BUILT-IN HOB

Model:

HBH-M402IEGBK



- Built-in hob
- 4 burners, gas

HEINNER

1. INTRODUCTION

Please read the instructions carefully and keep the manual for future information.

This manual is designed to give all necessary instructions concerning installation, use and maintenance of the unit. In order to operate the unit correctly and safely, please read this instruction manual carefully before installation and use.

2. CONTENT OF YOUR PACKAGE

- ➔ **Built-in hob**
- ➔ **User manual**
- ➔ **Warranty certificate**

3. SAFETY INSTRUCTIONS

• Carefully read all instructions before using your appliance and keep them in a convenient place for reference when necessary.
• This manual has been prepared for more than one model therefore your appliance may not have some of the features described within. For this reason, it is important to pay particular attention to any figures whilst reading the operating manual.

General safety warnings

• This appliance can be used by children aged from 8 years and above and by 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. Children should not play with the appliance. Cleaning and user maintenance should not be made by children without supervision.
WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Keep children less than 8 years of age away unless they are continually supervised.
WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish such a fire with water, but switch off the appliance and cover the flame with a lid or a fire blanket.
CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
WARNING: Danger of fire: Do not store items on the cooking surfaces.
WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

- For models which incorporate a hob lid, clean any spillages off the lid before use and allow the cooker to cool before closing the lid.
- Do not operate the appliance by means of an external timer or separate remote-control system.
- Do not use harsh abrasive cleaners or scourers to clean oven surfaces. They can scratch the surfaces which may result in shattering of the door glass or damage to surfaces.

- Do not use steam cleaners to clean the appliance.
- Your appliance is produced in accordance with all applicable local and international standards and regulations.

• Maintenance and repair work should only be carried out by authorised service technicians. Installation and repair work that is carried out by unauthorised technicians may be dangerous. Do not alter or modify the specifications of the appliance in any way. Inappropriate hob guards can cause accidents.
Before connecting your appliance, make sure that the local distribution conditions (nature of the gas and gas pressure or electricity voltage and frequency) and the specifications of the appliance are compatible. The specifications for this appliance are stated on the label.
CAUTION: This appliance is designed only for cooking food and is intended for indoor domestic household use only. It should not be used for any other purpose or in any other application, such as for non-domestic use, in a commercial environment or for heating a room.
• This appliance is not connected to a ventilation device. It shall be installed and connected in accordance with current installation regulations. Particular attention should be given to the relevant requirements regarding ventilation.
• If the burner has not lit after 15 seconds, stop operating the device and open the compartment door. Wait at least 1 minute before attempting to ignite the burner again.
• These instructions are only valid if the correct country symbol appears on the appliance. If the symbol does not appear on the appliance, refer to the technical instructions which describe how to modify the appliance to match the conditions of use of the country.
• All possible measures have been taken to ensure your safety. Since the glass may break, care should be taken when cleaning. Avoid hitting or knocking the glass with accessories.
• Make sure that the supply cord is not trapped or damaged during installation. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to prevent a hazard.
If your appliance is provided with a cooking hotplate made of glass or glass ceramic:
CAUTION: “In case of hotplate glass breakage”: immediately shut off all burners and any electrical heating elements and isolate the appliance from the power supply, do not touch the appliance surface, do not use the appliance.

