

K B ELEMENTS

USER MANUAL

**4 BURNERS BUILT-IN GAS COOKTOP
ELK130GH4**

**5 BURNERS BUILT-IN GAS COOKTOP
ELK132GH5**

BUILT-IN GAS COOKTOP INSTALLATION SAFETY INSTRUCTIONS

 **Attention:** Leaking gas can lead to an explosion.

Please follow these safety instructions carefully when installing your built-in gas cooktop.

1. Professional Installation: Before installation, verify that local conditions align with the technical specifications provided. All installation, connection, regulation, and gas type conversion tasks must be carried out by an authorized professional who should follow all applicable regulations and legal requirements, including those stipulated by local electricity and gas suppliers.

Pay particular attention to ventilation provisions and guidelines. For gas type conversions, please consult the nearest KB ELEMENTS point of sales for appropriate replacements.

2. Power and Gas Supply Shutdown: Before installing, ensure both the power and gas supplies are switched off.

3. Ventilation: Make sure the kitchen area has sufficient ventilation, especially while in use.

4. Exhaust Gas System: Do not connect the cooktop to an exhaust gas system meant for combustion products.

5. Inappropriate Environments: Do not use it in boats, caravans, or mobile homes.

6. Cord Management: Secure the power cord to the cabinet to prevent contact with hot components of the oven or cooktop.

7. Electrical Connection: When connecting to the power supply, ensure proper grounding (earth) is established.

By carefully following these safety instructions, you guarantee the safe and efficient installation of your built-in gas cooktop. If you have any questions or need additional assistance, please do not hesitate to reach out to contact your nearest KB ELEMENTS sales point.

TECHNICAL SPECIFICATIONS

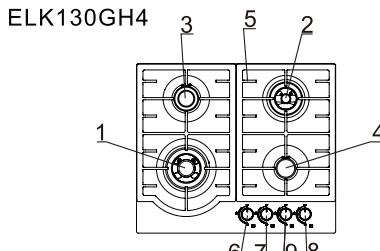
Model Number	ELK130GH4
Gas Type	LPG/NG
Voltage	220-240V 50/60Hz
Burner	Burner 1: 5kW, Burner 2: 2.5kW, Burner 3: 1.75kW & Burner 4: 1kW

Model Number	ELK132GH5
Gas Type	LPG/NG
Voltage	220-240V 50/60Hz
Burner	Burner1: 5kW, Burner2: 2.5kW, Burner3: 2.5kW, Burner4: 1.75kW & Burner5: 1kW

BUILT-IN STRUCTURE DESIGN FEATURE:

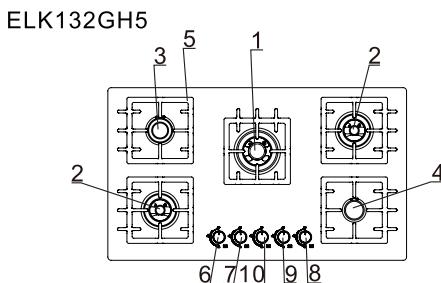
Gas Burner

- 1: Triple-ring work burner
- 2: Rapid burner
- 3: Semi rapid burner
- 4: Auxiliary burner
- 5: Pan support



Control panel

- 6: Left-front switch
- 7: Left-rear switch
- 8: Right-front switch
- 9: Right-rear switch
- 10: Middle switch



Operation Instructions

Gas Burner:

Gas Adjustment: To adjust the gas intensity, use the switch (see picture 2). Press the switch fully and rotate it counterclockwise to the desired position.

Sign OFF: Gas valve is shut off.

 Sign = Largest Flame: This setting is suitable for quick cooking.

 Sign = Smallest Flame: Ideal for slow cooking and warming up food.

Once the switch is set to the largest flame position, adjust the thermostat knob to achieve the desired temperature.

Following these instructions will ensure efficient and safe operation.

Ignition Procedure:

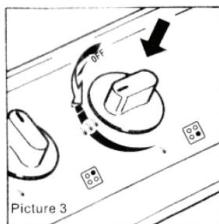
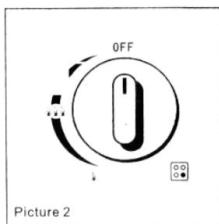
Follow these steps for ignition:

1. Switch Activation:

Gently press the switch (refer to picture 3) and rotate it counterclockwise until it reaches the position for the largest flame. Once in position, press the switch to initiate ignition.

2. Safety Device Models:

For models equipped with a safety device, press the switch for 5 to 10 seconds after igniting the flame. This ensures proper activation and continued operation of the safety features.



