



**Good Choice
Good Life**

**User Guide for
Glass Built in Cookers**



www.lapiramidehome.com





LA PIRAMIDE

Kitchenware

Dear Consumer	2
Features	3
Parts of the Gas cooker	4
General Safety	8
Fire Safety	10
Gas Safety	11
Electrical and Earth Safety	12
Installation Safety	13
Location Safety	14
Gas cooker Safety	15
Location Requirements	18
Ventilation Requirements	19
Installation Steps	20
Installation Requirements	21
Gas cooker Connection Requirements to Gas Circuit	23
Specifications Table	24
Gas cooker Using Conversion	25
Turn on the Burners	26
Optimal Use of Burners	27
Adjusting the Minimum Flame of Burners	28
Care & Cleaning	29
Optimal Gas Consumption	33
Using Gas cooker Burners	34
Troubleshooting	35



Please read the manual carefully before installing and using the product. If the appliance is not installed by the company's servicemen, the product purchased will not be subject to warranty.

Dear Consumer:
Welcome to the great family of LA PIRAMIDE.

LA PIRAMIDE gas cooker has created special expectations in home appliances due to using the comments of consumers and experts and considering all the important points in product design. Therefore, we procure most of this gas cooker's parts from the most reputable European manufacturers for their excellent quality of the parts and greater reliability.

This product is approved by the European Union.

We declare that our products meet the applicable national and international standards, the technical regulations, as well as safety and environmental systems. Hence, satisfying you, dear consumers, as the main goal of this industrial complex, will be achieved when you study this handbook carefully and observe the safety points and criteria listed in this manual. We welcome your valuable comments and suggestions, dear customers, via email, letter or other means of communication.

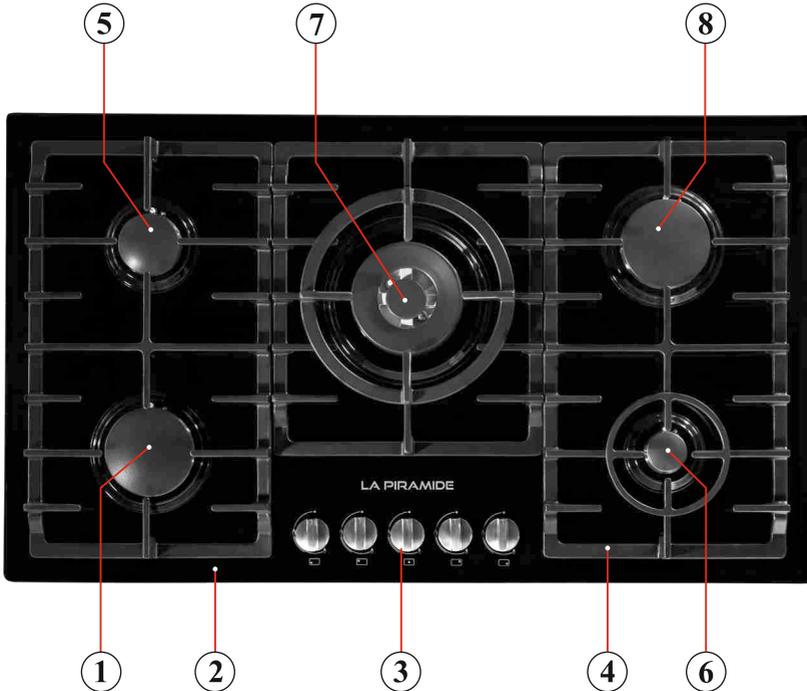
Unit 2103 Uhora Tower Al Abraj St. Business Bay Dubai UAE

