

User Guide

Ramblewood Green

Gas Cooktop

GC2-37P

GC2-37N

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YOUR SAFETY AND THE SAFETY OF OTHERS ARE VERY IMPORTANT.

BEFORE USE, PLEASE READ AND FOLLOW ALL SAFETY RULES AND OPERATING INSTRUCTIONS. AND SAVE FOR LOCAL GAS AND ELECTRICAL INSPECTOR'S USE.

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

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

WARNING: Gas leaks cannot always be detected by smell.

Gas suppliers recommend that you use a gas detector approved by UL or CSA.

If a gas leak is detected, follow the "What to do if smell gas" instructions above.

IMPORTANT: This is a gas unit that requires professional licensed technician to install per city/state safety code. Gas leakage test must be exercised prior to turning on the gas supply.

IMPORTANT SAFETY INSTRUCTIONS

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

- **WARNING:** NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the cooktop.
- **CAUTION:** Do not store items of interest to children in cabinets above the cooktop – children climbing on the cooktop to reach items could be seriously injured.

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

IMPORTANT: This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any commercial application.

The appliance guarantee will be void if the appliance is used within commercial environment i.e. a semi commercial, commercial or communal environment.

WARNING:

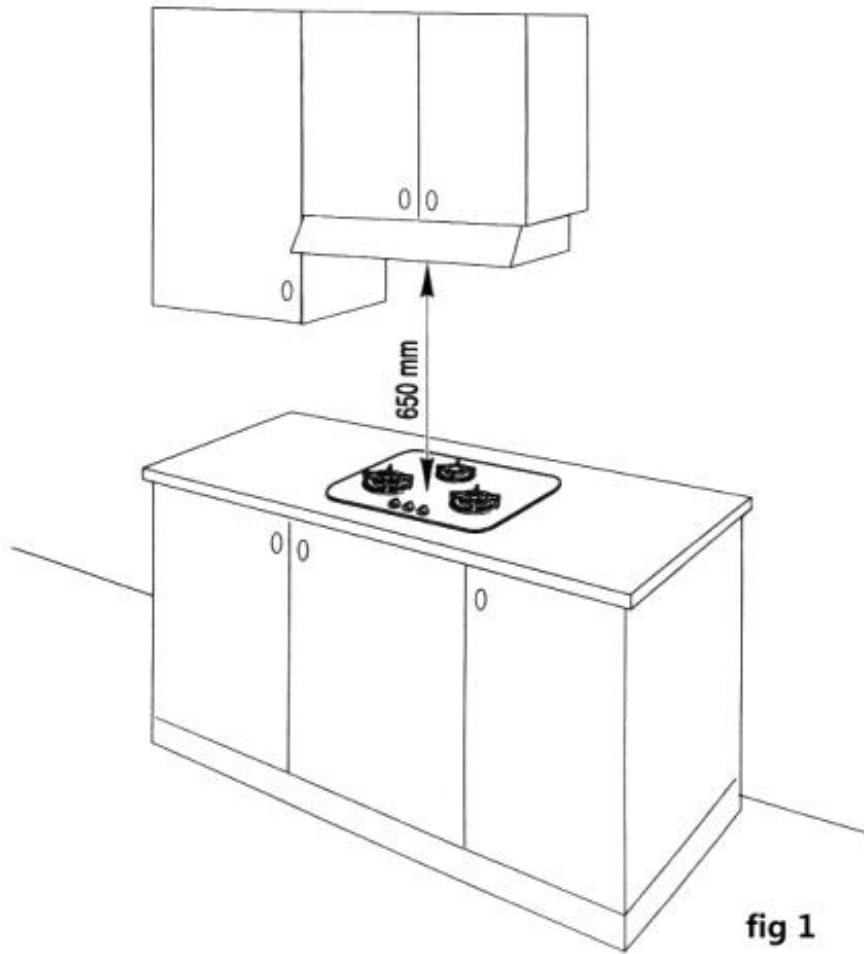
The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

