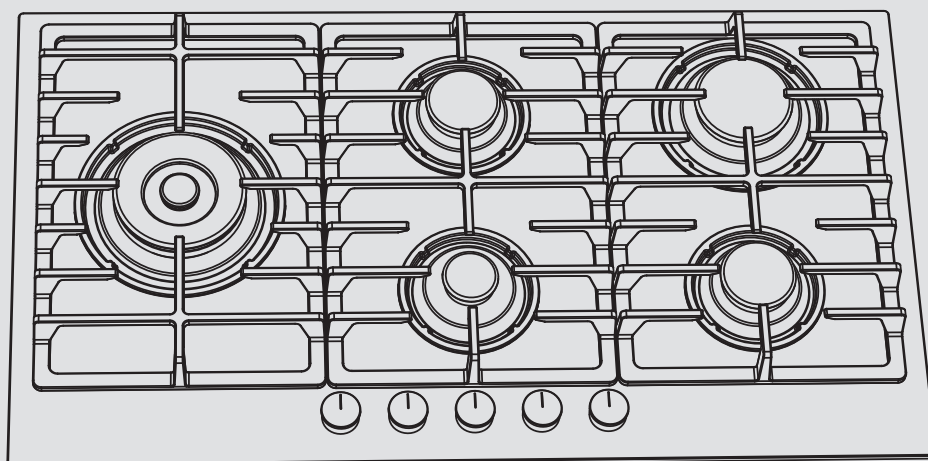


# ROBAM

## User Manual



If the manual is lost, you can send e-mail to [overseas@robam.com](mailto:overseas@robam.com), request for an electronic manual.

JZY-B110 JZY-B310 JZY-G311 JZY-B410 JZY-G411 JZY-B510 JZY-G511  
JZT-B110 JZT-B310 JZT-G311 JZT-B410 JZT-G411 JZT-B510 JZT-G511

Gas Hob

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## Important Safety Information



THIS PRODUCT BELONGS TO THE EMBEDDED HOUSEHOLD GAS STOVE, YOUR SAFETY IS OF THE UTMOST IMPORTANCE TO ROBAM APPLIANCES CO.,LTD.PLEASE MAKE SURE 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 THE ROBAM APPLIANCES CO.,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 ROBAM APPLIANCES CO.,LTD.conditions of guarantee.The foregoing does not affect your statutory rights.
- ◆ The use of this appliance for any other purpose or in any other environment without the express agreement of ROBAM APPLIANCES CO.,LTD.will invalidate any warranty or liability claim.
- ◆ You should not use this appliance to store items on or as a work surface;Do Not Modify This appliance.
- ◆ Warning do not use the appliance in freezing conditions.
- ◆ 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 ROBAM APPLIANCES CO.,LTD.service engineers or their authorised service agent.

### General Safety

- ◆ Installation must be carried out by an AUTHORISED PERSON in accordance with the regulation in force.
- ◆ 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.
- ◆ Do not use or store flammable materials in the appliance storage drawer or near this appliance.
- ◆ Do not spray aerosols in the vicinity of this appliance while it is in operation.
- ◆ This appliance can not be used in common shared facilities or commercial facilities within hotels, motels or outdoor.
- ◆ Do not use this appliance as a space heater.
- ◆ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- ◆ Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury or damage and could invalidate any warranty or liability claims.
- ◆ Installation must comply with your local building and local gas authority codes and electricity regulations.
- ◆ This appliance is to be installed and serviced only by an authorised person.
- ◆ This gas appliance is suitable for connection only to the gas type for which it was set at the factory, as declared on the appliance data label. It is not convertible for use on any other gas type. If in doubt, refer to the local gas network operator or gas supplier to confirm gas type at installation site.

**WARNING: 240 VOLTS DISCONNECT POWER BEFORE SERVICING UNIT.**

## Child Safety

- ◆ ROBAM APPLIANCES CO., LTD. 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.
- ◆ 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.

## During use

- ◆ Any film or stickers that are present on the hob surface when it is delivered should be removed before use.
- ◆ 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 (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 fat and oil overheats, then it can ignite extremely quickly. For this reason, when cooking with fat and oil the appliance should not be left unattended. Make sure that all of the cooking zones are switched off after use.



Do not place anything (e.g. a flame tamer or an asbestos mat) between the pan and pan support, as serious damage to the appliance may result.



Do not remove the pan support and enclose the burner with a wok stand, as this will concentrate and deflect the heat onto the hotplate.



Do not use large pots or heavy weights that can bend the pan support or deflect flame onto the hotplate.



Locate the pan centrally over the burner so that it is stable and does not overhang the appliance



Use only a wok support supplied or recommended by the manufacturer of the appliance.

