out, off of the valve shaft.
- Wash the knobs regularly with a solution of warm soapy water. We recommends hand dishwashing liquid.
- Clean the outside edges of the trim rings while the knobs are removed. Do not remove the trim rings. Wipe them with a soft damp rag. Use caution to avoid getting moisture into the control panel behind the trim rings.
- Replace the knobs according to the directions.
- Be sure to install the knobs delicately in their proper positions to avoid damaging valve shaft track.

Getting to Know Your Cooktop

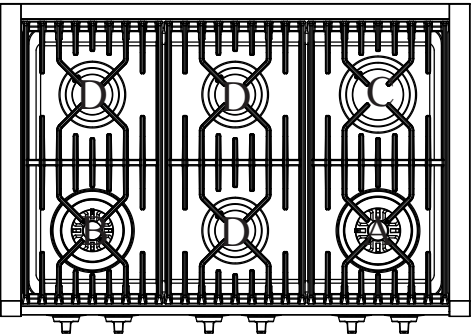
Parts of the Cooktop/ RangeTop

Sealed Brass Burners: The sealed burners are removable by hand & prevent cooking debris from falling inside the cooktop; while the brass burners form resistance against clogging and are easier to clean. The cooktop's automated ignition system, generates a spark, that lights the burner when you turn the knob to HIGH. See the diagrams on the right for the size and location of the different burner types.

Long Life Grates: The porcelain coated thick cast iron grates support the cooking utensils during cooking. They are removable & allow the area below and around the sealed burners to be cleaned easily.

Spill Trays: The spill trays catch any food that falls through the cooktop grates.

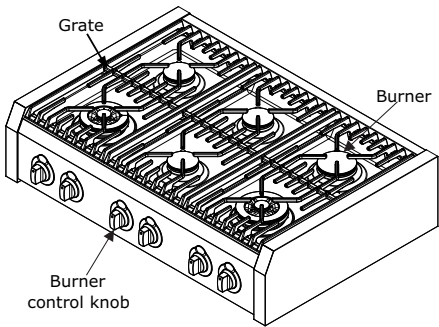
Burner Control Knobs: Use the knobs to turn on the burners and adjust the flame size.



6 burners

Burner Locations

- A** Triple Ring Burner : 18,255 BTU
- B** Triple Ring Burner : 18,255 BTU
- C** Rapid Burner : 13,236 BTU
- D** Simmer/Semi Rapid Burner : 6,824-9,824 BTU



Installation Requirements

⚠ WARNING

- Observe all governing codes and ordinances during planning and installation. Contact your local building department for further information.
- To prevent an electric shock hazard, the power supply must meet the specifications stated below.

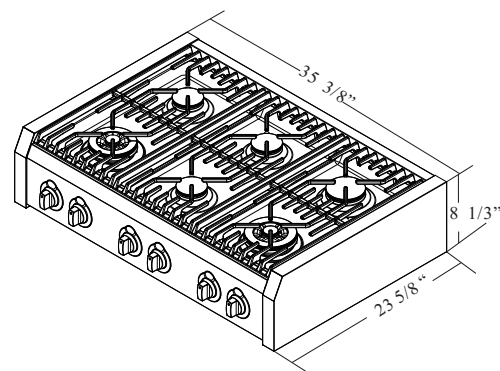
The electrical and gas supply data on this page is for reference only. If the requirements below do not agree with the product data label, use the data on the product data label.

Electrical Requirements

- The electrical installation, including minimum supply wire size and grounding, must be done in accordance with National Electric Code ANSI/NFPA 70 and local codes and ordinances. A copy of this standard may be obtained from:
National Fire Protection Association
1 Batterymarch Park
Quincy, MA 02269-9101
- The correct voltage, frequency and amperage must be supplied to the electrical outlet according to the product data label located on the bottom of the chassis.
- The electrical outlet must be installed by a licensed electrician.

ELECTRIC CIRCUIT REQUIREMENTS	
Circuit Required	Total Connected Load
120 V 60Hz, Minimum 15 Amp.	0.25 Amp @ 120 V, 60 Hz

