# Domestic Gas Hob Operating/Installation Manual

# **灯Rasonic** 樂信牌





MODEL NUMBER	RG-H261(LP) RG-H361(LP) RG-H261(TG) RG-H361(TG)
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Please read this manual carefully before using this appliance

Dear customer,

# **A**Caution

- Thank you for selecting this Rasonic product.
- The safety precautions and recommendations provided in the manual are for your own safety. Please keep this booklet for future reference relating to the operation and maintenance of the gas hobs.
- Use cooker for only cooking. If the cooker is used for other purposes like drying clothes, or baking biscuit.
  - it may overheat and cause abnormal operation. Then, a fire or gas leak may happen.
- The user will be held responsible for any damages and faults due to incorrect installation or misuse of the appliance during the warranty period.
- To ensure the correct and safe use of this appliance, please read the instructions carefully and follow the instruction guide. Installation must comply with local laws and guideline.(eg. Hong Kong: Gas safety Ordinance)
- According to the Gas Safety Ordinance of Hong Kong , any gas installation works including the installation of appliances and connection tubing, must be undertaken by registered gas installers who are registered for that appropriate classes and be employed by registered gas contractors.

"Town Gas model appliances do not need to be installed with an external gas governor"

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# ► 1. Important safety precautions and recommendations / Caution

- a. Unpack the gas hob from the carton box and inspect for external damage. In case of doubt, do not install / operate the gas hob and contact your supplier for professional advice.
- b. DO NOT dismantle, repair or modify the cooker. Unauthorised dismantling, repair or modification of the cooker may cause abnormal combustion and even fire. Please contact your dealer in case of any abnormality.

Any unauthorized repair or dismantling this product will instantly void the warranty of this unit.

- c. The cooker should be installed in well-ventilated rooms. Installation must strictly follow operational instruction manual. It may cause fire or the cooker may break down if installed by unqualified contractor.
- d. When cooking is complete, turn the control knob back to the off position and make sure the cooker is switched off. Turn off the gas valve before leaving or going to sleep. If it is not turned off, gas leak or fire may happen.
- e. DO NOT allow children to operate the cooker alone. This may cause accidents such as burns, fire and explosion.
- f. During and after using the hob cooker, do not touch the cooker other than the operating knob. High heat from the top panel, trivets and its surrounding may cause burn.

Knob may be heated after cooking for long hours. In that case, please do not touch the knobs with bare hands. Please use heat protective apparels such as cooking gloves.

- g. DO NOT go to bed or outside while the hob cooker is still on. It may cause carbon monoxide poisoning due to lack of air or fire due to overheating.
- h. Never try to extinguish a cooker fire with water.
- i. If the gas hob is used for a prolonged period, it may be necessary to provide more ventilation by opening more windows.
- j. In the event of the burner flame being accidentally extinguished, turn off the burner control knob and do not attempt to re-ignite the burner for at least one minute.
- k. Gas cookers will heat up during usage. Be careful not to touch the heating unit. Metal objects such as knives, forks, spoons and lids should not be placed on the table as they may get hot.
- I. The cabinet for installing the gas cooking stove should have an opening size that meets the ventilation requirements and communicates with the atmosphere, otherwise it will cause the accumulation of gas leakage and cause explosion.
- m. Do not close the air intake. If they are closed, the cooker may be overheated and cause fire or carbon monoxide intoxication.
- n. Do not use inflammables near the cooker or place them around the cooker. This may cause fire to happen.
- o. In the event of abnormal condition (abnormal combustion, sound or fire), make sure to stop the operation and close the main valve. If the cooker is used in such conditions, a fire or trouble can happen.
- p. Do not carry the cooker around during operation. A fire or explosion may occur. You will get burnt.
- q. In case of gas leaks, close the gas main valve and ventilate the room immediately by opening windows. Then, contact your gas company. Failure to do so may result in fire or explosion. Do not turn on/off the electrical switches or igniting fire when gas leak is taking place.

# **Satety Instructions**

Please comply with it

Do not diversify the gas supply line.

This may cause gas leakage intoxication or an explosion.

 A gas hose should be replaced every 3 years or before
 it gets old. If a gas hose gets old,

b it will become loose and cracks. This may cause gas leakage.