Tel: +971 4 566 4202

info@lapiramidehome.com

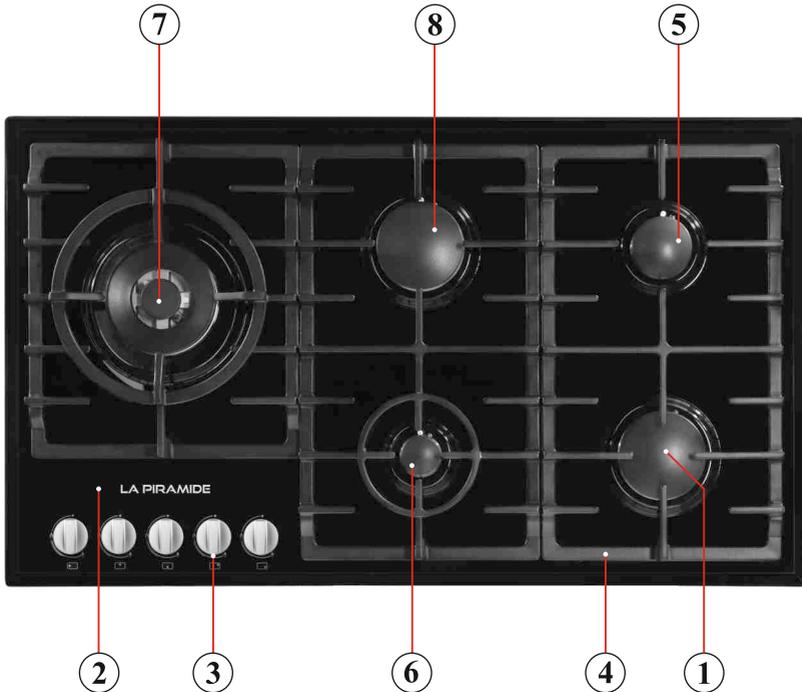
Thank you for your good choice.

- Burners and sealing elements are positioned in such a way that the glass panel is not affected by mechanical and thermal stresses, and in the event of possible glass breakage, there is no leakage from the joints or gas connections.
- Burners have high efficiency due to centralizing heat in the center of the container.
- In this gas cooker, by using ultra-fast thermocouples, you no longer need to hold the knob for a long time to light the flame.
- Glass panel is a processed glass that is hardened by heat treatment and has good thermal and mechanical strength. Flames and combustion products not only do not come into contact with the glass panel, but also, during cooking, the glass temperature is lower than the usual temperature recommended by the glass panel manufacturers.
- The special design of the product and the flexibility of the chassis connection clamps to the cabinet make it possible to use it in most cabinet designs and kitchen decorations. It is possible to connect the clamps on all four sides of the gas cooker for complete sealing with the cabinet.
- Due to the special design of the product, the gas cooker chassis has a high stability and also keeps the internal parts of the gas cooker cool and prevents them from any damages.
- Sensitive parts of this gas cooker are using the most recent technology of reputable European manufacturers.



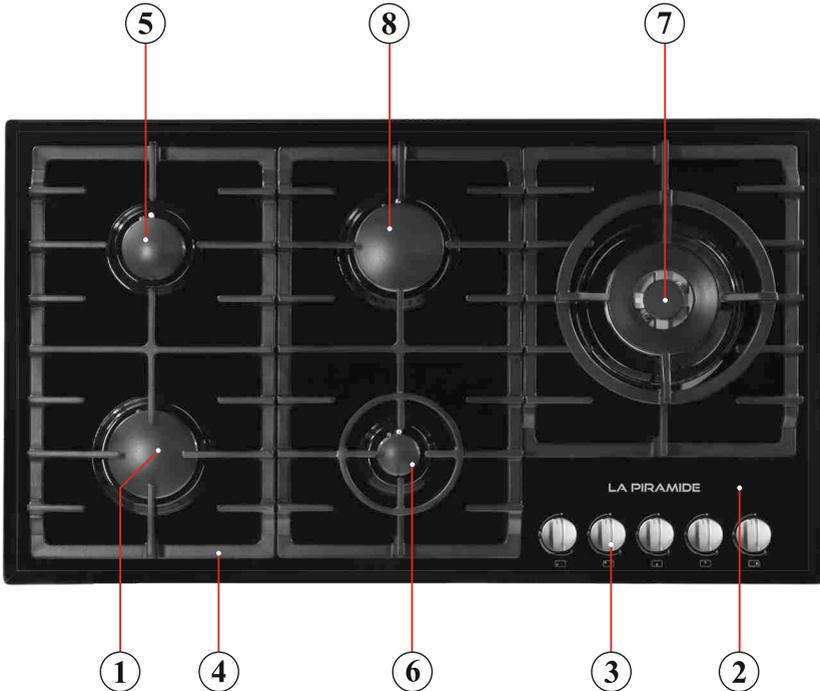
LA PIRAMIDE Gas cooker
Model : GBC 301
Built-in Glass Gas cooker (5 Burners)

