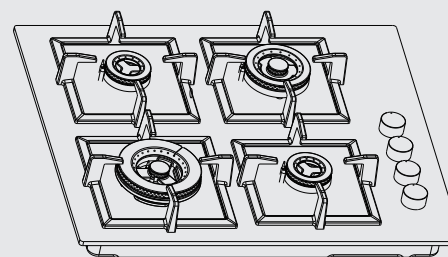


**ROBAM**

**ROBAM**



Operation Manual

**JZ(Y/T)-B428**  
Gas Hob

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# Contents

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Dear users:

Thank for your patronage in buying ROBAM gas hob. Please allow me to express my sincere gratitude on this occasion. You are kindly suggested to read this manual carefully before installation and operation of this product, and keep it properly for future reference.

Our company is the professional manufacture of range hood, gas hob and other home appliances. ROBAM gas hob adopts advanced mind, care holistic design and optimize structure. Our gas hob has high heat efficiency and safe usage and it's recognized as eligible product by different testing institutions in the industry.

### Important Safety Information



#### General 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.

- ◆ 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.
- ◆ 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 authorized 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.
- ◆ DO NOT MODIFY THIS APPLIANCE.
- ◆ DO NOT USE THIS APPLIANCE AS A SPACE HEATER.

#### 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

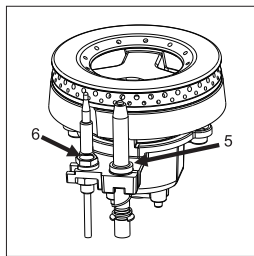
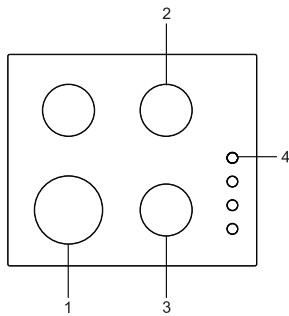
- ◆ Any film or stickers that are present on the hob surface when it is delivered should be removed before use.
- ◆ These instructions are only valid if the country symbol appears on the appliance.If the symbol does not appear on the appliance, it is necessary to refer to the technical instructions, 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 fro 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.

CAUTION: "In case of hotplate glass breakage:

- shut immediately 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."

### Close-up View



1. Big Triple-ring burner
2. Small Triple-ring burner
3. Ring burner
4. Control knobs for gas burner
5. Ignitor for gas burner (only on certain models)
6. Safety Device (only on certain models) - Activates if the flame accidentally goes out (spills, drafts, etc.), interrupting the delivery of gas to the burner.

### Product Parameter

Item Name	Gas Hob	
Item No.	JZY-B428	JZT-B428
Gas style	L.P.G	N.G
Rated Pressure(Pa)	2800-3000	2000
Heating Load(kW)	3.8/2.4/1.5/1.5	
Gas connector	Φ 10mm special gas rubber gasket (G 1/2 inch special metal gasket)	
Product Size(mm)	600x510x110	
Net Weight(kg)	14.6	
Gas Burner	4	
Air in flow	UP	
Panel	Tempered Glass	
Installation Size(mm)	560x480	
Ignition Method	Pluse	
Flame Failure Safety Device	Yes	

Note: Parameters indicate for reference only.

1. The exact details should be confirmed on the label on the gas hob.
2. The installation size of built-in gas hob should be confirmed by the specification on the gas hob.
3. ROBAM keeps right to alter design or specification.

### How to Use Your Gas hob

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

#### Gas Burners

The burners are different in size and power. Choose the most appropriate one for the diameter of the cookware being used.

The burner can be regulated with the corresponding control knob by using one of the following settings:

- OFF
- 🔥 High
- 🔥 Low

#### On those models fitted with a safety device

The knob must be pressed for about 6 seconds until the flame is lighted and warmed up.

**To light a burner:** Simply press the corresponding knob and turn it in the counter-clockwise direction to the High setting, keep press until the burner is lighted.

**Caution:** If the flame goes out accidentally, turn off the gas with the control knob and try to light it again at least 1 minute later.

**To turn off a burner:** Turn the knob in the clockwise direction until it is stopped (it should be on the "●" setting).

### How to Keep Your Gas hob in Shape

Before cleaning or performing maintenance on your gas hob, disconnect it from the electrical power supply (included battery power).

