



USER MANUAL



MODEL NO.: LGH-2016 2B-GM

TECHNICAL ASSISTANCE AND SPARE PARTS

Before this appliance left the factory it was tested and set by specialized, expert personnel to guarantee the best functioning results.

Authorised personnel must do any subsequent repairs or adjustments that may be necessary with the maximum care and attention.

For this reason we always recommend contacting the nearest Assistance Centre of ours, specifying the brand, model, serial number and type of problem you are having with it. You will find the relative data printed on a label affixed behind the appliance and on the label affixed on the cover. of this handbook.

With this information the technical assistant can come with the right spares and guarantee a prompt job.

You will find original parts and optional accessories at our Technical Assistance Centers and authorized dealers.

1. IMPORTANT NOTES AND PRECAUTIONS FOR USE

You have purchased one of our products for which we thank you. We are confident that this new appliance, modern, functional and practical, made with top quality materials, will meet all your demands .

This new appliance is easy to use but before installing and using it, **it is important to read this handbook through carefully**. It provides information for a safe installation, use and maintenance. Keep this handbook in a safe place for future reference.

The manufacturer reserves the right to make all the modifications to its products that it deems necessary or useful, also in your interests, without prejudicing its essential functional and safety characteristics.

The manufacturer cannot be held responsible for any inaccuracies due to printing or transcription errors that may be found in this handbook.

N.B.: the pictures shown in the figures in this handbook are purely indicative..

- The installation, adjustments, conversions and maintenance jobs (part "6. INSTRUCTIONS FOR THE INSTALLER") must only be carried out by authorized person.
- The installation of all-gas and combi appliances must comply with the standards in force.
- The appliance must only be used for what it has been made for, that is, cooking for home use. Any other use is considered improper and, as such, dangerous.
- The manufacturer cannot be held responsible for any harm to people or damage to things deriving from an incorrect installation or maintenance or from an erroneous use of the appliance.
- Once the outer wrapping and the inner wrappings of the various parts have been removed, check and make sure that the appliance is in perfect condition. If you have any doubts do not use the appliance and call in a qualified person.
- The packaging materials used (cardboard, bags, polystyrene foam, nails, etc.) must not be left anywhere in easy reach of children because they are a potential hazard source. To safeguard the environment all packaging materials are environment friendly and recyclable.
- Prior to connecting the appliance ensure that the rating plate data correspond to those of the gas and electricity mains (see part "7. TECHNICAL FEATURES").

To use any kind of electrical appliance there are a few basic rules that must be observed:

- ⇒ Do not touch the appliance if your hands or feet are wet or damp.
- ⇒ Do not use the appliance bare footed.
- ⇒ Do not pull the lead to take the plug out of the socket.
- ⇒ Do not leave the appliance outside under the sun, rain, etc
- ⇒ Do not let children or anybody who is incapable to use the appliance on their own.
- If you are using a socket near the appliance make sure that the cables of electrical appliances you are using do not touch it and are far enough away from all hot parts of the appliance.
- When you have finished using the appliance check that all the controls are in the off or closed position, checking that the "0" of the knob corresponds to the "•" symbol serigraphed on the front panel.
- In the case of a failure and/or malfunction, turn the oven off and take the plug out of the socket; do not tamper with it. All repairs or settings must be done with maximum care and attention by qualified personnel. For this reason we recommend you call the nearest Assistance Centre of ours, explaining the trouble and giving the name of the model.

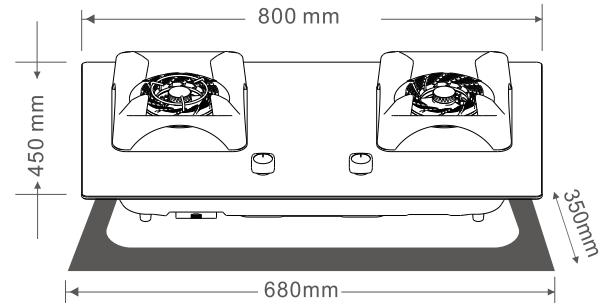
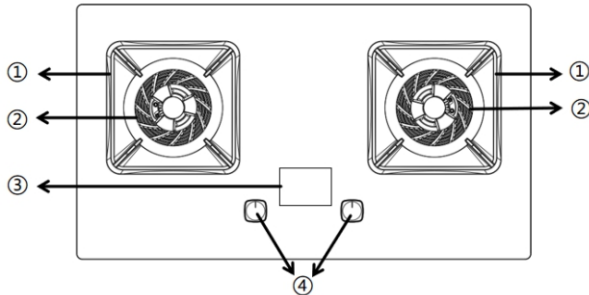
If an appliance is out of order or is not going to be used any more, it must be rendered useless by eliminating those parts that could be a hazard source for children when they are playing, for example:

DO NOT MODIFY THIS APPLIANCE.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

2. DESCRIPTION OF THE APPLIANCE

1. Pan Support for Wok burner
2. Wok Gas Burner
3. Timer control
4. Control Knob



3. INSTRUCTIONS FOR THE USER: USE

PRESENTATION

The burners are graduated in their size and rating to provide the exact heat required for every style of cooking. The burners can be equipped with safety thermocouples (see fig.1). On the top of each knob there is a printed diagram showing to which burner or heating element it refers.