## Technical Information

Burner	NATURALGAS(NG)@1.0kPa		U.L.P.GAS@2.75kPa	
	INJECTOR SIZE(mm)	NOMINALGAS CONSUMPTION	INJECTOR SIZE (mm)	NOMINALGAS CONSUMPTION
WOK	1.30*2+0.75	18.0 MJ/h	0.75 *2+ 0.46	18.0 MJ/h
Rapid	1.45	10.5 MJ/h	0.85	10.2 MJ/h
Semi -Rapid	1.05	6.0MJ/h	0.67	6.0MJ/h
Auxiliary	0.85	3.6MJ/h	0.50	3.2MJ/h

- 1.All the parameters in table are provided for reference only and subject to the specific data on the nameplate of Gas Hob
- 2.The opening size of embedded stove shall subject to the size of the opening template in carton.
- 3.The Company reserves the rights of modifying products' designs and specifications.
- 4.Connection: Rp1/2"(ISO R7).
- 5.Important: for safety, for the correct regulation of gas use and durabilityof the appliance, ensure that the gas pressure conforms to the indicationsgiven in table "Nozzle and burner characteristics"

## InstallationInstruction

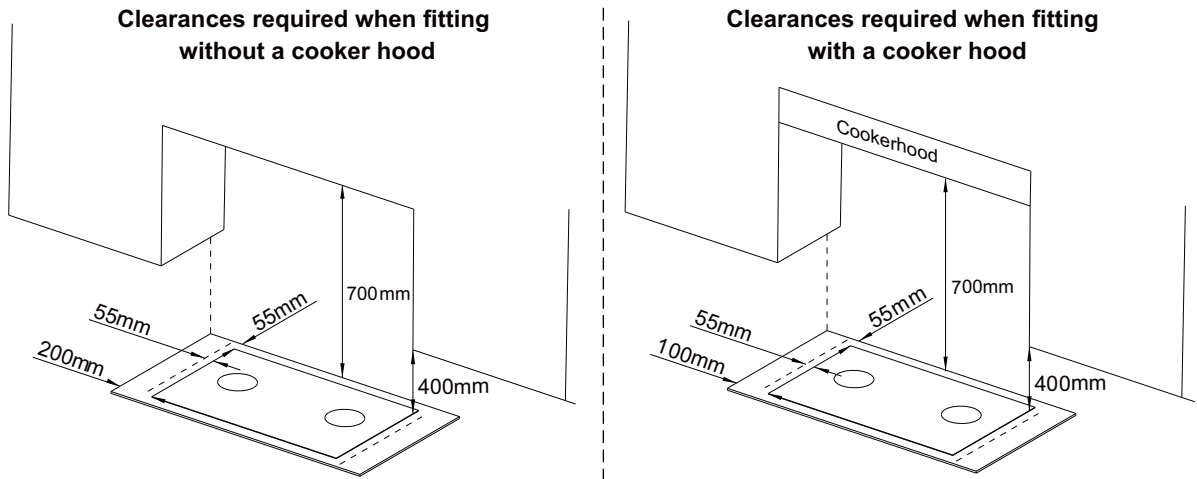


- ▶ THE INSTALLATION MUST BE CARRIED OUT BY AN AUTHORISED PERSON, IN ACCORDANCE WITH THE CURRENTVERSIONOFTHEFOLLOWING.
- ▶FOR APPLIANCE INTENDED FOR USE WITH A FLEXIBLE CONNECTION TO A FIXED GAS SUPPLY SYSTEM, PLEASECONFIRMTHE GASTYPEWITHTHELOCALGASSUPPLIERIF INDOUBT.
- ▶THIS APPLIANCE MUST BE CORRECTLY INSTALLED BY ANAUTHORISED PERSON STRICTLY IN ACCORDANCE WITH THE MANUFACTURERS INSTRUCTIONS AND THE RELEVANT STANDARDS.
- ▶PLEASE SEE THE SPECIFIC SECTION OF THIS BOOKLET THAT REFERS TO INSTALLATION.

- ◆ROBAM APPLIANCES CO.,LTD. not responsible for any personal injury or property damage caused by improper use or improper installation.
- ◆ROBAMAPPLIANCES CO.,LTD. not recommend that this appliance is installed on any type of marine vessel.
- ◆Gas Safety Regulations.
- ◆Building Regulations.
- ◆Building Standards.
- ◆IEE Wiring Regulations.
- ◆Installation Of Domestic Gas Hob Appliance.
- ◆ROBAM APPLIANCES CO, LTD.Installation Instructions.
- ◆AS/NZS 5601.1.
- ◆All installation instructions need to meet the following requirements.

## Positioning

The adjacent furniture must be able to withstand a minimum temperature rise of 65°C above the ambient temperature of the room it is located in during periods of use.