To extend the lifespan of the gas hob, it is absolutely indispensable that it is cleaned carefully, thoroughly and usually, please keep in mind to the following:

- The enameled parts and the glass top, must be washed with warm water without using abrasive powders or corrosive substances which could ruin them.
- The removable parts of the burners should be washed usually with warm water and soap, make sure to remove caked-on substances.
- Automatic igniter pin, the end must be cleaned carefully and usually, make sure ignition keep working normally.
- Stainless steel top plate and other steel parts can be stained if keep touch with high concentration calcareous water or corrosive detergents (containing phosphorus). To extend the lifespan, we advise these parts be rinsed thoroughly with water and dry them by blowing, it is a good idea to clean up any spills too.
- After glass hob working, the surface must be cleaned by a damp cloth to remove dust or food residues. Glass surface should be cleaned regularly with warm water and non-corrosive detergent.

First, to remove all food residues or greases with a cleaning scraper, e.g.

Cleaning scraper (not supplied) (Fig. 1).

While the cooking surface is warm, clean it with a suitable cleaning product and paper towels, then rub with a damp cloth and dry surface. Such as aluminum foil, plastic items, objects made of synthetic material, sugar or foods with a high sugar content that have been melted onto the surface, it must be removed immediately.

While the cooking surface is still hot, clean it with a scraper and a transparent protective film which prevent to make more dirt. This also protect the surface from damage caused by food with a high sugar content.

Do not use abrasive sponges or cleaning products, these holds true for chemically aggressive cleaners, like oven sprays and stain removers (Fig.2).

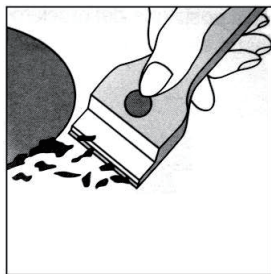


Fig.1



Fig.2

- Cleaning the grill/pan support, it is recommended to clean it while it is still hot. To move grill away from the hob and put it in sink, remove the food residues or grease first, after grill has cooled, rinse it with water.

### Greasing the Gas Valves

Over time, the gas valves may be stucked, and it is difficult to turn on/off. For this case, should clean the inside of valve and greased it.

**Kind reminder: This procedure must be performed by a technician authorized by the manufacturer.**

### Practical Advice

#### Practical Advice on Using the Burners

For best performance, follow these general guidelines:

- Use the appropriate cookware for each burner (see table) in order to prevent the flame to reach the side of the pot or pan.
- Always use cookware with a flat bottom and keep the lid on.
- When the contents come to a boil, turn the knob to "Low".

Burner	Ø Cookware diameter
Ring burner	16~20
Small Triple-ring burner	22~24
Big Triple-ring burnerr	24~26

To identify the type of burner, refer to the designs in the section entitled, "Burner and Nozzle Specifications".

### Is there a Problem?

If you find gas hob cannot work suddenly or cannot work properly. Before calling customer service for assistance, let us check what we can do.

First of all, check and confirm there have no interruptions to the gas and electrical supplies. Particularly if the gas valves keeping turn on.

#### The burner cannot be lighted or the flame is not uniform around the burner.

Check to make sure that:

- The gas holes on the burner are not clogged.
- All of the movable parts of burners are fixed correctly.
- There is no air flow around the cooking surface.

#### The flame do not keep lighting to the burner with thermocouple.

Check to make sure that:

- You press the knob all the way.
- You keep pressing the knob for enough time to activate the thermocouple.
- The gas holes are not clogged in the area corresponding to the thermocouple.

#### The flame go out while turn knob to "Low" setting.

Check to make sure that:

- The gas holes are not clogged.
- There is no air flow around the cooking surface.
- The minimum has been adjusted correctly (see the section entitled "Minimum Regulation").

#### The cookware is not stable.

Check to make sure that:

- The bottom of the cookware is perfectly flat.
- The cookware is centered correctly on the burner.
- The support grids have not been inverted.

After checked all of these, the gas hob still does not work properly, please call the Customer Service Center and inform them of:

--Tile type of problem.

--The gas hob model number (Model....) as indicated on the packing carton.

Never call the technicians who is not authorized by your supplier, and refuse to use the spare parts which are not from manufacturer.

### Installation Instructions for built-in

The following instructions are directed at the qualified installer, so the installation and maintenance procedures may be followed in the most professional and expert manner.