• If the country symbol does not appear on the appliance, it is necessary to refer to the instructions for installation which should provide the necessary instructions concerning modification of the appliance to the conditions of use of the country.
• The power cord of this product comes with a plug; no additional wiring is required.
• This appliance is class 3 type, according to the EN 30-1-1 regulation for gas appliances: built-in appliance.
• The manufacturer is exempt from all liability if this manual's requirements are not complied with.
• All operations relating to installation, regulation and conversion to other gas types must be carried out by an authorised installation engineer, respecting all applicable regulations, standards and the specifications of the local gas and electricity providers.
• You are recommended to contact the Technical Assistance Service to convert to another gas type. Before you begin, turn off the appliance's electricity and gas supply.
• This appliance has been designed for home use only, not for commercial or professional use.
• The warranty will only be valid if the appliance is used for the purpose for which it was designed.
• Before installing, check that local distribution conditions (gas type and pressure) and the appliance's adjustment are compatible. The appliance's adjustment conditions are written on the label or the specifications plate.
• This appliance can only be installed in a well-ventilated place inaccordance with existing regulations and ventilation specifications.
• The appliance must not be connected to a combustion product removal device.
• The supply cable must be attached to the unit to prevent it from touching hot parts of the oven or hob.
• Appliances with electrical supply must be earthed. Do not tamper with the appliance's interior. If necessary, call our Technical Assistance Service.
• This appliance is class 3 type, according to the EN 30-1-1regulation for gas appliances: built-in appliance.

• The units next to the appliance must be made of non-flammable materials. The laminated covering and glue for adhering it must be heat resistant.
• This appliance cannot be installed above fridges, washing machines, dishwashers or similar. An oven must have forced ventilation to install a hob above it. Check the dimensions of the oven in the installation manual.
• This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance.

Danger

- If gas seems to leak, take the actions as follow:

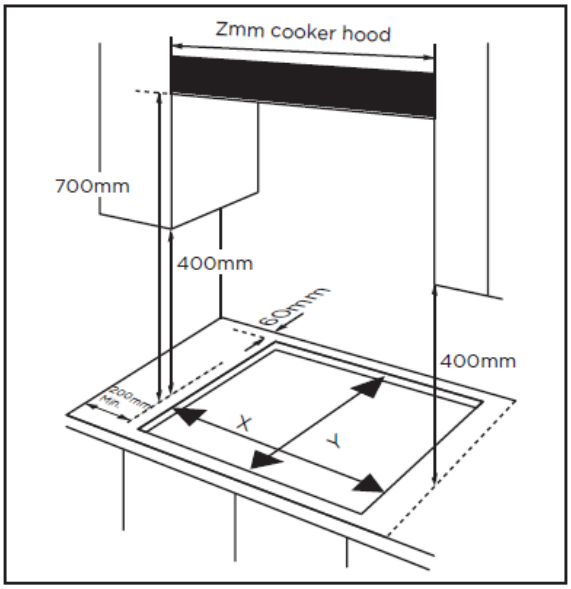
- Do not turn on the light.
- Do not switch on/off any electrical appliance and do not touch any electric plug.
- Do not use a telephone.

1. Stop using the product and close the middle valve.
2. Open the window to ventilate.
3. Contact our service center by using a phone outside.

- The fuel gas contains mercaptan, so that you can smell the gas leak (smell of rotten garlic or egg) even where only 1/1000 of the gas is in the air.
- Do not allow children to play near or with the appliance.
- The appliance gets hot when it is in use.
- Children should be kept away until it has cooled.
- This appliance is designed to be operated by adults.
- Children can also injure themselves by pulling pans or pots off the appliance.
- This appliance is not intended for use by children or other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safety without supervision or instruction by a responsible person to ensure that they can use the appliance safety.

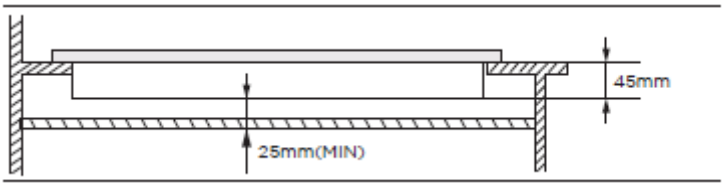
4. INSTALLING

Clearances required when fitting the hob with a cooker hood above:
This appliance is to be built into a kitchen unit or 600mm worktop, providing the following minimum distances are allowed.