SAVE THESE INSTRUCTIONS

INSTALLATION

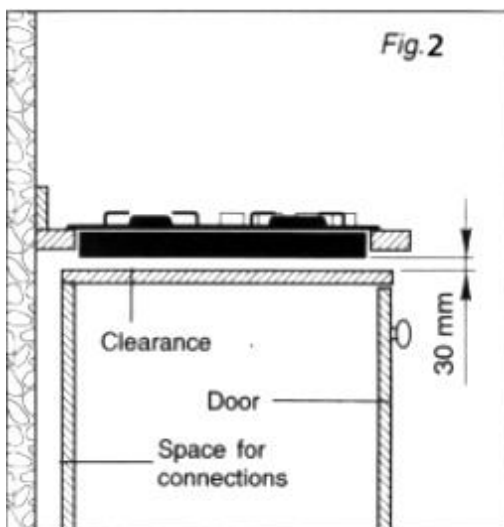
Installation and service must be conducted by qualified / licensed technician, in accordance with national & local regulation. Failure to comply will void the product warranty.

- Always disconnect the appliance power before installation & maintenance.
- These cooktops are designed to be dropped into counter top measuring ~3 inches in depth.
- Please use the “Cutting size board” (cardboard packed in the box) to outline & cut hole in counter top.
- Clearance between the underneath of unit and any surface below it should be at least 1 inch (~30mm). If there is appliance beneath the unit a heat baffle is recommended in between.
- The cooker top must be kept no less than 4 inches away from any side wall; the hob must be installed at least 50 mm from the wall.
- There must be a distance of at least 650mm (25.6 inches) between the cooktop and any wall cupboard or extractor hood positioned immediately above.



INSTALLATION IN KITCHEN CABINET WITH DOOR (Fig.2)

It is recommended that a 30 mm clearance be left between the cooker top and the fixture surface (Fig.2).

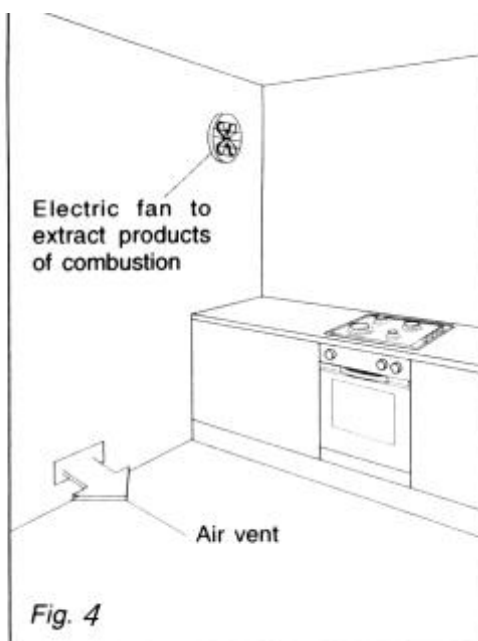
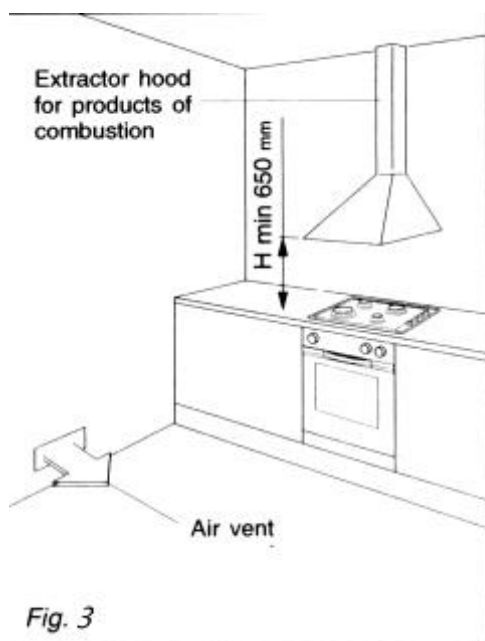


Note: The adjacent furniture and all materials used in installation must be able to withstand a

minimum of 85°C above the ambient temperature. However certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discoloration at temperatures below 85°C.