Choices of Burners:

When using the built-in gas cooktop, consider the following guidelines for selecting the appropriate burner:

1. Control Panel Identification:

On the control panel, each knob is clearly labeled to indicate which burner it controls. Refer to these labels to select the desired burner for your cooking needs.

2. Consider Pan Size and Efficiency:

Choose the burner size based on the dimensions of your pan and the desired cooking efficiency, as indicated in picture 4. Matching the burner size to the pan size ensures efficient heat distribution and optimal cooking results.

3. Cook Pot Selection:

Use cook pots with a flat bottom to facilitate even heating conduction. This ensures uniform cooking and prevents hot spots.

4. Energy Efficiency:

Using the right pan size helps to avoid energy waste, as oversized pans can lead to heat loss and inefficient cooking. Selecting the appropriate burner size for your pan promotes energy-efficient cooking practices.

Cleaning Instructions

Suggestions:

- 1. Timing:** Clean the built-in gas after it cools off. Always pay particular attention to porcelain enameled parts.
- 2. Avoidance:** Refrain from leaving alkaline or chlorine-based substances on it.
- 3. Safety Measure:** Always unplug the electric cord from the outlet before initiating the cleaning process.

Porcelain Enameled Part:

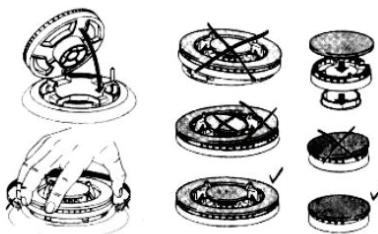
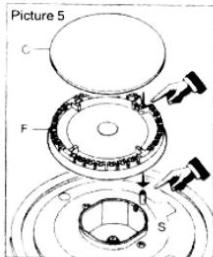
- **Cleaning Method:** Utilize a sponge or cloth soaked in soap and warm water.
- **Caution:** Avoid the use of cleaning powders or harsh abrasives to prevent scratching.

Burner and Trivet Part:

- **Cleaning Procedure:** Clean removable parts, such as burners and flame rings, using a sponge or cloth soaked in soap. Ensure thorough drying before reassembly.

Stainless Steel Part:

- **Cleaning Technique:** Employ a soft rag or sponge for cleaning.
- **Note:** Frequent use may cause changes in the color around the burner due to high temperatures.
- **Trigger Electrode:** Regularly inspect and clean the trigger electrode (refer to picture 5) to guarantee proper burner operation.



Picture 6

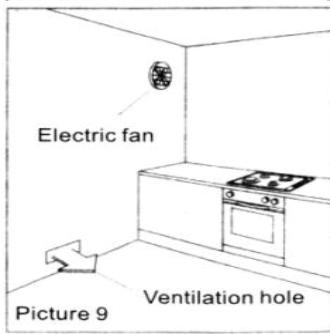
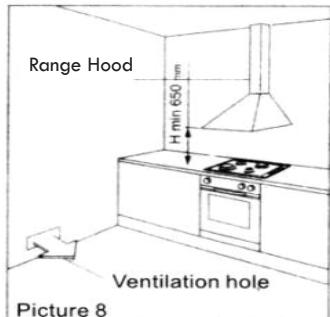
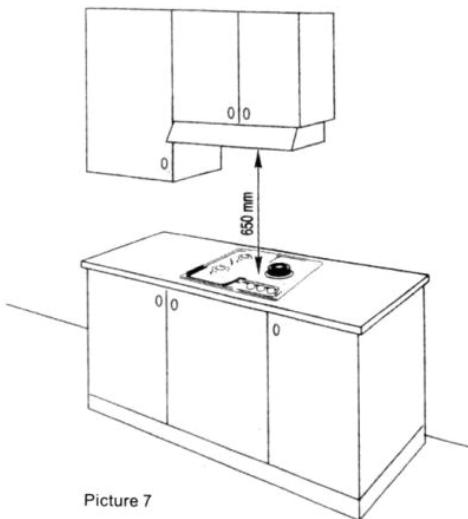
Proper Installation of Burner Cap:

Ensure the burner cap is installed correctly by aligning it with the flame lid ring as demonstrated in the provided picture. Proper installation ensures the stability of the burner and prevents potential issues such as uneven flames or damage.

