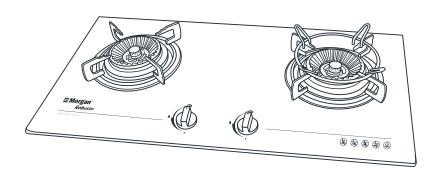
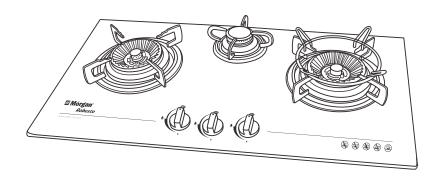
Mórgan[®]

USER MANUAL





Built-in
Hob (CLASS 3)

MBH-GC522C(BK) MBH-SD572(BK) MBH-553(BK)

Mórgan[®]

Market Expansion Services by www.dksh.com.my



E-mail: electrical.appliance@dksh.com www.morgan.my

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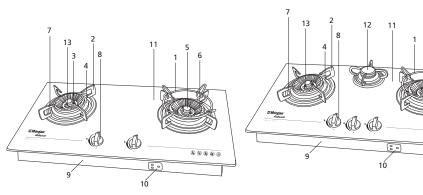
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PARTS IDENTIFICATION & SPECIFICATIONS

PRECAUTION LOGO



PARTNAME

- 1. Wok Stand
- 2. Pan Stand
- 3. Safety Valve*
- 4. Outer Cap
- 5. Inner Cap
- 6. Decorative Cover

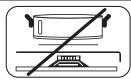
- 7. Anti-Spillage Tray
- 8. Knob
- 9. Bottom Base
- 10. Label
- 11. Glass Top
- 12. Semi-rapid Burner
- 13. Sparker

Minimum allowable diameter of pan:wok burner 130mm

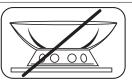
Semi-rapid wok burner: 80mm Battery: R20 Battery x 1, DC 1.5V

BUILT-IN HOB		
MBH-GC522C(BK) / MBH-SD572(BK)*	MBH-553(BK)	
I3B/P(30)	I3B/P(30)	
Butane (G30), Propane (G31) or their mixtures	Butane (G30), Propane (G31) or their mixtures	
28-30mbar	28-30mbar	
MY	MY	
Work burner: 4.0kW (291g/h) x 2	Work burner: 4.0kW (291g/h) x 2	
	Semi-rapid burner: 1.4kW (102g/h)	
Total: 8.0kW (582g/h)	Total: 9.4kW (684g/h)	
DC 1.5V	DC 1.5V	
Made in China	Made in China	
	MBH-GC522C(BK) / MBH-SD572(BK)* I3B/P(30) Butane (G30), Propane (G31) or their mixtures 28-30mbar MY Work burner: 4.0kW (291g/h) x 2 Total: 8.0kW (582g/h) DC 1.5V	

This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructons before installing or using this appliance.



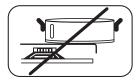
Do not place anything in between pan and pan support that may seriously damage the hob.



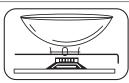
Do not remove the pan support and enclose the burners. This will concentrate the flame and deflect the heat onto the hotplate.



Do not use large or heavy pots which can bend on the pan support and deflect the flame onto hotplate.



Position pan centrally over burner so that it is stable. Do not let pan in overhang position.



Use only wok support supplied or recommended by the hob manufacturer.

THANK YOU FOR USING MORGAN BUILT-IN HOB

- 1. If gas leaks, switch-off the stopcock by turning the knob to "off" position and open all windows for ventilation. Do not light a match or use a lighter. Refrain from operation electric switches. Contact authorized technician immediately.
- 2. Please use the specified gas. Incorrect gas usage will cause abnormal burning and lead to danger.
- 3. Please use good quality rubber hose and ensure connection being secured properly. Ensure that the hose does not pass on top of the hob. Do not depress or bend the hose.

