

FÖRBRÄNNA



Design and Quality
IKEA of Sweden

ENGLISH







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General Information

- Read this handbook carefully before installing and using it, however. You will find the correct indications for the best installation, use and maintenance of the product.
- Very important: Keep this instruction booklet with the appliance in case you pass it on to someone else.
- This appliance is class 3 and is designed for non-professional use by private individuals at home. It must be used by adults. Do not allow children to play near it. Supervise children when it is being used so that they do not touch hot surfaces and are not near the appliance while it is in use.
- The Product installation must be performed by competent and qualified installers who are aware of the installation regulations in force.
- Before maintenance or cleaning disconnect the appliance from the mains and wait for it to cool down
- When the burners are lit check that the flame is always regular. Before removing the saucepans turn the burners off.
- The use of a gas appliance requires a regular exchange of air. Make sure that the installation complies with the "Positioning" section.
- If a gas appliance is used for a long time it may require extra ventilation (opening a window or increase of the forced exhaust).
- Be careful not to place saucepans with unstable or deformed bottoms on the burner to avoid accidents by overturning or spilling over of liquid.
- If a burner is turned off accidentally, turn off the control knob and try to light it again after waiting at least one minute.
- For any repairs always contact an authorised technical Customer Service Centre and ask for original spare parts. Repairs by untrained people can lead to damage.

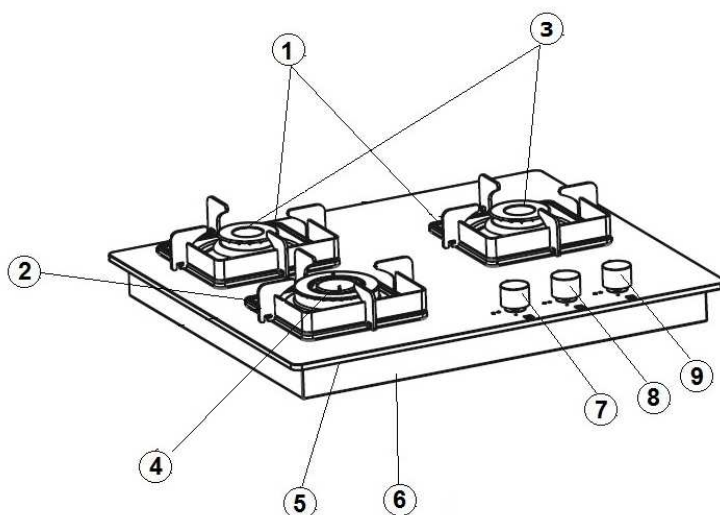
Safety Information

- Your safety and the safety of others are very important.
 - This manual and the appliance itself provide important safety messages, to be read and observed at all times.
 -  This is the safety alert symbol, pertaining to safety, which alerts users to potential hazards to themselves and others.
 - All safety messages will follow the safety alert symbol and either the terms:
 -  DANGER indicates a hazardous situation which, if not avoided, will cause serious injury.
 -  WARNING indicates a hazardous situation which, if not avoided, could cause serious injury.
 - All Safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.
 - The appliance must be disconnected from the power supply before carrying out any installation work.
 -  Installation and maintenance must be carried out by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations to the relevant gas standard. Only use original spare parts. Do not repair or replace any part of the appliance unless specifically stated in the user manual.
 -  WARNING If the information in this manual is not followed exactly, a fire or explosion may result causing property damage or injury.
 - Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this 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 neighbour'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.
 - Use appliance in well ventilated rooms only.
 - The electrical and gas connections must comply with local regulations.
 - When the hob is installed, provide a multi-pole circuit breaker with a contact separation of at least 3mm that provides full disconnection.
 - Regulations require that the appliance is grounded.
 - The power cable must be long enough for connecting the appliance, once fitted in its housing, to the power supply
 - Use only flexible or rigid metal hose for gas connection.
 - If necessary, the electrical power cable must be replaced exclusively with a power cable having identical characteristics to the original supplied by manufacturer this operation must be performed by a qualified electrician.
 -  The manufacturer cannot be held responsible for any injury to persons or animals or damage to property arising from failure to comply with these requirements.
 - Do not use multiple plug adapters or extension cords.
 - Do not pull the power cable to disconnect it from the electrical Supply.
 - The electrical components must not be accessible to the user after installation.
 - Do not touch the appliance with any wet part of the body and do not operate it when barefoot.
 - This hob is designed solely for private household use for cooking food. Do not 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 hob.
 - The Manufacturer declines all responsibility for inappropriate use or incorrect setting of the controls.
 - The appliance and its accessible parts become hot during use. Care should be

taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. They shall not play with the appliance. Cleaning and user maintenance shall not be made by children supervision.
- The use of a gas appliance produces heat and humidity in the room. Make sure the room is well-ventilated, or install an extractor hood with exhaust duct.
- Domestic animals should be kept away from the appliance.
- In case of prolonged use, additional ventilation may be necessary (by opening a window or increasing the hood extraction speed).
- After use, make sure the knobs are in off position and close the main gas supply cock or the gas cylinder valve.
- Overheated oils and fats catch fire easily. Always remain vigilant when cooking foods rich in fat, oil or alcohol (e.g. rum, cognac, wine).
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Danger of fire: do not store items on the cooking surfaces.
- Keep the packaging materials out of the reach of children.
- Before cleaning or maintenance wait for hob to cool down.
- Save these instructions

Product description



1 DR Burner pan support

2 TM Burner pan support

3 DR Burner

4 TM Burner

5 Glass Top

6 Bottom Tray

7 LH Front Burner Knob



8 LH Rear Burner knob




9 RH Middle Burner knob



Symbols		
Solid disc	●	Tap closed
Large flame and star	★🔥	Maximum opening/delivery and electric ignition
Small flame	🔥	Minimum opening or reduced delivery

Daily use

 Do not let the burner flame extend beyond the edge of the pan.

Important: when the hob is in use, the entire hob area may become hot.

- To ignite one of the burners, turn the relative knob anti-clockwise to the maximum flame setting.
- Press the knob against the control panel to ignite the burner.
- After the burner has ignited, keep the knob pressed for about 5-10 seconds to allow proper device operation.

The knob must not be pressed for more than 15 sec. If, after that time has elapsed, the burner does not remain lit, wait at least one minute before trying to light it again.

NOTE: should particular local conditions of the delivered gas make the ignition of burner difficult, it is advisable to repeat the operation with the knob turned to small flame setting.

Helpful hints and tips

This hob has burners of different diameters. For better burner performance, please stick to the following rules:

- Use pots and pans with bottoms the same width as that of the burners or slightly larger (see following table).
- Only use flat-bottomed pots and pans.
- Use the correct amount of water for cooking foods and keep the pot covered.
- Make sure pots on the grates do not protrude beyond the edge of the hob.

IMPORTANT: improper use of the grids can result in damage to the hob: do not position the grids upside down or slide them across the hob. Do not use:

- Cast iron griddles, ollar stones, terracotta pots and pans.
- Heat diffusers such as metal mesh, or any other types.
- Two burners simultaneously for one receptacle (e.g. fish kettle).

Burner	Pot Ø
DR Burner	from 13 to 18 cm
TM Burner	from 16 to 27 cm

Maintenance and cleaning

⚠ Disconnect power before servicing.

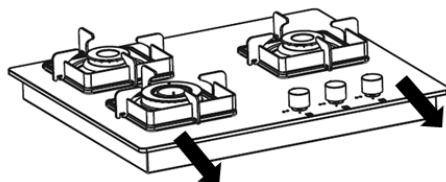
- All the enamelled and glass parts should be cleaned with warm water and neutral solution.
- Stainless steel surfaces may be stained by calcareous water or aggressive detergents if left in contact for too long. Any food spills (water, sauce, coffee, etc.) should be wiped away before they dry.
- Clean with warm water and neutral detergent, and then dry with a soft cloth or chamois. Remove baked-on dirt with specific cleaners for stainless steel surfaces.

NOTE: clean stainless steel only with soft cloth or sponge.

- Do not use abrasive or corrosive products, chlorine-based cleaners or pan scourers.
- Do not use steam cleaning appliances.
- Do not use flammable products.
- Do not leave acid or alkaline substances, such as vinegar, mustard, salt, sugar or lemon juice on the hob.