X	Y	Z
560 mm	480 mm	600 mm

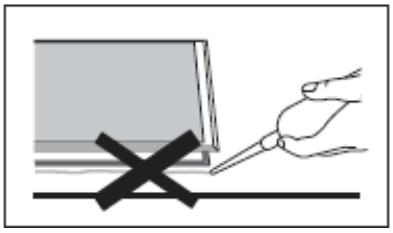
- The edges of the hob must be a minimum distance of 60 mm from a side or rear wall.
- 700 mm between the highest point of the hob surface (including the burners) and the underside of any horizontal surface directly above it.
- 400 mm between the hob surfaces, providing that the underside of the horizontal surface is in line with the outer edge of the hob. If the underside of the horizontal surface is lower than 400 mm, then it must be at least 50 mm away from the outer edges of the hob.
- 50 mm clearance around the appliance and between the hob surface and any combustible materials.
- You must have a gap of at least 25 mm and at most 74 mm between the underneath of the appliance and any surface that is below it.

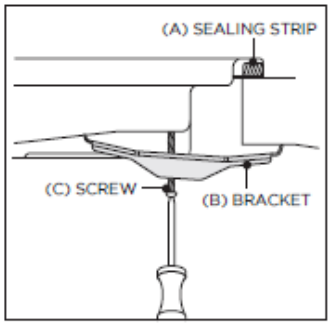


- An oven must have forced ventilation to install a hob above it.
- Check the dimensions of the oven in the installation manual.
- The cut-out size must obey the indication

Installing the appliance
1.Remove the pan supports, the burner lid and flame spreader and carefully turn the appliance upside down and place it on a cushioned mat.
2.Take care that the Ignition devices and flame supervision devices are not damaged in this operation. Apply the sponge provided around the edge of the appliance.
3.Do not leave a gap in the sealing agent or overlap the thickness.

- Do not use a silicon sealant to seal the appliance against the aperture.
- This will make it difficult to remove the appliance from the aperture in future, particularly if it needs to be serviced.



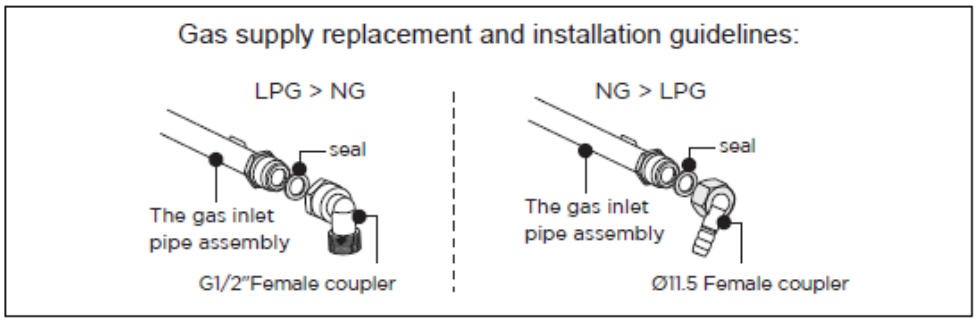


1. Place the bracket (B) over the holes that match the size of the screws. There are one set of screw holes in each corner of the hob (H). Slightly tighten a screw (C) through the bracket (B) so that the bracket is attached to the hob, but so that you can still adjust the position.
2. Carefully turn the hob back over and then gently lower it into the aperture hole that you have cut out.
3. On the underneath of the hob, adjust the brackets into a position that is suitable for your worktop.

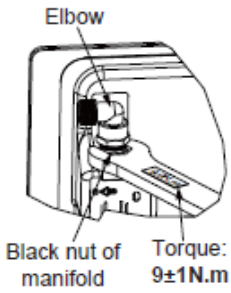
Then fully tighten the screws (C) to secure the hob into position.

