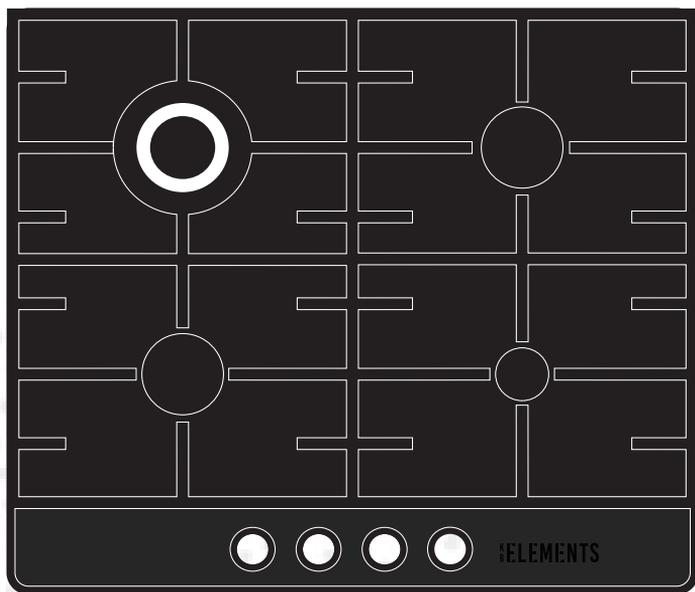


# **K B** ELEMENTS



**4 BURNERS BUILT-IN GAS COOKTOP**

**ELK60GH1**

**USER MANUAL**

Please read this manual carefully and retain for future references.

## **IMPORTANT**

You **MUST** read these safety warnings carefully before installing or using the gas hob.

If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified person to avoid hazards.

Only plug the appliance into the power supply when work is being carried out, and ensure it can be disconnected via an accessible plug.

Children should be supervised to ensure they do not play with the appliance.

These instructions apply only if the country symbol appears on the appliance.

If the symbol is not present, the technical instructions must be followed, which include guidance for adapting the appliance to local conditions.

This appliance can be used by children aged 8 years and above, and by persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge, provided they are supervised or have been given instructions on safe use and understand the hazards involved. Children must not play with the appliance. Cleaning and maintenance must not be carried out by children without supervision.

## **INSTALLATION**

Before installation, ensure that the local distribution conditions (type of gas and gas pressure) are compatible with the appliance settings.

The adjustment conditions for this appliance are indicated on the rating plate.

This appliance is not connected to an exhaust system. It must be installed and connected according to applicable installation regulations.

Special attention must be given to ventilation requirements. Read the instructions before installation or use. Always check the validity of the pressure regulator. Hose and regulator should be replaced every 5 years.

## **TECHNICAL DATA**

Model: ELK60GH1

Number of Burners: 4

Power of Rapid Burner: 3.3 kW

Power of Standard Burner: 1.75 kW

Power of Simmer Burner: 1.0 kW

Gas Type: Natural Gas / LPG

Ignition: Piezo

Dimensions (W×D×H): 600 × 510 × 120 mm

Cut-out Size (W×D): 550 × 475 mm

Weight: 13.4 kg

Hob Material: Matte tempered glass

Pan Supports: Cast iron

Safety Devices: Automatic gas shut-off in case of leaks

Plug: Schuko plug

## **ACCESSORIES:**

Mounting materials

LPG gas connection adapter

Gas connection elbow

LPG nozzles 30mbar (for use with 30mbar pressure regulator)

LPG nozzles 50mbar (for use with 50mbar pressure regulator)

## **FOR YOUR SAFETY**

This gas hob is designed for use by adults. Do not allow children to play near the hob.

The hob becomes hot during operation. Children should only be allowed near it once it has cooled down.

Children can also be injured by pulling pots or pans from the hob.

## **DURING USE**

This gas hob is intended for domestic use only. It is not designed for commercial or industrial applications.

During operation, the gas hob generates heat and moisture in the room where it is installed. Ensure

continuous ventilation, keep air vents unobstructed, or use a cooker hood with an exhaust duct.

For prolonged use, improve ventilation, for example, by opening a window or increasing the exhaust speed.

Do not use the hob if it comes into contact with water. Do not operate with wet hands.