CAUTION

- 1. Please use the specified gas type.
- 2. When using the hob, please ensure proper ventilation in the kitchen.
- 3. Installation and servicing should be carried out by authorized personnel only.
- 4. Use only low pressure regulator for this appliance. (as shown in figure 4)

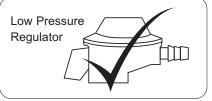




Figure 4

OPERATION INSTRUCTIONS

- The position of the corresponding gas burner is indicated on each control knob.
- The burner can be regulated with the corresponding control knob by using the following setting:

HOB WITH ELECTRONIC IGNITION

- Insert the battery into the battery box provided.
 (The battery box is located at the underside of the cooker).
- · Turn on the gas supply.
- Depress the knob and turn it anti-clockwise 90° to maximum flame position, a continuous clicking sound will be heard to ignite the hob. Release the knob when the burner has been lit.
- Turning the knob clockwise to "OFF" position, a click sound will be heard, the gas supply is shut off and the flame will distinguish.

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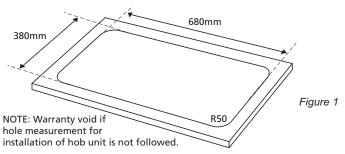
FOR HOB WITH ELECTRONIC IGNITION & SAFETY DEVICE ONLY

- Electronic ignition & safety device is equipped with automatic shut off device. When the
 flame is distinguished due to blowing of wind or overflow of spill, this protective device
 will cut off the gas supply for safety protection.
- Insert the battery into the battery box provided (The battery box is located at the underside of the cooker).
- · Turn on the gas supply.
- Depress the knob and turn it anti-clockwise 90° to maximum flame position for 5-8 seconds, a continuous clicking sound will be heard to ignite the cooker. Release the knob when the burner has been lit.
- Turning the knob clockwise to "OFF" position, a click sound will be heard, the gas supply is shut off and the flame will distinguish.

CAUTION: if the flame extinguishes accidentally, turn off all gas supply and wait for 1 minute before attempting to re-ignite.

INSTALLATION INSTRUCTIONS

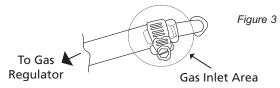
- 1. This hob unit must be installed by a qualified technician to avoid hazard.
- 2. Cut the opening 680mm x 380mm (rounded edges with radius R50mm) as shown in figure 1.



3. Use new hose and new hose clip (screw type) for installation of your hob unit. (as shown in figure 2).



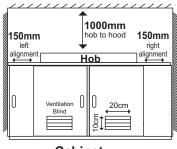
- 4. The glass top plate should fit the top of the bench properly.
- 5. After installation, test with soapy water to ensure no gas leakage. (as shown in figure 3)



- 6. Hose should not exceed 2m.
- 7. Install the rubber hose.
- 8. Do not bend, twist or stretch the hose.

INSTALLATION INSTRUCTIONS

- 1. The underside of the hob must have a clearance of minimum 40cm. Do not seal completely. The door of the cabinet must have ventilation blinds with ventilation area of not less than 200 cm² or 10cm (H) x 20cm (W) at the bottom of both of the cabinet doors.
- 2. Please use specified rubber hose.
- Do not place gas cyclinder underneath the hob. The rubber hose must not exceed 2m in length.
- Observe minimum clearance surrounding the hob (more than 150mm from the wall and more than 1000mm for vertical distance). (Refer the diagram)



Cabinet

SAFETY INSTRUCTIONS

- 1. Please use the specified gas type for the hob.
- 2. Please use the specified rubber hose for gas supply which does not break due to aging. The hose must not be in contact with any part of the hob. (it is recommended to change the gas inlet hose every 2 years.)
- 3. Before using, please check to ensure that the burners, copper caps and wok stands are placed in proper position.
- 4. Do not use the hob to dry clothing or place combustible objects near the hob.
- 5. During cooking, please maintain proper ventilation in the kitchen and avoid direct strong wind blowing to the hob.
- Do not seal the cabinet door. When using the hob, ensure supply of fresh air into the cabinet.
- Burner heads, copper caps and wok stands are hot after used. Please do not touch them.
- 8. If gas leaks, switch off the stopcock by turning the knob to "off" position and open all windows for ventilation. Do not operate electric switches, insert or remove plug from the socket, and do not light a flame.
- 9. Do not spray aerosols in the vicinity of this hob while it is in operation. Some propellant gas may produce corrosive vapour when heated.
- 10. Flammable materials should not be stored in drawers or cupboards which are located below this hob.

ILLUSTRATIONS

- 1. There could be air trapped in the gas pipe in a new hob or when left unuse for a period of time. The burner may not lit at first ignition. Please repeat the ignition process to let out the air in the pipe until it is lighted.
- 2. In case of yellow flame or backfire during burning, adjust the air ventilation plate situated at the hob base until the flame is normal (there are air-vents for both of the inner ring and outer ring flame).

CLEANING

- Allow glass hob to cool down before cleaning. The glass plate is best cleaned with cloth and warm soapy water.
- Caustic solutions, washing soda, aerosol spray cleaners, bleach and some biological cleaners are detrimental to some finishing. Do not apply them onto burners and caps.
- · Do not put burner caps into dishwasher.
- Remove spillage from the anti-spillage tray before cleaning. Control knobs can be pulled off for cleaning.
- When re-assembling the anti-spillage tray, always ensure that it is located correctly
 over the spark electrode. Care should be taken to keep the electrode clean and avoid
 damage to the porcelain insulator when removing the anti-spillage tray during
 cleaning.

These instructions are only valid if the country symbol appears on the appliance. If the symbol does not appear on the appliance, it is necessary to refer to the technical instructions which will provide the necessary instructions concerning modification of the appliance to the conditions of use of the country.

"Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible. The adjustment conditions for this appliance are stated on the label." "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.

Do not use cooking vessels on the hotplate that overlap it's edges

Do not use hob guards

TROUBLE SHOOTING

WARNING

FAULT	CAUSES	REMEDIES
Failed Ignition	The regulator is not turned on.	Turn off the hob and turn on the regulator.
	Wrong insertion of battery.	Insert the battery in correct position.
	Battery is weak.	Change a new battery.
	Air exist in the pipe.	Repeat the ignition to let out the air from the pipe.
	The rubber hose is bent.	Straighten it or replace it with a new hose.
	Sparker is dirty.	Clean the sparker.
	Distance between sparker and burner cap is too wide.	Adjust the distance between 4 – 6mm.
	Burner cap and sparker are wet.	Dry the burner cap and sparker with dry cloth
	Thermocouple is in wrong position.	Adjust the position until the flame is heating it
	Thermocouple is dirty.	Clean the thermocouple.
	Sparker support is in wrong position.	Adjust position of the sparker support.
Abnormal	Burner cap is in wrong position.	Set the burner in correct position.
Combination	The burner is blocked.	Clean the burner.
	The gas pressure is incorrect.	Adjust or change the gas regulator.
	The nozzle is blocked.	Contact a qualified technician.
Smelling Of Gas	The rubber hose is broken.	Replace the rubber hose.
	Rubber hose is not connected properly.	Connect the rubber hose in a proper way.
	Gas cooker problem.	Consult authorized technician.
	The burner does not ignite	Ignite again after gas is cleared.
Burner Backfire To Injector	Excessive lint found in the burner mixing tube.	Remove and clean the burner.
	Excessive gas pressure.	Check gas regulator pressure and adjust if necessary.
Abnormal Flame	Excessive gas pressure.	Check gas regulator pressure and adjust if necessary.

NOTE: please contact the authorized agent or the gas supply authority service agent immediately for any problem that cannot be rectified.

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.

Keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation to increasing the level of mechanical ventilation where present.

CAUTION: "In case of hotplate glass breakage":

Immediately shut 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.

DIAMETER OF INJECTS

WOK BURNER	SEMI-RAPID BURNER
0.86mm (Outer Ring) + 0.40mm (Inner Ring)	0.58mm