GAS CONNECTION

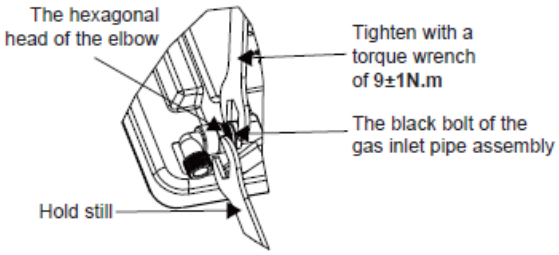
This appliance must be installed and connected in accordance with installation regulations in force in the country in which the appliance is to be used.
This appliance is supplied to run on LPG and natural gas. Conversion for use on LPG and natural gases must only be undertaken by a qualified person.



Installation of appliance
Note: Wear protective gloves to fit the hob.
If necessary to adjust or install the elbow, it is allowed only torque wrench with **9±1N.m**, and work on the Black nut of manifold instead of on the elbow



Adjusting the direction of elbow



After loosening the elbow, adjust the elbow interface to the required direction as required, and keep the hexagonal head of the elbow motionless with a wrench. Use a **9±1N.m** torque wrench to tighten the black bolt of the gas inlet pipe assembly. Ensure that the torque of the wrench is within the required range to prevent elbow breakage or damage caused by excessive force.
After the installation is tightened, check whether the parts are in good condition and test the air tightness to ensure the tightness of the installation. The installer is responsible for the results of the process.

Installing the gas hob

- Do not use too much force when tightening; Otherwise, it will cause elbow fracture or rubber ring deformation and leakage. Note that the torque wrench must be used to tighten with a torque of **10N.m**. The maximum torque cannot exceed **20N.m**.

Gas connection
The gas connection must be located in position where the stop tap is accessible.
The end of the inlet connection point of the gas hob has a 1/2" thread that allows for:

- A fixed connection
- Connection using a flexible pipe (L min. 1 m - max. 3 m).

- The watertight seal supplied must be inserted between the manifold outlet and the gas supply.
- You must prevent the pipe from coming into contact with moving parts of the kitchen unit (for example, a drawer) and prevent access to any spaces which might become obstructed.

Gas specification

Model	Gas type and pressure	Heat input orifice size marked (mm)		
		Rapid	Semi-Rapid	Auxiliary
		3.0kw (218g/h)	1.75kw (127.5g/h)	1.0kw (73g/h)
HBH-M402IEGBK	G20 20 mbar	1.30	1.00	0.78
	G30 29 mbar	0.87	0.66	0.50

Danger of leaks!

If any connection is handled, check the seal. The manufacturer is not liable for any connection leaking, after being handled.

ELECTRICAL CONNECTION

- This appliance must be earthed.
- This appliance is designed to be connected to a 220-240V, 50Hz-60Hz AC electricity supply.
- The wires in the mains lead are coloured in accordance with the following code;

- Green/yellow = Earth
- Blue = Neutral
- Brown = Live

The wire which is coloured green and yellow must be connected to the terminal which is marked with the letter E or by the earth symbol.

Gas adjustment

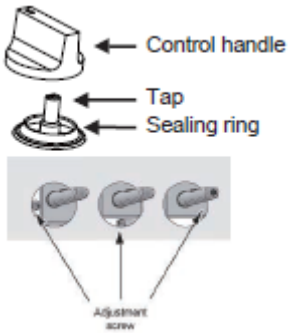
- Take precautions on the operations and adjustments to be carried out when converting from one gas to another.
- All work must be carried out by a qualified technician.
- Before you begin, turn off the gas and electricity supply to the appliance.

Change the injector of the burners.



Remove the pan support, Burner lid and Flame spreader.
Unscrew the injector using a 7mm box spanner and replace it with the stipulated injector for new gas supply.
Carefully reassemble all components.
After injectors are replaced, it is advisable to strongly tighten the injector in place.

Adjustment of minimum level of the flame.



1.Turn the taps down to minimum.
2.Remove the knob from the tap and place a small, bladed screwdriver in the centre of the Adjustment screw.
3.The correct adjustment is obtained when the flame has a length of about 3-4 mm.
- For butane/ propane gas, the adjusting screw must.
- be tightly screwed in.
- Refit the control knob

Make sure that the flame does not go out by quickly turning from maximum flow to minimum flow. If it does then remove the control knob and make further adjustments to the gas flow, testing it again once the adjustment has been made.