Ensure that the control knobs are in the off position when the appliance is not in use.

When using other electrical devices, ensure that cables do not come into contact with the hot surfaces of the hob.

## **MAINTENANCE**

The gas hob must only be repaired or maintained by an authorized service person.

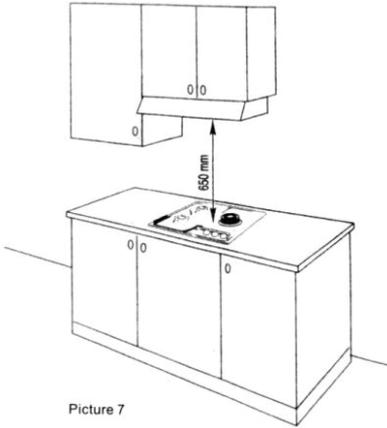
Only original, approved spare parts may be used.

## **AUTOMATIC SAFETY SHUT-OFF (THERMOCOUPLE PROTECTION)**

The cooktop is equipped with an automatic safety shut-off system.

This function stops the gas supply as soon as the flame goes out - for example due to boiling over, drafts, or if the burner fails to ignite properly. The thermocouple detects the loss of heat and closes the gas valve within approximately 20 seconds, preventing unburned gas from escaping.

## INSTALLATION



Picture 7

### Ventilation Device

When installing the gas hob above a drawer or a standard base cabinet, appropriate measures must be taken to avoid contact with the underside of the hob, as it becomes very hot during operation. Recommended solution: Attach a wooden panel inside the cabinet 15 mm below the underside of the hob.

The panel must be adequately ventilated, especially towards the back of the cabinet, to ensure safe heat dissipation.

### Warning – Ventilation

Operation of a gas hob generates heat and moisture in the room.

Ensure the kitchen is well ventilated: keep natural ventilation openings unobstructed or install mechanical ventilation.

During prolonged or intensive use of the hob, additional ventilation may be required, e.g., by opening a window or increasing the capacity of the existing mechanical ventilation.

### Important Notes:

The gas hob must only be installed by a qualified professional in accordance with applicable gas regulations.

After installation, the hob must be positioned so that a technician can easily access it in case of repair.

### Initial Installation:

Remove all protective materials applied at the factory after assembly.

Gas installations must only be carried out by a qualified professional.

### Installation Above a Built-in Oven:

The oven should be placed on two wooden strips.

For continuous cabinet surfaces, maintain a minimum distance of 45 mm from the back wall.

If the built-in oven does not have forced ventilation, sufficient air inlets and outlets must be provided to properly ventilate the inside of the cabinet.

## GAS CONNECTION

A: External thread

B: Sealing washer

C: Connection nut

D: Hose connection with union nut

Note: The gas connection must be installed by a qualified professional in accordance with applicable gas regulations.



## GAS CONNECTION – NOTES

The appliance's gas connection features a 1/2" external thread (A).

Use rigid piping for the connection.

When connecting, always insert the sealing washer (B) between the connection nut (C) and the external thread (A) to ensure a gas-tight seal.

Nozzle or cone may be installed according to the national regulations of the destination country.

**Important: The gas installation must be carried out by a qualified professional in accordance with applicable gas regulations.**

## Electrical Connection

The manufacturer recommends that all appliances with electrical components be installed by a qualified electrician or service technician.

Ensure that the power outlet provides the correct voltage and current rating.

The appliance must be properly grounded.

The power cable must not come into contact with hot surfaces, and the ambient temperature around the cable must not exceed 75°C.

After installation, switches or plugs should be positioned in an accessible location.

## Operation

Press and turn the control knob counterclockwise to the highest flame position and hold the knob down until the burner ignites.

Before releasing the knob, ensure that the flame is burning steadily.

Adjust the main gas valve to the desired flame intensity if the flame goes out for any reason.

In the event of a power failure or ignition failure, a match or lighter may be used. Take special care with safety when using this method.

Do not operate the appliance for more than 15 seconds. If the burner does not ignite within 15 seconds, stop operation, open the appliance chamber, and/or wait at least 1 minute before attempting to ignite again.

If the burner flame accidentally goes out, turn the burner knob off and do not attempt to ignite the burner again for at least 1 minute.