- | | |
|-----------------------|-------------------|
| 1- Large burner | 2- Glass Panel |
| 3- Knob | 4- Cast iron grid |
| 5- Medium burner | 6- Small burner |
| 7- Double ring burner | 8- Large burner |



LA PIRAMIDE Gas cooker
Model : GBC 302
Built-in Glass Gas cooker (5 Burners)

- | | |
|-----------------------|-------------------|
| 1- Large burner | 2- Glass Panel |
| 3- Knob | 4- Cast iron grid |
| 5- Medium burner | 6- Small burner |
| 7- Double ring burner | 8- Large burner |

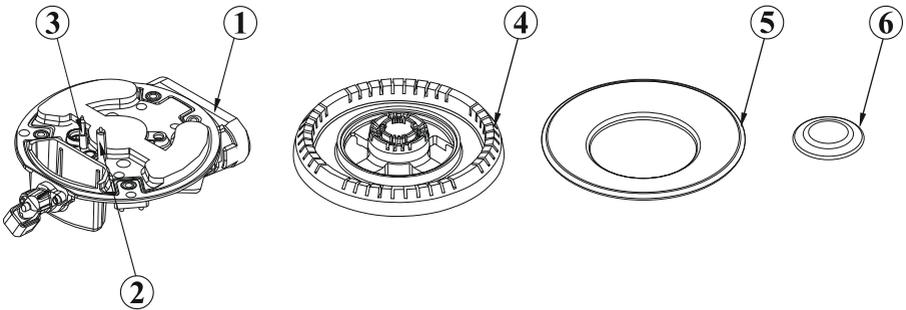
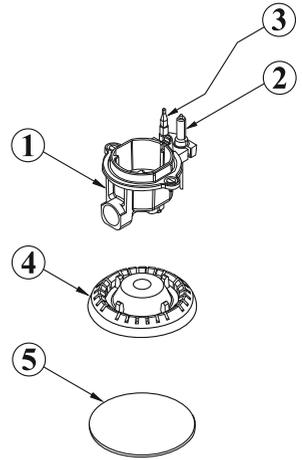


LA PIRAMIDE Gas cooker
Model : GBC 303
Built-in Glass Gas cooker (5 Burners)

- | | |
|-----------------------|-------------------|
| 1- Large burner | 2- Glass Panel |
| 3- Knob | 4- Cast iron grid |
| 5- Medium burner | 6- Small burner |
| 7- Double ring burner | 8- Large burner |

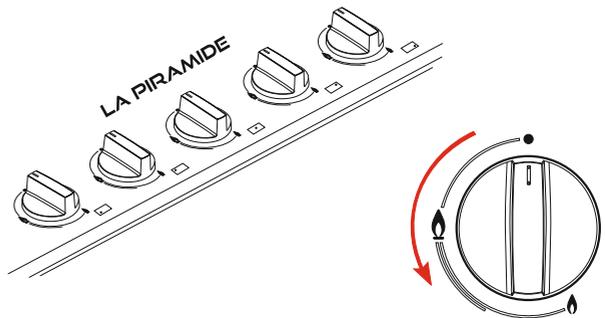
Parts of Small and Large Burners

- 1- Burner cup
- 2- Ignitor (ceramic ignitor)
- 3- Thermocouple
- 4- Flame spreader
- 5- Enamel cap
- 6- Enamel cap of small Double ring



Knobs' Symbols

- Off position
- 🔥 High position
- 🔥 Low position



Here are certain precautions that must be observed to ensure the safety of the consumer and to prevent possible damages to property. Then, please read this user guide before turning on your appliance.

 **Warning:** Dangerous and insecure actions that cause severe injuries or casualties.

 **Caution:** Dangerous and unsafe actions that cause electric shock, injury and damage.

 **Instructions:** The instructions and useful tips of these symptoms have been prepared in order to prevent injuries and damages, so follow them completely and strictly.

