

**MODENA**

# **User Manual Book Built-In Gas Hob**

BH 3958 SAM

<b>CONTENT</b>	<b>PAGE</b>
Part 1: Safety Warnings	3
Part 2: Name Of Parts	4
BH 3958 SAM	4
Part 3: Installation	5
Adjusting The Stove On Kitchen Table	5
Installing The Stove On The Kitchen Table Hole	9
Electrical Connection For Gas Cooktop	11
Part 4: How To Use	12
How To Use The Burner	12
Gas Burners	13
Control Knob	13
Lighting The Burner	13
Model With Electric Ignition Switch United With The Knob	13
Model With Safety Valve	13
Model Without Electric Ignition	14
To Decrease / Increase The Fire On Turned On Burner:	14
To Turn Off The Fire On Burner:	14
Part 5: Maintenance	15
Enameled Part	15
Stainless Steel Part	15
Grid	15
Burner	15
Ignition Plug And Gas Safety Device	15
Part 6: Troubleshooting	16
Part 7: Precaution	17
Part 8: Specification	18

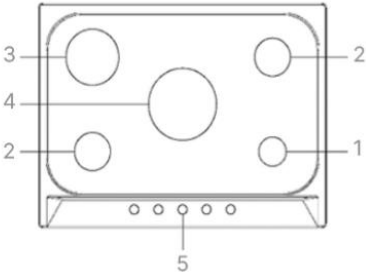
## **PART 1: SAFETY WARNINGS**

- If you do not understand about the procedure installation of gas cooker, you should contact your local service center to perform the installation.
- Prepare the support equipment required for installation like:
  - LPG gas cylinder.
  - Gas hose with a safety standard for lack.
  - Clamp.
  - Gas regulator clamp / hose clamp with a lowpressure type.
  - Matches / gas lighter.
- Room air ventilation

The air in the room that will be put gas appliances must have good ventilation so that air can flow / move smoothly (there is circulation), if the air in the room can Not flow then the air in the room will contain more combustion of the gas compared to oxygen. It will cause the flame on the stove / burner is Not perfect (a yellow flame because lack of oxygen). Therefore, the room that will be put gas appliances should have good ventilation.

## PART 2: NAME OF PARTS

### BH 3958 SAM

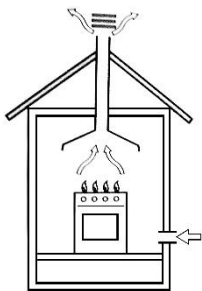


1. Small burner
2. Medium burner
3. Large burner
4. Triple ring burner
5. Control knobs

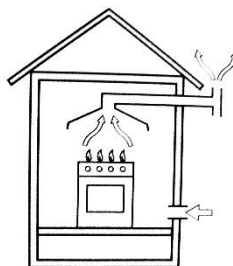
## PART 3: INSTALLATION

### Positioning for Gas Hob

- The room must be fitted with a ventilation system which vents smoke and gases from combustion to the outside. This must be done by means of a hood or electric ventilator that turns on automatically each time the hood is operated.

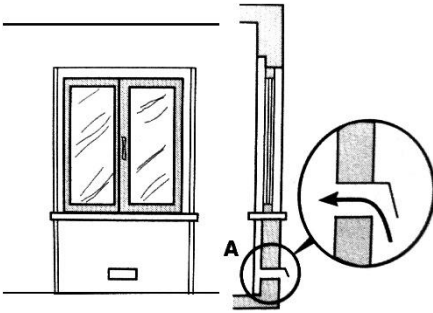


In a chimney stack or branched flue.  
(Exclusively for cooking appliances)



