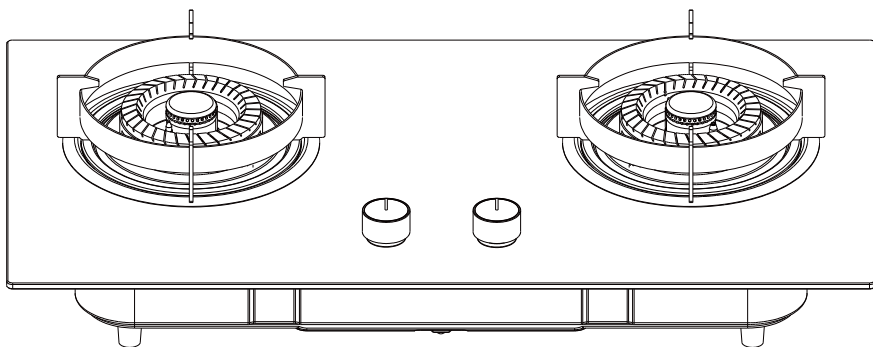


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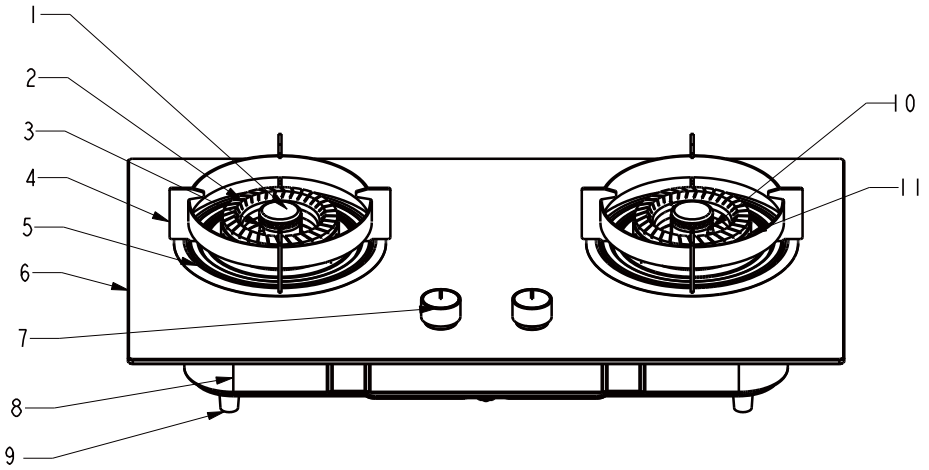


TNS HB S1 GB

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Components and features



Models

- 1.Inner burner cap
- 2.Outer burner cap
- 3.Thermocouple
- 4.Pot holder
- 5.Liquid Pan
- 6.Glass panel
- 7.Knob
- 8.Bottom casing
- 9.Furnace bottom
- 10.Ignition pin
- 11.Burner basement

Pre-step Before Installation

- Prepare the support equipment required for installation like:

- LPG gas cylinder.

- Gas hose with a safety standard for lack.

- Clamp.

- Gas regulator clamp / hose clamp with a low pressure type.

- Matches / gas lighter.

- Room air ventilation

The air in the room that will be put gas appliances must have good ventilation so that air can flow/ move smoothly (there is circulation), if the air in the room can Not flow then the air in the room will contain more combustion of the gas compared to oxygen. It will cause the flame on the stove / burner is Not perfect (a yellow flame because lack of oxygen). Therefore, the room that will be put gas appliances should have good ventilation.

Installation

Open the carton wrapping stove, then take it and put the stove on flat surface.

ADJUST THE STOVE ON KITCHEN TABLE

- Stove can be installed on the kitchen table as long as the table is resistant to heat. To make a hole at the kitchen table use cardboard templates to customize the size. Make a hole should be proportional not too wide or too small.

- To ensure the final result in accordance with the installation plan, before making the planting hole check the distance between the bottom plate to the top plate.

- Check if the size of the hole on the kitchen table is appropriate to put the stove.

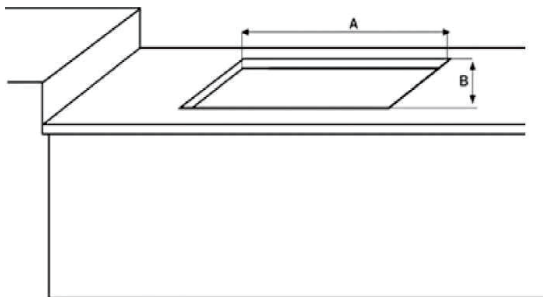
- If the stove with a top plate of glass will be installed parallel to the tile, to install make a distance of at least 2 mm for expansion.

- Free area under the stove must be more than 40 cm, and the distance to objects on the stove

- should be more than 100 cm .

- It is recommended to use a cabinet / counter with a width of more than 55 cm, make a hole at the front of the open air circulation cabinets / counter.