General Safety:

-  **Warning:** To reduce the risk of fire, electric shock, injury and casualties, please strictly observes the following precautions:
- Never touch the cooking surface and accessible parts of the gas cooker during or immediately after cooking
 - Check that the main gas valve is open or closed, to ensure that the main gas valve is open or closed, you can easily check the direction of the valve handle. If the valve handle is in the direction of the pipe, the valve is open, and if it is perpendicular to the pipe, the valve is closed.
 - According to the installation instructions, ensure that the gas cooker is connected to the cabinet by clamps.
 - Strictly avoid children playing, standing or sitting on the gas cooker.

- Do not place children's favorite objects near the gas cooker.
- Take care of your children in the kitchen while cooking.
- Remove all packaging components completely before using the appliance to prevent possible fire. When the gas cooker is unpacked, collect and remove them properly and keep out of reach of children.
- If the gas cooker does not function properly or a part of it is damaged during transportation, never use this gas cooker and notify the after-sales service immediately.
- Never use the gas cooker as a heating device, because toxic carbon monoxide gas may be released into the environment due to lack of proper ventilation.
- Never use the gas cooker directly to heat canned food containers.
- Unplug the gas cooker before repair and maintenance.
- To prevent fire or explosion, make sure the pan under the cooking surface and inside the cabinet is empty.
For example: napkins, paper, detergents and cans should not come into contact with the bottom of chassis.
- To prevent gas leakage, be careful not to hit the pipe or gas fittings during installation.

Fire safety:

 **Warning:** To reduce the risk of fire, electric shock, injury and casualties, please strictly observe the following precautions:

- **Flammable materials:** Do not leave or store paper, plastic, cloth, gas oil or alcohol near the gas cooker.
- Avoid wearing clothes with very wide sleeves when using the gas cooker.
- Do not use towels or cloths to move hot pots while cooking.
- Never extinguish flammable fats with water, but suffocate them with the lid of the pot or use fire extinguishers in critical situations.
- Do not heat sealed food containers with a lid, as the pressure created will cause the containers to explode and break, which may result in injury.
- Always make sure that the burners are placed correctly in the cooking surface, because incomplete combustion leads to poisoning caused by toxic carbon monoxide gas.

Gas safety:

 **Warning:** To reduce the risk of fire, electric shock, injury and casualties, please strictly observe the following precautions:

- Never use a lighter to find the leak in the gas cooker but follow the manufacturer's instructions.
- Use a sponge and soak the joints in the test area with bubbly water. If there is a gas leak, small bubbles will be produced. If you are not at home for a long time or you are going to travel, and the appliance will not be used for a long period of time, be sure to close the main gas valve.

 **When inhaling the odor of gas:**

- Close the main gas valve and do not use the gas cooker.
- Open the windows.
- Do not light matches, lighters, candles or cigarettes.
- Strictly avoid touching the power switch or plugging in the power outlet.
- Do not turn on any appliances.
- Leave the building.
- Contact the gas department from outside the building immediately, and if it is not available, call the fire department and inform the company's Customer Service Center.

Electrical and Earth Safety (Earth Connection):

 **Warning:** To reduce the risk of fire, electric shock, injury and casualties, please strictly observe the following precautions:

- Connect the power plug to an earthed socket.
- Never use an unsafe unearthed socket or an adapter plug.
- Never use damaged plugs.
- The fuse should not be in the path of earth and neutral cords.
- It is recommended that you connect the gas cooker's power plug only to a socket that has a delay fuse or circuit breaker in the electrical system connected to it.
- This gas cooker must have the earth connection. If the gas cooker encounters a technical fault (power leak), the earth connection reduces the risk of electric shock by creating a safe path.
- If you are not sure about the earth socket where the gas cooker is installed, have it checked by a qualified electrical expert.
- Electrical services and equipment related to the gas cooker must be in accordance with the laws and regulations of the European standards.