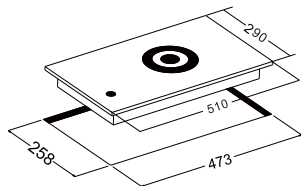
This appliance is classified as class 3 and therefore is to be built into a kitchen unit (depending on size or 600mm worktop), providing the following minimum distances are allowed:

- ◆ The edges of the hob must be a minimum distance of 55 mm from a side or rear wall.
- ◆ 700 mm between the highest point of the hob surface (including the burners) and the underside of any horizontal surface directly above it.
- ◆ 400 mm between the hob surfaces, providing that the underside of the horizontal surface is in line with the outer edge of the hob. If the underside of the horizontal surface is lower than 400 mm then it must be at least 55 mm away from the outer edges of the hob.
- ◆ 55 mm clearance around the appliance and between the hob surface and any combustible materials.
- ◆ This appliance can be located in a kitchen.

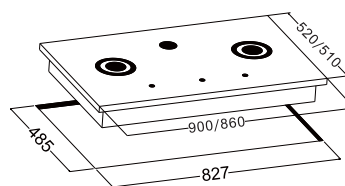
**IMPORTANT:** The appliance must not be installed in a bathroom or shower room.

## INSTALLATION INTO THE CABINET

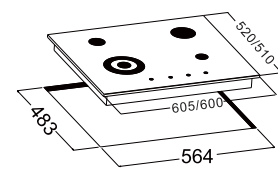
Please take the cut-out size according to the cooktop dimension.



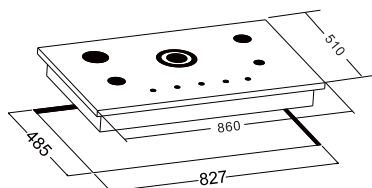
JZY-B110 JZT-B110



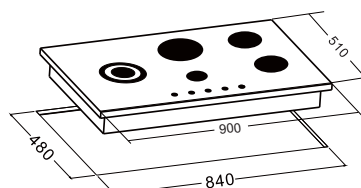
JZY-B310 JZT-B310  
JZY-G311 JZT-G311



JZY-B410 JZT-B410  
JZY-G411 JZT-G411



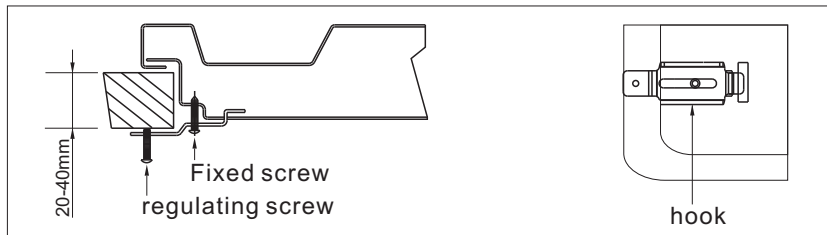
JZY-G511 JZT-G511



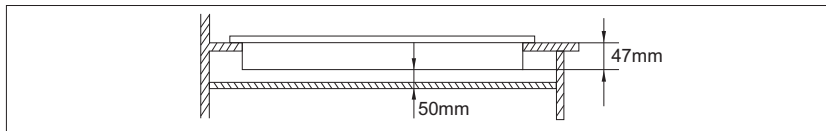
JZY-B510 JZT-B510

- ◆ Cut a hole in the worktop that corresponds with the relevant drawing on the previous page.

Fixing hooks are provided which allow to place the hob plate on work tops that measures from 20mm to 40mm in thickness. To obtain a good fixing of the hob plate it is advisable to use all the hooks supplied.



- ◆ **IMPORTANT:** You must have a gap of at least 50 mm between the underneath of the appliance and any surface that is below it.



- ◆ **IMPORTANT** Do not use a silicon sealant to seal the appliance against the aperture. This will make it difficult to remove the hob from the aperture in future, particularly if it needs to be serviced.
- ◆ The minimum clearance from a combustible surface shall be a 200 mm horizontal distance from the periphery of any gas burner (AS/NZS 5601.1).

### Important information

- ◆ The hob must be installed by a qualified person, in accordance with the current edition of the gas safety (Installation and use) (amendment) regulations and the relevant building/I.E.E. regulations.
- ◆ Failure to install the appliance correctly could invalidate ROBAM APPLIANCES CO.,LTD. guarantee and lead to prosecution under the regulations quoted above.
- ◆ An AUTHORISED PERSON undertake the installation and service work, in compliance with the above regulations.

### Ventilation requirements

- ◆ The room containing the hob should have an air supply in accordance with the current edition of AS/NZS.5601.1
- ◆ 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 appliance in the same room the current edition of AS/NZS 5601.1 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).