**Important: Unplug the electrical connection before performing any maintenance or regular upkeep work.**

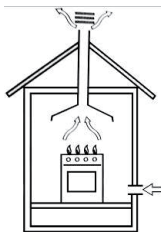
#### Positioning for gas hob

**Important:** this unit may be installed and used only in permanently ventilated rooms.

The following requirements must be observed:

- a) The room must be fitted with a ventilation system which ventilate smoke and gases from combustion to the outside of rooms.

This must be done by hood or electric ventilator.



In a chimney stack or branched flue.  
(exclusively for cooking appliances)

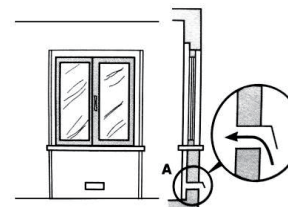


Directly to the Outside

- b) The room must be allowed for the influx of the air which for proper combustion. The air flow for combustion purposes must not less than 2 m<sup>3</sup>/h per kW of installed capacity. The air supply will be effected by influx from the outside through a duct, its inner cross section is at least 100cm<sup>2</sup> and must not be blocked accidentally.

The gas hob without safety devices, to prevent flame go out accidentally, must have a ventilation working on twice volume. For example, a minimum of 200 cm<sup>2</sup> (Fig. 3). Otherwise, the room can be vented indirectly through adjacent rooms which is fitted with ventilation ducts to the outside. Although the adjacent rooms are not shared areas, bedrooms, but fire risk is hidden (Fig. 4).

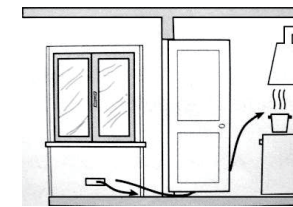
Adjacent Room



Examples of ventilation holes for comburent air.

Fig.3

Room to be Vented



Enlarging the ventilation slot between window and floor

Fig.4

- c) Intensive and prolonged working of the gas hob that need to intensify ventilation, e.g. opening windows or increasing the power of the air intake system (if present).

- d) Liquefied petroleum gases are heavier than air, so settle it downward. Rooms in which LPG tanks are installed must be fitted with ventilation to the outside to avoid of gas leakage.

Therefore, LPG tanks which are empty or partially full, must not be installed or stored in rooms or spaces below ground level (cellars etc.). It is a good idea to keep only the tank which is working currently in the room, and make sure that it is not closed to heating source (ovens, fireplaces, stoves, etc.).

#### Installation of built-in gas hob

The gas hobs are designed with protection degree against excessive heating, the appliance can be installed next to cabinets, and the height should not exceed the hob.

For a correct installation, the following precautions must be followed:

- a) The hob may be located in a kitchen, a diner or bed/ sitting room, but not in a bathroom or shower room.
- b) The furniture standing near to the unit, it is higher than the working boards, must be placed at least 110mm distance to the edge of the board.
- b) The cabinets should be positioned near to the hood at a height of 420 mm at least (Fig. 5).

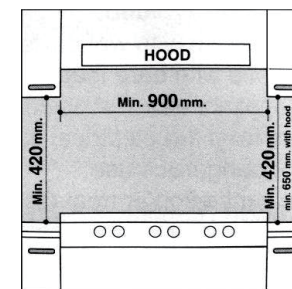


Fig.5

- d) Hob should be installed directly under a cupboard, the latter should be at least 700mm from the worktop, as shown in Fig. C.

- e) Fixing fittings (hooks, screws) are provided to place the hob on work top, measure 20 to 40 mm in thickness (see Fig. 6).



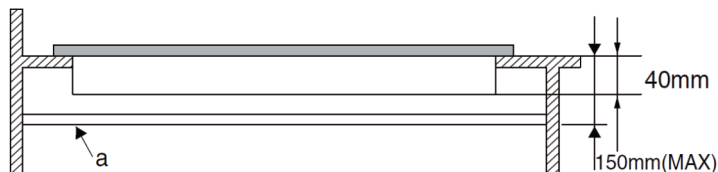
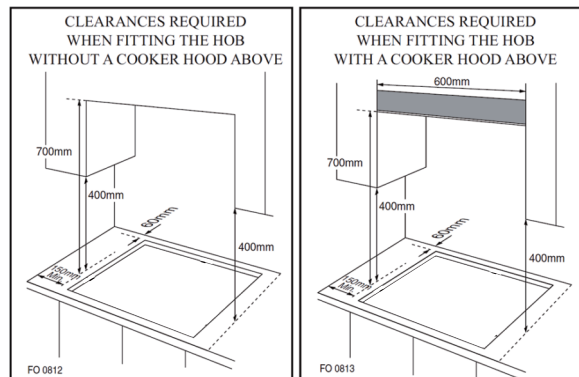
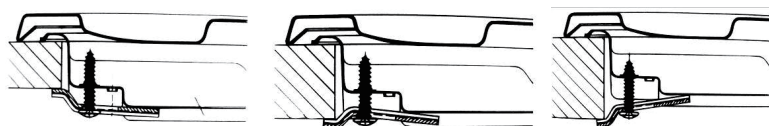