Product Dimensions



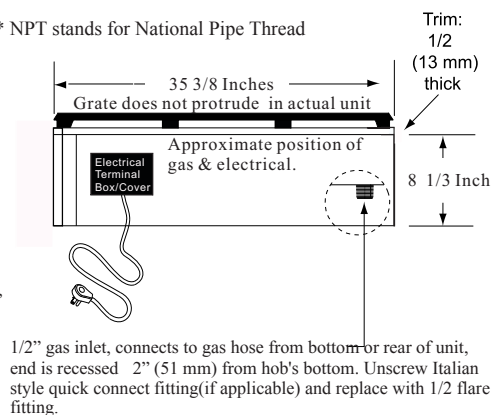
Gas Supply Requirements

- Check your local building codes for the proper method of installation. In the absence of local codes, this appliance should be installed in accordance with the National Fuel Gas Code ANSI Z223.1/NFPA 54. The gas service must be installed by a qualified professional.
- Be certain that the cooktop being installed is correct for the gas service being provided (natural gas or LP gas). Also, if operating the cooktop at an altitude above 4000 ft. (1219 m) make sure it is equipped for high altitude operation. See the inside cover for more information.
- An external manual shut-off valve must be installed between the gas inlet and the cooktop for the purpose of turning on or shutting off gas to the appliance.
- Any standard regulator may need to be installed into the gas line that runs from the gas shut off valve to the cooktop gas inlet. Use only a regulator inlet that accommodates a 3/4" gas supply line and is also compatible with a 1/2" house gas supply. Any brand name regulator will suffice.
- The inlet to the cooktop itself is equipped with a 1/2" male NPT fitting, a quick connect gas fitting may be screwed on the NPT fitting, simply unscrew with a wrench and attach a 1/2" flare fitting (Ensure gas sealant is used on the threading).

GAS SUPPLY PRESSURE REQUIREMENTS*		
Gas Type	Manifold Pressure	Minimum Gas Supply Pressure
Natural Gas	5" Water Column	6" Water Column
Propane (LP)	10" Water Column	11" Water Column

* Maximum gas supply pressure for all models is 1/2 p.s.i.

* NPT stands for National Pipe Thread



REAR VIEW

Product tolerances: $\pm 1/16"$ (± 1.6 mm) unless otherwise noted.

Care and Cleaning

Burner Components and Igniter

⚠ CAUTION

Use care while cleaning the igniter. The porcelain is fragile and can crack or break.

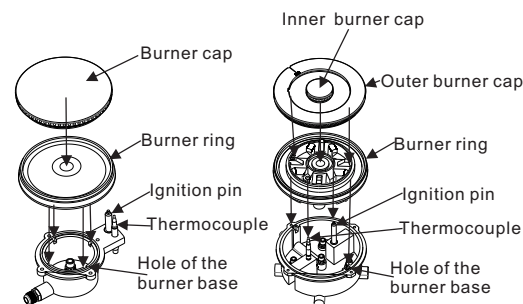
IMPORTANT: The igniter may not spark or work properly if the burner parts or the igniter themselves are not clean and dry.
After disassembling the burners, check for any dirt or grime deposited on the individual parts, including the igniter.

1. Use a firm toothbrush to clean completely around the igniter, including all of the metal top and porcelain base. Use care while cleaning because the porcelain is fragile and can crack or break. Do not use water to clean the igniter. If necessary, use a small amount of rubbing alcohol to help dissolve grime.

2. Examine the burner rings. Remove anything stuck in the holes with a straightened paper clip, wire or needle. Be careful not to scratch or damage the ring and head. Do not distort the shape of the burner ring holes.

3. Clean all of the burner parts, including the burner bases, with window cleaner or rubbing alcohol. Use a cleaning brush with plastic bristles or a firm tooth brush. When done, rinse the parts well with clean water. Dry all the parts thoroughly before re-assembling them.

4. Reassemble the cooktop according to the burner and grate assembly instructions. Test the burners after reassembling them. If the flame is uneven, be sure that all the burner parts are properly positioned, then check for any remaining dirt or grime on the burner parts or igniter. If erratic sparking (clicking) is still present, make sure the igniter is completely dry. If the unit still exhibits problems after drying, call your local service agent.



C / D Burner Assembly

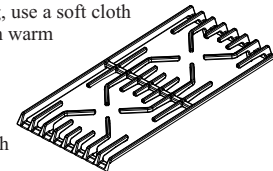
A / B Burner Assembly

Grates, Spill Trays and WOK Ring

⚠ CAUTION

Do not clean the cooktop grates, burner parts in a dishwasher. They will be damaged.

- The grates and the spill tray are coated with a porcelain finish.
- For everyday cleaning, use a soft cloth or nonabrasive pad with warm soapy water to clean all of the porcelain parts.
- If necessary, tough stains may be removed by applying full-strength sprays such as Simple Green™, Ajax™ All-Purpose Cleaner or Formula 409™. To minimize wear, use the mildest cleaner needed to get the surface clean.
- For extremely stubborn stains, you may use a mildly abrasive cleaner or applicator, such as Soft Scrub™, Bon Ami™, S.O.S. pads or other soap-filled steel wool pads. Use these cleaners with extreme care and only on occasion. Extensive use of these types of abrasives will eventually damage the porcelain enamel. **DO NOT** use S.O.S pads or other steel wool pads on stainless steel!!