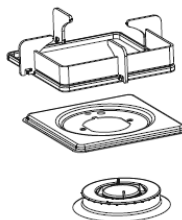
CLEANING THE HOB PARTS

- Grids, burner caps and burners can be removed to be cleaned.
- Clean them by hand with warm water and non-abrasive detergent, removing any food residues and checking that none of the burner openings is clogged.
- Rinse and dry
- Refit burners and burner caps correctly in the respective housings.



- When replacing the grids, make sure that the pan stand area is aligned with the burner.
- Models equipped with electrical ignition plugs and safety device require thorough cleaning of the plug end in order to ensure correct operation.

Check these items frequently, and if necessary, clean them with a damp cloth. Any baked-on food should be removed with a toothpick or needle.



NOTE: to avoid damaging the electric ignition device, do not use it when the burners are not in their housing.

What to do if...

Problem	Possible cause	Solution
The electric ignition does not work	There is no electrical supply	Check the unit is plugged in and the electrical supply is switched on.
The burner fails to ignite	The gas tap could be closed	Check that the gas tap is open
The gas ring burns unevenly	Burner crown may be occluded by food residues	Clean the burner crown according to cleaning instructions to make sure that the burner crown is clear of food residues.

Before calling the After-Sales Service:

1. Check "Troubleshooting guide" to see if you can eliminate the problem yourself
2. Turn the hob on again to check if correct operation has been restored.
3. If the problem persists, contact the after sales Service.

Give the following information:

- type of fault;
- hob model;
- service number (i.e. the number after the word SERVICE on the dataplate under the hob and on the warranty certificate);

SERVICE 0000 000 00000



- Your full address;
- Your telephone number.

If any repairs are required, contact an authorised service centre, indicated in the warranty.

In the unlikely event that an operation or repair is carried out by an unauthorised technician, always request certification of the work carried out and insist on the use of original spare parts. Failure to comply with these instructions may compromise the safety and quality of the product.

Injector table

Type of gas used	Type of burner	Injector marking	Nominal heating capacity kW	Nominal consumption	Reduced heat capacity kW	Gas pressure (mbar)		
						min.	nom.	max.
G30	DR	0.65	1.7	182 (g/h)	0.9	28	29	30
G30	TM	0.82	2.5	217(g/h)	0.9	28	29	30

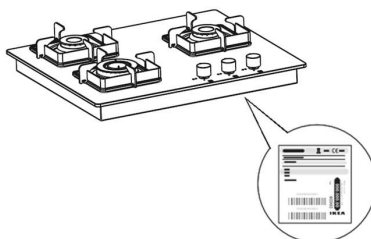
Type of gas used	Model configuration 3 BURNERS	Nominal heating capacity kW	Nominal consumption
G30	2.5kW/1.7kW/1.7kW	5.9W	581 (g/h)

Electric Power: 230 Vac ~ 50/60 Hz

Technical data

Dimensions	
Width (mm)	600
Height (mm)	106
Length (mm)	510
Voltage (V)	230Vac – 50/60 Hz

The technical information is situated in the rating plate on the bottom side of the appliance.



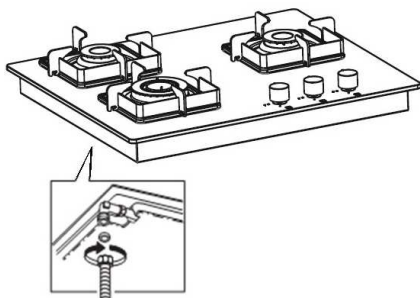
Installation

In order to prevent damage of the product, please use the voltage stabilizer.

After unpacking the hob, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest After-sales Service.

Technical information for the installer


- This product can be embedded in a worktop 8 to 40 mm thick.
- To avoid excessive overheating, a separation sector is needed to secure 100 mm distance between bottom of gas hob and the object below
- Before installation, make sure that: The local gas delivery conditions (nature and pressure) are compatible with the settings of the hob (see the rating plate and injector table)
- "Reference to Local Regulations". If no information concerning your Country is given, please ask details to a qualified technician.
- The connection of the hob to the gas pipe network or gas cylinder must be made by means of a rigid copper or steel pipe with fittings complying with local regulations, or by means of a continuous-surface stainless steel hose complying with local regulations. The maximum length of the hose is 2 linear metres.



- This appliance is not connected to a fume exhaust device. It shall be installed in accordance with current installation regulations. Particular attention shall be given to the relevant requirement regarding ventilation.

