

User Guide

For

GC2-43N

GC2-43P

GC2-48N

GC2-48P

GC1-28N

GC1-28P

Ramblewood Green

WWW.RAMBLEWOODGREEN.COM

GENERAL INFORMATION

These high efficiency cooktops are designed for domestic household use. The User Manual contains important product safety & installation information.

Your safety is of the utmost importance. Please ensure you read this booklet before attempting to install or use the appliance, and contact RambleWood Green if you have any question.

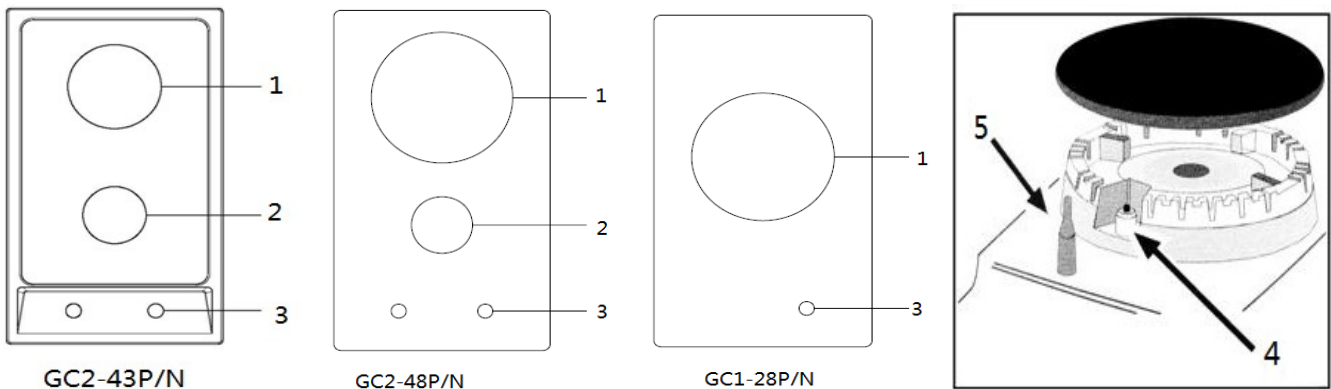
Safety Information

- The appliance should only be installed & serviced by a qualified / licensed technician.
- Technician should conduct gas leakage test on unit itself & gas pipeline joints after installation.
- Product is equipped with flame out detection device that can auto shut off gas supply.
- You should not store or place flammable liquids/materials on top of or near this product. Items made from aluminum or plastic should also be kept away from this product.
- Infant should be kept away from this appliance. If children is allowed in kitchen, please keep them under close supervision at all time. Older children should only be allowed to use this product under adult supervision.
- Fat and oil can be ignited extremely quick when overheated. When cooking with fat and oil the unit should not be left unattended.
- Under any circumstance the cookware should not be empty when the power is on.
- Insure all burners are switched off after use.
- The cooktop products are ETL safety rated to meet North American standard.

OPERATION GUIDE

Operation

- Any film or stickers on the cooktop surface should be removed before use.
- All operations are performed by means of the 2 control knobs. Knob controls electric ignition, safety device & flame level.
- To Ignite, press, hold & turn the knob for 1~2 seconds to light up the gas, & allow the thermocouple to heat up(the flame should be touching the thermocouple). Then turn the knob counter-clockwise to adjust the flame level.
- Repeat step above if the flame does not stay on.
- Marking next to each knob indicates the zone it controls.
- To shut off burner, turn the knob in clockwise direction