4. Repeat this process for each one of the gas taps.

- Do not dismantle the tap shafe: in the event of a malfunction, change the whole tap.
- Before placing the burners back on the top place, make sure that the injector is not blocked.
- A full operational test and a test for possible leakages must be carried out after gas conversion, (such as soap water or gas detector).
- After completing conversion, a qualified technician or installer has to mark “V” on the right gas category to match with the setting in rating plate. Remove the previous setting “V” mark.

5. USING THE APPLIANCE

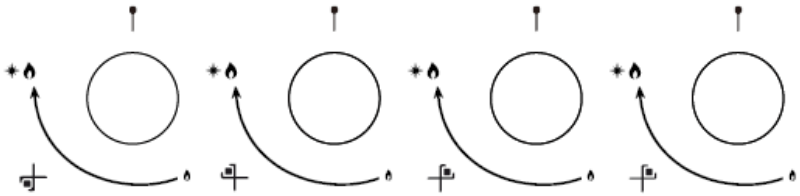
USING THE APPLIANCE

The following symbols will appear on the control panel, next to each control handle:

Black circle : gas off

Large flame : maximum setting

Small flame : minimum setting



- The minimum setting is at the end of the anti-clockwise rotation of the control handle.
- All operation positions must be selected between the maximum and minimum position.
- The symbol on the control panel, next to the control handle will indicate which burner it operates.

Automatic ignition with flame failure safety device

- The appliance is fitted with a flame failure safety device on each burner, which is designed to stop the flow of gas to the burner head in the event of the flame going out.

To ignite a burner:

-Press in the control knob of the burner that you wish to light and turn it anti-clockwise to the maximum position.

-If you keep the control knob depressed, the automatic ignition for the burner will operate.

-You should hold down the control knob for 15 seconds after the flame on the burner has lit. If after 15s the burner has not lit, stop operating the device and open the compartment door and/or wait at least 1 min before attempting a further ignition of the burner.

-After this 15-second interval, to regulate the flame you should continue turning the control knob anti-clockwise until the flame is at a suitable level. The operating position MUST be at a position between the maximum and minimum position.

-To switch the burner off, turn the control knob fully clockwise to the gas off position.

-In case of power failure, the burners can be lit by carefully using a match.

- This appliance shall be installed in accordance with regulations in force and only used in a well-ventilated space.
- Prior to installation, ensure that the gas and electrical supply complies with the type stated on the rating plate.
- This appliance cannot be installed on yachts or in caravans. Do not use this appliance as a space heater.
- The gas pipe and electrical cable must be installed in such a way that they do not touch any parts or the appliance.

Caution!

- This appliance should be installed by a qualified technician or installer.
- The adjustment conditions for this appliance are stated on the label or data plate.
- Remove all packaging before using the appliance.
- After unpacking the appliance, make sure the product is not damaged and that the connection cord is in perfect condition. Otherwise, contact the dealer before installing the appliance.
- The adjacent furniture and all materials used in the installation must be able to withstand a minimum temperature of 85C above the ambient temperature of the room it is located in, whilst in use.
- In the event of burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

- **CAUTION**: The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use.
- **CAUTION**: This appliance is for cooking purposes only. It shall not be used for other purposes, for example room heating.
- **CAUTION**: Accessible parts may be hot when the grill and/or the oven are in use. Young children shall be kept away.
- **CAUTION**: In case the glass surface breaks:
    - shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply,
    - do not touch the appliance surface,
    - do not use the appliance.
- When hob guards can be used, the instructions for use and maintenance shall warn to use only hob guards designed by the manufacturer of the cooking appliance or declared by the manufacturer of the appliance as suitable or hob guards incorporated in the appliance.
- The instructions for use shall state that the use of inappropriate hob guards can cause accidents.