DISCHARGING PRODUCTS OF COMBUSTION

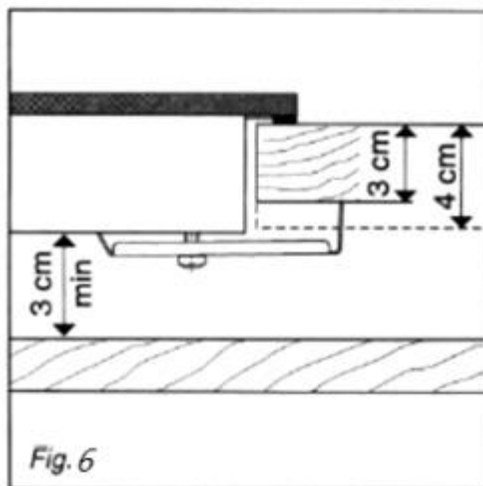
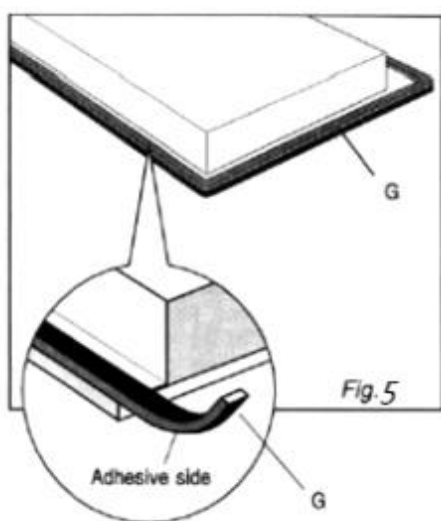
Extractor hoods connected directly to the outside should be provided, to allow the products of combustion of the cooktop to be discharged (fig.3), (fig.4).



SETTLING THE HOB FOR INSTALLATION

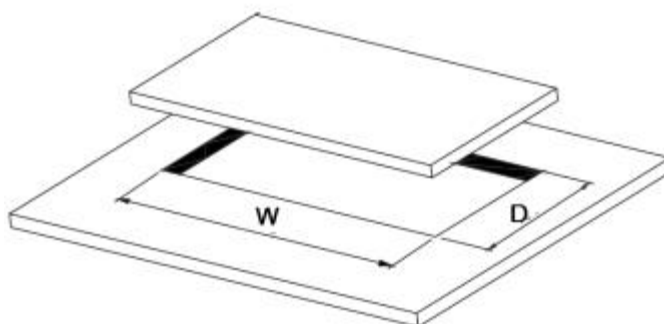
Every cooktop is provided with a set of tabs for fitting to the unit with thickness from 3 to 4 cm, and a seal with adhesive on one side.

- Remove burners and grids.
- Turn the cooktop over and rest the top side on a cloth.
- Apply the self-adhesive seal “G” as illustrated in fig.5.
- Slot the cooktop into the unit and position.
- Position the cooktop in the recess and secure by means of the brackets as shown in fig.6 (for 3 or 4 cm thick work top).



BUILT-IN DIMENSION

MODEL	CUT OUT DIMENSION (Inch)
GC2-37P	18.9" x 10.6" (W x D) (480mm x 270mm)
GC2-37N	18.9" x 10.6" (W x D) (480mm x 270mm)



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

CONNECT THE COOKTOP TO GAS

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

CONVERTING TO LP GAS (or converting to natural gas from LP)

This cooktop leaves the factory set for use with natural gas or LP gas. Please read carefully in the rating label information to confirm this.

PROVIDE ADEQUATE GAS SUPPLY

- Your LPG/Propane cooktop is designed to operate at a pressure 10" of Water Column(2490 Pa +/- 4%).
- Your NG cooktop is designed to operate at pressure 5".
- Make sure you are supplying your cooktop with the type of gas for which it's designed.
- This cooktop is convertible for use on nature or propane gas. If you decide to use this cooktop on opposite gas type, conversion must be conducted by a qualified LP installer before attempting to turn on the gas supply.
- When checking for proper operation of this regulator, the inlet pressure must be at least 1" greater than the operating pressure as given above.
- A flexible metal appliance connector used to connect the cooktop to the gas supply line should have an I.D. of 1/2" and be 2~5 feet in length for ease of installation. In Canada, flexible connectors must be single wall metal connectors no longer than 6 feet in length.