- Combustion products are discharged outdoors through specific hoods or wall and/or window mounted electrical fans.
- The outer surface of the furniture or appliances adjacent to the hob are heat resistant according to local regulation



Gas connection

 This operation must be performed by a qualified technician.

The gas supply system must comply with local regulations to the relevant gas standard.

IMPORTANT: if a stainless steel hose is used, it must be installed so as not to touch any mobile part of the furniture.

It must pass through an area where there are no obstructions and where it is possible to inspect it on all its length.

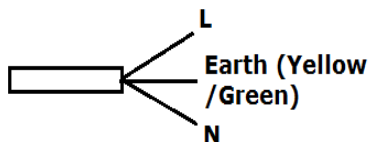
- After connection to the gas supply, check for leaks with soapy water. Light up the burners and turn the knobs from max position  to minimum position  to check flame stability

Electrical connection

 **WARNING**

- This operation must be performed by a qualified technician.
- The electrical connections must comply with local regulations.

- The earthing of this appliance is compulsory by law.



- Do not use an extension cord
- **IMPORTANT:** the data relevant to the voltage and power absorption are indicated on the rating plate.

Assembly

After having cleaned the perimeter surface, apply the supplied gasket to the hob. Position the hob in the worktop opening made respecting the dimensions indicated in the instruction.

NOTE: the power supply cable must be long enough to permit its upward extraction.

To secure the hob, use the brackets provided with it. Fit the brackets into the relevant bores shown by the arrow and fasten them by means of their screws in accordance with the thickness of the worktop.

Make sure that the outlet is near the product to install. So, if the cable that came with the product is not long enough, you will need to replace it with another one having the same features but with the right length.

Adjustment to different type of gas



WARNING

- This operation must be performed by a qualified technician.

If the appliance is intended to operate with a different gas from the gas type stated on the rating plate and information label on the top of the

hob, change the injectors.

Remove the information label and keep it with the instructions booklet.

Use pressure regulators suitable for the gas pressure indicated in the Instruction.

- The gas nozzles must be changed by After Sales Service or a qualified technician.
- Nozzles not supplied with the appliance must be ordered from After Sales Service.
- Adjust the minimum setting of the taps.

NOTE: when liquid petroleum gas is used (G30/G31), the minimum gas setting screw must be tightened as far as it will go.

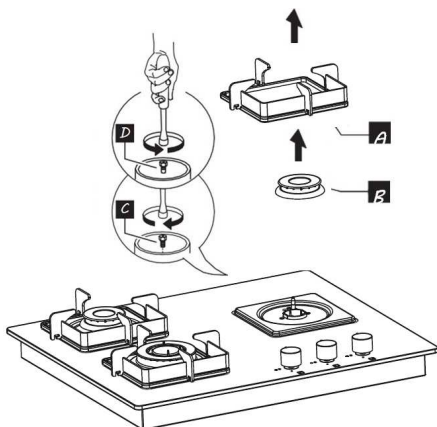
IMPORTANT: should you experience difficulty in turning the burner knobs, please contact the After Sales Service for the replacement of the burner tap if found to be faulty.

Replacing the injectors

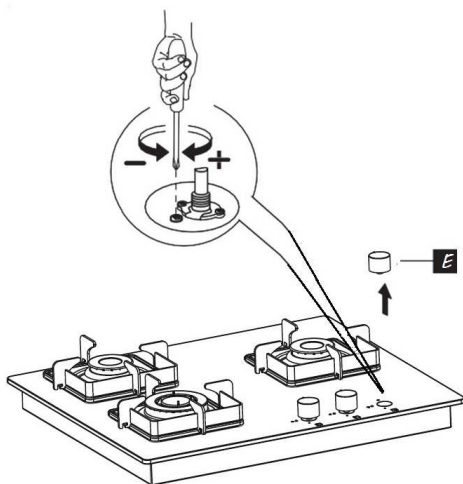
(see paragraph "injector table")

- Remove grids (A).
- Extract burners (B).
- Using a socket spanner of the appropriate size unscrew the injector (C), unscrew the injector to be replaced.
- Replace it with the injector suitable for the new type of gas.
- Re-assemble the injector in (D).

Before installing the hob, remember to affix the gas calibration plate supplied with the injectors in such a way that it covers the existing information relating to gas calibration.