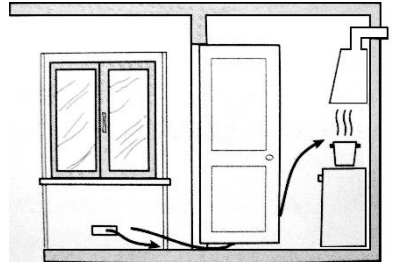
Directly to the outside

- The room must also allow for the influx of the air needed for proper combustion. The flow of air for combustion purposes must, not be less than  $2 \text{ m}^3/\text{h}$  per kW of installed capacity. The supply of said air can be affected by means of direct influx from the outside through a duct with a inner cross section of at least  $100\text{cm}^2$  which must not be able to be accidentally blocked. Those appliances which are not fitted with a safety device to prevent the flame from accidentally going out must have a ventilation opening twice the size otherwise required, i.e., a minimum of  $200 \text{ cm}^2$  (Fig. A). Otherwise, the room can be vented indirectly through adjacent rooms fitted with ventilation ducts to the outside as described above, as long as the adjacent rooms are not shared areas, bedrooms or present the risk of fire (Fig. B).



Examples of ventilation holes for comburant air

**FIG. A**



Enlarging the ventilation slot between window and floor

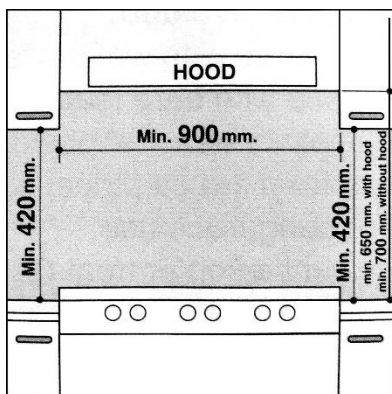
**FIG. B**

- Intensive and prolonged use of the appliance may necessitate supplemental ventilation, e.g. opening a Window or increasing the power of the air intake system (if present).
- Liquidified petroleum gases are heavier than air and, as a result, settle downwards. Rooms in which LPG tanks are installed must be fitted with ventilation openings to the outside in order to allow the gas to escape in the event of a leak. Therefore, LPG tanks, whether empty or partially full, must not be installed or stored in rooms or spaces below ground level'(cellars, etc..). It is also a good idea to keep only the tank currently being used in the room, making sure that it is not near sources of heat (ovens, fireplaces, stoves, etc.) that could raise the internal temperature of the tank above 50°C.

## Adjusting the Stove on Kitchen Table

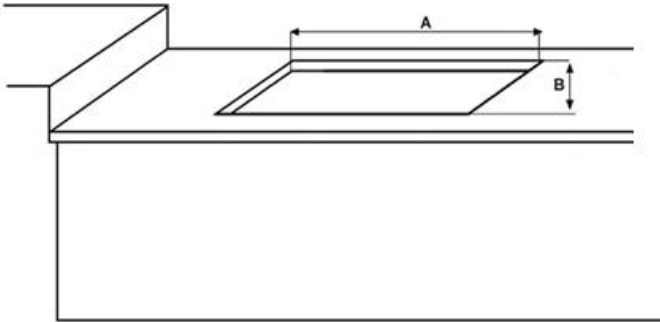
The gas hobs are prepared with protection degree against excessive heating of type X, the appliance can therefore be installed next to cabinets, provided the height does not exceed that of the hob. For a correct installation of the cooking hob the following precautions must be followed:

- Stove can be installed on the kitchen table as long as the table is resistant to heat. To make a hole at the kitchen table use cardboard templates to customize the size. Make a hole should be proportional not too wide or too small.
- The furniture standing next to the unit, that is higher than the working boards, must be placed at least 110mm from the edge of the board.
- The cabinets should be positioned next to the hood at a height of at least 420 mm (Fig. C).



**FIG. C**

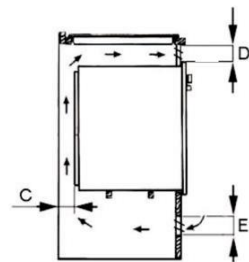
- To ensure the final result in accordance with the installation plan, before making the planting hole check the distance between the bottom plate to the top plate.
- Check if the size of the hole on the kitchen table is appropriate to put the stove.
- If the stove with a top plate of glass will be installed parallel to the tile, to install make a distance of at least 2 mm for expansion.
- Free area under the stove must be more than 40 cm, and the distance to objects on the stove should be more than 100 cm.
- It is recommended to use a cabinet / counter with a width of more than 55 cm, make a hole at the front of the open air circulation cabinets / counter.
- The size of the hole to put the stove on the kitchen table is as follows.