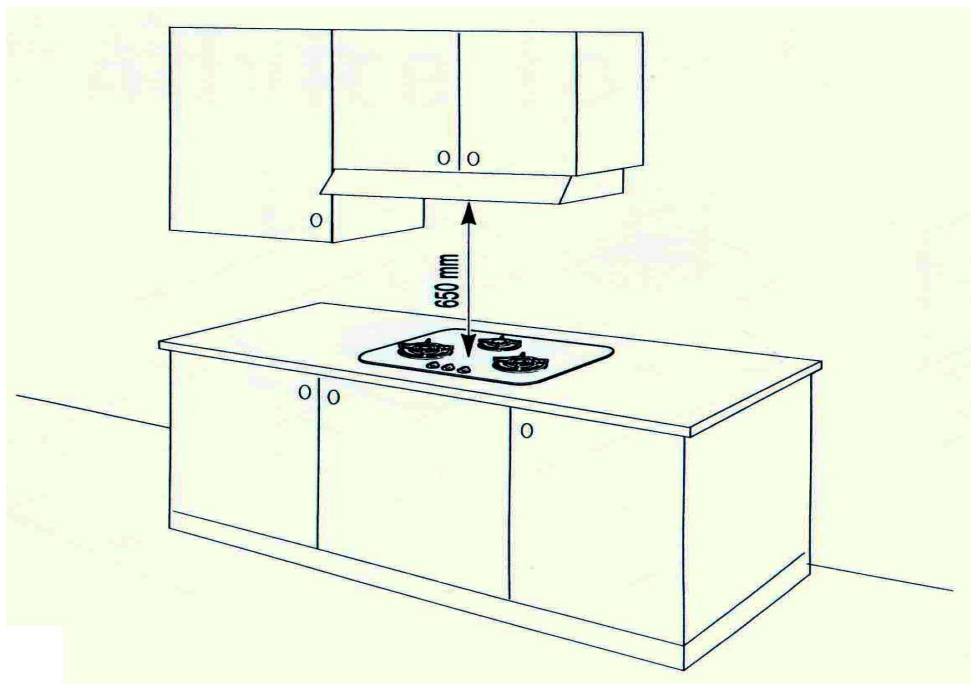


1. Triple ring burner
2. Semi-rapid burner
3. Control Knob
4. Flame Out Safety Device
5. Thermocouple

INSTALLATION

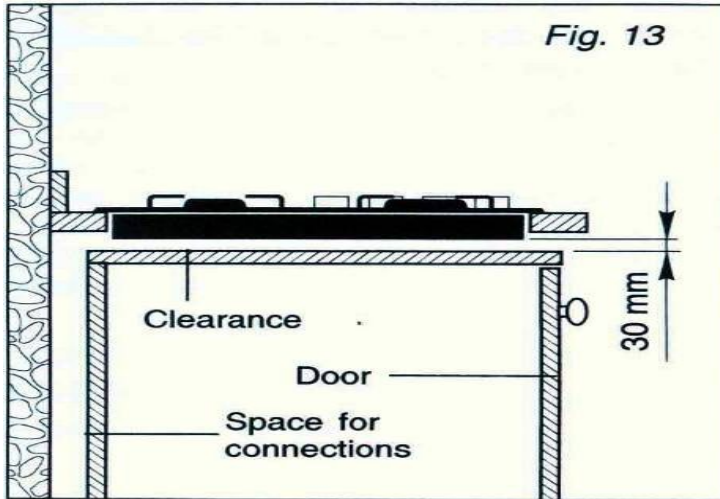
Installation and service must be conducted by qualified / licensed technician, in accordance with national & local regulation. Failure to comply will void the product warranty.

- Always disconnect the appliance power before installation & maintenance.
- These cooktops are designed to be dropped into counter top measuring >24 inches in depth.
- Please use the “Cutting size board”(cardboard packed in the box) to outline & cut hole in counter top.
- 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 650 mm(25.6 inches) between the cooktop and any wall cupboard or extractor hood positioned immediately above.



INSTALLATION IN KITCHEN CABINET WITH DOOR (fig.13)