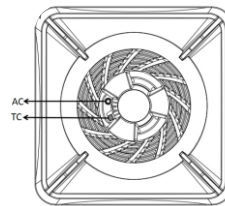


fig.1

GENERAL NOTES ON SAFETY

- When the burners or plates are in use do not leave them unattended and make sure there are no small children in the vicinity. Check that pan handles are positioned correctly and always keep an eye on the pan whenever oils or fats are used as they are easily inflammable.
- Do not use spray cans near the appliance when it is in use.
- If the built-in hob has a lid, before opening the lid remove any food deposits from its surface.
- If the built-in hob has a crystal glass lid, it can explode if heated. Turn off all the burners and switch off all plates, before closing the lid.
- If you see any cracks on the surface of the plate, disconnect the appliance from the mains immediately.
- After you have used the appliance make sure that all the controls are off or closed.

GAS BURNERS

Automatic electrical ignition (only certain versions, see fig.1, ref. AC)

The command of lighting is integrated in the control knob. Press and turn counterclockwise the knob corresponding to the burner you wish to use, until it reaches to the "Full on" position (fig.2). Automatically the ignition spark shoots; keep the knob pressed until happened lighting. Matches can be used to light the burners in a blackout.

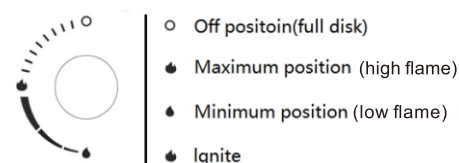


fig.2

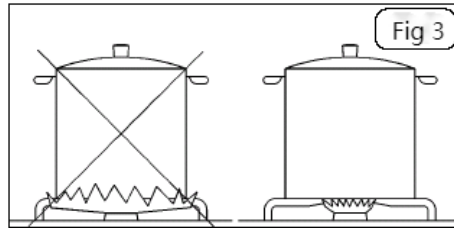
Lighting of burners equipped with safety thermocouples (only certain versions, see fig.1, ref. TC)

In the case of burners equipped with safety thermocouples you have to press and turn counterclockwise to the "Full on" position, the knob corresponding to the burner you wish to use, and repeat the operations described previously. Once lit, keep the knob pressed for about several seconds to allow the safety thermocouples to warm up. If, at the end of this time, the burner fails to light, it means that the safety thermocouple is not heated to sufficiency. Repeat the operation.

Optimum use of the burners

To get the maximum yield with the minimum consumption of gas it is handy to keep the following points in mind:

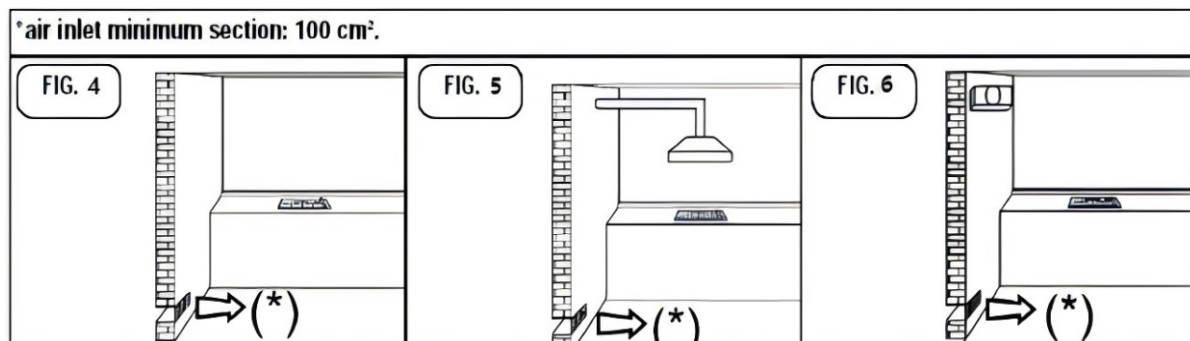
- Once the burner has been lit, adjust the flame according to your needs.
- Use an appropriately sized pan and with flat bottom for each burner (see the table below and fig. 3).
- When the content of the pan start to boil, turn the knob down to "Reduced rate position" (small flame).
- Always put a lid on the pan.