Do not use the cylinder where it is lied of down or/and exert heat to the cylinder. It is possible that the residual liquid gas may enter into the appliance and cause damage.

- Do not install the appliance inside a vehicle or on the boat. It may cause fire and unecessary faults to the appliance while under serious vibration.
- Use cooker for only cooking.



If the cooker is used for other purposes like drying clothes, it may overheat and cause abnormal operation. Then, a fire, burnt or gas leak may happen.

Do not touch the part other than operational parts (ignition knob, flame control)during operation.



A top plate, trivets and exhaust port and their vicinity become extremely hot and there may be a tendency of getting your self burnt.

Please do not use aluminium mat. Use of aluminium mat may cause combustion problem.

Please avoid serious boiling of water or liquid.
It may cause combustion problem.

- Fit the rubber hose tightly over the end of gas supply line and secure it with a hose clip.
- If the rubber hose is not tightly secured, gas intoxication or an explosion may happen.
- Make sure that a gas hose is not in contact with any parts of the cooker.



Bending, twisting or stretching of a gas hose may cause gas leak. Then, it may cause an explosion or a fire.

Control the flame so that it may not come out of the base of the pan.



The grips of the pan may be overheated by the overflowing flame .A fire may happen or you may easily get burnt.

- Do not approach your face to the burner when igniting the cooker.
  - S There may be the case that the user may get burnt or a fire may happen.
    - Please regularly check the flame or complete combustion. If abnormal noise



The burner will be turned off automatically when the flame failure sensors are activated.

- S If the flame failure sensors are activated during operation, press the ignition button immediately.
- Do not use accessories other than specified or an oversized pan.

Metal plate Aluminlum drip tray Wire net





If oversized cooking utensils are used, carbon monoxide can happen due to abnormal combustion of the cooker.

# ► 2. Models and parts of gas Hob



- 1: Outer ring cap
- 2: Principal burner cup
- 4: Thermocouple
- 7: Auxiliary burner cup
- 5: Venturi

- 3: Ignition electrode
- 6: Auxiliary burner ring

# ► 3. Product technical parameters

Product Model	RG-H261(LP)	RG-H261(TG)	RG-H361(LP)	RG-H361(TG)
Type Of Gas	HK LPG	HK TG	HK LPG	HK TG
Rated Pressure (Pa)	2900	1500	2900	1500
Rated Power (kW)	L 4.5 R 4.5		L4.5 M1.0 R 4.5	
Products Size (mm)	780×460×150		860×480×150	
Built-in Size (mm)	W(650-730) × D(350-410) × R20		W(700-804) × D(400-430) × R20	

# 4. The packing list

Please check whether the following products and accessories are complete one by one after opening the box, if there is any missing or danaged:

- Belong to the company or agent responsibility, please contact the agent to deal with;
- If it is the user's own responsibility, please contact the company's local after-sales service center nearby.

Serial	Product Name	Unit	Note
1	Dry battery (D size)	1	
2	Installation manual	2	
3	Warranty card	1	
4	Pan support	2	
5	Auxiliary support	1	RG-H361 Only
6	Hole Sample board	1	
7	Clip	1	LPG Only

# 5. Installations instructions

# 5.1) <u>IMPORTANT</u> <u>Caution</u>

- ATTENTION! According to the Gas Safety Ordinance of Hong Kong, any gas installation works including the installation of appliances and connection tubing, must be undertaken by registered gas installers who are registered for that appropriate classes and be employed by registered gas contractors.
- The cooker must be installed in a heat-resistant environment, Do not install the gas cooker on non-heatproof material like a carpet or a table cloth. This may cause a fire to occur.
- The walls of the units must not be higher than worktop and must be capable of resisting temperatures of 75C° above.
- Do not install the appliance near flammable materials (e.g. curtain).
- Neither the manufacturers nor the distributor can be held and responsible for incorrect installation. Incorrect installation may result in personal injury or damage.
- When installing the cooker, maintain minimum 150mm or above distance from walls and ceiling. Otherwise, the walls may be overheated and can cause fire. If the space between the cooker and the flammable surrounding cannot be kept as specified, make sure to install a heat proof panel.