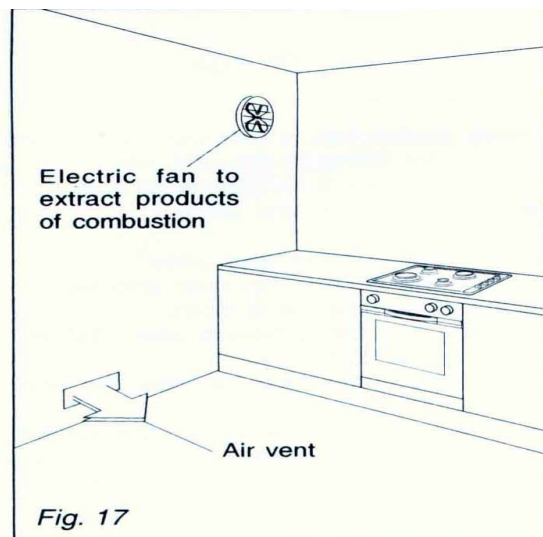
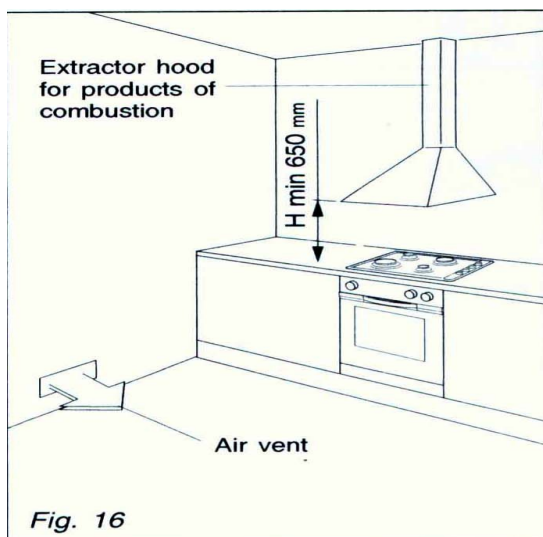
It is recommended that a 30 mm clearance be left between the cooker top and the fixture surface (fig.13).



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

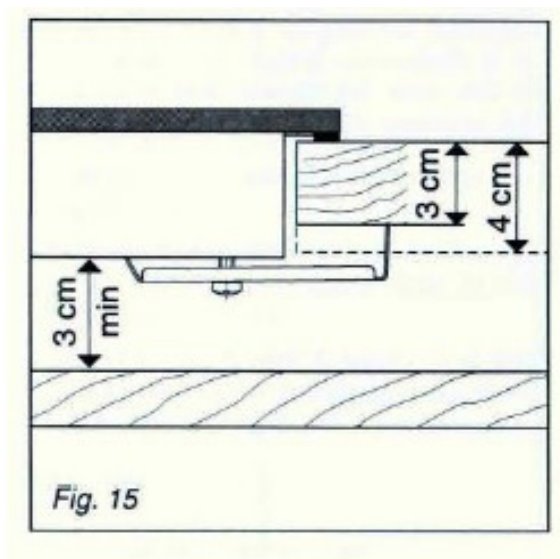
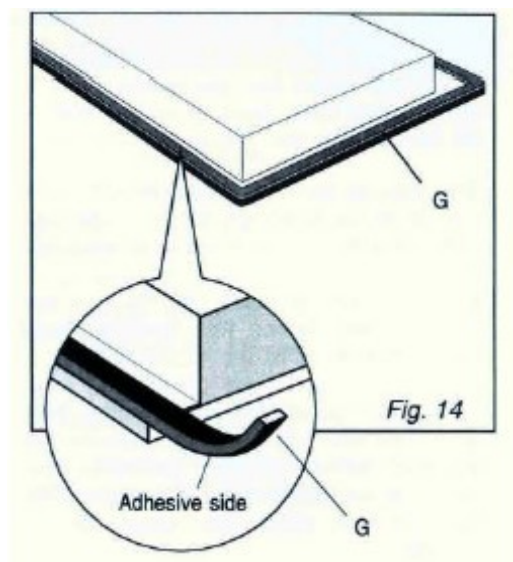
Extractor hoods connected directly to the outside should be provided, to allow the products of combustion of the cooktop to be discharged (fig.16), (fig.17).