Stainless Steel Surfaces

⚠ CAUTION

Always wipe stainless steel (silver colored) surfaces. To prevent scratching, do not use abrasive cleaners or scrubbers on stainless steel surfaces.

- **ONLY** use a store advertised "Stainless Steel Polisher or Cleaner". Rinse and dry with a soft, lint-free cloth.

Brass, Chrome and Copper Surfaces

⚠ CAUTION

To prevent scratching, do not use abrasive cleaners or scrubbers on metal surfaces.

Using a soft cloth, clean metal surfaces with a mild solution of a store advertised "Stainless Steel or Metal Cleaner/Polisher". Rinse and dry with a soft, lint-free cloth.

Continued...

Care and Cleaning

WARNING

- Clean only the parts of the cooktop listed in this manual. Clean them only in the manner specified.
- To avoid dangerous fumes or damage to your cooktop's surfaces and accessories, use only the types of cleaning solutions specified in this manual.
- To avoid electrical shock or burns, turn off the burners and make sure that all parts are cool before cleaning.
- DO NOT turn the burners on during cleaning.
- Do not use a steam cleaner to clean the cooktop. Steam could penetrate the electrical components and cause a short circuit. After cleaning the burners, reassemble all of the burner parts before attempting to operate the cooktop.
- After cleaning the burners, always dry and reassemble the cooktop parts completely before use.

CAUTION

- Do not try to remove heavy spills with a sharp object such as a knife or metal spatula. Sharp objects may scratch your cooktop's surfaces.
- Remove any glue or thick liquid spills by applying a hot soft wash cloth & cooking oil to the surface, while rubbing.
- To prevent damage, do not use abrasive or corrosive cleaners or applicators such as steel wool or scouring pads, on any part of the cooktop unless instructed to do so. Use only a sponge, soft cloth, fibrous or plastic brush or nylon cleaning pad for cleaning the surfaces of your cooktop.
- Do not remove the trim rings from the cooktop. Clean only the outside edges of the trim rings. If you get moisture inside the trim rings damage to the cooktop may occur.
- Do not soak the knobs in water or put them in the dishwasher.
- Installing the cooktop knobs in the wrong position may result in damage to the cooktop components.
- Griddle/grill kit should be set in the middle front burner & middle rear burner for optimal performance and even heating.

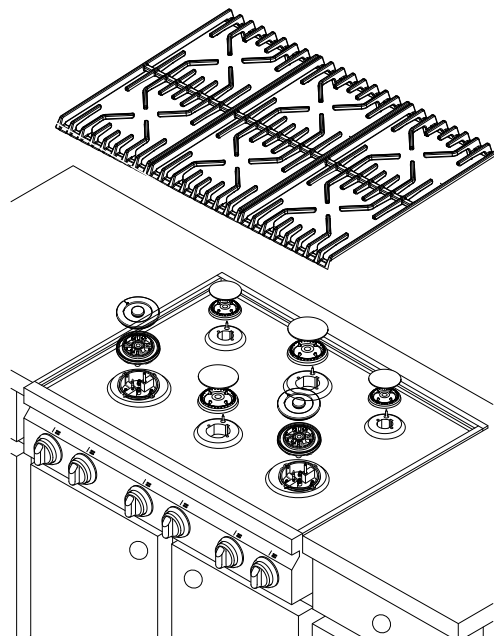
Cleaning the Cooktop

To keep the cooktop looking and operating its best, clean it after every use. Also, quickly wipe up spills that occur while cooking. Be careful not to touch any hot areas. Spills that remain on hot burner parts will be very difficult to clean, especially if allowed to burn on. Certain types of food, such as tomatoes, citrus juices, vinegar, alcohol and milk can damage the finishes if you allow them to stand for any length of time.

IMPORTANT: The cooktop is exposed to extremely high temperatures. The grates are under high stress when hot utensils are placed on them. Also, the cooktop parts are occasionally exposed to acidic food spill-overs. These severe operating conditions, cause the porcelain enamel parts on your cooktop to undergo a change in appearance over time. If you care for and clean these parts carefully, you will slow down, but not eliminate, the aging process.

Cooktop Disassembly

1. For safety, disconnect the cooktop power cord from the electrical outlet prior to cleaning.
2. When the appliance is cool, remove the grates from the top of the cooktop.
3. Disassemble the burners. Lift the burner caps and burner rings off of the burners.



Not actual model frontal view displayed. General Photo

Installation Requirements

Cabinet and Countertop Layout

WARNING

To avoid the risk of fire or personal injury, all minimum and maximum specified clearances on this and the following pages must be maintained or exceeded.