ADAPTING THE COOKTOP FOR DIFFERENT TYPES OF GAS

To adapt the cooktop to a different type of gas than that for which it was designed, (see the sticker under the hob or on the package), the burner nozzles must be changed, as follows:

- Remove the pan supports and slide the burners out of the cooktop.
- Unscrew the nozzles using a 7mm socket wrench and replace them with those for the new type of gas.
- Reassemble the parts following the instructions in reverse order.
- On completing the operation, replace the old rating label with the one showing the new type of gas; the sticker is available from our SERVICE CENTRES.

If the gas pressure is different than that prescribed, a pressure regulator must be installed at the source, in compliance with national standards government the use of piped gas regulators.

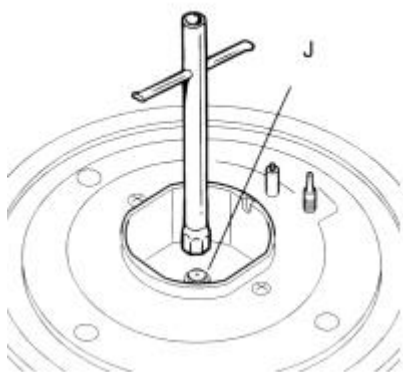
To complete the conversion, follow up below,

- 🔧 ① Replacement of the burner injectors
- 🔧 ② Regulation of the burner flame level
- 🔧 ③ Leak test

🔧 ① Replacement of the burner injectors

Inside the box there is one pair of gas burner jets for opposite gas type, sealed in a small bag.

Fig. 8



Remove the gratings and the burner covers;

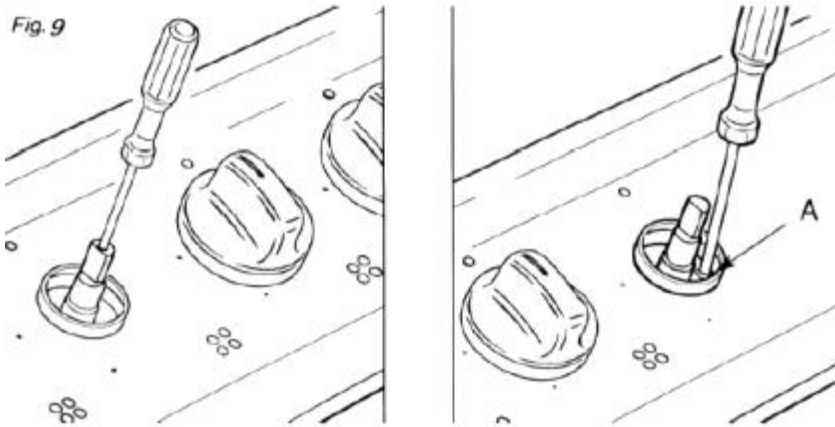
Using a wrench, substitute the nozzle injectors; “J” (Fig.8) with the pair provided in the small bag.

🔧 ② Regulation of the burner flame level

Regulation of the burner flame level; when switching from one type of gas to another, the minimum flow rate must be adjusted so the flame should not go out. To regulate the flame follow;

- Light up the burner

- Turn the knob to minimum level
- The adjustment screw is located in the center of the shaft (fig.9). Please remove/pull out the control knob to access it.
- Using a screwdriver with max. Diameter 3 mm, turn the screw inside the tap until the correct setting is obtained.



🔧 Leakage Test

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

- Install a manual gas line shut-off valve in the gas line in an easily accessed location outside of the range. Make sure everyone operating the range knows where and how to shut off the gas supply to the cooktop.
- Install male 1/2" flare union adapter to the 1/2" NPT internal thread at inlet of regulator. Use a backup wrench on the regulator fitting to avoid damage.
- ***When all connections have been made, make sure all cooktop controls are in the off position and turn on the main gas supply valve. Use a liquid leak detector at all joints and connections to check for leaks in the system.***

WARNING: FIRE HAZARD: DO NOT use a flame to check for gas leaks.