Adjusting minimum gas setting of taps



To ensure that the minimum setting is correctly adjusted, remove the knob (E) and proceed as follows:

- tighten screw to reduce the flame height (-);
- Loosen screw to increase the flame height (+).

The adjustment must be performed with the tap in minimum gas setting position (small flame).

- The primary air of the burners does not need to be adjusted.
- At this stage, light up the burners and turn the knobs from max position 🔥 to minimum position 🔥 to check flame stability.

Upon completion of adjustment, reseal the work surface using sealing wax or an equivalent material.


Gas Safety Regulations

The law requires that all gas appliances are installed by competent persons in accordance with the current gas safety regulations. Failure to install appliances correctly may lead to prosecution.

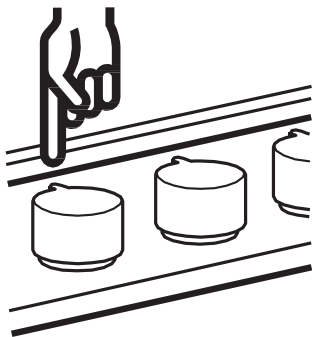
It is in your own interest, and that of safety, to ensure that the law is complied with.

The hob should be installed in accordance with the **Gas Safety (Installation and Use) Regulations**,

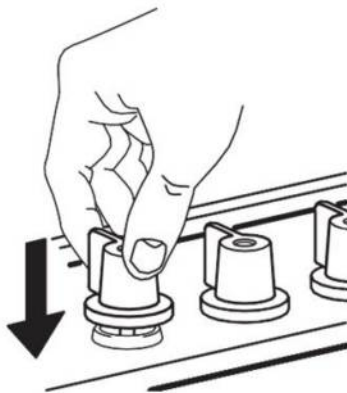
KNOBS REPLACEMENT

 Be sure that your hob is switched-off! All knobs must be in closed position.

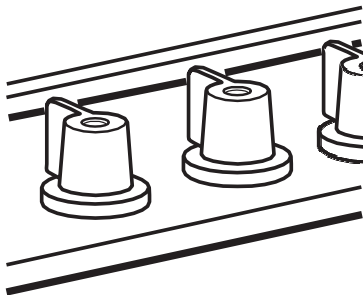
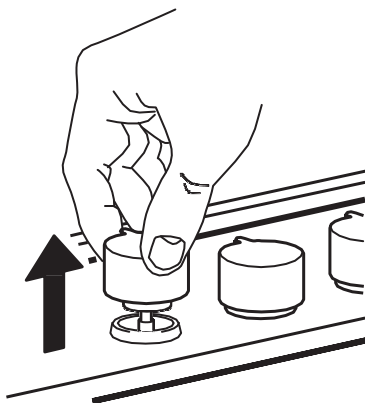
Push each of knob on the valve shaft until you feel the end of sliding (sparking may occur).



Pull upwards each knob of the cooktop and store together after removal.




Make sure that all the knobs are in the right position.



Verify correct installation by switching each burner separately.

Environmental concerns


Packing

- The packing materials are 100% recyclable and marked with the recycling symbol .

Products

- By ensuring that this appliance is correctly scrapped, the user can help prevent potentially harmful consequences for the environment and the health of people.



The symbol  on the product or accompanying documentation indicates that this product should not be treated as domestic waste but must be taken to a suitable centre for collection and recycling of electrical and electronic equipment.

Disposal must be carried out in compliance with local regulations on waste disposal.

For further information on the treatment, recovery and recycling of this product, contact your competent local office, the household waste collection service or the shop where you purchased the appliance

IKEA WARRANTY

How long is the IKEA warranty valid?

This warranty is valid for five years from the original date of purchase of your appliance at IKEA. Proof of purchase is required. If service work is carried out under warranty, this will not extend the warranty period for the appliance.

Who will execute the service?

IKEA Service Provider will provide the service through its own service operations or authorized service partner network.

What does this warranty cover?

The warranty covers faults of the appliance, which have been caused by faulty construction or material faults from the date of purchase from IKEA. This warranty applies to domestic use only. The exceptions are specified under the headline "What is not covered under this warranty?" Within the warranty period, the costs to remedy the fault e.g. repairs, parts, labour and travel will be covered, provided that the appliance is accessible for repair without special expenditure. Replaced parts or appliance become the property of IKEA.