General Considerations

- The minimum distance from the back of the cooktop to a combustible rear wall is 2 1/2" (64 mm) minimum (Figure 1).
 - Installation of a non-combustible material* (up to the hood) or a backsplash is always recommended, and mandatory if the distance to the back wall from the cooktop is less than 2 1/2" (Figure 2).
- * Consult local codes and ordinances for acceptable non-combustible materials.

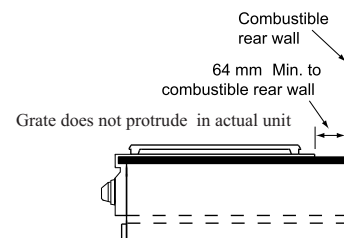


FIGURE 1

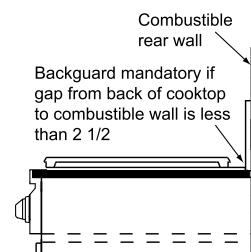


FIGURE 2

- Carefully check the location where the cooktop is to be installed. For best performance, the cooktop should be installed away from drafts caused by doors, windows and heating/ air conditioning outlets. To reduce the risk of personal injury from reaching over a hot appliance, avoid cabinet installations directly above. Or ensure the appliance is off when accessing above cabinetry.

- To reduce the risk of personal injury and to reduce accumulated smoke in the room, Hypothery strongly recommends installing a range hood. A hood should project forward a minimum of five (5) inches beyond the face of the cabinets. Any brand name hood is compatible.
- The installation must allow access to the underside of the cooktop for service and inspection purposes, including the ability to turn off the cooktop gas supply valve and electrical outlet.
- All contact surfaces between the cooktop and the counter must be solid and level.
- The countertop overhang on the sides of the cutout shown on the following pages cover the recessed portions of the cooktop behind the control panel and creates a seamless look for the installation.
- **IMPORTANT:** When installing the cooktop into a laminated or synthetic countertop, radius the corners of the cutout to help avoid cracking. Consult the countertop manufacturer's instructions for minimum corner radius, reinforcement and heat protection requirements. Hypothery is unable to provide third party cabinetry/countertop advice.

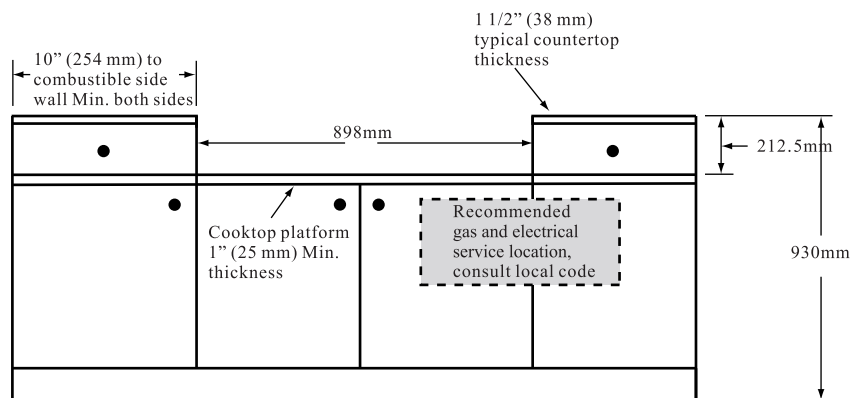
Gas and Electric Service Location

- The gas supply piping, gas shut-off valve and the electrical outlet must be located so they do not interfere with the cooktop when it is installed. If installing another appliance in the cabinet below, it is recommended you allow for the routing of gas and electrical service out of the back of the unit.
- The shaded area on the facing page shows the recommended location of the gas inlet and the electrical outlet. For replacement purposes, the location of the existing utilities may be utilized provided they do not interfere with the sides or rear of the cooktop. Check local building codes for permissible utility locations.
- For best performance and to minimize gas pressure loss, attach a gas supply regulator as close as possible to the cooktop gas inlet. The gas regulator is sold separately. The installation must:
 - Allow for access to the gas shut-off valve and regulator when the unit is installed.
 - Allow for access to the electrical outlet, when the cooktop is in place so the power cord may be easily disconnected if the unit needs service.
 - Allow the (32") power cord to reach the electrical outlet.