WARNING

- Only use the appliance for preparing food.
- Do not modify this appliance. Burner panel is not designed to operate from an external timer or separate remote-control system.
- The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is Well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- Do not use this appliance if it comes in contact with water. Do not operate this appliance with wet hands.
- The heating and cooking surfaces of the appliance become hot when they are in use, take all due precautions.
- Do not use large cloths, tea towels or similar as the ends could touch the flames and catch fire.
- Never leave the appliance unattended when cooking.
- Unstable or misshapen pans should not be used on the appliance as they can cause an accident by tipping or spillage.

DURING USE

- Do not use or store flammable materials in the storage drawer near this appliance.
- Perishable food, plastic items and aerosols may be affected by heat and should not stored above or below the appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Ensure the control knobs are in the  position when not in use.
- This appliance is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or increasing the level of mechanical ventilation where present.
- Use heat-resistant potholders or gloves when handing hot pots and pans.
- Do not let potholders come near open flames when lifting cookware.
- Take care not to let potholders or gloves get damp or wet, as this causes heat to transfer through the material quicker with the risk of burning yourself.
- Only ever use the burners after placing pots and pans on them. Do not heat up any empty pots or pans.
- Never use plastic or aluminium foil dishes on the appliance.
- When using other electrical appliances, ensure the cable does not come into contact with the appliance surfaces of the cooking appliance.
- If you have any mechanical parts eg. an artificial heart in your body, consult a doctor before using the appliance.
- Do not use a tea towel or similar materials in place of a potholder such cloths can catch fire on a hot burner.
- When using glass cookware, make sure it is designed for top plate cooking. If the surface is made of glass-cracked, switch off the appliance to avoid de feat electrocution.
- To minimise the possibility of burns, ignition of flammable materials and spillage, turn cookware handles toward the side or centre of the top plate without extending over adjacent burners.
- Always turn burner controls off before removing cookware.
- Carefully watch foods being fried at a high flame setting.
- Always heat fat slowly and watch as it heats.
- Foods for frying should be as dry as possible. Frost or frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
- Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is completely cool.

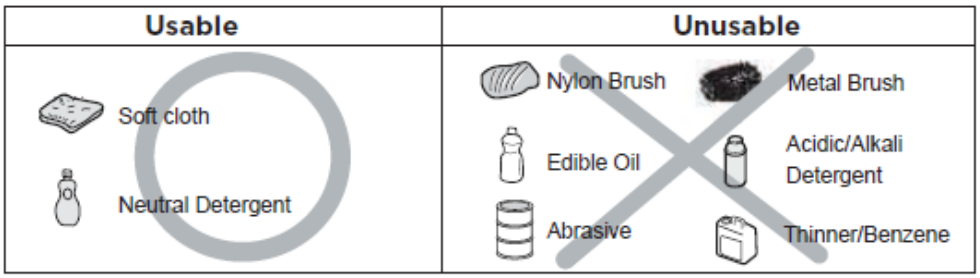
USING INSTRUCTIONS

- Do not modify this appliance.
- This appliance must be installed by an authorised technician or installer.
- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.
- The adjustment conditions for this appliance are stated on the label (or data plate).
- Before installing, turn off the gas and electricity supply to the appliance.
- All appliances containing any electrical components must be earthed.
- Ensure that the gas pipe and electrical cable are installed in such a way that they do not touch any parts of the appliance which may become hot.
- Gas pipe or connector shouldn’t be bent or blocked by any other appliances.

- Check the dimensions of the appliance as well as the dimensions of the gap to be cut in the kitchen unit.
- The panels located above the work surface, directly next to the appliance, must be made of non-flammable material. Both the stratified surfacing and the glue used to secure it should be heat resistant, to prevent deterioration.
- Turn on appliance tap and light each burner. Check for a clear blue flame without yellow tipping.
- If burners show any abnormalities check the following:
  - Burner lid on correctly
  - Flame spreader positioned correctly.
  - Burner vertically aligned with injector nipple.
- A full operational test and a test for possible leakages must be carried out by the fitter after installation.
- The flexible hose shall be fitted in such a way that it cannot come into contact with a moveable part of the housing unit and does not pass through any space susceptible of becoming congested.
- Grease cranes produced at the factory to meet the requirement of all life hob.