- When using test pressures greater than 1/2 psig to pressure test the gas supply system of the residence, disconnect the cooktop and individual shut-off valve from the gas supply piping.
- When using test pressure of 1/2 psig or less to test the gas supply system, simply isolate the cooktop from the gas supply system by closing the individual shut-off valve.

BATTERY IGNITION (Certain models)

If the auto ignition does not work, make sure that the battery, installed at the back of the cooker, is not flat and has been installed correctly.

INSTALLING THE BATTERY

Insert a DC1.5V battery into the battery compartment (see below Fig.10, Fig.11) in the cover. This battery is the power supply for the electronic ignition of gas burners.

Notes for battery installation or replacement:

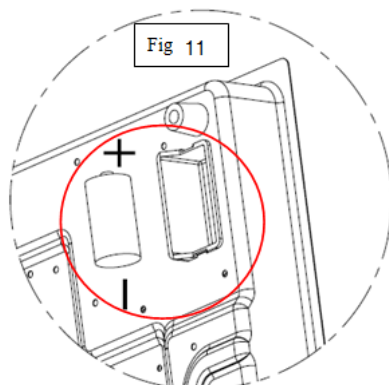
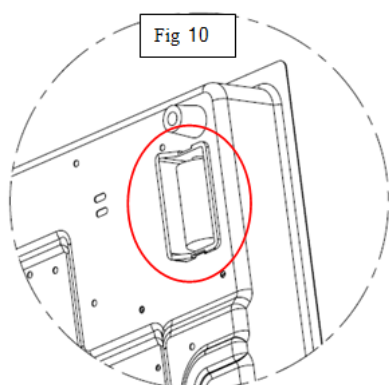
- Only use a DC 1.5 Volt battery.
- Check for correct polarity (label to the side of the battery compartment) the electronic ignition is used

Important notes:

- Remove the battery if the cooker is not going to be used for a long time.
- If the battery leaks, replace it immediately.

Avoid touching the leaked liquid and make sure it does not come into contact with clothes or other items.

- Clean the battery compartment carefully before installing the new one.
- Note: The battery is a potential source of danger for children. Keep them away.
- Dispose of flat batteries properly.



ELECTRICAL CONNECTION (110V-120V AC input, certain models)

110V-120V, 60 Hertz, properly grounded dedicated circuit protected by a 15-amp or 20-amp circuit breaker or time-delay fuse.

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

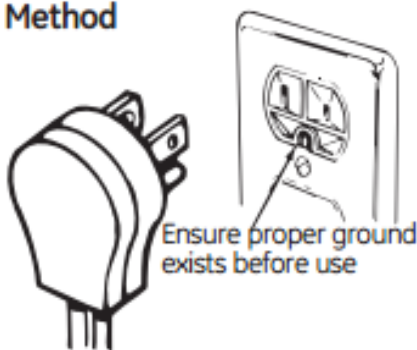
EXTENSION CORD CAUTIONS

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

GROUNDING – IMPORTANCE (please read carefully.)

FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED
(Certain models)

Preferred Method



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

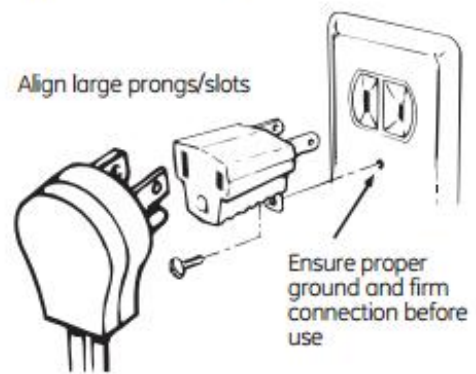
Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle.

DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD (GROUND) PRONG FROM THIS POWER CORD.