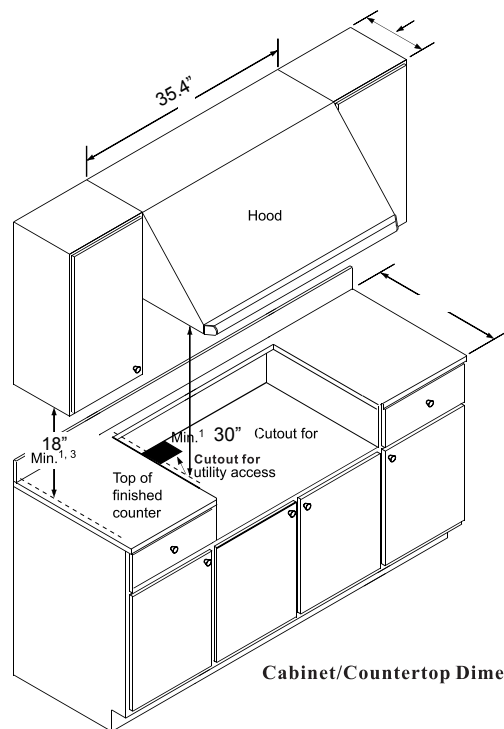
Installation Requirements

Cabinet/Cutout Dimensions

Cabinet tolerances +1/16" -0 (+1.6 mm, 0) unless otherwise noted



Cabinet/Countertop Dimensions - Front View



Cabinet/Countertop Dimensions - ISO View

NOTE: This cooktop should be used with ventilation appliances/ equipment.

Continued on following pages...

Operating Your Cooktop

2. Once the burner is lit, set the flame height to the desired level by rotating the control knob further counterclockwise, then place the utensil on the grate.

IMPORTANT:

- The flame should burn evenly around the perimeter of the burner, except underneath each grate support finger, where the flame height is reduced by feature. A normal flame is steady and blue in color. Foreign material in the gas line, especially in new construction, may cause an orange flame during initial operation. The orange color will disappear with further use. Small yellow tips on the ends of the flames are normal when using LP gas.
- If the flame is not even around the edge of the burner, wait for the cooktop to cool and check to make sure the burner is assembled properly & gas pressure is sufficient.
- When the cooktop is cool the igniter may continue to spark if the control knob is set to the LOW position. The burner will stop sparking when warm. The tendency to spark when cold can be reduced by operating the burner at a higher flame setting for about 60 seconds. After 60 seconds, lower the flame to cook. The burner will also warm up faster if a utensil is placed on the grate. The igniter will also spark automatically if the flame is distorted by a draft or by the household ventilation system. Eliminate any drafts or reduce the ventilation blower speed to reduce this type of problem.
- To keep the burners operating properly, keep the burner igniters, burner rings and burner caps clean and dry. See Care and Cleaning page.
- Dirty or wet igniters will result in constant sparking, even if there is a flame present.

Cooking Tips

For superior cooking performance and to save energy:

- Reduce the flame height to the minimum level necessary to perform the desired cooking process. Food cooks just as quickly at a gentle boil as it does at a vigorous, rolling boil. A higher boil than is necessary wastes energy, cooks away moisture and causes a loss in food flavor and nutrients.
- The larger the burner size, the wider the range of control. See page 4 for the heat ranges of the different burners.
- Use low or medium flame heights when cooking with utensils made of materials that are poor conductors of heat, such as glass, ceramic and cast iron. Reduce the flame height until it covers approximately 1/3 of the utensil diameter to ensure even heating and reduce scorching.
- Minimize the amount of liquid or fat to reduce cooking times.
- Use a timer rather than repeatedly removing the lid to check food. Doing so will decrease cooking time and save energy.
- Thaw foods prior to cooking to reduce cooking time.

Verifying Proper Operation

⚠ WARNING

- Make sure that power to the electrical outlet is turned off at the circuit breaker or fuse box and that the gas is turned off at the gas supply valve before proceeding.
- The cooktop must be properly grounded at all times when electrical power is applied.

Prior to operating the cooktop, read the accompanying use and care manual carefully.

1. Make sure all the cooktop burner controls are in the OFF position.
2. Connect the power cord to the electrical outlet.
3. Turn on power to the electrical outlet at the circuit breaker or fuse box.
4. Gently push in and turn one burner control knob at a time counterclockwise to the HIGH position. Verify that the associated burner igniter sparks, then return the knob to the OFF position. Repeat for all of the remaining control knobs.
5. Turn on the gas supply valve.
6. Perform the following ignition test for all of the burners:
 - Push in and turn one of the control knobs counterclockwise to the HIGH position. Only the igniter for the selected burner will spark. It may take up to four seconds for the gas to ignite, at which time the igniter will stop sparking. If ignition does not occur within four seconds, turn the knob to the OFF position, wait for at least five minutes to allow any gas to dissipate, then repeat the test.
 - Once the burner lights, the control knob can be rotated counterclockwise from HIGH to LOW to adjust the flame height progressively.
 - When the unit is installed properly, the flame will be steady. It will also have a sharp, blue inner cone that will vary in length proportional to the burner size. The flame will be reduced by the grate fingers to increase grate life.