Installation Safety:

 **Warning:** To reduce the risk of fire, electric shock, injury and casualties, please strictly observe the following precautions:

- For each installation by the service agent, the appliance should be properly installed to the earth system and it must be approved.
- This gas cooker and its components should not be serviced, changed, or replaced by unauthorized persons. Any service should only be performed by an authorized service agent or an authorized and certified technician.
- Use only authorized, new and standard connections approved by the company.
- Make sure the gas cooker holding clamps are properly installed. For more details, see installation instructions.
- Remove all adhesive tapes and packaging materials from the gas cooker.
- When the appliance is unpacked, carefully take out the gas cooker and all its components and accessories from the box.
- Make sure no parts are lost in transportation.
- Make sure that the gas cooker is set up by an authorized service technician in accordance with the regulations of the relevant organizations for natural gas or liquefied gas.
- To convert natural gas to liquefied gas in the gas cooker or vice versa, the service agent must change the nozzles of all five burners and adjust the valve accordingly.
- Make sure that the closest gas valve to the gas cooker, is without any clogging and has sufficient capacity.

Location Safety:

 **Warning:** To reduce the risk of fire, electric shock, injury and casualties, please strictly observe the following precautions:

- This appliance is designed only for cooking food and is intended for indoor domestic household use only. Do not expose it to the atmosphere, water, wind, or dust.
- The gas cooker should be installed in a place where there is easy access to the earthed socket.
- When the gas cooker is near the window, the curtain should not be used under any circumstances.
- Make sure that coverage of the wall around the gas cooker can withstand a minimum temperature of 90° C.
- Avoid storing materials in cabinet above the gas cooker.
- The minimum distance from the cooking surface to the hood or cabinet above the gas cooker should be 76 cm.

The Gas cooker Safety:

-  **Warning:** To reduce the risk of fire, electric shock, injury and casualties, please strictly observe the following precautions:
- Choose cooking utensils and vessels that are designed to be used on the gas cooker. The burner flames should not go around the pan.
 - Turn off other burners that are not used for cooking.
 - Do not leave the lighted burners in the medium or high position for a while.
 - Before turning on the burners, make sure that all the caps are placed correctly on burners.
 - Light the Burner with an ignitor spark and make sure the flame stays on. If the burner does not turn on, turn off the knob and wait a few minutes for the gas to drain. Then repeat the operation.
 - Whenever you put the burners in a low position (minimum gas consumption), it is better to do it slowly to make sure that the flames stay on.
 - Only place cookware on the burners of the gas cooker.
 - Foods should only be placed on the burners under an active ventilation hood.
 - Turn off the burner before removing the pan from the burner.
 - Remove the pan from the gas cooker immediately after cooking.

- Before removing the cast iron grids or burners from the gas cooker, make sure all the burners are off and cool.
- After washing and cleaning the burners, dry all the parts completely before re-installation and place them correctly.
- Do not pour water or other liquids on the gas cooker while cleaning.
- Never place containers that are much larger than cast iron grids.
- Keep handles of cooking utensils away from flames or the front edge of the gas cooker.
- When frying food, be at a suitable distance from the cooking pan.
- Gently heat the frying oil. Do not leave oil on the flame for frying that requires high temperatures.
- When necessary, use a special thermometer for cooking to prevent the oil from burning. It is better to know the burning point temperature of the oil used.
- In cooking, always try to keep oil consumption to a minimum.
- Before frying, heat it first and do not fry foods that are too cold or icy.
- Always allow the temperature of the oil or cold fats to match the ambient temperature of the room and then be used.

- In case of minor burns:

- 1- Soak the affected part in cold water for ten minutes.

- 2- Do not use any cream, oil or ointment.

- 3- Cover the burn with a clean, dry cloth.

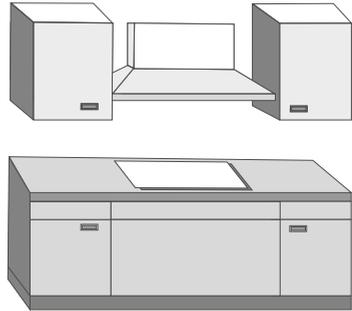


- If the gas cooker is installed on the built in oven, do not use the gas cooker when the oven is in self cleaning position.