Burners	Wok
LGH-2016 2B-GM	24-26

When a gas appliance is being used it produces heat and humidity in the room where it is installed. For this reason the room must be well ventilated, keeping the natural ventilation openings free (fig. 4) and switching on the mechanical aeration system (suction hood or electric fan, Figs. 5 and 6).

If the cooker is used for a long time additional aeration may be necessary, for instance, opening a window, or a more effective aeration by increasing the power of the mechanical system if there is one.



4. INSTRUCTIONS FOR THE USER: CLEANING AND MAINTENANCE

HOB

The surface of the hob, pan supports, enamelled burner caps and burner heads (see fig.1) need to be cleaned after each time they are used with warm soapy water, rinsed and then dried well to keep them in good condition.

Never clean when the top and components are still warm. Do not use metal or abrasive pads, abrasive powders or corrosive spray products. Never leave vinegar, coffee, milk, salty water, lemon or tomato juice for any length of time on the surfaces.

WARNINGS

Comply with the following instructions, before remounting the parts:

- Check that the heads burners and the relative burner caps, are correctly positioned in their housings (see fig.1).
- Check that burner head slots have not become clogged by foreign bodies.
- If to happened installation or after a few times, you find a tap is difficult to open or close do not force it but call for technical assistance urgently.

- After use, to keep them in good condition, the plates should be treated with specific products, easily found in the shops, to keep the surfaces clean and shining. This will also prevent rust from forming.
- If any liquid spills over it must always be removed with a sponge.

5. WHAT TO DO IF....

Some of the problems can be caused by simple maintenance operations or something that was forgotten and can easily be resolved without having to call for technical assistance.

If your appliance is not working efficiently:

- Make sure the gas cock is open
- Check the battery is OK
- Check that the knobs are set correctly for cooking and then repeat the operations given in the handbook

Abnormal Operation

Any of the following are considered to be abnormal operation and may require servicing:

- Yellow tipping of the hob burner flame.
- Sooting up of cooking utensils.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguished by cupboard doors.
- Gas valves, which are difficult to turn.
- In case the appliance fails to operate correctly, contact the authorized service provider in your area.

6. INSTRUCTIONS FOR THE INSTALLER

TECHNICAL INFORMATION

- **The installation, the adjustments and maintenance listed in this part must only be carried out by authorized personnel. The manufacturer cannot be held responsible for any damage to persons or things deriving from an incorrect installation of the appliance.**
- **The safety and automatic adjustment devices of the appliances may, during their life, only be modified by the manufacturer or duly authorized supplier.**
- **All-gas appliances can be installed as “class 3” (fitted) in compliance with gas standards.**
- **Any side walls that overcome in height the work top, have to be to a distance of 50 least mm.**
- **The adhesive used to join the laminated plastic to the piece of furniture must be able to withstand a temperature of at least 150°C so the laminated plastic will not come unstuck.**
- **The installation of all-gas appliances must comply with the standards in force.**
- **This appliance is not connected to a flue for discharge of the combustion products; therefore, it must be connected in compliance with the above mentioned installation rules. Particular attention must be paid to the instructions given below for ventilation and aeration.**

INSTALLATION

This appliance shall be installed only by authorized persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, local water supply regulations, and any other statutory regulations.

VENTILATING THE ROOMS

The room where the appliance is installed must be permanently ventilated so as to guarantee correct functioning. The quantity of air needed is that required for a regular combustion of the gas and for the ventilation of the room and whose volume must be no less than 20 m³. The natural flow of air must be direct through permanent openings in the walls (that go through to the outside) of the room to be ventilated with a minimum cross section of 100 cm² (see fig. 6). These openings must be positioned so they cannot be obstructed.

Indirect ventilation is also allowed by taking air from rooms adjacent to the one to be ventilated, strictly complying with the prescriptions of the standards in force.

LOCATION AND AERATION

Gas ovens must always discharge the products of combustion through extractors connected to flues or directly to the outside (see fig.4). If it is impossible to use an extractor, a fan installed on the window or on a wall facing the outside is allowed and should be switched on each time the appliance is used (see fig. 5), provided the rules and regulations in force relating to ventilation.