NOTE: If the cooktop does not operate properly, follow these troubleshooting steps:

- Verify that power and gas are supplied to the cooktop.
- Check to make sure that the power plug is connected to the electrical outlet and that power is turned on at the circuit breaker or fuse box.
- Check to make sure that all burner parts are properly seated.
- If the burner continues to spark after ignition without stopping, have a licensed electrician check the electrical outlet for proper grounding or reversed polarity.
- Repeat the burner ignition test.

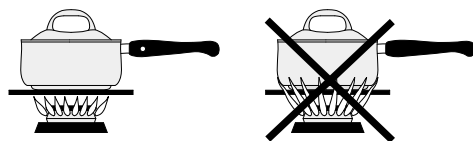
If the appliance still does not work, read page 16. A licensed technician should install the gas appliance. Hypotheory is not responsible for the cost of correcting problems caused by a faulty installation. Improper installation will void all product warranties.

Operating Your Cooktop

Selecting the Cookware

⚠ WARNING

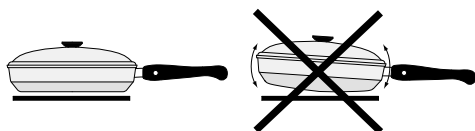
- To avoid burns and scalding, always turn pan handles to a position where they cannot be easily hit. Also, handles should not extend over adjacent burners. Always set utensils gently onto the grates and center them so that they are well-balanced.
- Do not drag cookware across the grates. Sliding may damage the finish. Lift utensils to reposition them. Do not drop them on the grate.
- Cookware with rough bottoms can cause permanent damage to the coated surfaces on the grates.
- To avoid burns or a fire hazard, reduce the flame level if it extends beyond the bottom of the utensil. Flames extending up the sides are potentially dangerous.



For overall safety and best cooktop performance, select the correct cooking utensil for the food being cooked. Improperly selected cooking utensils will not cook evenly or efficiently.

Use cookware that:

- Has flat, smooth bottoms.
- Is well balanced.
- Has tight fitting lids to keep heat, odors and steam in.



IMPORTANT: Avoid spills as much as possible. The porcelain surfaces of the grates, spill trays and burner caps are acid-resistant but not acid-proof. Some foods can cause permanent damage if allowed to remain on porcelain surfaces.

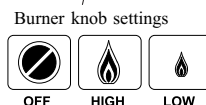
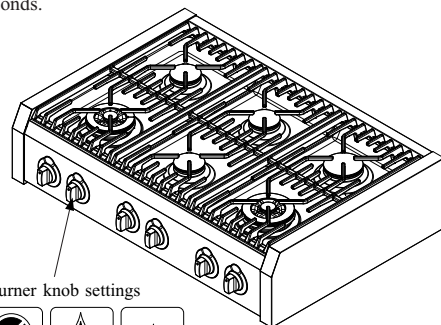
Lighting a Burner

⚠ WARNING

- To avoid the chance of fire, explosion or carbon monoxide poisoning, do not attempt to use your cooktop without the burners completely and properly assembled (see page 5). The burner rings spread the flame evenly around the burner cap. The burner rings must be properly seated for proper burner lighting and operation.
- In the interest of safety, always light the burner before putting the cooking utensil on the grate. Turn the burner knob to the OFF position before removing the utensil. Always check the position of the control knobs to make sure the cooktop is off when you are finished cooking.
- Do not turn the knob farther than the HIGH position until lit. Doing so may result in a burst of flame that could cause burns or damage to the surrounding area.
- Do not touch any part of the burner while the igniter is sparking. An electrical shock could result.
- Never light the burners with a match or other open flame.
- Always check to make sure all control knobs are in the OFF position when you are finished cooking.
- If the gas does not ignite after four seconds or if the flame goes out and gas escapes when attempting to light a burner, turn the knob to the OFF position. Open a window and allow at least five minutes for the gas to dissipate. Then, repeat the lighting procedure.

Each burner control knob has a small diagram next to it.