## Gas Safety(Installation and Use)Regulations

**IMPORTANT:**The appliance must be connected to the gas supply by use of a 15 mm x 1/2 " conical thread female.coupler ,seal ,copper pipe and an isolation tap fitted in an easily accessible position.

- ◆ It is the law that all gas appliance are installed by competent persons in accordance with the current edition of the gas safety installation and use regulations.
- ◆ It is in your interest and that of safety to ensure compliance with the law.
- ◆ An AUTHORISEDPERSONwork to safe standards of practice. The hob must also be installed in accordance with the current edition of AS/NZS 5601.1 Failure to install the cooker correctly could invalidate the warranty, liability claims and lead to prosecution.

**Note :**Injector or cone end fittings dependant on the national situations in countries of destination.

**Note :**Cylinder ,regulator type ,gas type and gas pressure dependant on the national situations in countries of destination.

## Gas connection



- ▶ THIS APPLIANCE MUST BE INSTALLED BY A COMPETENT PERSON IN ACCORDANCE WITH THE CURRENT VERSIONS OF THE FOLLOWING.
- ▶ HOSE ASSEMBLY MUST BE RESTRAINED TO PREVENT ACCIDENTAL CONTACT WITH THE FLUE OF AN UNDERBENCH OVEN.

### ◆ Flexibility hose connection

The flexibility hose must be certified to AS/NZS1869 - class B or class D.The inner Ø must be 10mm and the maximum length 1.2m(The gas connection has a Rp 1/2 " conical thread).

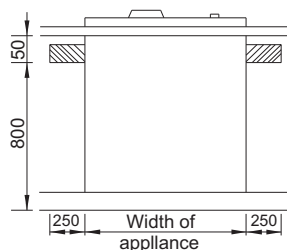
Any hose assembly used must be restrained from accidental contact with the flue outlet of an under bench oven .This hose assembly shall be suitable for connection to a fixed consumer piping outlet located as follows: Hotplates at a point 800 mm to 850 mm above the floor and in the region outside the width of the appliance to a distance of 250 mm.

### Caution!

The cooktop becomes very hot during operation. Keep children well out of reach.

The dual-ring burner need to put the wok stand used together, otherwise it will prone to danger.

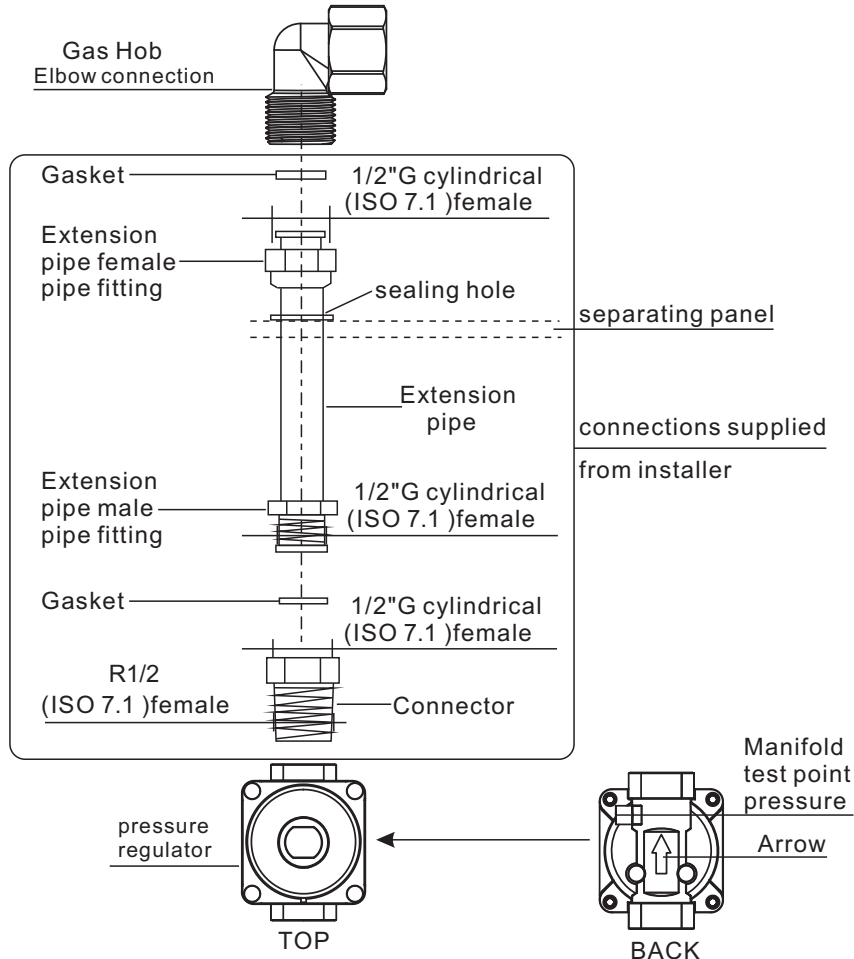
Remove any protective wrapping and stickers (but not the data plate) before installing.