# 5.2) TECHNICAL INFORMATION

- The appliance is designed to be embedded into kitchen fixtures measuring 600 mm in depth. And the parts next to the gas cooking stove must be made of non-flammable materials. The overlay or the glue that holds it must be heat resistant.
- This appliance cannot be installed on a refrigerator, washing machine, dishwasher or similar device.
- The oven must have a cooling fan. If the cooker is installed on top of the oven. Check the oven installation manual for dimensions.
- In order to install the hob into the kitchen cabinet, a hole must be made. At this point, the following points should be noted:

i.There must be a distance of at least 700 mm between the hob and any wall cupboard Regarding the minimum distance/height of the range hood, please refer to range hood installation manual (Fig.3、Fig.4).

ii.Within the unit, between the bottom of the gas hob and the upper surface of any other appliance or internal shelf, there must



Fig.3

be a clearance of at least 10-15 cm (Fig.6). Also, heat proof panel is required.

iii. Do not place flammable objects such as paper, oil, etc. on the bottom of the cooking stove.

# Warning

• Please strictly follow : Use only the type of gas specified on the name plate. If the type of gas used is incorrect, this will lead to abnormal combustion, carbon monoxide poisoning, burn, fire etc. If the gas stated is incorrect, please contact our dealer.

# 5.3) CUT-OUT DIMENSION & REPLACEMENT SIZE

Please be ensure to use the correct dimensions as shown below for installation.

Model	Cut Out Dimension(mm)	Replacement size(mm)	Height(mm)
RG-H261(LP)		M(GE0 720)×D(250 410) × D20	150
RG-H261(TG)	W650×D350	W(650-730)×D(350-410) × R20	150
RG-H361(LP)	W/Z00×D400		150
RG-H361(TG)	W700×D400	W(700-804)×D(400-430) × R20	150



# Fixed hob position

- Adjust M5 Screw Bolts (After tightening the screws, make sure the gas hob is properly aligned.)
- Before placing a gas hob into the cutout, adjust the screw bolts as shown below to match the size. After confirming the position of the hob, use a wrench to extend and tighten all four screw bolts to fix the hob on the cabinet surface



# 5.4) INSTALLATION OF GAS HOB IN KITCHEN CABINET WITH DOOR

The cabinet has to be made in accordance to specific requirements to ensure proper operation of the gas burners when the flame is turned down to minimum, pressure change while opening and closing the cabinet doors. The cabinet should have openings to facilitate ventilation (see Fig.5 & 6).



# 5.5) INSTALLATION OF BUILT-IN OVEN UNDER THE GAS HOB

If there is a built-in oven set to be installed under gas hobs, it is required that a horizontal partition with high temperature resistant material is built in between the gas hob and built-in oven. The distance between the surface of this partition to the undersurface of the gas hob must be at least 10-15cm to allow air circulation and protect the rubber gas tubing from the heat of the built-in oven (see Fig.7)



# 5.6) VENTILATION REQUIREMENT

The equipment must be installed in compliance with the relevant legislation regarding ventilation and exhaust.

Intensive and prolonged usage may need additional ventilation, for example, opening of a window or to have a more efficient ventilation.

Ensure proper ventilation during operation. Poor ventilation will cause carbon monoxide poisoning due to incomplete burning.

# 5.7) CHOOSING SUITABLE SURROUNDINGS

- The room where the gas appliance is to be installed must have a natural flow of air so that the gas can burn. The flow of air must come directly from one or more openings made in the out-side walls with a free area of at least 100cm<sup>2</sup>. Otherwise, if there is gas leakage, insufficient ventilation could lead to an explosion.
- The openings should be near the floor and preferably on the side opposite the exhaust for combustion products and must be so made that they cannot be blocked from either the outside or the inside.
- When these openings cannot be made, the necessary air can come from an adjacent room which is ventilated as required, as long as it is not a bedroom or a dangerous area. In this case the kitchen door must allow the passage of the air.

# 5.8) Inlet gas connection

# A Caution

Important hint:

- The cooking stove should be installed by a registered gas installer, do not install it by yourself, otherwise the company will not be responsible for any consequences.
- The appliance is fitted with specified gas type as shown in the specification nameplate and cannot be used or converted to any other type of gas.

