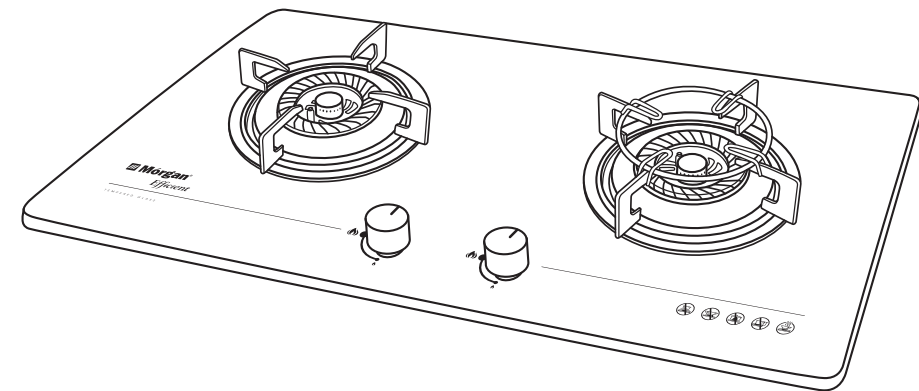


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Built-in Hob

MBH-GC1132(BK)

C O N T E N T S

4 Parts Identification & Specifications

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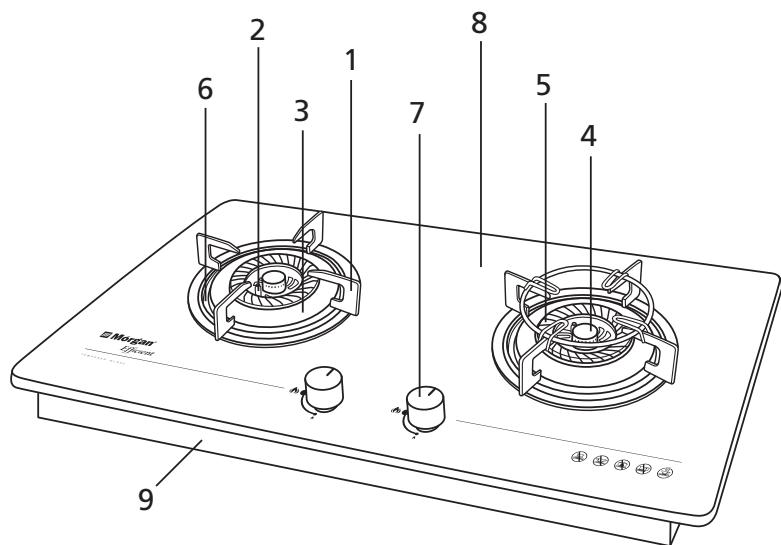
8 Safety Instructions

9 Illustrations

9 Cleaning

10 Trouble Shooting

PARTS IDENTIFICATION & SPECIFICATIONS



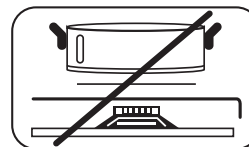
- 1. Pan Stand
- 2. Sparker
- 3. Outer Cap
- 4. Inner Cap
- 5. Decorative Cover

- 6. Anti-Spillage Tray
- 7. Knob
- 8. Glass Top
- 9. Bottom Base

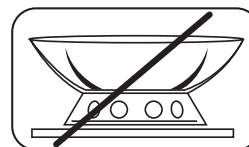
SPECIFICATIONS

Model	MBH-GC1132(BK)	
Burner Head	Double	
Ignition System	Battery Ignition	
Consumption (kW)	left	right
	4.0	4.0
Weight (Kg)	16.2	
Gas	Liquid Petroleum Gas (LPG)	
Pressure	30 MBAR	
Rubber Hose Diameter	11.5mm	
Top Plate Dimension (mm)	780(L) x 450(W)	

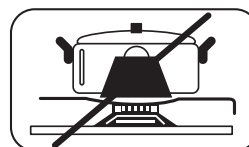
PRECAUTION LOGO



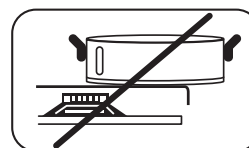
Do not place anything in between pan and pan support that may seriously damage the hob.



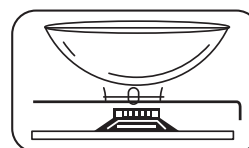
Do not remove the pan support and enclose the burners. This will concentrate the flame and deflect the heat onto the hotplate.



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. 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)

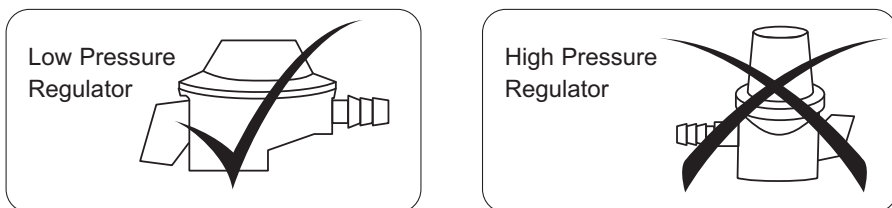
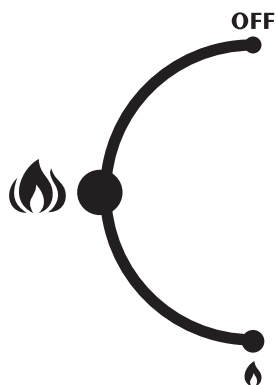


Figure 4

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:



- Press the corresponding knob anticlockwise to the high flame symbol, and keep the knob press down until the burner ignites for approximately 2-3 seconds.
- To turn off a burner, turn the knob clockwise to "off" position.

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.

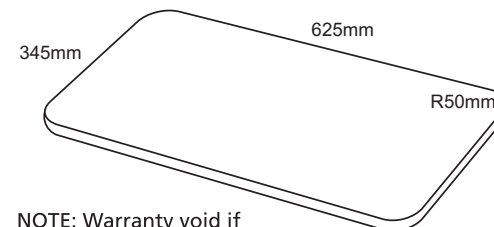


Figure 1

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).



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)

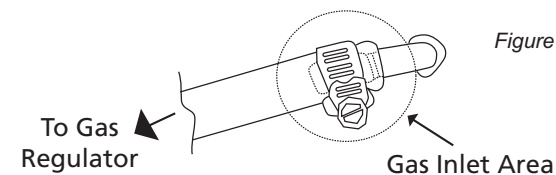
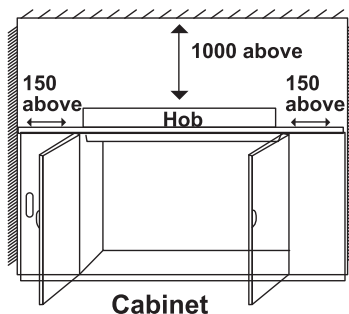


Figure 3

HINTS ON INSTALLATION

1. The underside of the hob must have a clearance of minimum 40cm. Do not seal completely. The door of the cabinet should have ventilation blinds with ventilation area of not less than 0.02m.
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)



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.