Inlet connection region for flexible hose



## Installation diagram



**WARNING** check the right positioning of the gas regulator. The arrow on the back of the gas regulator must be oriented toward the connector.

**IMPORTANT:** On completion carry out a gas leakage test.

After installation don't rotate fixed screw nut connecting with inlet gas pipe arbitrary. It must be tested leakage after rotating the direction or inlet gas pipe. (Method: Paint tenuous and neuter cleaning solution on the connecting part then open the valve. If there is air bladder, please close the valve and tighten screw nut, test it again until there is nothing leakage).

### Test the appliance

After installing the cooktop, ignite all burners to check that they are operating correctly.

- The flame must not go out on the lowest setting, or when the control is turned quickly from the highest to the lowest setting.
- On the highest setting, the flame must have a distinctive and visible core.
- If any problem occurs, refer to the common faults and solutions.



**Note:**

- ◆ the cook top must be installed with provision to allow the gas to be turned off and disconnected for servicing and removal of the appliance as required from gas supply.
- ◆ The gas pressure must be set by an approved gas fitter and a full operational test and a test for possible leakages must be carried out by the gas fitter after installation.
- ◆ The gas pressure must be set by the approved gas fitter as shown on the data plate natural gas 1kPa.
- ◆ Minimum flow adjustment is no need, because minimum flow has been adjusted when manufacturing. If the minimum flow is not working properly, please contact local dealer to solve the problem. contact information see "After Sale Service"

**Gas tap maintenance**

These maintenance operations must only be carried out by an AUTHORISED PERSON.

**IMPORTANT:** Before carrying out any maintenance operations, disconnect the appliance from the gas and electricity supplies.

If a gas tap becomes stiff to operate, then you should proceed as follows:

- ◆ Remove the control knobs, pan supports, burners, hob fixing screws and clamps.
- ◆ Remove the hob from the worktop and remove any underside protective covers.
- ◆ Disconnect the fixings holding the tap to the fascia panel and separate the assembly. then clean the cone and seating, with a cloth dampened with solvent.
- ◆ Lightly smear the cone with high temperature grease, reassemble into position and rotate a few times.
- ◆ Remove the cone again and remove any excess grease, making sure that the gas ducts are not obstructed with grease.

Carefully reassemble the components and perform a gas leakage test. If it becomes necessary to replace a gas tap, then you should proceed as follows:

- ◆ Remove the control knobs, pan supports, burners, hob fixing screws and clamps.
- ◆ Remove the hob from the worktop and remove any underside protective covers.
- ◆ Disconnect the fixings holding the tap to the fascia panel and separate the assembly.
- ◆ Disconnect the gas pipe from the gas tap, and then disassemble them from the gas rail by removing the fixing screws.
- ◆ When fitting a new tap, ensure that a new gasket is used.
- ◆ Reconnect the gas tap, perform a gas leakage test and then reassemble the hob.

**My appliance isn't working correctly**

**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 appliance have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths, or any installation other than the one specified by ROBAM APPLIANCES CO.,LTD. has been completed.
- ◆ Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.
- ◆ **IMPORTANT:** ROBAM APPLIANCES CO.,LTD. operates a policy of continuous improvement and reserves the right to adjust and modify its products without prior notification.

## Operation Methods

### Before first use



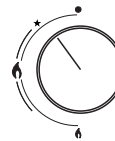
YOU SHOULD CLEAN THE HOB SURFACE(SEE "CLEANING AND MAINTENANCE" SECTION).

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

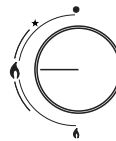
- :Gas Off
- ★ :Ignition position
- ⚡ :Maximum Setting
- ⚡ :Minimum Setting



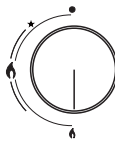
Picture1



Picture2



Picture3



Picture4

- ◆ 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.

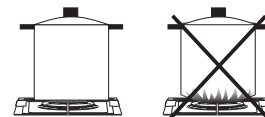
### To ignite a burner

- ◆ Check if the burner copper cap copper core or other parts are positioned correctly and confirm the knob button(Picture 1) position then turn on the gas valve.
- ◆ If you keep the control knob depressed the automatic ignition for the burner will operate.
- ◆ Ignition: Press the control button then contrarotate 90 degree accordingly, it's Large flame. 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 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 position (Picture 3)and minimum position(Picture 4).
- ◆ 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.
- ◆ Extinguish: the burner will be extinguished when the knob turn to(Picture1) the position.
- ◆ The use method of hob at low temperature is the same as in normal temperature.