SETTLING THE HOB FOR INSTALLATION

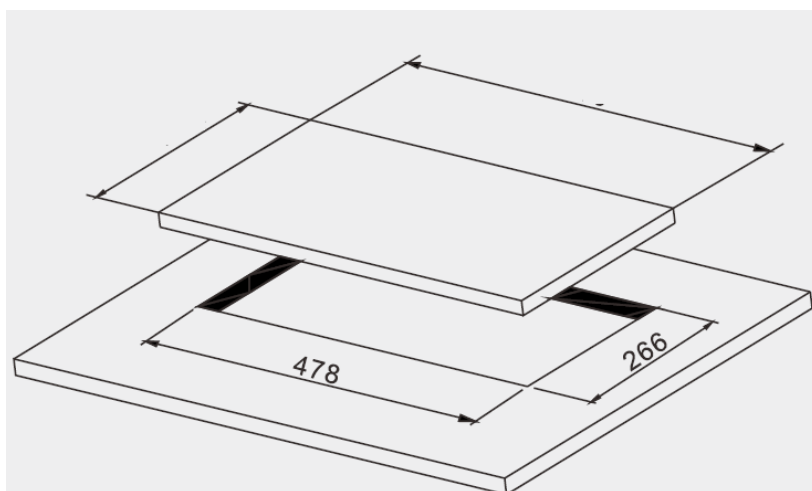
Every cooktop is provided with a set of tabs for fitting to the unit with thickness from 3 to 4 cm, and a seal with adhesive on one side.

- 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.14.
- 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.15 (for 3 or 4 cm thick work top).



BUILT-IN DIMENSION

Model	Cut Out Dimension
GC2-48N	268 X 480 mm (10.5 inch x 18.9 inch)
GC2-48P	
GC1-28N	
GC1-28P	
GC2-43N	
GC2-43P	



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.

GAS SUPPLY LINE CONNECTION

You should find a L/Elbow shape connector sealed in a small bag inside the box. This is a North America standard Three Quarter Inches (3/4") thread size connector for gas supply hose connection.

If you can not locate this connector inside the box please contact Ramblewood Green at sales@ramblewoodhk.com or toll free number 1-888-880-8351.

There is guideline in each product's Web. Page, "User Manual 2", to illustrate the operation.

http://ramblewoodgreen.com/upload/gas_connection.pdf

Please insure Thread Sealing Tape is applied in all circumstances, when making connection. In the case of connection to liquid gas, by tank, use pressure regulators that conform to the regulation in pressure.

Cooktop installation & hose connection should be exercised by a qualified / licensed technician.

IMPORTANT: For safety, your plumber / technician must conduct leakage test, after installation to insure no gas leak from the joints & unit itself. Unit could have been dropped/damaged during UPS/FedEx. delivery or installation.

GAS TYPE CONVERSION (From NG to LPG or from LPG to NG)

GAS SECTION

TYPES OF GASES

GC2-48N, the hob comes with nozzles for Natural Gas(NG),

GC2-48P, the hob comes with nozzles for LPG

GC1-28N, the hob comes with nozzles for Natural Gas,

GC1-28P, the hob comes with nozzles for LPG

GC2-43N, the hob comes with nozzles for Natural Gas,

GC2-43P, the hob comes with nozzles for LPG

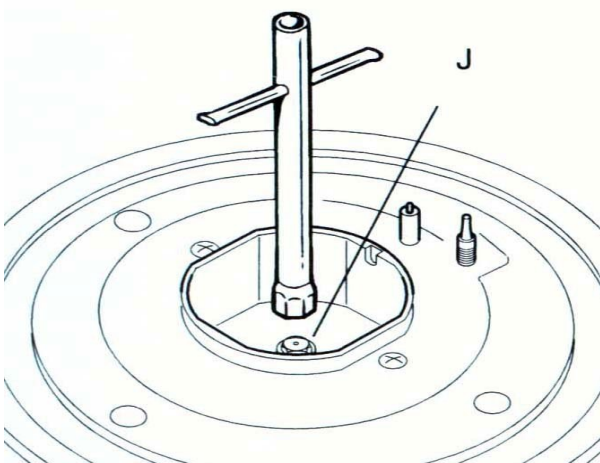
This cooktop can be converted to function with other types of gas by a **QUALIFIED TECHNICIAN**.

To complete the conversion;

- **Replacement of the burner injectors**
- **Regulation of the burner flame level**

Inside the box there is one pair of gas burner jets for opposite gas type, sealed in a small bag. Please contact Ramblewood Green if you can not locate this conversion kit.