# **INSTALLING THE COOKER**

# Gas Connection to the appliance

Appliance installation work must be carried out by professional contractor accepted by local government, e.g. Hong Kong: Registered Gas Contractor (RGC), and approved and accessories must be used.

# Hong Kong L.P. Gas Connection:

Use appropriate piping and accessories for connection. In Hong Kong, The following connection methods shall be used.

#### a. Stainless steel braided flexible tubing connection

Use approved gas tubing bearing EMSD approval marking(such as: 機電工程署批准 EMSD APPROVALGTXXXX) for connection to appliances, or other appropriate methods accepted by EMSD.



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#### ■ GAS CONNECTION JOINT INSTALLATION GUIDE FOR STAINLESS STEEL FLEXIBLE TUBING



After installation, turn on the gas supply valve and use liquid soap( **NEVER** use torch or lighter) to check gas leakage. Examine all the **Check Points** as stated.

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#### **TESTING OPERATION**

- After the gas pipe connection has been completed, the gas leak test MUST BE performed after the installation is considered completed.
- After connecting to the mains, check that all the couplings are correctly sealed, using soap solution.
- NEVER use a naked flame. If bubbles appear, please close the gas valve immediately and re-adjust the gas connection before re-test the appliance.
- After completing the test, you can turn on the gas and ignite each burner. Check if the flame is blue without any yellow tipping. If there is abnormal flame, turn off the flame and check that the burner cap is properly positioned and the correct gas type is used.

# 6. Using Instructions

#### 6.1) Installing the battery

This gas cooking stove is powered by a 1.5 volt battery for the automatic ignition system and requires 1 D-type battery. After the gas pipe is connected, as shown in Figure 8, correctly install a D-type battery before starting the ignition operation. If the auto-ignition does not work, check the battery compartment under the cooker to make sure the batteries are in the correct position: Check that the positive and negative terminals are placed correctly(the end with the spring inside the battery compartment is negative).



# Important notes:

- Remove the battery if the cooker is not going to be used for a long time.
- If the battery weak or leaks, replace it immediately.
- Avoid touching the leaked liquid and make sure it does not come into contact with clothes or other items.
- Clean the battery compartment carefully before installing the new one.
- Note: The battery is a potential source of danger for children. Keep them away.
- Dispose the flat batteries properly.

#### 6.2) Ignition operation

First check whether the switch knob is in the OFF position as shown by "OFF", then turn on the gas switch and press the stove switch knob, rotate 90° counterclockwise (see figure 9) to make sure the flame is ignited. If the flame goes out after letting go, please return the switch knob to the closed position as shown in "OFF" and repeat the above action.

### 6.3) Fire regulation

By adjusting the control knob to the corresponding position below, you can control the flow of gas into the burner and adjust the power of the flame. (See table below)



The size of flame depends on the position of the related burner control knob(Fig.9).



The burner should be set at large flame during the initial phase of the cooking to allow quick boiling of the cooking contents. After boiling then turn the control knob to small flame for slow warming of food or maintaining boiling conditions. Other flame adjustment can be achieved by positioning the indicator between the large flame and small flame. Never adjust the flame size between the large flame and off position.

#### 6.4) Igniting the burners

The appliance is equipped with automatic ignition system and flame failure safety device. To ignite the burner, carried out the following steps:

- a. Press and turn the corresponding control knob anti-clockwise to the large flame position. The gas burner will be ignited.
- b. Friendly reminder: This type of knob has child lock function, the ignition must be turned counterclockwise after pressing the knob.
- c. In this position, press and hold the control knob for 2-5 seconds to allow the flame to heat the thermocouple.
- d. By this time, release the knob and the flame shall be remained lighted up.
- e. Turn the control knob to achieve the flame as desired.
- f. If the flame can't be lighted, turn the control knob clockwise to the off position. Then repeat step a to step c.
- g. After finishing cooking, turn the control knob clockwise to the off position.