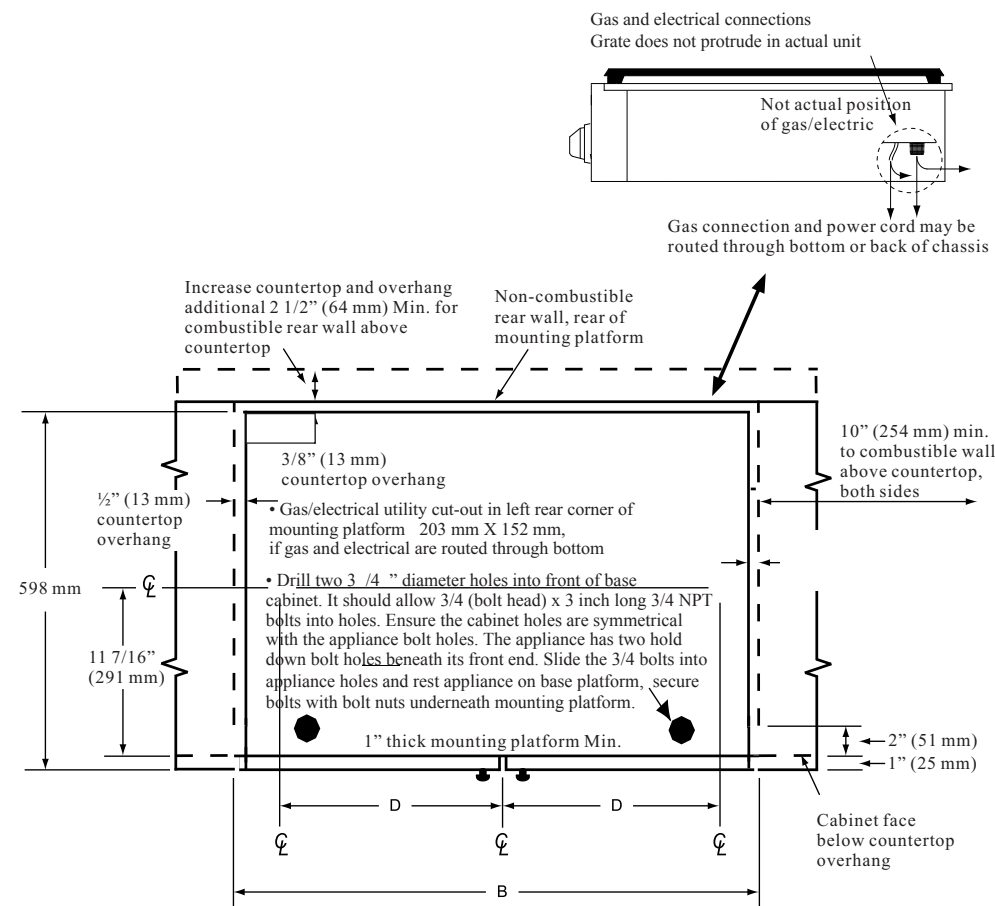
1. To light a burner, push in gently on the knob and turn it counter-clockwise to the HIGH position. The igniter will spark (click) repeatedly until the gas ignites. The burner should light within four seconds.



Installation Requirements

Cabinet/Countertop Dimensions (cont.)

Cutout tolerances +1/16" -0 (+1.6 mm, 0) unless otherwise noted.



Cabinet/Countertop Cutout Dimensions - Top View
Please wait to obtain appliance prior to cutting dimensions.

Installation Instructions

Unpack the Cooktop

⚠ WARNING

- If the gas and electric service provided does not meet the product specifications, do not proceed with the installation. Call the dealer, the gas supplier or a licensed electrician.
- The cooktop is heavy. A minimum of two people are required to safely install it.

Unpack the parts box and verify that all required components have been provided. If any item is missing or damaged, please contact your dealer immediately. Do not install a damaged or incomplete appliance.

INCLUDED GRATES AND BURNER PARTS

Part	Quantity
Knobs	6
Grates	3
Triple ring burner rings	2
Triple ring burner caps	2
Rapid burner rings	1
Rapid burner caps	1
Semi-rapid burner rings	3
Semi-rapid burner caps	3

Cooktop Installation

⚠ WARNING

- Do not over-tighten the hold down bolts. Over tightening the hold down bolts may result in improper operation of the dual gas burners.
- Please remove all grates & burners until you have installed the appliance to prevent parts from falling.
- Bolts, flare fittings, regulator & gas hose(sold separately).

🔧 IMPORTANT

Do not use a hardening compound or caulk to permanently seal the cooktop into place. The cooktop must be readily removable if service is required. Removal of sealant to service the unit will be performed at the customer's expense.

1. Lower the cooktop into the cutout while feeding the electrical cord into the utility cutout. Center the cooktop in the cutout.
2. Secure the cooktop to the counter top using the two (2) provided hold-down bolts and washers provided. Do not over tighten the bolts.