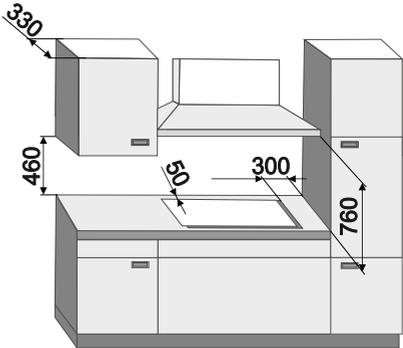


- Make sure that the total size of the dishes placed on the cast iron grids is not more than the total size of the cast iron grids.

- The gas cooker should have the minimum distance to nearby gas connection so that the maximum length of the gas hose is not more than 1.2 meters and it is easily accessible when service and examining is required.



- The minimum required distances between the gas cooker and the adjacent walls according to the dimensions of the gas cooker are 50 mm from back wall, 300 mm from side wall, vertical distance from the cooking surface to the hood 760 mm, respectively.



- The walls around the gas cooker must be able to withstand heat of 90° C.
- The gas cooker should not be placed next to the refrigerator or sink.



This appliance must be installed in accordance with the mandatory standard regulations, and since it is not connected to the discharge route of combustion products, it should be used only in a permanently ventilated rooms. Please observe the following instructions before installation and use of the appliance:

- The use of a gas cooking appliance generates heat and humidity in the installation room, so make sure that the kitchen is ventilated well.
- Prolonged and excessive use of the gas device may require additional ventilation (such as opening windows) or more efficient ventilation (such as increasing the volume of ventilation by the hood).
- If you do not use the hood, make sure there is proper natural ventilation.



Note: Never install the gas cooker in the direction of the flow of wind.

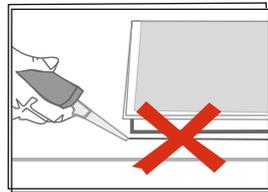
Please follow the installation steps as the following order: (only by an authorized service technician):

- Select the appropriate installation location
- Cutting of cabinets in installation site should be according to the cutting template in the product packaging
- Stick the sealing tape around the cutting area
- Place the gas cooker at the installation site
- Fasten the brackets for connecting the gas cooker to the cabinet after properly forming the brackets (Figure on page 22)
- Connect to natural gas valve or liquefied gas capsule by standard gas hose
- Gas leakage check at the junctions of the gas cooker and gas route with bubbly water
- Connect the plug to the power socket
- Place the cast iron grids correctly
- Test igniter
- Test the thermocouple
- Adjust flame 1/2 (or min)
- Teach how to use the gas cooker



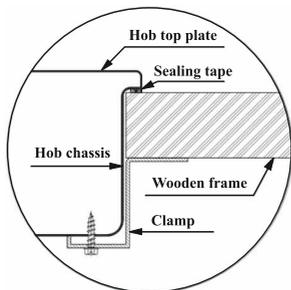
Installation and operation of the gas cooker should be carried out by the authorized service technicians of LA PIRAMIDE Company. If the appliance is not installed by the company's service technicians, the warranty of the purchased product will not be valid.

- Considering the requirements of the installation and ventilation listed on pages 18 and 19, determine the appropriate location of the gas cooker on the cabinet.
- Power supply cords and gas hose should be installed so that they do not come into contact with moving parts (such as drawers).
- Cut the top of the cabinet according to the special template and stick the sealing tape around it.
- First pull the power cord down from the cut-out, then press down on both sides of the gas cooker at the same time until it is completely in place.
- Make sure that the sealing tape is evenly under the edge of the gas cooker.
- Sealing tape under the gas cooker is adequate, so do not use miscellaneous sealing tapes.
- Use all the metal brackets in the package for complete sealing.
- Connect the gas connection hose to the mechanical gas hose and gas valve by suitable clamps. Observe the requirements for connecting the gas cooker to the gas circuit stipulated on page 23 of this manual.
- Connect the plug to the power socket and observe the requirements for connecting the gas cooker to the electrical circuit stipulated on page 24 of the manual.
- Ignition system, thermocouples & flame 1/2 (or min) performance should be tested by technician.



