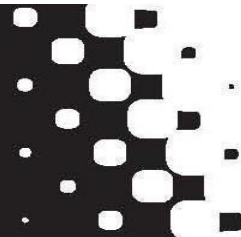


# CORnell<sup>®</sup>



## User Manual



**CGS-P125SSD**



**CGS-P1102SSD**



**GAS COOKER**

**CGS-P125SSD  
CGS-P1102SSD**



Please read these instructions carefully before using.  
Please keep them in a safe place for future reference.

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## Important safety information



Your safety is of the utmost importance. Please ensure that you read this instruction booklet **before** attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact AMTEK MARKETING SERVICES PTE LTD.

### General Information

- This appliance is designed for domestic household use and for the cooking and frying of domestic foodstuffs.
- **IMPORTANT:** *The adjacent furniture and all materials used in the installation **must** be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.*
- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.
- Any damage caused by the appliance being installed in contravention of this temperature limit, **will be the liability of the owner.**
- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in AMTEK MARKETING SERVICES PTE LTD Conditions Of Guarantee.
- The use of this appliance for any other purpose or in any other environment without the express agreement of AMTEK MARKETING SERVICES PTE LTD will invalidate any warranty or liability claim.
- You should not use this appliance to store items on or as a work surface.
- No modifications to the appliance are permitted as this will invalidate any warranty or liability claim.

- You should not store or place flammable or highly flammable liquids/materials on top of or near the appliance. Items made from aluminium, plastic or plastic film should also be kept away from the appliance, as they may fuse to the surface.
- ***Repairs may only be carried out by AMTEK MARKETING SERVICES PTE LTD service engineers or their authorised service agent.***

### **Child Safety**

- It is strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance ***at any time***. During and after use, all surfaces will be hot.
- CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away.
- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.
- Older children should only be allowed to utilise the appliance when supervised.
- Children should be supervised to ensure that they do not play with the appliance.

### **General Safety**

- The appliance should only be installed and connected by a registered installer.
- Care should be taken to ensure that the units and work surfaces that you build the appliance into, meet with the relevant standards.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

## **During use**

- Any film or stickers that are present on the hob surface when it is delivered should be removed before use.
- 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 (or data plate)
- This appliance is not connected to a combustion product 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.
- CAUTION: The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure the kitchen is well ventilated. Keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- 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.
- Care should be used when utilising the appliance, otherwise there is a risk of burns being caused.
- You should not allow the electrical connection cables to come into contact with the hob surface when it is hot or any hot cookware.
- If oil overheats, then it can ignite extremely quickly. For this reason, when cooking with oil the appliance should not be left unattended.

- Make sure that all of the cooking zones are switched off after use.

## **Cleaning**

- Cleaning of the hob should be carried out on a regular basis.
- **IMPORTANT:** *Before attempting to clean the appliance, it should be disconnected from the mains and cool.*
- Great care should be taken whilst using this appliance and when following the cleaning procedure.
- You should not use a steam jet or any other high pressure cleaning equipment to clean the appliance.

## **Installation**



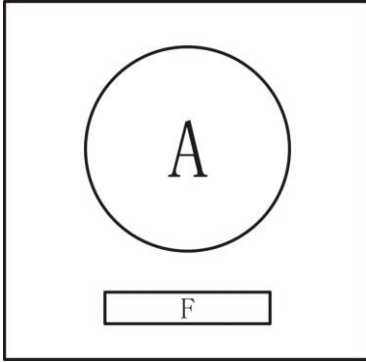
***This appliance must be correctly installed by a registered installer, strictly in accordance with the manufacturer's instructions. Please see the specific section of this booklet that refers to installation.***

- ***AMTEK MARKETING SERVICES PTE LTD. declines any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.***
- ***This appliance is NOT recommend to installed on any type of marine vessel.***

## Specifications

### Gas Cooker surface layout

#### CGS-P125SSD



A = 4.50 kW outer ring  $\Phi$ 125mm and inner ring  $\Phi$ 70 burner  
Min heat input 0.9KW  
F = Control knob

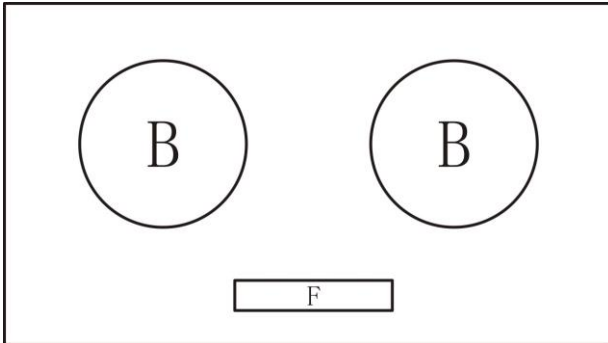
#### Product dimensions:

Depth: 415 mm  
Width: 300 mm  
Height: 97 mm

#### Product specifications:

- 1 x 4.50 kW outer ring  $\Phi$ 125mm and inner ring  $\Phi$ 70 burner
- Front control operation
- Black enameled pan stands
- Automatic ignition
- **Flame failure safety device on each burner**

## CGS-P1102SSD



B= 4.20 kW outer ring  $\Phi$ 110mm and inner ring  $\Phi$ 40 burner  
Min heat input 0.6KW

F = Control knob

### Product dimensions:

Depth: 300 mm  
Width: 690 mm  
Height: 115 mm

### Product specifications:

- 2x 4.20 kW outer ring  $\Phi$ 110mm and inner ring  $\Phi$ 40 burner
- Front control operation
- Black enameled pan stands
- Automatic ignition
- **Flame failure safety device on each burner**

### Gas details

**Connection Type:** Alternative LPG G30 (28-30mbar)




## Using the gas table top hob


### Before first use




**IMPORTANT:** You should clean the hob surface (see "Cleaning and maintenance" section).

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

 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 knob.
- All operation positions must be selected between the maximum and minimum position.
- Never select a knob position between the maximum and off position.
- The symbol on the control panel, next to the control knob will indicate which gas burner it operates.