Fig.6



Hook position for H=20mm top

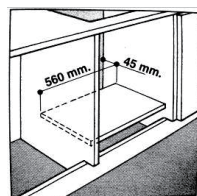
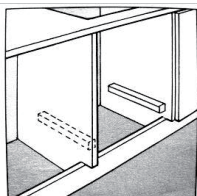
Hook position for H=30mm top

Hook position for H=40mm top

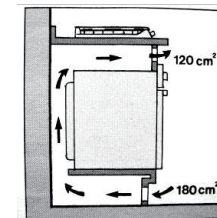
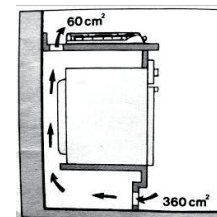
**N.B:** Use the hooks contained in the "accessories bag"

f) In the event the gas hob is not installed on a built-in oven, a wooden panel must be inserted for insulation. This panel must be placed at least 20 mm distance from the bottom of hob.

**Important:** When installing the hob on a built-in oven, the oven should be placed on two wooden strips; in the case of a joining cabinet surface, remember to leave a space of 45 x 560 mm at least from the back side..



When install hob on a built-in oven without forced ventilation, ensure that have air inlets and outlets to ventilate the interior of the cabinet adequately.



**Gas connection for gas hob**

The gas hob should be connected to the gas-supply by a registered installer. During installation it is essential to fit an approved gas tap to isolate the supply from the hob for the convenience of any subsequent removal or servicing. Connect the hob to the gas mains or liquid gas, it must be carried out according to the prescribed regulation in force, and only after it is ascertained that it is adaptable to the type of gas to be used. If not, follow the instructions indicated in the paragraph headed "Adaptation to different gas types". In the case of connection to liquid gas by tank, use pressure regulators that conform to the regulation in force.

**Important:** For safety, for the correct regulation of gas use and long life of the hob, ensure that the gas pressure conforms to the indications given in table 1 "Burners and Nozzle Specifications".

**Connection to non-flexible tube**

(copper or steel)

Connection to the gas source must be done in such a way as to not create any stress points at any part of the gas hob.

The hob is fitted with an adjustable "L" shape connector and a gasket to the gas supply.

The connector should be dismantled and the gasket must be replaced.

The feeding connector of the gas to the hob is threaded 1/2 gas cylinder.

**Connection to flexible steel tube**

The gas feed connector to the hob is threaded, 1/2" connector for round gas pipe. Only use pipes and sealing gaskets that conform to the standards currently in force. The maximum length of the flexible pipes must not exceed 2000 mm. Once the connection has been made, ensure that the flexible metal tube does not touch any moving parts and not be crushed.

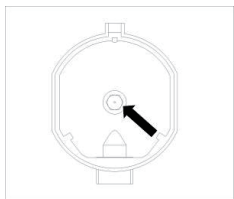
**Check the Seal**

Once the hob was installed, make sure all the connections are properly sealed, use a soapy water to test, never use flame.

**TABLE1: Burners and Nozzle Specifications**

Adapting the Gas hob for Different Types of Gas

Burner	G20		G30	
	Thermal power (kW)	Nozzle 1/100 (mm)	Thermal power (kW)	Nozzle 1/100 (mm)
Ring burner	1.5	83	1.5	59
Small Triple-ring burner	2.4	77 & 77	2.4	53 & 53
Big Triple-ring burner	3.8	125 & 59	3.8	90 & 36
Supply pressures	20mbar		30mbar	



Replacement of burner nozzle: loosen the nozzle with a dedicated wrench(7). Fit the new nozzle according to the required gas type (see table 1 for reference).

After you have converted the gas hob to another gas type, make sure you have placed a label containing that information on the appliance.