Temporary Method (Adapter plugs not permitted Canada)

CAUTION: Attaching the adapter ground terminal to the wall receptacle cover screw does not ground the appliance unless the cover screw is metal, not insulated, and the wall receptacle is grounded through the house wiring. The customer should have the circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

Temporary Method
(Adapter plugs not permitted in Canada)



HOW TO USE THE COOKTOP

GAS BURNERS

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

- When knob is rotated to the maximum position it will permit the rapid boiling of liquids, whereas the minimum position allows the simmer warming of food or maintaining boiling conditions of liquids.
- To reduce the gas flow to minimum, rotate the knob further counter-clockwise to point the **Lo Position**.
- Other intermediate operating adjustments can be achieved by positioning the indicator between the HI and Lo positions, and never between the HI and OFF position.
- When the range is not being used, set the gas knobs to their OFF positions and also close the gas shut-off valve placed on the main gas supply line.

LIGHTING GAS BURNERS

- Any film or stickers on the cooktop surface should be removed before use.
- All operations are performed by means of all control knobs. Knob controls electric ignition, safety device & flame level.
- **To ignite**, push and turn the knob for 1~2 seconds in a counterclockwise direction up to the HI position (Maximum rate), push in and hold the knob until the flame has been lit. The sparks produced by internal igniter will light the designated burner.
- In the event that the local gas supply conditions mark it difficult to light the burner in the HI position, try again with the knob in Lo position.
- To re-light the burner, return the knob to the OFF position and repeat the operation for light.
- To shut off burner, turn the knob in clockwise direction, to OFF position.

CHOSE OF THE BURNERS AND PANS

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

Table of recommended pans	
Burner	Ø Pan diameter in cm
Auxiliary	from dia. 8 to dia. 14
Semi rapid	from dia. 14 to dia. 20
Rapid	from dia. 20 to dia. 28
Triple ring	Above dia. 26

1. Auxiliary burner

2. Semi-rapid burner

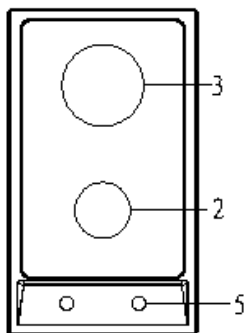
3. Rapid burner

 Triple burner

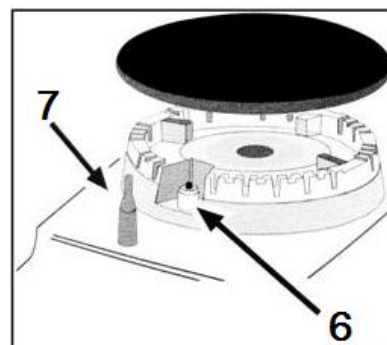
5. Control knob

6. Ignition pin

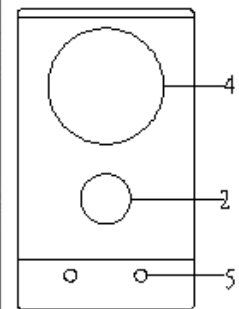
7. Thermocouple



GC2-43N/GC2-43P



GC1-28N/GC1-28P



GC2-48N/GC2-48P

Cleaning and Maintenance

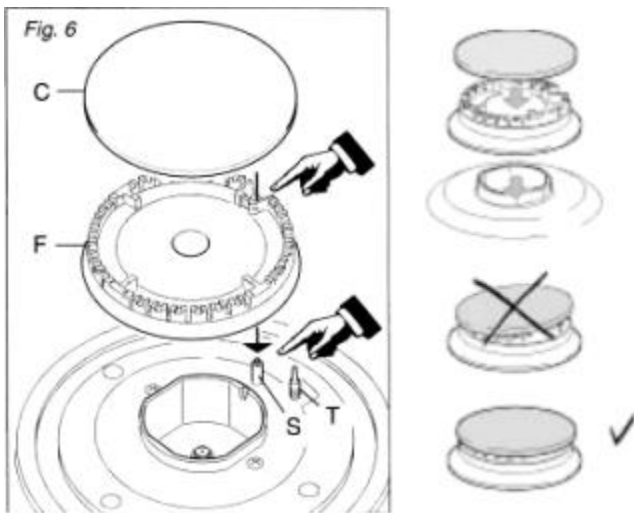
Cleaning

- **IMPORTANT:** Before any operation of cleaning and maintenance disconnect the appliance from the electrical supply. It's advisable to clean when the appliance is cold and especially for cleaning the enameled parts.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- Burner & grids can be removed and cleaned with appropriate detergent.
- After cleaning it is very important to check that the burner flame distributor **F** and the cap **C** are correctly repositioned. Also check the electrode **S** & Thermocouple are clean to ensure trouble-free sparking.
- Stainless steel can be stained if it's in contact with highly calcareous water or aggressive detergents (containing phosphorous). It is recommended these parts be cleaned with water and then dried well.