(*) Air inlet - minimum section 100 cm²

UNPACKING THE APPLIANCE

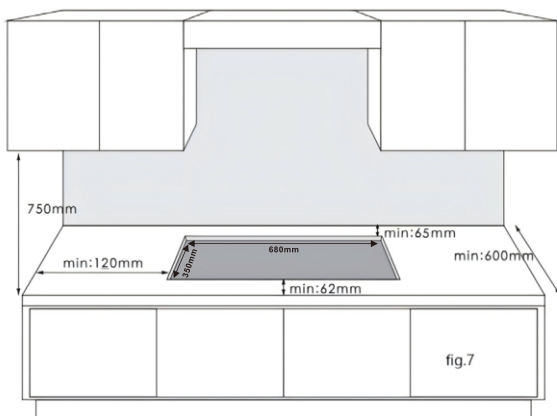
Once the outer wrapping and the inner wrappings of the various parts have been removed, check and make sure that the appliance is in perfect condition. If you have any doubts do not use the appliance and call your nearest Assistance Centre.

Some parts are mounted on the appliance and protected by a plastic film. This protective film must be removed before ever the appliance is used. We recommend slitting the plastic film along the edges with a sharp knife or pin.

The packaging materials used (cardboard, bags, polystyrene foam, nails ...) should not be left anywhere within easy reach of children as they are a potential hazard source.

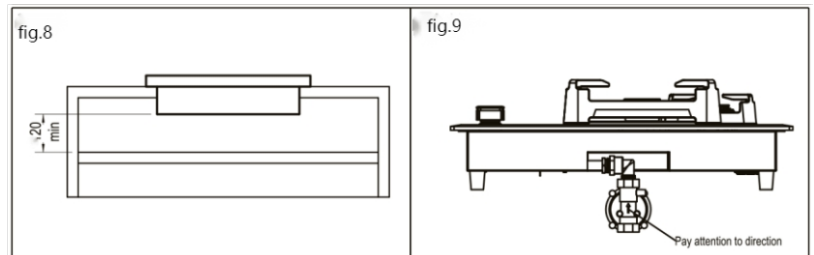
INSTALLING AND FIXING THE HOB

The measurements of the cavity made in the top of the modular cabinet and into which the hob will be recessed are indicated in fig.7. Cupboards or hoods have to maintain a least distance of 750 mm from the top.



Built-in size :680×350mm.

After installation, the height between the top of pan support to the table is 750mm.



Any adjoining wall surface situated within 200mm from the edge of any hob burner must be a suitable non-combustible material for a height of 150mm for the entire length of the hob. Any combustible construction above the hotplate must be at least 600mm above the top of the pan supports no construction shall be within 450mm above the top of the pan supports.

IMPORTANT!!

Under the hob it is necessary to always apply a panel of separation in wood, positioned to a least distance of 120 mm by the bottom of the same, which has to easily be removable to allow possible operations of maintenance (see fig. 8).

The hob has a special seal which prevents liquid from infiltrating into the cabinet. Strictly comply with the following instructions in order to correctly apply this seal:

- INSTALLATION OF GAS PIPE

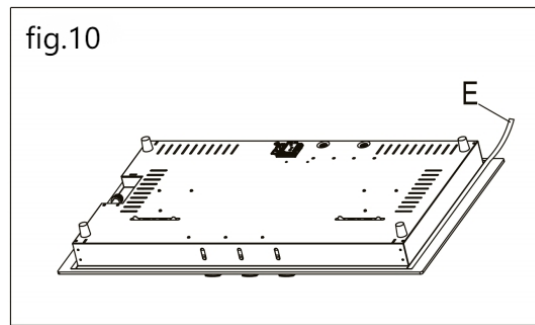
Clean gas connector with cloth, and connect new gas pipe up to the torch (Fig. 3), and fix the gas pipe with clamp. The end of gas pipe connects up to the torch.

Gas connector The end of gas pipe connects up to the tough



- Cabinet must have one ventilating hole of over 100 mm to guarantee that air flows into ventilating hole at the bottom of gas hob.
- Detach the seals from their backing, checking that the transparent protection still adheres to the seal itself.
- Overturn the hob and correctly position seal (E) (fig.10) under the edge of the hob itself, so that the outer part of the seal itself perfectly matches the outer edge of the hob. The ends of the strips must fit together without overlapping.

- Evenly and securely fix the seal to the hob, pressing it in place with the fingers.



GAS CONNECTION

**Prior to connecting the appliance check that the data on the rating plate affixed to the bottom of the appliance, correspond to those of the gas mains.
A duplicate Data Label is supplied to adhere in an accessible area next to the appliance. Ensure that the available gas supply matches the Data Label.
Once installed, check there are no leaks using a soapy solution (never a flame).**

The gas connection is situated at the rear of the appliance, 105mm from the right side and 45mm from the rear of the hotplate.