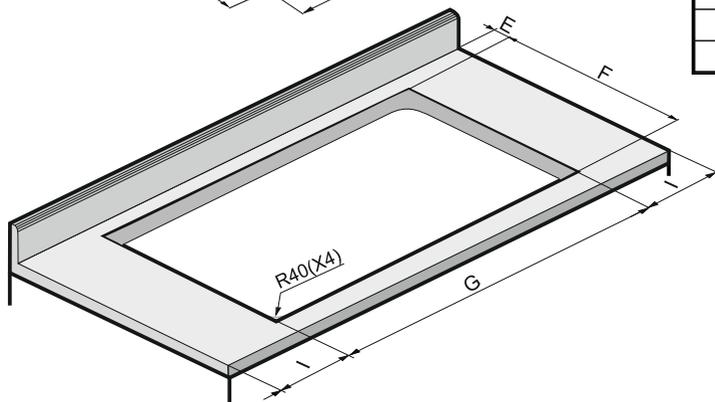
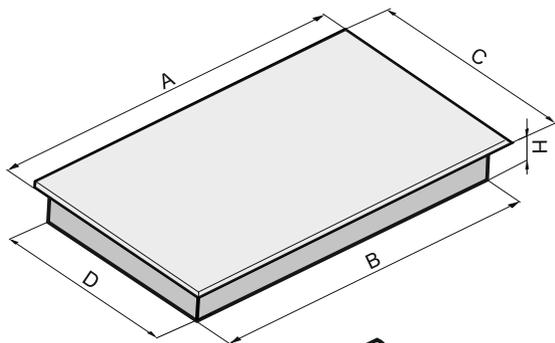
Cabinet cutting facade:

(Please use the special template inside the package)



Facade of cabinet brackets connection

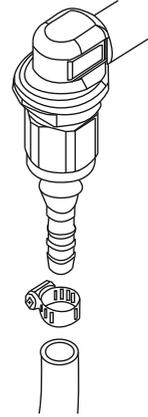
The special template



Indicating Letters	Size (mm)
A	900
B	869
C	520
D	489
E	50
F	492
G	872
H	80
I	300

23 Requirements for connecting the gas cooker to the gas circuit

- Connect the gas cooker to the gas valve and mechanical gas hose with a standard hose with a maximum length of 1.2 meters having two clamps, and check the connection with bubbly water.
- This gas cooker can be connected to the gas valve from both sides, so use the outlet closer to the main gas pipe to connect the hose.
- The gas hose should not pass through any confined space where it is possible to bend or block.
- If you use liquefied gas, use a **standard cylinder and regulator** with an output pressure of 30 mbar. **Avoid strictly using high pressure regulators(even adjustable).**
- Pressure and type of gas consumed should be in accordance with the specifications of the appliance, and the changes, if necessary, should be made only by an authorized service agent of LA PIRAMIDE Company.
- It is forbidden and very dangerous to place the gas hose near the flames.



Burner type	Liquefied gas	Natural gas	Burner type	Liquefied gas	Natural gas
Small	∅ 0.5	∅ 0.85	Large	∅ 0.82	∅ 1.28
Medium	∅ 0.65	∅ 0.97	double ring	∅ 1.00	∅ 1.6

- Connect the plug to the power socket. The power consumption voltage is listed on the identification plate. To increase the safety factor, connect the gas cooker to the earth system.

Table of the gas cooker specifications

Voltage	Current Intensity(mA)	Consumed Power(w)
220-240	0.2	0.5

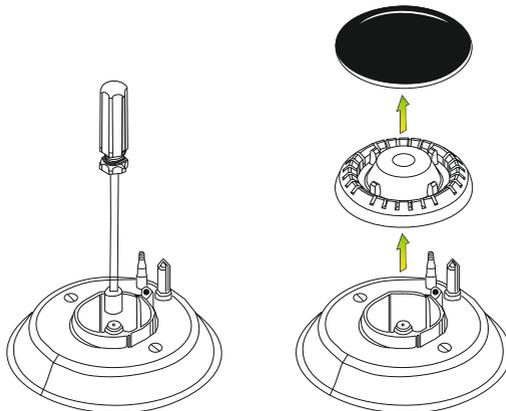
Burner Type	Small	Medium	Large	Double Ring
Maximum thermal power (kw)	1.24	1.67	2.63	4