### 6.5) Selection of burners and diameters of pan

On the control panel, near each knob, the corresponding control burner is marked. Select the burner in according to the diameter of the pan used and the heat input. The recommended burners for the flat bottom pan diameters are as follow:

Type of burners	Pan diameter (cm)
Auxiliary burner	8 to 14
Main burner	20 to 26

It is important that the diameter of the pan be suitable to the heat input of the burner. During usage, adjustment of the control knob would be required to ensure that the flame do not extend out from beneath the pan (see figure.10). Because the outside of the flame is much hotter than the center, the tip of the flame should be under the bottom of the pot. The flame extending to the outside of the pot will heat the air in the room and damage the pot handle, increasing the risk of injury.



Fig.10

To use a wok, you need to place the wok directly in the center of the holder. It is recommended that the top opening of the wok be no more than 36cm in diameter. Maximum load weight for this gas hob is 10kg.

### 6.6) Flame failure safety device

This gas hob is equipped with flame failure safety device. If the flame is accidently extinguished, the supply of gas to that burner will be shut off. Before re-igniting the burner, turn off the burner control knob and do not attempt to re-ignite the burner for at least one minute.

# 7. Cleaning and maintenance

Special care should be taken around the underneath of the appliance as this area is not designed or intended to be touched and may contain sharp or rough edges, that may cause injury. For safety, always wear a pair of rubber gloves while cleaning.

Cleaning and maintenance should be carried out after the appliance has turned cold especially when cleaning burner and the cast iron support. Avoid leaving alkaline or acid substances (lemon juice, vinegar etc.) on the surfaces. Avoid using acid or chlorine-based cleaning products.

Warning: Before cleaning the gas cooking stove, be sure to close the indoor gas valve and make sure the gas cooking stove has cooled down. During the cleaning process, please do not disassemble the safety device and airtight parts of the gas cooking stove.

# Caution:

To extend the life of the cooktop, it is absolutely indispensable that the appliance be cleaned carefully and thoroughly on a frequent basis, keeping in mind the following:

### CAST IRON PARTS

All of the cast iron parts must be washed only with a sponge and soapy water or with non-abrasive products.

# STAINLESS STEEL SURFACES

Stainless steel can be stained if it remains in contact with highly calcareous water or aggressive detergent (containing phosphorous) for an extended period of time. Stainless steel parts must be rinsed with water and dried with a soft and clean cloth, it is also recommended to clean up any spills as soon as possible.

# PAINTED PARTS AND SILKSCREEN PRINTED SURFACES

Clean using an appropriate product. Always dry thoroughly. These parts must be cleaned very carefully to avoid scratching and abrasion.

### BURNERS AND PAN SUPPORT

These parts can be removed and cleaned with appropriate products.

# • TEMPERED GLASS SURFACE

The faceplate of this gas hob is made of tempered glass which is safer than normal glass for this application. However, the following safety precautions for using gas hob with glass top panel should also be noted in order to prevent the glass top panel from breaking:

1. Clean the burner assembly frequently to maintain a clear gas passage on the flame distributor. Clean and tidy up the flame distributor after spillage of food and liquid once the burner assembly cooled down.

2. Turn off the gas appliance immediately if abnormal noise propagates from the gas appliance and contact gas supply company or gas hob importer for inspection.

- 3. Do not use oversized utensils for cooking.
- 4. Do not impact the glass surface with hard objects or place heavy objects on the glass surface.

# **Cleaning the Wok Burner**

The burner crown must always be kept clean. When cleaning the burners, remove the burner caps and use a cotton bud, toothbrush or some other item to clean out any incrustations or dirt from area marked as "H" in Fig.11.

This procedure is necessary to ensure the burner functions correctly. Clean the burner caps

using needle or toothbrush to remove the dirt and carbon blocking the burner holes. (Fig.12)



After cleaning the burners and the caps must be well dried and put back correctly. Check that the burner elements are positioned correctly (Fig.13)Failure to do so can cause serious problem. As indicated by the arrow, the positioning boss (A) of the burner assembly must be placed on the corresponding groove (B) of the burner head, so that the ignition needle electrode (C) is facing the ignition end (D) of the burner .It will not rotate if placed correctly.



Check that the ignition electrode "C" is kept clean to ensure that the ignition is normal. Check that the probe or thermocouple "E" is clean to ensure that the flameout protection is operating properly. The ignition electrodes and thermocouple must be cleaned very carefully.