Gas Line Connection

⚠ WARNING

- Verify that the gas supply meets specifications before connection. See page 3.
- The maximum gas supply pressure to the appliance must never exceed ½ pounds per square inch (psi) or 3.5 kPa.
- Call your gas company to verify the water column/gas pressure requirements. If it's the home's first gas installation.
- Ensure that the arrow on the regulator points in the direction of the gas flow, towards the cooktop.
- Do not apply excessive pressure when tightening gas connections and fittings.
- Do not use Teflon tape or plumber's putty on flexible gas line connections such as flare fittings.
- Test the gas lines for leaks as instructed before use. Do not use a flame to check for leaks.
- The gas supply pressure for testing the regulator setting shall be at least 1 inch water column (249Pa) above the specified manifold pressure. See page 3.
- The cooktop and shut-off valve must be disconnected from the gas supply piping system during any pressure testing exceeding ½ p.s.i. (3.5 kPa).
- The cooktop must be isolated from the gas supply piping system by closing the shut-off valve to the cooktop during any gas supply piping system pressure testing equal to or less than ½ p.s.i. (3.5 kPa).
- For LP gas installations, the LP gas tank should have its own pressure regulator. Another regulator is optional.

🔧 IMPORTANT

Within the Commonwealth of Massachusetts, this appliance must be installed by a licensed plumber or gas fitter.

1. A gas pressure regulator(sold separately) is recommended if the flame is not steady, which is rare & relates to gas pressure flow. Attach to the 1/2" male NPT gas inlet. The inlet is located at the right rear portion of the appliance. For tight installations, the regulator may be installed upstream from the pipe nipple, anywhere between the shut-off valve and the cooktop. For best performance, minimize gas pressure loss by attaching the regulator as close as possible to the cooktop gas inlet.

Installation Instructions

2. Complete connection of the gas supply to the cooktop by installing a minimum ½" flexible gas line (not included) between the pressure regulator/ shut-off valve.
3. Check for gas leaks:
 - ◊ Turn all cooktop control valves to the OFF position.
 - ◊ Turn on the gas supply valve and check all lines and connections for leaks using a soap and water solution or a gas leak detector around pipe seams/fittings.
 - ◊ Turn the gas supply valve off.

Burner Component Installation

⚠ WARNING

- Assemble the burners and grates only when the cooktop is cool.
- Never attempt to operate the cooktop with any of the burner parts removed.
- Do not attempt to adjust the burner air mixture settings. All adjustments are preset at the factory.

Remove the burner rings, burner caps and grates from their shipping packages.

Triple ring Burner Assembly

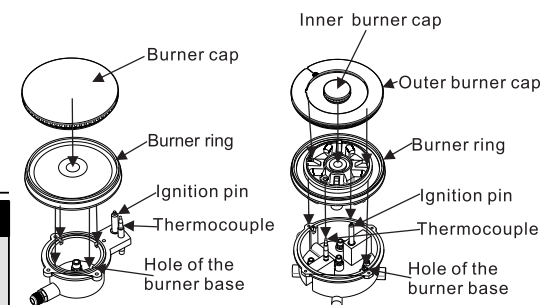
1. Install the Triple ring burner ring(s) on top of the Triple ring burner base(s). Line up the indentations on the bottom of the burner ring with the hole on the top of the burner base.
2. Set the outer Triple ring burner cap(s) on top of the burner ring(s). Make sure the burner ring is centered on top.
3. Set the inner Triple ring burner cap(s) on the center of the burner ring(s). Line up the ridge on the bottom of the cap.

Rapid Burner/Semi-rapid Burner/Aux Burner Assembly

1. Install the burner rings on the burner bases. Put the hole on the edge of each ring over the igniter. Center the tabs on the bottom of each ring in the hole in the center of each base.
2. Install all the burner caps. The ridge on the bottom of each cap must surround the top of each ring.

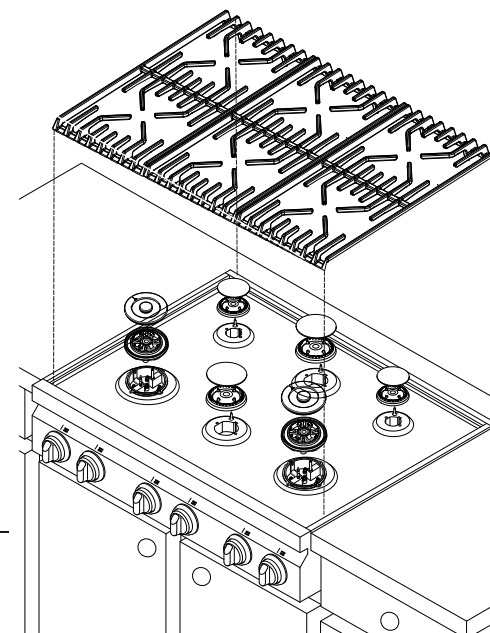
Grate Installation

Gently set the grates on top of the spill tray. Put the legs of each grate into the corresponding dimples.



C / D Burner Assembly

A / B Burner Assembly



Not actual model frontal design displayed. General Photo
Grate Installation