What will IKEA do to correct the problem?

IKEA will examine the product and decide, at its sole discretion, if it is covered under this warranty. If considered covered, IKEA will then, at its sole discretion, either repair the defective product or if the product is found to be not repairable in its sole discretion

(a) IKEA will replace it with the same or a comparable product or (b) refund it as per the prevailing depreciation rules of IKEA.

What is not covered under this warranty?

- Normal wear and tear.
- Deliberate or negligent damage, damage caused by failure to observe operating instructions, incorrect installation or by connection to the wrong voltage, fluctuating voltage, improper electrical circuit, blown fuse, damage caused by

chemical or electrochemical reaction, rust, corrosion or water damage including but not limited to damage caused by excessive lime in the water supply, damage caused by abnormal environmental conditions, damage caused by rodents/insects, water, lightening, pest infestation or other acts of god.

- Consumable parts including batteries and lamps.
- Non-functional and decorative parts which do not affect normal use of the appliance, including any scratches and possible colour differences.
- Accidental damage caused by foreign objects or substances and cleaning or unblocking of filters, drainage systems or soap drawers.
- Damage to the following parts: ceramic glass, plastic Damage to the following parts: ceramic glass, plastic parts accessories, crockery and cutlery baskets, feed and drainage pipes, seals, lamps and lamp covers, screens, knobs, casings and parts of casings. Unless such damages can be proved to have been caused by production faults.
- Repairs or any alteration not carried out by our appointed service providers and/or an authorized service contractual partner or where non-original parts have been used.
- The use of the appliance in a non-domestic environment i.e. professional use or any alteration, abuse or misuse of the appliance.
- The Serial number or barcode label of the appliance is tampered with, defaced, missing or altered

Transportation damages. If a customer transports the product to his home or another address, IKEA is not liable for any damage that may occur during transport.

However, if IKEA delivers the product to the customer's delivery address, then damage to the product that occurs during this delivery will be covered by IKEA

In cases the above conditions are observed at the time of visit by the Authorized Service Centre service partner then the Purchaser shall be liable to bear the repair charges incurred during the process and price of other parts/consumables/spares not covered in Warranty and/or repair charges for the parts covered under warranty if the same is damaged by the Customer or otherwise gets damaged due to non-adherence to User manual or warranty terms.

How country law applies

The IKEA warranty gives you specific legal rights, which cover or exceed all the local legal demands. However these conditions do not limit in any way consumer rights described in the local legislation.

The courts at New Delhi have exclusive jurisdiction for settling the claims or disputes or matters arising out of present Warranty.

Area of validity

This IKEA warranty applies only to products purchased in India. This Warranty shall be restricted to and valid in India.

An obligation to carry out services in the framework of the warranty exists only if the appliance complies with:

- The technical specifications of the country in which the warranty claim is made;
- The Assembly Instructions and User Manual Safety Information.

AFTER SALES for IKEA appliances

Please don't hesitate to contact IKEA to: make a service request under this warranty; ask for clarification on functions of IKEA appliances. To ensure that we provide you with the best assistance, please read carefully the Assembly Instructions and/or the User Manual before contacting us.

How to reach us if you need our service



1800-419-4532
Opening time
10.00 – 22.00

The IKEA after sales customer service centre will assist you on the phone with basic trouble shooting for your appliance at the time of service call request.

In order to provide you a quicker service, please also always refer to the IKEA article number (8 digit code) placed on the rating plate of your appliance.

While IKEA will make every effort to carry out repairs/ replacement of parts under this Warranty as soon as possible; it is expressly made clear that IKEA or its authorised service partner shall not be liable to do so within specified period of time.

It is entirely left to IKEA's discretion to effect repairs/replacements of parts at the site of installation or at any service station of its Authorized Service Centre(s).

SAVE THE PROOF OF PURCHASE!

It requires for the warranty to apply. The proof of purchase also reports the IKEA name and article number (8 digit code) for each of the appliances you have purchased.

Do you need extra help?

For any additional questions not related to After Sales of your appliances please contact your nearest IKEA store call centre. We recommend you read the appliance documentation carefully before contacting us. IKEA reserves the right to alter the terms and conditions of the present Warranty at any time with its sole discretion without any prior notice.