Correct Replacement of the Burners

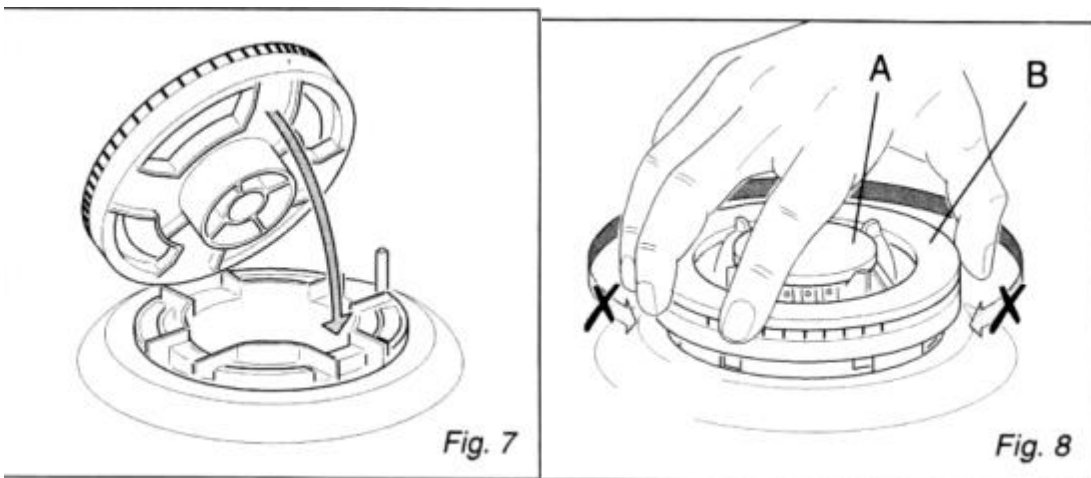
- All burner caps and burner bases should be properly installed **BEFORE** operating the cooktop, Check that each burner has the right size head and cap.
 - **Burner caps and heads are included with your cooktop**

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



TRIPLE RING BURNER

- The triple ring burner must be correctly positioned (seen fig.7); the burner rib must be entering in their ligament as shown by the arrow. The burner correctly positioned must not be able to rotate (fig.8).
- Then position the cap **A** and the ring **B** (fig.8).



DEBUG GUIDELINE

It may occur that the cooktop does not function properly. Before calling customer service for assistance, let's see what can be done.

First of all, check to see that there are no interruptions in the gas and electrical supplies, and in particular, that the gas valve for the main is open.

The burner does not light or the flame is not uniform around the burner.

Check to make sure that:

- The gas hose on the burner are not clogged;
- All of the movable parts that make up the burner are mounted correctly;
- There are no draughts around the cooking surface.

The flame does not stay lit on the model with the safety device.

Check to make sure that:

- You press the knob all the way in, and keep the knob pressed long enough to activate the safety device.
- Please insure the flame is touching the thermocouple tip (small metal rod right next to the burner) after it lights up. If not please try to turn the burner cap a bit to adjust the flame direction. This is a safety feature. If thermal couple can not sense the heat it will shut off the gas supply.
- The gas hose are not clogged in the area corresponding to the safety device.
- Always match the burner head size to the cap size. The Burner Cap(black round disc) of front burner is Larger than the Burner Cap(center black round disc) of the back burner. Misplaced them may not be able to light up the unit.

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

Check to make sure that:

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

The cookware is not stable.

Check to make sure that:

- The bottom of the cookware is perfectly flat.
- The cookware is centered correctly on the burner or electric hot plate.
- The support grid is positioned properly.