**TABLE2: How to Convert Gas Source**

Adjustment of the reduced valve flow

Burners	Flame	Converting the hob from LPG to natural gas	Converting the hob from natural gas Gas to LPG
Regular burners	Full flame	Replace the burner nozzle according to the guidelines in table 1	Replace the burner nozzle according to the guidelines in table 1
	Saving flame	Loosen the adjustment spindle(see fig.7 below) and adjust the flame	Loosen the adjustment spindle (see fig.7 below ) and adjust the flame

**Valve adjustment**

Valve adjustment should be done with the control knob set at Burner ON saving flame position. Remove the knob, and adjust the flame with a tiny screwdriver (see fig.7 below).

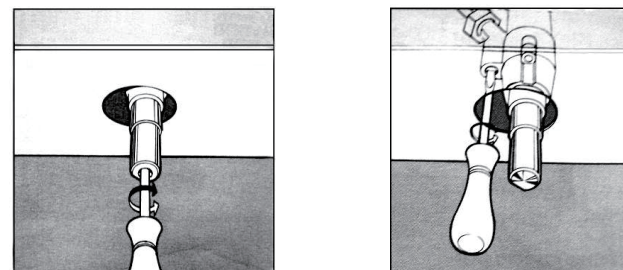


Fig.7

To check the adjusted flame: heat the burner at full open position for 10 minutes. Then turn the knob into the saving setting. The flame should not extinguish nor move to the nozzle. If it extinguish or moves to the nozzle, readjust the valves.

**Flame selection**

As the burners are adjusted correctly, the flame should be light blue, and the inner flame should be clear. The size of flame depends on the position of the related control knob.

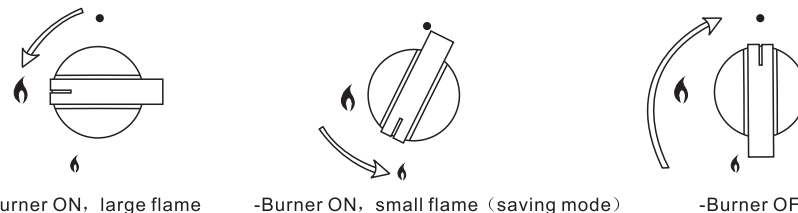


Fig.8



See fig.8 for various operating options (flame size selection); the burner should be set at a large flame during the initial phase of cooking, it make food boil quickly. Then should turn knob to the saving flame position to maintain the cooking. It is possible to adjust the flame size stepless.

**It is prohibited to adjust the flame between the Burner OFF and Burner ON large flame positions.**

High quantity of energy can be conserved if the hob is used correctly, parameters are designed correctly, and appropriate cookware is used. The energy conservation be as follows:

- Up to 60% are conserved when proper pots are used.
- Up to 60% are conserved when the unit is operated correctly and the suitable flame size is chosen.

It is a prerequisite for efficient and energy-saving operation of hob that the burners are kept clean at all times (in particular the flame slots and nozzles). **Adapting to different types of gas.**

**TABLE 3: Adapting to different types of gas**

**APPLIANCE CATEGORY:** I2H I2E I2E+ I2L I2HS I2ELS I2ELW I3+ I3B/P I3B/P I3B/P I3P I2H3+ I12E3B/P I12HS3B/P I12 ELWLS3B/P I12ELL3B/P

Burner	Type of Gas	Pressure	Nozzle diameter	Nominal Charge				Reduced Charge	
		mbar	1/100mm	g/h	l/h	kW	kcal/h	kW	kcal/h
Ring burner	Natural G20	20	83	—	137	1.5	1290	0.60	516
	Butane G30	30	59	119	—	1.5	1290	0.60	516
Small Triple -ring burner	Natural G20	20	77 & 77	—	228	2.4	2064	0.90	774
	Butane G30	30	53 & 53	180	—	2.4	2064	0.90	774
Big Triple -ring burner	Natural G20	20	125 & 59	—	353	3.8	3267	0.30	258
	Butane G30	30	96 & 36	293	—	3.8	3267	0.30	258

**NOTICE:**

- A. "Prior to installation, ensure that the local distribution condition (nature of the gas pressure) and the adjustment of the appliance are compatible."
- B. "The adjustment conditions for this appliance are stated on the rating label."
- C. "This gas hob is not connected to combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirement regarding ventilation."
- D. "CAUTION: The use of a gas hob lead to 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 hob is in working: keep natural ventilation holes open or install a mechanical ventilation device."