Type	A(mm)	B(mm)
BH 3958 SAM	827	475

## ATTENTION!

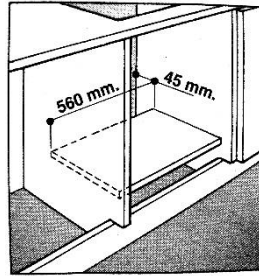
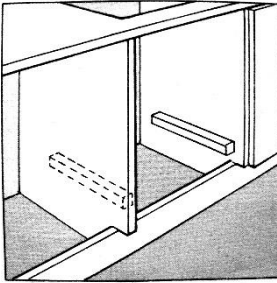
If the stove is installed with oven under heat, separator panel must be placed under the stove and frame underneath with a minimum distance of 10 cm.



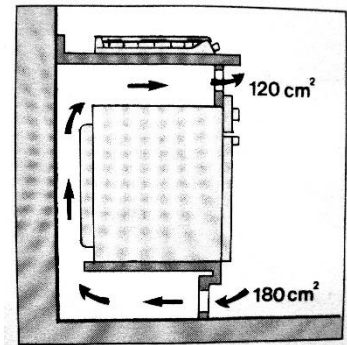
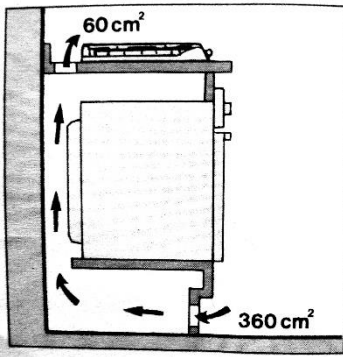
**C** : min. 3 cm  
**D, E** : min. 10 cm

- In the event the cooktop is not installed above a built-in oven, a wood panel must be inserted as insulation. This panel must be placed at least 20 mm from the bottom of the cooktop itself.
- When installing the hob above 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 at least 45 x 560 mm at the back.





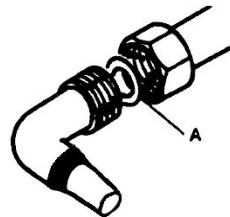
- When installing on a built-in oven without forced ventilation, ensure that there are air inlets and outlets for ventilating the interior of the cabinet adequately.



## Installing The Stove On The Kitchen Table Hole

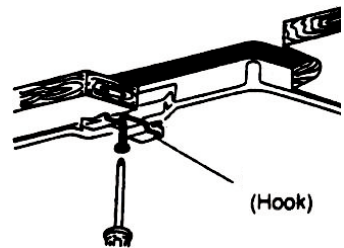
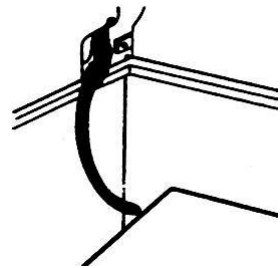
To install the stove in your kitchen table hole, do the followings:

- Connect the hose that connecting the gas pipe, and tighten using a wrench
- Before installing the pipe that connecting the gas hose, check and



make sure whether the gasket / seal (A) has already installed.

- Perform installation properly Elbow, where the main pipe with Elbow should use a seal, to avoid gas leakage.
- Use of two pass key 22 & 24 (adjusted) at the time of going to Elbow perform installation, test connections with soapy water, make sure there are no leaks.
- Installation should be performed by experienced technicians, all forms of loss and adverse effects due to improper installation or MODENA technician, then it is not be the responsibility of MODENA.
- Embed Seal Adhesive (glue) along the bottom edge of the stove. It is necessary to keep the moisture on the bottom of the stove.
- Connect the gas hose to the stove, and tighten the connection with the hose clamp. Then do leak test on the gas hose connection with your stove.
- Put the stove on the kitchen table hole, then to tighten use a hook which has been available on stove packaged equipment.
- Once the appliance has been installed, make sure all the connections are properly sealed, using a soapy water solution. Never use a flame.