6. CLEANING AND MAINTENANCE

- Never use abrasive or caustic cleaning agents.
- This appliance should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.
- Before attempting to clean the appliance, it should be disconnected from the mains and cooled.
- You should not use a steam jet or any other high pressure cleaning equipment to clean the appliance.
- Cleaning operations must only be carried out when the appliance is completely cool.
- The appliance should be disconnected from your mains supply before commencing any cleaning process. Clean the appliance regularly, preferably after each use.
- You should clean it using water and a little washing up liquid.



Pan support and control handles

- Take off the Pan support.
- Clean these and the control handles with a damp cloth, washing up liquid and warm water. For stubborn soiling, soak beforehand.
- Dry everything with a clean, soft cloth.

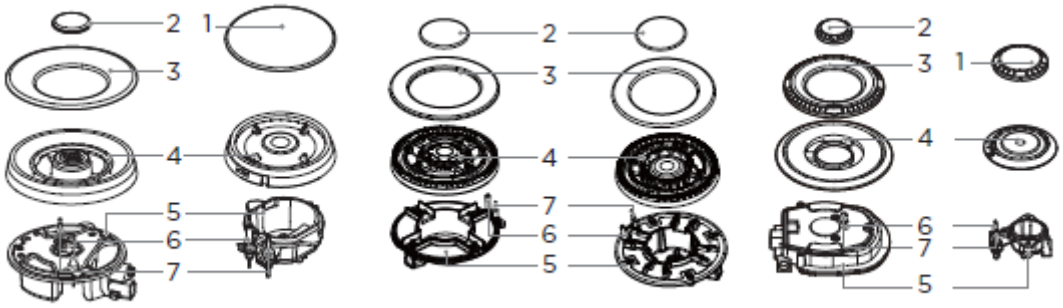
Top plate

- Regularly wipe over the top plate using a soft cloth well wrung-out in warm water to which a little washing up liquid has been added.
- Dry the top plate thoroughly after cleaning.
- Thoroughly remove salty foods or liquids from the hob as soon as possible to avoid the risk of corrosion.

- Stainless steel parts of the appliance may become discoloured over time. This is normal because of the high temperatures. Each time the appliance is used these parts should be cleaned with a product that is suitable for stainless steel.

Burners

- Remove the burner lids and Flame Spreaders by pulling them upwards and away from the top plate.
- Soak them in hot water and a little detergent or washing up liquid.
- After cleaning and washing them, wipe and dry them carefully. Make sure that the flame holes are clean and completely dry.
- Wipe the fixed parts of the burner cup with a damp cloth and dry afterwards.
- Gently wipe the ignition device and flame supervision device with a well wrung-out cloth and wipe dry with a clean cloth.
- Before placing the burners back on the top plate, make sure that the injector is not blocked.



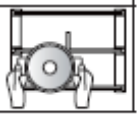
- Place the flame spreader (4) on to the burner cup (5) so that the ignition device and the flame supervision device extend through their respective holes in the flame spreader. The flame spreader must click into place correctly.
- Position the burner lid (1,2,3) onto the flame spreader (4) so that the retaining pins fit into their respective recesses.

Replace parts in the correct order after cleaning.

- Do not mix up the top and bottom.
- The locating pins must fit exactly into the notches.
- **PERIODIC MAINTENANCE**: speak with your local Authorised Service Centre periodically to check the conditions of the gas supply pipe and the pressure adjuster, if fitted.