### Energy saving tips

Burners	Pan Size	
	ømin	ømax
WOK	260 mm	280 mm
Rapid	220 mm	240 mm
Semi-Rapid	160 mm	200 mm
Auxiliary	120 mm	140 mm

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



- ◆ The burner flame must never extend beyond the diametre 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.

## Clean And Maintenance

### 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 of the hob should be carried out on a regular basis, and suggest take a full check every 12 months.
- ◆ 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.

### 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.

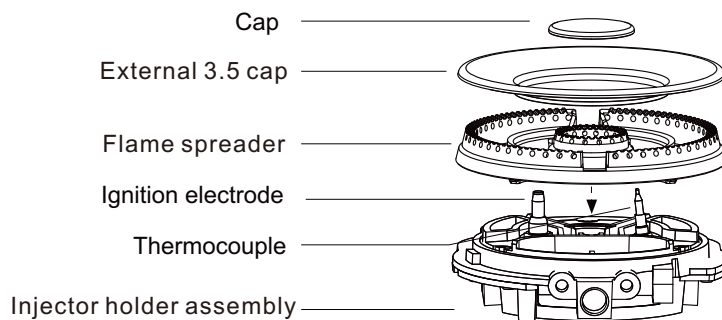
### Cleaning the hob top

- ◆ 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.

### Cleaning the hob burners

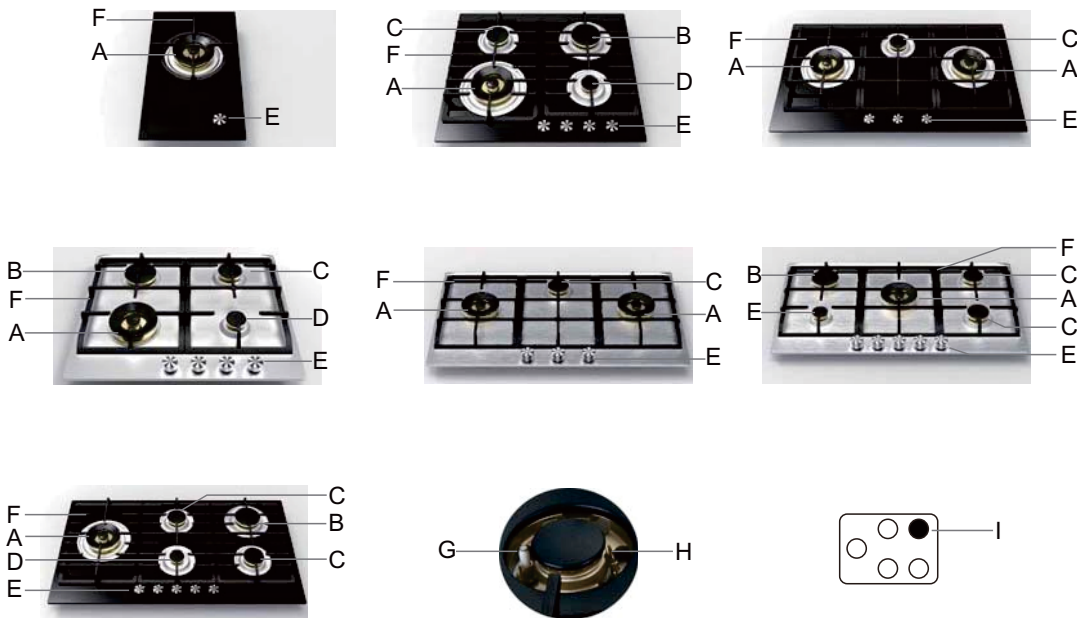
- ◆ The hob burners should be cleaned once a week or more frequently if they get soiled.
- ◆ Remove the hob burners by pulling them upwards and away from the hob top.
- ◆ Soak them for about ten minutes in hot water and a little detergent.
- ◆ After cleaning and washing them wipe and dry them carefully.
- ◆ 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.

Make sure that the hob surface, pan stands and hob burners have cooled before you attempt to touch them.



(The figure is provided for reference only and subject to the actual product.)

- 1.Surface maintenance: Please clean the surface of stove with neutral detergent and then wipe it with dry cloth. Do not clean the surface with wire brush or other hard objects.
- 2.In order to maintain the normal operation and good combustion status of the stove, brush and steel needle must be used regularly to unblock the flame outlet (groove) and remove the dirt on burners,so that stove damages by flareback due to blocked flame outlet (groove) can be avoided. Do not wash the flame outlet (groove) with water.
- 3.Check the cooper core, cooper cap and their seats regularly for any displacement or deviation and carry out rectification accordingly to put them in place ) , so as to avoid the occurrence of accident.