Installation Suggestions:

Important Tips:

- 1. Qualified Installation:** we strongly recommend having all units installed by a qualified professional to guarantee proper installation and functionality.
- 2. Follow Producer Instructions:** Adhere strictly to the instructions for installation to ensure optimal performance and safety.
- 3. Temperature Consideration:** Select a cupboard or cooktop capable of withstanding temperatures exceeding 24°C (as depicted in picture 7) to avoid damage or malfunction.
- 4. Leveling:** Ensure the built-in gas cooktop is properly leveled during installation to maintain functionality and prevent operational issues.
- 5. Preventive Measures:** Refrain from placing flammable or explosive items near the appliance, such as window curtains, to minimize the risk of accidents or damage.



To ensure optimal flame conditions, it is essential to select an appropriate location for your built-in gas cooktop.

Follow these guidelines for selecting the proper location:

1. Air Circulation: Ensure there is sufficient air circulation in the room. Pay attention to ventilation by incorporating more than one wind-in opening, with each opening having a square area of not less than 100 square centimeters. For models lacking safety devices, the vent square area should be at least 200 square centimeters.

2. Ventilation Positioning: Position the wind-in opening near the floor and facing a vent window to facilitate optimal airflow within the room. If air is being sourced from another room (excluding bedrooms or hazardous areas), keep the door open to promote airflow.

Discharging Burning Resultants:

1. Outdoor Ventilation: Connect the vent cover to the outdoors, as illustrated in picture 8. This ensures the efficient discharge of burning resultants, maintaining a safe indoor environment.

2. Optional Blower Installation: Optionally, utilize an electric fan with an efficiency rating 3-5 times higher than the kitchen air current quantity, as demonstrated in picture 9. However, only install an electric fan if the room possesses proper ventilation as outlined above.

Installation Guidelines:

Remarks: Before proceeding with the installation of the built-in gas hob, please follow these steps:

1. Place the template on the cooktop.
2. Install the hob accordingly.

REMEMBER: When installing your built-in gas hob, keep the following considerations in mind:

1. Minimum Clearance:

Ensure there is a minimum free space of 30mm both under and over the hob.

Maintain a distance of at least 35mm between the hob and the wall.

2. Ventilating Hood Distance:

If a ventilating hood is present, maintain a distance of at least 650mm from the working top to the bottom of the hood.

3. Heat Insulation for Non-Built-in Structures:

For non-built-in structures, install a heat insulation divided between the machine's bottom and other units.

4. Distance Between Machines:

For built-in structures, maintain a minimum distance of 30mm between the gas hob and the oven. Additionally, ensure both machines are not individually connected to gas.

Gas Part:

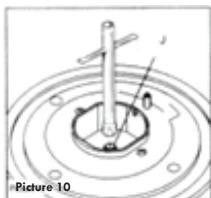
Types of Gas: Typically, two types of gas are utilized: LPG (liquefied petroleum gas) and natural gas.

Installation: Before starting installation, Ensure that the type of gas intended for use matches the required gas type. **Mixing with other gas sources is strictly prohibited.**

Important: When dealing with gas installations, observe the following crucial points:

- **Secure Connections:** Ensure all connections, including fittings and joints, are securely tightened to prevent leaks or malfunctions.
- **Gas Leak Check:** Conduct a thorough inspection for gas leaks in the tank or connecting hose by applying a solution of soap and water around the connections. Bubbles will form if there is a leak.
- **Rubber Hose Consideration:** If a rubber hose is utilized, keep it as short as possible to minimize the risk of bending or damage.

Periodic inspections of the hose are recommended for safety.



To replace the nozzle, first remove the burner cap and aluminum cap. Then, use the appropriate tool to install the "J" nozzle (as depicted in picture 10).

Detailed Installation Instructions:

To ensure optimal safety and performance, follow these detailed installation instructions:

1. Electrical Outlet Compatibility:

Verify that the electrical outlet provides the correct voltage and possesses the appropriate ampere rating to accommodate the machine's electrical requirements.

2. Secure Grounding:

Ensure it is securely grounded according to the provided instructions.

Proper grounding is crucial for electrical safety and effective operation.

3. Wire Placement and Temperature Consideration:

Position the power wire away from hot surfaces to prevent potential damage or overheating.

Maintain a surrounding temperature below 75°C to ensure safe operating conditions.

4. Post-Installation Verification:

After installation, double-check that the power switch or plug is in the correct position to facilitate safe and reliable operation of the built-in gas cooktop.

Technical Data:

Gas Type	LPG		NG	
Fixed Pressure(Pa)	5000		2000	
Vatage/Frequency	AC 220~240V,50/60 Hz			
Fixed Heat Flux(kW)	φ120:5.0	φ96:2.5	φ70:1.75	φ58:1.0



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