# *Note: regular use could cause discoloring around the burners due to high flame temperature.*

### **GENERAL ADVICE**

- When not in use, it is recommended to close the gas valve and close the main gas valve.
- Regular maintenance by a Registered Gas Installer is required to ensure proper operation of the cooking stove.

We recommend the gas hob maintenance to be carried out at least once every 18 months.

# ▶ 8. Identify and deal with common faults

Fault phenomenon		Fault reason	Processing method	
	No spark or weak spark at ignition electrode	The battery is loose or the battery is installed backwards or the battery is dead	Install or replace the battery properly	
		Burner assembly not installed correctly	Install the burner assembly correctly	
	Ignited flame but when let go flame goes out	Foreign matter in ignition electrode	Wipe the ignition electrode with a soft cloth	
Unable to ignition		The knob is not pressed properly	Press the knob down to the end and then turn it 90 degrees to ignite. Keep the pressure steady for 3-5 seconds.	
		The flame did not burn the thermocouple	Please call professional maintenance personnel to repair	
	The ignition electrode sparks but does not ignite or flame	Forget to turn on the gas main valve	First turn off the stove knob switch, and then open the gas main valve to properly ignite	
		The connected hose is blocked	Dredge hoses	
		Burner assembly fire hole blocked	Clean up the stains and sundries at the fire hole	
The burning noise is particularly loud		The burner component is not installed correctly	Reinstall burner components correctly	
The flame was short and feeble		The cylinder is out of gas or the pressure reducing valve is too small	Replace cylinder gas and adjust pressure regulator	
Inconsistent length of flame and yellow flame		Burner assembly fire hole blocked	Seek professional maintenance personnel to clean up the fire hole	
Red flame glows when cooking		The humidity in the air is high, or seasoning are used in cooking, such as soy sauce	Don't worry. This is normal	
The kitchen smells of gas		Gas hose, hose connection broken	Please professional maintenance personnel to repair, replacement	
Opening or closing cabinet doors causes hob to flame out		Cabinet doors open or close too fast, resulting in a sudden change in air pressure	Open or close cabinet door gently	

If any problem persists, contact the after-sales service center. When contacting the after-sales service center, please provide the specific model. For telephone service within the warranty period, please be sure to show proof of purchase.

# 9. Customer service

If the gas cooking stove is abnormal, please stop using it and contact the local after-sales service center of the company.

# Warning:

According to the Hong Kong Gas Safety Ordinance, only registered gas installers are allowed to perform repairs on cooking stoves.

Other personnel shall not repair the gas stove without authorization, so as to avoid serious consequences

#### • 10. Inform user of environmental impact statement

"Protect the environment, benefit mankind, prevent pollution, continue to improve" is the purpose and direction of the company's environmental management. We establish, implement and maintain environmental management system according to GB/240001 ID: ISO14000 standard. The environmental impact caused by the use and completion of the service life of our products is hereby warned to you as follows:

Carton and waste plastic bags are recyclable wastes, and foam is not recyclable wastes.

After unpacking, they should be thrown into the designated sorting trash can.

During the use of gas products, CO, CO2, NO2 and other exhaust gases will be discharged.

Indoor ventilation should be maintained. If the ventilation environment is poor,

the concentration of CO, CO2, NO2 and other exhaust gases will increase sharply,

which will affect health, and even cause hypoxia poisoning and personal casualties.

Waste batteries are recyclable and dangerous wastes, which will cause environmental pollution and should be thrown into the designated recyclable waste bin.

Any product has a service life, please according to the national provisions of the service life of scrap, whether due to scrap or replacement scrap, should be sent to the local waste collection station for unified treatment.

### Special Avowal

- 1) If information above has been checked; our company reserves the hermeneutic power to any print errors or misunderstanding on the content.
- 2) In case there is any inconsistency or conflict between the English versions and Chines versions of the terms, the Chinese versions shall prevail.
- 3) If there is an update to the manual version, the relevant information will be synchronized on the official website. Please refer to the latest version on the website for accuracy.

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"Town Gas model appliances do not need to be installed with an external gas governor"