- |                    |                    |                                      |
|--------------------|--------------------|--------------------------------------|
| A、 Wok burner      | D、 AuxiliaryBurner | G、 Electrode needle                  |
| B、 Rapidburner     | E、 Knob            | H、 Thermocouple                      |
| C、 Simerapidburner | F、 Pot rack        | I、 Knob control corresponding burner |

(The figure is provided for reference only and subject to the actual product.)

- ◆ **IMPORTANT** : Please do not use the pan less than 100mm size on Wok burner, and when using a 100mm size pan cooking on Wok burner, must first placed the Wok Ring on the pot rack.
- ◆ **Warning**:Wok Ring can be used on Wok Burner ONLY.

## Common Faults And Solutions

Faults	Causes	Solutions
Ignition failure	The switch of gas source closes	Close the switch knob of stove and then open the valve of gas source
	Air in gas pipe	Carry out ignition repeatedly to exhaust the air in pipe
	Bending, blocking or pressing of hose	Straighten, unblock or replace the hose
	The porcelain head of ignition electrode is not clean	Clean the head
	Improper distance between the ignition electrode and the receiving end	Adjust the distance between the ignition electrode and the receiving end at around 4mm
Flame extinct after releasing	The cooper core and cooper cap are not in place	The cooper core and cooper cap must be put in place
	The throttle is so wide that causes lifted flame	Narrow down the throttle
	The knob is not pressed to the maximum extend	After ignition,hold and press the switch knob for3~5 seconds(to the maximum extend)and then release it
Gas leakage (odor of gas)	The switch knob is not closed	Close the switch knob
	The hose is not proper connected or has cracks	Connect the hose properly or replace it
Abnormal combustion or noises	Improper adjustment of throttle	Adjust the throttle
	Blockage of burner or flame outlet	Remove the blockage
	The gas used is not in consistence with the gas type marked on stove	Select correct stove
	Unstable gas pressure,water in hose	Remove the water in hose

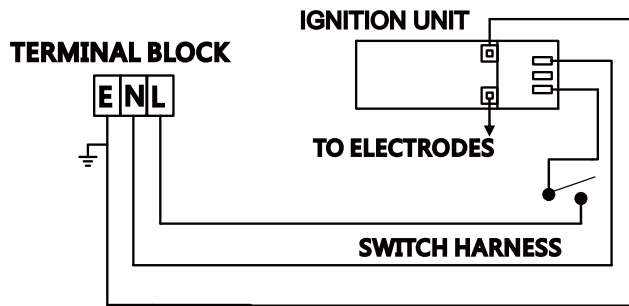
## Accessories

Annex Name	Quantity
Manual	1
Ajustable Regulator	1

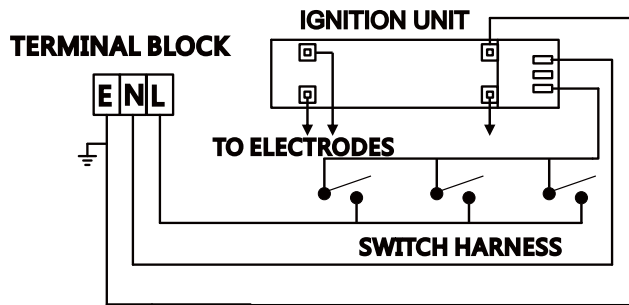


Ajustable Regulator

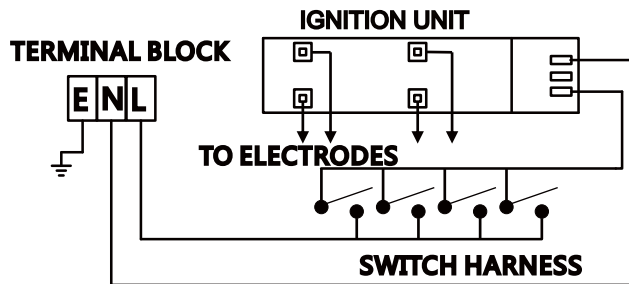
**Circuit Diagram**



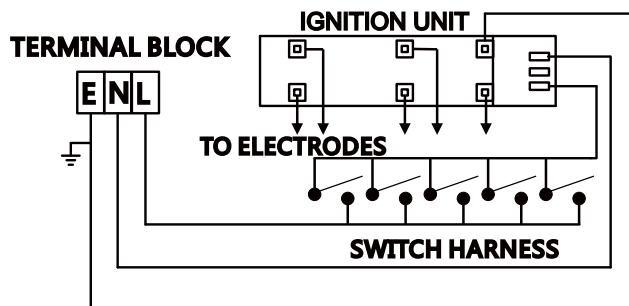
JZY-B110  
JZT-B110



JZY-B310 JZY-G311  
JZT-B310 JZT-G311



JZY-B410 JZY-G411  
JZT-B410 JZT-G411



JZY-B510 JZY-G511  
JZT-B510 JZT-G511

Note: The supply connection point shall be accessible with the appliance installed.