## Electrical Connection For Gas Cooktop

Fit the supply cord with a standard plug for the demand rate indicated on the rating plate or connect it directly to the electrical mains. In the latter case, a single pole switch must be placed between the appliance and the mains, with a minimum opening between the contacts of 3 mm in

compliance with current safety codes (the earthing wire must not be interrupted by the switch). The power supply cord must be positioned so that it does not reach a temperature in excess of 50~C above room temperature at any point.

Before actual connection make sure that:

- The fuse and electrical system can withstand the load required by the appliance.
- That the electrical supply system is equipped with an efficient earth hook-up according to the norms and regulations prescribed by law.
- That the plug or switch are easily accessible.

the wires in the mains lead are colored in accordance with the following code:

Green & Yellow	- Earth
Blue	- Neutral
Brown	- Live

As the colors of the wires in the mains lead may not correspond with the colored markings identifying the terminals in your plug, proceed as follows: Connect the Green & Yellow wire to terminal marked "E" or colored Green or Green & Yellow.

Connect the Brown wire to the terminal marked "L" or colored Red.

Connect the Blue wire to the terminal marked "N" or colored Black.

## PART 4: HOW TO USE

### How to Use The Burner

To use the burner properly, compare the burner diameter with cooking equipment diameter. Cooking equipment diameter must be proportional to the power of burner so we can save the gas usage and fasten the cooking process.

Burner	Recommended Pot Diameter (cm)
Small	12-14
Medium	14-20
Large	18-26
Double Ring	18-28
Triple Ring	18-28

#### NOTE

Cooking equipment with a wide bottom surface will further accelerate the cooking process rather than a smaller surface.

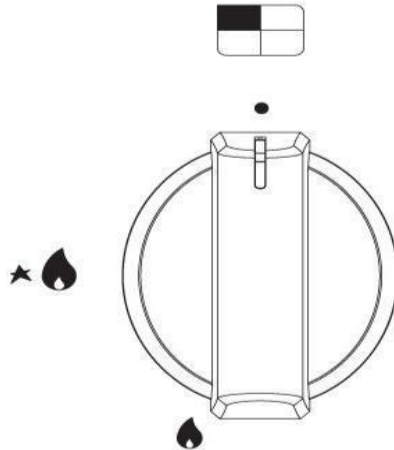
Diameter of cooking equipment does not exceed the maximum recommended size based on the above table. If the diameter exceeds the size of the cooking equipment that has been recommended, then the hot stove/burner cannot circulate properly, this can cause the glass top plate broken. Maximum load of cooking equipment and food ingredients are 10 kg.

## Gas Burners

### Control Knob

The symbols on the control knobs mean the following:

- No gas flow / OFF
- 🔥 Maximum gas flow
- 🔥 Minimum gas flow
- ★ Automatic Ignition



### Lighting the Burner

To acquire the flame easily, light the burner before placing the cooking utensil on the pan support.

### Model With Electric Ignition Switch United With The Knob

This model is sign with symbol ★ beside of symbol 🔥 (maximum gas stream). To turn on the burner, push the knob and then turn to counter clockwise until the maximum fire symbol. By pressing the knob, automatically its turn on the ignition.

### Model With Safety Valve

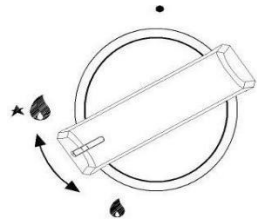
Some of built-in gas-cooker models are included with safety valve that functioned to automatically cut off the gas flow if the burner doesn't turn on. To turn on the burner, turn the knob to the maximum gas, then push for 4-5 second. Released the knob if the fire has turned on and adjusts the fire by turning the knob to the desired position

## Model Without Electric Ignition

To light the burner without automatic ignition plug, or light the burner at the condition does n't have electric power, turn on the fire using matches and approach the fire to the upper side of burner than push the knob and turn counter clockwise until the maximum fire symbol condition.