## **Automatic ignition with flame failure safety device**

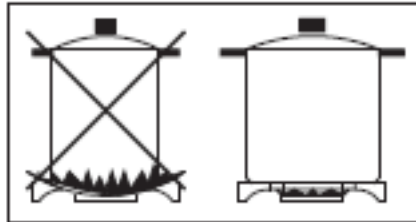
*The appliance is fitted with a flame failure safety device on each burner, which is designed to stop the flow of gas to the burner head in the event of the flame going out.*

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.

## Energy saving tips

- The diameter of the bottom of the pan should correspond to that of the burner.



- The burner flame must never extend beyond the diameter of the pan.
- Use flat bottomed pans only
- When possible, keep a lid on the pan whilst cooking.
- Cook vegetables with as little water as possible, to reduce cooking times.

**IMPORTANT:** Always place pans centrally over the hob burners and position them so that the handles cannot get accidentally caught or knocked off. You should also make sure that the handle is not over one of the other hob burner flames.

Please note  $\Phi 90\text{mm}$  burner is only suited to 220mm-300mm pot and  $\Phi 50$  burner is suited to 80mm-120mm pot.

## Cleaning



***Cleaning operations must only be carried out when the hob is cool.***

***The appliance should be disconnected from your mains supply before commencing any cleaning process.***

### Cleaning the hob top



Any residues that are left on the hob top surface from cleaning agents **will** damage it. You should remove any residues with warm soapy water.



Abrasive cleaners or sharp objects will damage the hob surface; you should clean it using warm soapy water.



***Although it is easier to clean some deposits whilst the hob surface is still warm. Make sure that the hob surface, pan supports and hob burners have all cooled sufficiently before you attempt to touch them.***

### After each use

- Remove the pan stands and wipe the appliance over with a soft, damp cloth that has been put into warm soapy water. The cloth should be wrung out after being taken out of the soapy water.
- Dry the appliance by rubbing the surface with a soft, clean cloth.
- We would recommend that an appropriate stainless steel cleaner and polish is regularly used on the stainless steel surfaces of this appliance.

## **Cleaning the hob burners**

The hob burners should be cleaned once a week or more frequently if they get soiled.

- **IMPORTANT:** *Make sure that the hob surface, pan stands and hob burners have cooled before you attempt to touch them.*
- Remove the hob burners by pulling them upwards and away from the hob top.
- Soak them for about ten minutes in hot water and a little detergent.
- After cleaning and washing them, wipe and dry them carefully.
- Before placing the burners back on the hob top, **make sure that the gas jet is not blocked.**
- **IMPORTANT:** *Make sure that you reassemble the burners in the original way.*

## **Maintaining the cast iron pan stands**

- **IMPORTANT:** *Make sure that the hob surface and pan stands have cooled before you attempt to touch them.*
- Wipe the pan stands over with a soft, damp cloth that has been put into warm soapy water. The cloth should be wrung out after being taken out of the soapy water.
- Using a paper towel, thoroughly dry the pan stands.
- To maintain the appearance of the cast iron pan stands, we would recommend that you rub a small amount of olive oil into the pan stands, after you have finished cleaning them.

## Installation



***The installation must be carried out by a registered installer, in accordance with the current version of the following.***

### Gas connection



***This appliance must be installed by a competent person***

### Important information

- *The appliance must not be installed in a bathroom or shower room.*
- The edges of the hob must be a minimum distance of 150 mm from a side or rear wall.
- This hob is supplied to run on ***Liquefied Petroleum Gas only*** and cannot be used on any other type of gas.
- The hob must be installed by a qualified person.
- Failure to install the appliance correctly could invalidate AMTEK MARKETING SERVICES PTE LTD's guarantee and lead to prosecution under the regulations quoted above.

## Ventilation requirements

- The room containing the hob should have an air supply in accordance with the current edition of BS 5440: Part 2:
- The room must have opening windows or equivalent; some rooms may also require a permanent vent.
- If the room has a volume between 5 and 10m<sup>3</sup>, it will require an air vent of 50cm<sup>2</sup> (effective area). Unless it has a door which opens directly to the outside.
- If the room has a volume of less than 5m<sup>3</sup>, it will require an air vent of 100cm<sup>2</sup> (effective area).
- If it is installed in a room with a volume that exceeds 11m<sup>3</sup>, then no air vent is required.
- If there are any other fuel burning appliances in the same room the current edition of BS 5440: Part 2: should be consulted to determine air vent requirements.
- Ensure that the room containing the hob is well ventilated, keep natural ventilation holes or install a mechanical ventilation device (mechanical cooker hood).
- Prolonged intensive use of the appliance may call for additional ventilation, either by the opening of a window, or by increasing the level of the mechanical ventilation device (where present).
- This hob is not fitted with a device for discharging the products of combustion. Ensure that the ventilation rules and regulations are followed.
- The walls behind and near the hob should be resistant to heat, steam and condensation.
- Remember that the quantity of air necessary for combustion must never be less than 2m<sup>3</sup>/h for each kW of power (see total power in kW on the appliance rating plate).

## My appliance isn't working correctly



***IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and contact AMTEK MARKETING SERVICES PTE LTD.***

***DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.***

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

***The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.***

***This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths.***

Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.

***IMPORTANT: AMTEK MARKETING SERVICES PTE LTD operates a policy of continuous improvement and reserves the right to adjust and modify its products without prior notification.***