- The size of the hole to put the stove on the kitchen table is as follows :



TYPE	Models	Models	Models	Models	Models
A(mm)	730	730	685	685	820
A(mm)	410	410	405	475	475

Attention!

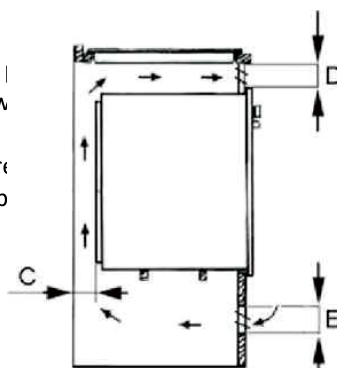
-If the stove is installed with oven under heat, separator must be placed under the stove and frame underneath with minimum distance of 10 cm.

Note: For the size of the hole a few other models that are contained in the above illustration can be seen in the table specifications or can be consulted to Service Center.

INSTALLING THE STOVE ON THE KITCHEN TABLE HOLE

To install the stove in your kitchen table hole, do the following:

- The hose that connecting the gas pipe, and tighten using a wrench.

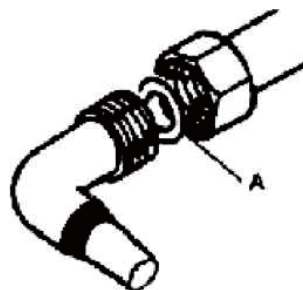


C : min. 3 cm

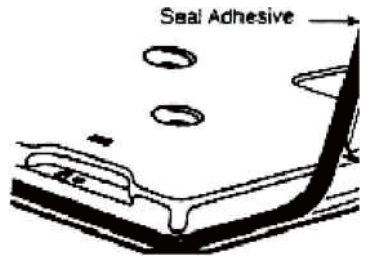
D, E : min. 10 cm

Attention:

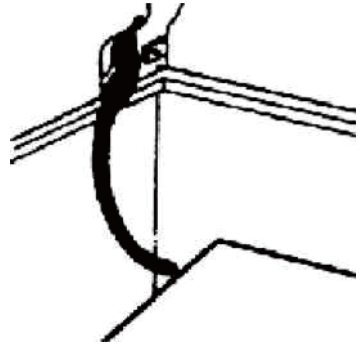
- Before installing the pipe that connecting the gas hose, check and make sure whether the gasket / seal (A) has already installed.
- Perform installation properly Elbow, where the main pipe with Elbow should use a seal, to avoid gas leakage.
- Use of two pass key 22 & 24 (adjusted) at the time of going to Elbow perform installation, test connections with soapy water, make sure there are no leaks.
- Installation should be performed by experienced technicians, all forms of loss and adverse effects due to improper installation or technician.



Embed Seal Adhesive (glue) along the bottom edge of the stove. It is necessary to keep the moisture on the bottom of the stove.

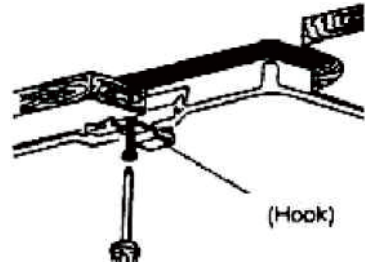


Connect the gas hose to the stove, and tighten the connection with the hose clamp p. Then do leak test on the gas hose connection with your stove.



Put the stove on the kitchen table hole, then to tighten use a hook which has been available on stove packaged equipment.

Note: For some products with certain models did not include clip (hook).

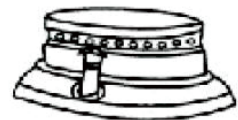


Install the Burner set on its position:



×

MO



✓

OK

Install the regulator on gas tube and stove is already use.





Attention:

- To avoid gas leakage, please use gas standard hose with gas safety device.
- Use the hose and regulator are perfect to avoid gas leaks can cause explosions.
- Do not use a high pressure regulator.

How to use your appliance

KNOB CONTROL

The amount of gas flow in the furnace / burner can be set on the knob as shown in the figure below:

		No gas flow / OFF
		Maximum gas flow
		Minimum gas flow

LIGHTING THE BURNER

To acquire the flame easily, light the burner before placing the cooking utensil on the pan support.

For the model with electric ignition switch united with the knob.

To turn on the burner, push the knob and then turn to counter clockwise until the maximum fire symbol. By pressing the knob, automatically its turn on the ignition.

For the model using safety valve :

A some of built-in gas-cooker models are included with safety valve that functioned to automatically cut off the gas flow if the burner doesn't turn on. To turn on the burner, turn the knob to the maximum gas, then push for 3-5 second. Released the knob if the fire has turned on and adjusts the fire by turning the knob to the desired position. At the first time there are times when the cigarette lighter does not run smoothly, do the lighter several times. If the process fails or long lighters could be because the battery has run out/ damaged.