Fig. 20

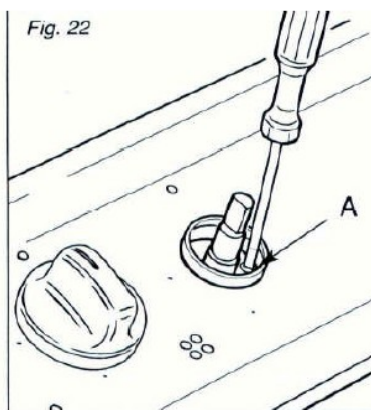
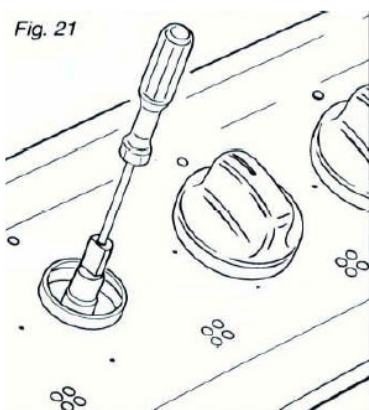


Remove the gratings and the burner covers;

Using a wrench, substitute the nozzle injectors; “J” (Fig.20) with the pair provided in the small bag.

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;

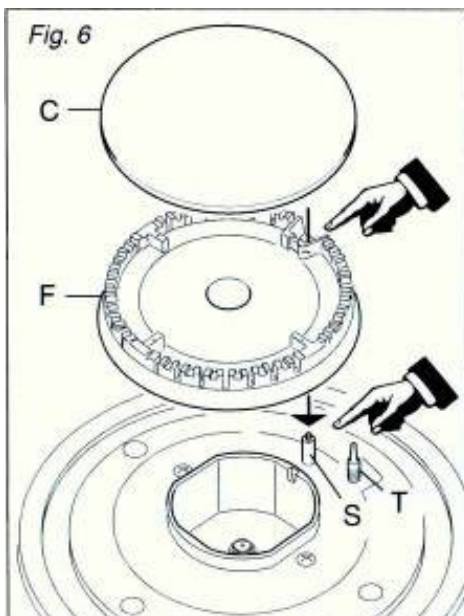
- Light up the burner
- Turn the knob to minimum level
- The adjustment screw is located in the center of the shaft (fig.21). Please remove/pull out the control knob to access it.
- Using a screwdriver with max. diameter 3 mm, turn the screw inside the tap until the correct setting is obtained.



Cleaning and Maintenance

Cleaning

- Glass surface should be cleaned regularly.
- Avoid using acid or chlorine-based cleaning products.
- 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.

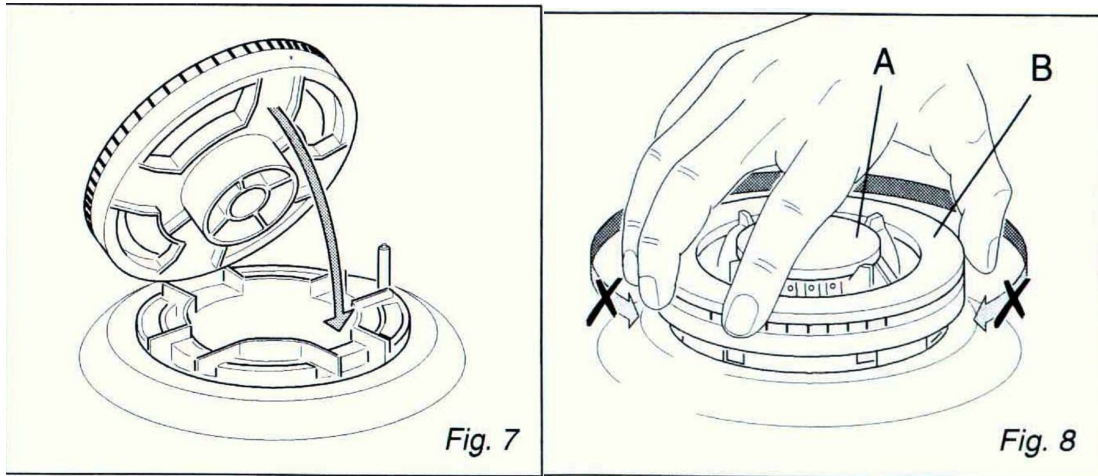


● TRIPLE RING BURNER

- 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).



● **CLEANING THE TRIPLE RING BURNER**

- Four holes(“H”) outside the crown can be cleaned by removing the flame divider (fig.9) and use a cotton bud to brush out any dirt trapped inside,. This procedure is necessary to ensure the burner functions correctly.