## SUBSTITUTING THE INJECTORS

- ◆ Warning: Gas type and/or Injector conversion must be done by authorised personnel.
- ◆ Remove the gratings, the burner covers and the knobs;
- ◆ Using a wrench substitute the nozzle injectors "J" ( fig:5.4-5.5)

The burner are conceived in such a way so as not to require the regulation of the primary air.

### REGULATING THE BURNER MINIMUM SETTING

When switching from one type of gas to another. The minimum Flow rate needs also be correct: the flame should not go out even When passing suddenly from maximum to minimum flame.  
To regulate the flame follow the instructions below:

- ◆ Light the burner
- ◆ Set the gas valve to minimum

On gas valves provided with adjustment screw in the center of the shift (fig. 5.6).Using a screwdriver with max, diameter 3 mm. turn the screw inside the tap until the correct setting is obtained.

Manifold pressure should be checked with a manometer. NATURAL gas requires 1. 0kPa. and U. L. P. GAS requires 2.75 kPa. (see page 7).

The installer adjusts the pressure regulator to the corresponding pressure according to the gas type and data plate.

Examples of a qualified person include licensed heating personnel, authorized gas company personnel, and authorized service personnel. Failure to do so can result in death, explosion, or fire.

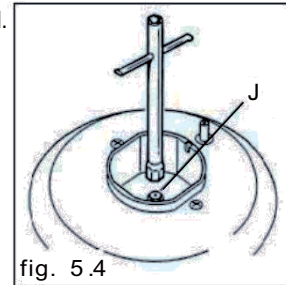


fig. 5.4

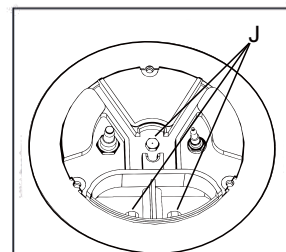


fig. 5.5

#### TOOL NEEDED

- A、 T-handle wrench
- B、 wrench
- C、 screwdriver

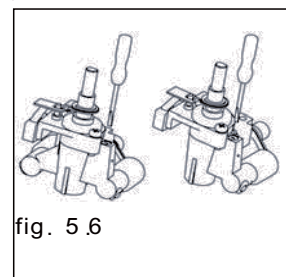


fig. 5.6



## ELECTRICAL CONNECTION

### WARNING!



#### Electrical Shock Hazard

Plug into a grounded 3-prong outlet.  
Do not remove ground prong.  
Do not use an adapter.  
Failure to follow these instructions.  
Can result in death, fire or electrical shock.

If codes permit and a separate ground wire is used, it is recommended that a qualified electrician determine that the ground path is adequate. Check with a qualified electrician if you are not sure whether the cooktop is properly grounded. Do not ground to a gas pipe.

The outlet must be checked by a qualified electrician to see if it is wired with correct polarity.

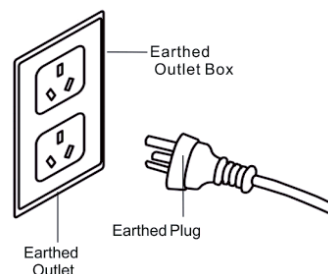
This appliance when installed, must be electrically grounded in accordance with local codes.

### Recommended ground method

For your personal safety this cooktop must be grounded. This cooktop is equipped with a 3-prong ground plug. To minimize possible shock hazard, the cord must be plugged into a matching 3-prong ground-type outlet, grounded in accordance with the local codes and of ordinances. If a matching outlet is not available it is the personal responsibility and obligation of the customer to have a properly polarized and grounded 3-prong outlet installed by a qualified electrician.

### WARNING VERY IMPORTANT

Before any operation of  
Maintenance disconnect  
the appliance from the  
electrical main supply.



## After Sale Service

In the event of any faults which you cannot easily remedy please contact local dealer to repair or replace them.

Contact details as follow:

Servicing must be carried out by ROBAM 's authorized personnel.

Customer Support 13000 ROBAM(76226)

Wechat:ROBAM\_AU

Facebook:[www.facebook.com/robamau](http://www.facebook.com/robamau)

Youtube:[www.youtube.com/c/robamau](http://www.youtube.com/c/robamau)

Please quote the model and serial number of your appliance when contacting

Bar code

Space in which to stick the extra data plate and bar code supplied with the appliance. Ensure that the model number is the same as the one on the back of these operating instructions.



Data Plate



Bar Code

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**ROBAM**

**HANGZHOU ROBAM APPLIANCES CO.,LTD.**

Address : No.592,Linping Av.,Yuhang Economic Development Zone,Yuhang District,311100, HangzhouCity,Zhejiang  
Province P.R.China