There are two ways to carry out the connection to the main gas line:

A. The hotplate can be connected with rigid pipe as specified.

B. The hotplate can be connected with a Flexible Hose, which complies with no more than 1.2m long. Ensure that the Hose does not contact the hot surfaces of the hotplate, oven, dishwasher or other appliance that may be installed underneath or next to the hotplate. **WARNING:** Ensure that the hose assembly is restrained from accidental contact with the flue or flue outlet of an under bench oven. The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length. Unions compatible with the hose fittings must be used and connections tested for gas leaks. The supply connection point shall be accessible with the appliance installed.

CAUTION !!

Carry out the connection avoiding all kinds of stress to the appliance.

TIMER FUNCTION DESCRIPTION

Both burners are available with timer function. Adjustable value is from 1 to 180 min.

* When one burner is working with timer, the other burner cannot be set.

* When the knob is at off position, timer cannot be set.

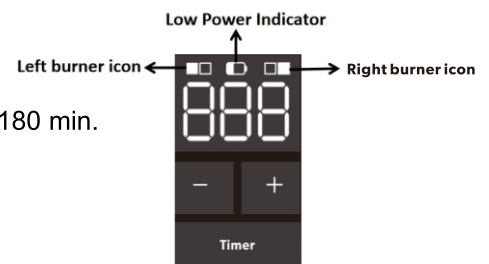
Enter the Timing Setting Mode:

Turn on the valve of the cooker, and long - press the "Timer" button for 2 seconds. The buzzer will sound once, and the digital tube will flash (the default timing is 30 minutes) to enter the timing setting mode. If both burner are in the working state, you can switch the timed burner by short - pressing the "Timer" button.

Note: The timing operation can only be carried out when the burner is successfully ignited and in the burning state.

Time Setting:

In the timing setting mode: Increase or decrease the timing of the cooker by short - pressing the "+" or "-" button within 180 minutes. After the time setting is completed, short - pressing the "Timer" button within 5 seconds will immediately enter the countdown state. If there is no button operation within 5 seconds, the time on the screen will flash for 5 seconds and then be automatically confirmed. The time on the display will go out, the "Timing Icon" of the corresponding burner head will stay lit, and the cooker will enter the timing countdown mode.



Cancellation of Timing and Adjustment of Timing Time

Long - press the "Timer" button for 2 seconds to turn off the timing function, and the digital tube will go out. Turn off the valve of the cooker, the timing function will be turned off, and the digital tube will go out.

Short - press the "Timer" button, and the digital tube will light up for 5 seconds. If you press the "Timer" button again within 5 seconds, you will enter the time adjustment mode, and the time on the digital tube will flash for 5 seconds . Within the 5 seconds flashing time of the digital tube, by short - pressing the "+" or "-" button, set the time according to time setting section above and re - enter the countdown.

End of Timing

30 seconds before the timing ends, the display changes from minutes to seconds, and the screen starts to show the countdown. When the time reaches "00", the flame of the burner goes out. At the same time, there will be a short "beep" as a reminder, and all the digital tubes on the display will go out.

I-SYNC FUNCTION

Ensure the range hood is powered on before activating the i-Sync function on the hob.

Refer to the range hood manual for specific instructions on enabling pairing mode.

When the hood enters pairing mode, press and rotate the left or right knob counterclockwise to initiate the ignition process.

The hob will begin pairing, and once the hood's **HOB-HOOD** icon stops flashing, the fan will start operating on medium speed (F2), indicating a successful connection.

If pairing fails, turn off the hob and repeat the steps until pairing is successful.

When the hob is turned off, the hood will automatically enter a 3 minutes delayed shutdown mode.

If the hob is set with a timer, once the countdown reaches "0," the hood will also enter a 3 minutes delayed shutdown mode automatically.

Before Leaving

Check all connections for gas leaks with soap and water. **DO NOT** use a naked flame for detecting leaks. Ignite all burners both individually and concurrently to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame for each burner individually and concurrently. When satisfied with the hotplate, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorized service provider in your area.

MAINTENANCE

Maintenance Schedule

No regular maintenance is required for the hotplate except cleaning.

Prior to any maintenance work or before changing parts, disconnect the appliance from the gas and electricity power sources.

REPLACING COMPONENTS

- To access the terminal board and the power cable, it is necessary to remove the hob from the cabinet by unscrewing the relative fixing screws (V) .
- To replace other gas and electrical components, that are lodged inside the hob, it is enough to remove the work top unscrewing the fixing screws of the burners
- Replace the seal each time you change a tap in order to guarantee a perfect tightness between body and rail.

GERMANY 

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