Dimensions (mm)	Height (H)	Width (W)	Length (L)
	80	520	900

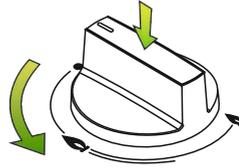
Model	Net weight (kg)	Gross weight (kg)
GBC 301	26	33
GBC 302	27.85	34.85
GBC 303	27.85	34.85

Gas cooker usage conversion from natural gas to liquefied gas and vice versa:

- Considering that new cup burners have been used in the design and production of this product, so there is no need to adjust the initial air, and due to easy access to the nozzles, they can be converted by a service agent.
- This appliance is adjusted for the use of city (natural) gas, therefore, for using liquefied gas, **the necessary actions should be taken by an authorized service agent of the company.**
- Remove the parts including: cast iron grid, enamel cap and flame spreaders from the top plate.
- Open the nozzle inside the cup using a socket wrench 7.
- Select the nozzle according to the type of gas consumed, according to the table on page 25 and connect it, then repeat sealing as required.
- Insert the parts including: flame spreaders, enamel cap and cast iron grid back correctly.



- The valves of this gas cooker are equipped with a micro switch. Therefore, to turn on each of the burners, push the relevant knob slightly downwards and turn it counterclockwise to create a spark, gas will flow and the burner will turn on.

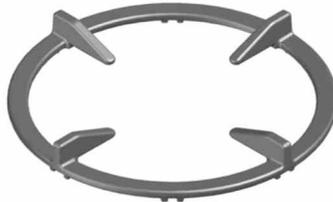


- This gas cooker is equipped with a top time thermocouple. As soon as the burner is turned on, the thermocouple's safety system is activated and there is no need to hold the knob for long. To adjust the flame, rotate the knob between the minimum and maximum signs.
- To turn off the said burner, turn the relevant knob clockwise so that the indicator is in front of the ● sign. Now, the burner goes out.
- If the flame does not turn on after 15 seconds for any reason, turn the knob to off position and wait for at least one minute, then repeat the operation.
- In case of power outage and if there is no gas leak in the gas cooker, use a match or a lighter to light the burners.

- Using the cooking pan diameter in proportion to the burner's size will both reduce gas consumption and prevent the flame does not spread out from the outer circumference of the pan, as this may harm your cooking pan.

Min. and max. diameter of cooking pans (cm)		
Burner Size	Pan Diameter	User
Small	∅ 10-14	Slow cooker - slow boiling
Medium	∅ 16-18	Making Sauces - reheating
Large	∅ 20-22	Cooking - heating food
Double Ring	∅ 22-26	Cooking - boiling and frying

- Using the cooking pan with larger diameters for the Double Ring burner will heat the knob. Hence, be sure to use the cast iron interface of the Double Ring.



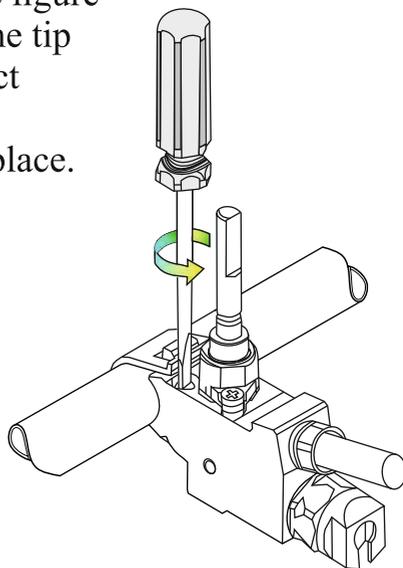
- If you use small utensils on the burners, use the cast iron coffee maker interface. (Can be used on all burners except Double Ring.)



- **To Set the flame 1/2 of burners:**

Be sure to have it done by an authorized service technician.

Turn on the burner and turn the knob shaft all the way counterclockwise. Remove the knob from the knob shaft by pulling it upwards. Turn the 1/2 adjusting screw as shown in the figure to have the low flame, so that the tip of the thermocouple is in contact with the flame and the flame is stable, then put the knob in its place.



To ensure that the burner's flame does not go out in the low position, turn the knob gently from the high position to the low. In this case, the burner should not be go out, otherwise you should increase the low flame slightly.

Tips before cleaning:

Please consider the following tips before cleaning the hob:

- Unplug the cooker from the socket before cleaning.
- