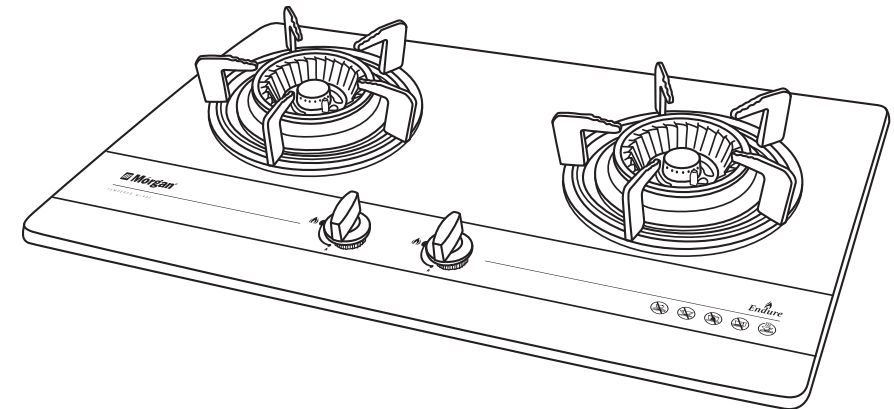


Mórgan®

USER MANUAL



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

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Built-in Hob

CLASS 3

MBH-GC1122

C O N T E N T S

4 Parts Identification & Specifications

5 Precaution Logo

5 Thank You For Using Morgan Built-in Hob

6 Caution

7 Operation Instructions

8 Installation Instructions

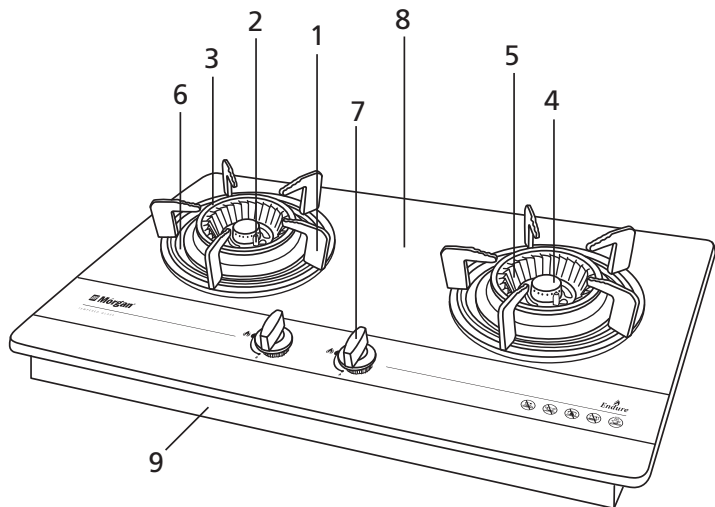
9 Safety Instructions

10 Illustrations

10 Cleaning

11 Trouble Shooting

PARTS IDENTIFICATION & SPECIFICATIONS



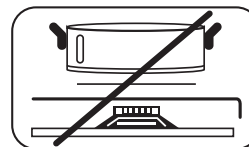
- | | |
|---------------------|-----------------------|
| 1. Pan Stand | 6. Anti-Spillage Tray |
| 2. Sparker | 7. Knob |
| 3. Outer Cap | 8. Glass Top |
| 4. Inner Cap | 9. Bottom Base |
| 5. Decorative Cover | |

BUILT-IN HOB

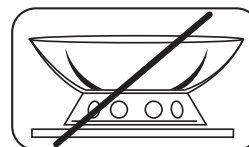
Model	MBH-GC1122	
Category	I3B/P(30)	
Gas Type	Butane (G30), Propane (G31) or their mixtures	
Gas Pressure	30mbar	
Countries of Destination	MY	
Nominal heat input	Work burner: 3.2kW (233g/h) x 2	
	Auxiliary burner:	Total: 6.4kW (466g/h)
Electrical Voltage		
Injector size(mm)	0.78*0.38(Left) 0.78*0.38(Right)	
Country of Origin	Made in China	
Date of Manufacture		
Serial No.		

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.

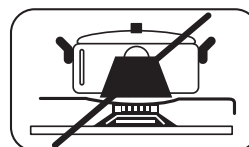
PRECAUTION LOGO



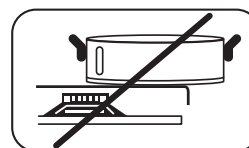
Do not place anything in between pan and pan support that may seriously damage the hob.



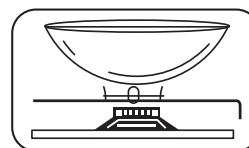
Do not remove the pan support and enclose the burners. This will concentrate the flame and deflect the heat onto the hotplate.



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. Ensure that the type of gas type corresponds to that displayed on the label. DO NOT USE if it is different.
2. When using the hob, ensure that your kitchen is well ventilated and should preferably be installed with an exhaust fan.
3. If a gas leak occurs, turn off the gas source IMMEDIATELY. Open the door and windows to ventilate the kitchen. DO NOT operate any electronic equipment to ventilate the kitchen as there is a risk of a fire hazard.
4. DO NOT place any flammable objects near the Hob.
5. This appliance is intended for home use only.
6. 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.
7. Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
8. The adjustment conditions for this appliance are stated on the label (or date plate).
9. The 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.
10. Don't use cooking vessels on the hob that overlap its edges.
11. 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, for example increasing the level of mechanical ventilation where present.
12. Please do not hit or crush the hob.
13. Please do not disassemble hob without the presence of staff.
14. Please do not wipe hob with flammable liquids such as alcohol.
15. Do not move the appliance while in use.
16. Please keep in mind that the gas should be turned off at the gas cylinder when the appliance not in use or user leave the appliance.
17. The inappropriate use of hob guards can cause accidents. Informations of the proper hob guards can refer to the local dealer.

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)

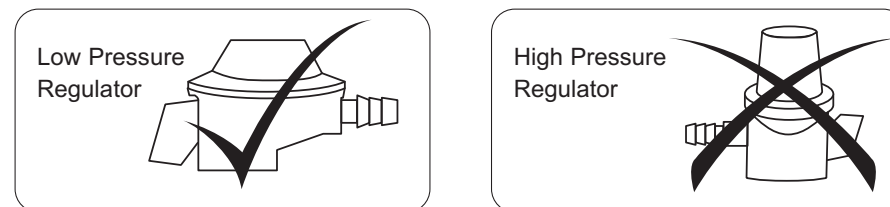


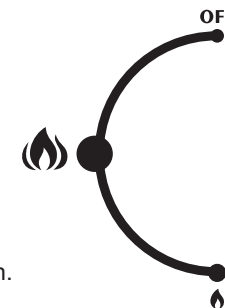
Figure 4

OPERATION INSTRUCTIONS

- The position of the corresponding gas burner is indicated on each control knob.

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.



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. Please refer to the following installation die-cut template (figure 1) supply with your unit when marking holes for mounting and installation.

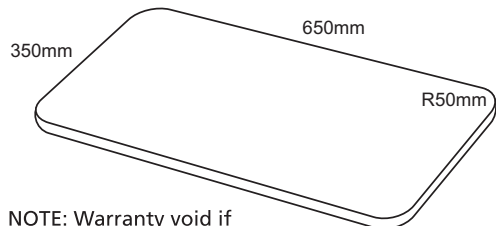


Figure 1

NOTE: Warranty void if hole measurement for installation of hob unit is not followed.

3. Use new hose and new hose clip (screw type) for installation of your hob unit. (as shown in figure 2).
Hose should meet the EN16436-1:2014 standard and local gas regulations.



4. The glass top plate should fit the top of the bench properly.
5. Use proper hose connect with hob pipe, the other side of hose connect with low pressure regulator, low pressure regulator connect with gas cylinder. Do not depress or band the hose and ensure that the hose does not pass on top of the hob.
6. After installation, test with soapy water to ensure no gas leakage. (as shown as figure 3)
7. Please use battery to insert into the hob

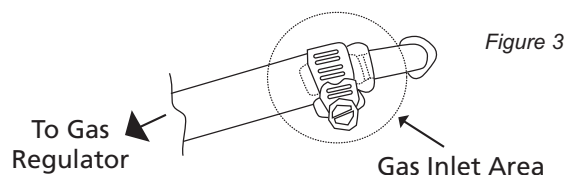
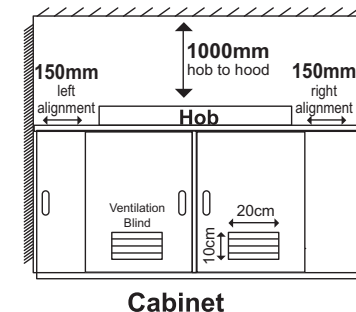


Figure 3

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.
3. Do not place gas cylinder underneath the hob. The rubber hose must not exceed 2m in length.
4. 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.
6. Do not seal the cabinet door. When using the hob, ensure supply of fresh air into the cabinet.
7. 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 unused 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.

TROUBLE SHOOTING

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 Combination	Burner cap is in wrong position.	Set the burner in correct position.
	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.