ENVIRONMENTAL INFORMATION

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable.
- To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate this from other types of wastes and recycle it responsibly to promote the sustainable reuse of material resources.
- Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take this item for environmentally safe recycling.
- Business users should contact their supplier and check the terms and conditions of the purchase contract. This product should not be mixed with other commercial wastes for disposal.

NO		YES	
	Do not use small diameter cookware on large burners. The flame should never come up the sides of the cookware.	Always use cookware that is suitable for each burner, to avoid wasting gas and discoloring the cookware.	
	Avoid cooking without a lid or with the lid half off -as this wastes energy.	Place a lid on the cookware.	
	Do not use a pan with a convex or concave bottom.	Only use pots, saucepans and frying pans with a thick, flat bottom.	
	Do not place cookware on one side of a burner, as it could tip over. Do not use cookware with a large diameter on the burners near the controls, which when placed on the middle of the burner may touch the controls or be so close to them that they increase the temperature in this area and may cause damage.	Always place the cookware right over the burners, not to one side.	
	Never place cookware directly on top of the burner.	Place the cookware on top of the trivet.	
	Do not place anything, e.g. flame tamer, asbestos mat, between pan and pan support as serious damage to the appliance may result.		
	Do not use excessive weight and do not hit the cooktop with heavy objects.	Handle cookware carefully when they are on the burner.	

- Do not use cast iron pans, clay or earthenware pots, grill pan, grill or toaster plates, the resulting heat build-up may damage the appliance.
- Do not touch the top plate and trivet whilst in use for a certain period after use.
- As soon as a liquid starts boiling, turn down the flame so that it will barely keep the liquid simmering.
- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- Since the vapours that very hot oil releases can causes spontaneus combustions, please watch your food during cooking.

Diameter of the pan

Burners	Pan (min.)	Pan (max.)
Rapid	200 mm	220 mm
Semi-Rapid	160 mm	180 mm
Auxiliary	120 mm	160 mm

7. TROUBLESHOOTING

- Repairs should be performed by a licensed technician only. Improper repair may result in considerable danger to you and others.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified persons in order to avoid a hazard.
- However, some minor problems can be resolved as follows.

Problem	Possible reason	Solution
Not ignited	No Spark	Check the electricity supply
	The burner lid is badly assembled	Assemble the lid correctly
	The gas supply is closed	Open the gas supply completely
Badly ignited	The gas supply is not completely open	Open the gas supply completely
	The burner lid is badly assembled	Assemble the lid correctly
	The ignition plug is contaminated with alien substance	Wipe alien substance with a dry cloth
	The burners are wet	Dry the burners lids carefully
	The holes in the flame spreader are clogged	Clean the flame spreader
Noise made when combusted and ignited	The burner lid is badly assembled	Assemble the burner lid correctly
Flame goes out when in use	The flame supervision device is contaminated with alien substance	Clean the flame supervision device
	Product being cooked has boiled over and extinguished the flame	Turn off burner knob.Wait one minute and reignite zone
	A strong draught may have blown the flame out	Please turn off zone and check cooking area for draught such as open windows.Wait one minute and reignite zone
Yellow Flame	The holes in the flame spreader are clogged	Clean the flame spreader
	Different gas is used	Check the gas used
Unstable Flame	The burner lid is badly assembled	Assemble the burner lid correctly
Gas Smell	Gas leakage	Stop using the product and close the middle valve. Open the window to ventilate. Contact our service centre by using a phone outside

CUSTOMER CARE AND SERVICE

Always use original spare parts.

When contacting our Authorized Service Centre, ensure that you have the following data available: Model and Serial Number.

The information can be found on the rating plate. Subject to change without notice.

Environment friendly disposal

You can help protect the environment!

Please remember to respect the local regulations: hand in the non-working electrical equipment's to an appropriate waste disposal center.

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This product is in conformity with norms and standards of European Community

Importer: **Network One Distribution**

Marcel Iancu Street, 3-5, Bucharest, Romania

Tel: +40 21 211 18 56, www.heinner.com , www.nod.ro