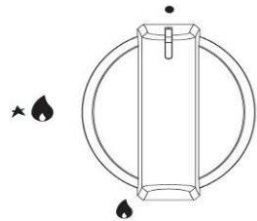
To Decrease / Increase The Fire On Turned On Burner:

Turn the knob to the maximum fire symbols or the minimum fire symbols



To Turn Off The Fire On Burner:

Turn the knob to "OFF" symbol.



### **NOTE**

Checked whether the flame is smooth and blue. If the color is red/yellow and generates a thundering sound from the burner, turn off the flame and repeat this until the flame is smooth and blue color.

## **PART 5: MAINTENANCE**

MODENA gas cooker are designed specifically for long-term use of time so it does Not require complex treatment. However, there are some things that are encouraged to care for your gas cooker quality.

### **Enameled Part**

Clean enameled layer with sponge and warm soap water. Do Not use the abrasive detergent. Dry after washing process.

### **Stainless Steel Part**

Clean stainless steel part with a wet towel or special detergent for stainless material. After that, dry it with soft towel.

### **Grid**

Part of enameled grid can be wash or put into the dishwasher

### **Burner**

Burner can be removed and cleaned using soapy water. After cleaning, dry the burner completely and reinstall it with the right position.

### **Ignition Plug And Gas Safety Device**

Clean the ignition plug and gas safety device after cooking, especially if there are drops or spills from the pan during cooking

## PART 6: TROUBLESHOOTING

Does Not ignite	<ul style="list-style-type: none"> <li>• Check the the electrical connection. Is the electrical connection installed correctly?</li> <li>• Ensure that fuse and electrical system can withstand the load required by the appliance.</li> <li>• Ensure knob has been pressed and rotated toward the star symbol.</li> </ul>
Gas Leakage	<ul style="list-style-type: none"> <li>• Ensure all knobs are in the OFF position</li> <li>• Check whether the gas hose and regulator have been installed properly</li> <li>• Perform a gas leak test at the gas hose, regulators, and cylinders, especially on the connectors</li> <li>• If you still able to smell the gas, disconnect the regulator from the cylinder immediately</li> <li>• On any occurrence of events above, do not light a fire.</li> </ul>
Fire is not normal (Red/ small / unstable)	<ul style="list-style-type: none"> <li>• Make sure that the burner is already on the right position</li> <li>• Check if the gas in sufficiently available in the gas tube.</li> <li>• Check if the gas supply is not dirty.</li> <li>• Check if the knob is already in the desired position.</li> <li>• Check whether the gas stove is in a good circulated room.</li> <li>• Make sure the burner is not covered by any spilled food.</li> <li>• Clean the burner including the fire pits</li> <li>• Check whether the nozzles are clean.</li> </ul>



## **PART 7: PRECAUTION**

- Always lower the heat or turn off the fire before lifting pan from the burner.
- During cooking process, fat or oil must be carefully treated because this material can be burn if its reach certain temperature.
- When you smell gas, immediately release the regulator from the gas tank, do not light a fire and immediately contact MODENA Service Center.
- Frequently check the gas hose, to make sure that gas hose is far from hot surface, and Not in bent position. Make sure the outer surface of hose isn't cracked so that can be a leakage.
- Always remember that territory around the gas stove can be hot for the long time (around 30 minutes) after you turn off the gas stove.
- Do the routine service on your built-in oven every 3 (three) month, because if the is something wrong on your Built-in oven, you can immediately detect and repair.

## PART 8: SPECIFICATION

TYPE	BH 3958 SAM
Numbers of burner	5 Gas Burners
Burners composition	1 Triple Ring Burner+ 1 Large Burner+ 2 Medium Burner+ 1 Small Burner
Gas safety device	Yes
Electronic ignition	Cord Connection
Heat input (kw)	10.48 kW
Work pressure (mmH2O)	296
Material	Stainless Steel
Pan supporter	Cast Iron
Wok adapter	Yes
Product dimension (LxWxH) mm	860 x 500 x 90
Cut-out dimension (L x W) mm	827 x 475
Weight (kg)	13.3