For model without electric ignition :

To light the burner with the condition doesn't have electric power, turn on the fire using matches and approach the fire to the upper side of burner than push the knob and turn counter clockwise until the maximum fire symbol condition.

For model without electric ignition :

To light the burner with the condition doesn't have electric power, turn on the fire using matches and approach the fire to the upper side of burner than push the knob and turn counter clockwise until the maximum fire symbol condition.

1. To decrease / increase the fire on turned on burner :

Turn the knob to position the maximum fire sign or direction of the position of the minimum fire sign.

2. To use the minimum fire:

Turn the knob to gas flow – Minimum “•” .

3. To turn off the fire on burner :

Turn the knob to “OFF” symbols.

ATTENTION !

In the event of a gas leak, do not turn on electronic equipment, turn on the fan or testing by fire. Close the gas valve as soon as possible and open the whole window / vent.

HOW TO USE THE BURNER

To use the burner properly, compare the burner diameter with cooking equipment diameter. Cooking equipment diameter must be proportional to the power of burner so we can save the gas usage and fasten the cooking process.

Burner	Recommended Pot Diameter (cm)
Small	12-14
Medium	14-20
Large	18-26
Double Ring	18-28
Triple Ring	18-28

NOTE:

- ◆ Cooking equipment with a wide bottom surface will further accelerate the cooking process rather than a smaller surface.
- ◆ Diameter of cooking equipment does not exceed the maximum recommended size based on the above table.
- ◆ If the diameter exceeds the size of the cooking equipment that has been recommended, then the hot stove / burner can not circulate properly, this can cause the glass top plate broken.
- ◆ Maximum load of cooking equipment and food ingredients are 10 kg.

How to keep your cooktop in shape

Gas cookers are designed specifically for long-term use of time so it does Not require complex treatment. However, there are some things that are encouraged to care for your gas cooker quality.

Part of ENAMEL

Clean enameled layer with sponge and warm soap water. Do Not use the abrasive detergent. Dry after washing process.

Part of STAINLESS STEEL

Clean stainless steel part with a wet towel or special detergent for stainless material. After that, dry it with soft towel.

Grid

Part of enameled grid can be washed with soap water, clean and dry before it is reassembled.

Burner

Burner can be removed and cleaned using soapy water. After cleaning, dry the burner completely and reinstall it with the right position.

Ignition Plug and Gas Safety Device

Clean the ignition plug and gas safety device after cooking, especially if there are drops or spills from the pan during cooking.

Precaution Action

- ◆ Always lower the heat or turn off the fire before lifting pan from the burner.
- ◆ If the cooking process uses oil or fat, it should be careful because it can fire on the high temperature.
 - ◆ When you smell gas, immediately release the regulator from the gas tank, do Not light a fire and immediately contact Service Center.
 - ◆ Frequently check the gas hose, to make sure that gas hose is far from hot surface, and Not in bent position.
 - ◆ Make sure the outer surface of hose isn't cracked so that can be a leakage.
 - ◆ Always remember that territory around the gas stove can be hot for the long time (around 30 minutes) after you turn off the gas stove.
 - ◆ Do the routine service on your built-in oven every 3 (three) month , because if there is something wrong on your Built-in oven, you can immediately detect and repair.

Problem & Solution

Do check the following things before contacting our Service Center, if there is interference on your gas cooker:

Smell of gas	<ol style="list-style-type: none">1. Ensure all knob on the stove in the OFF position.2. Was the gas hose and regulator has been installed properly and correctly?3. Perform a leak test gas at the gas hose, regulator and gas cylinders, especially on the connection using sponge / soap water.4. If the smell of gas still smell, immediately disconnect the regulator from the gas cylinder.5. At the above conditions do Not light a fire.
Fire is Not Normal (red / small / unstable)	<ol style="list-style-type: none">1. Ensure the burner on the stove is already in the right circumstances (Not tilted).2. Check if the gas is sufficiently available in the gas tube?3. Check that the gas supply is Not dirty (for the use of natural gas)?4. Check if the position knob (min / max flame) already at the desired position?5. is it the gas cooker have a good circulation in the room?.6. Make sure the furnace / burner is not splashed by spilled food that makes the flame pit closed.7. Clean the burner including fire pits on the stove / burner8. Check the Nozzle, is it covered by dirt?

Please contact Service Center for repair, if above problems still unsolved.

Technical data



Features	Models
Panel	Tempered Glass
Design	2 burner
Safety	Flame failure safety device
Ignition	Battery 1x 1.5V DC
Pan Support	Fabricated Metal
Knobs	Metal-Zinc Alloy
Burners	Aluminum Burner Base+ S/S Burner Cap
Burner Design	Swirling Flame
Cooking Zones	
Wok Burner	2x 5.4KW
Article No.	TNS HB S1 GB
Product Dimensions: (WDXH)	730mmX410mmX160mm
Cut Out Dimension	630mm x330mm



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