**Caution: Accessible parts may become hot when the hob is in use. Keep children away.**

If the flame does not ignite after several attempts, check that the cap and crown (see diagram – Figure 1) are correctly positioned.

To extinguish the flame, turn the control knob to the off position “ ● ”.

## CONTROL PANEL



### Burners

The burner caps and crowns can be removed for cleaning.

Clean the burner caps and crowns with hot soapy water and remove stains using a mild cleaning paste. For particularly stubborn dirt, a well-moistened, soap-impregnated steel wool pad can be used with caution.

After cleaning, always wipe dry with a soft cloth.

### Ignition Electrode

The electric ignition is performed via a ceramic electrode and a metal electrode.

Keep these components very clean to avoid ignition problems and ensure that the openings of the burner crown are not blocked.

### Thermocouple

The thermocouple is essential for automatically shutting off the gas supply if the flame goes out during cooking.

Always keep the thermocouple clean.

## OPERATING INSTRUCTIONS FOR THE DIGITAL TIMER DISPLAY

Note: The display may occasionally show the “EO” and battery symbols. These indicators are not relevant for this model, as it is a gas cooktop and not powered by mains electricity. They do not affect the operation of the appliance and can be safely ignored.



### BUTTON GUIDE

There are a total of three buttons:

SEL: Set button

▼: Minus button (Decrease)

▲: Plus button (Increase)

Each time a button is pressed successfully, a beep will sound.

When the power plug is inserted, a beep sound. The digital timer display then lights up for 3 seconds and switches to standby mode.

## SETTING THE TIMER

Operation for setting the timer:

Press and hold the SEL button for 2 seconds to start the timer setting.

Then, repeatedly press the SEL button to select the desired burner and set the timer function.

The burners operate sequentially from left to right.

When the SEL button is held for 2 seconds, the selected burner (from left to right) will start blinking.

Use the ▼ or ▲ buttons to set the time (holding the button accelerates the adjustment).

Once the desired time is set, press SEL to confirm. The display will automatically switch to the next burner.

Repeat the same procedure for all burners.

After all burners have been set, the digital timer display alternately shows the set times for each burner.

Note: If no operation is performed within 5 seconds, the time-setting area will stop blinking and the display will return to the currently blinking burner.

Timer range: 0 to 180 minutes, adjustable in a loop. Factory default: 15 minutes.

(The numbers displayed on the digital timer display represent the set cooking times.)



### Resetting the Timer

While the timer is being set, you can adjust the time if needed by pressing and holding the SEL button for 2 seconds.

The time display and the corresponding burner will start blinking.

If multiple burners are set, adjustments are made sequentially from left to right.

### Canceling the Timer

While the timer is being set or is running, you can cancel all timer settings by pressing and holding the ▼ or ▲ button for 3 seconds or longer.

To cancel a single or specific burner, enter the timer setting mode and reduce the time to 0.

### End of Timer

When the timer ends during operation, the flame of the corresponding burner will automatically turn off.

After all burners have been switched off, a signal tone (three beeps) will sound, and after 30 seconds the display will return to standby mode.

## MAINTENANCE AND CLEANING

Before performing any maintenance or cleaning, disconnect the gas hob from the power supply. The hob is easiest to clean while still warm, as dirt and residues are easier to remove than after it has cooled.

## TROUBLESHOOTING

**Problem:** Irregular or yellow flame instead of a blue flame

**Solution:**

1. Turn off the hob and check:
  - o Are the burners correctly installed?
  - o Are the burner openings free from blockages?
  - o Has dust or dirt accumulated in the flame, causing it to appear yellow?

**Problem:** Burner does not ignite

**Solution:**

1. Check whether the power supply is on or if a fuse has blown.
2. Ensure that the ignition electrode is not covered with food residues or dirt.

**Problem:** Spark ignites, but no gas

**Solution:**

1. Check whether the gas supply is turned on.
2. Ensure that the burner openings are free from blockages.

**Problem:** Gas odor

**Solution / Safety Instructions:**

1. Check whether a gas valve has been accidentally opened.
2. If all valves are closed: immediately turn off the gas supply at the main connection and call a qualified technician.
3. Do not search for leaks with an open flame, do not use matches, and do not operate a lighter.



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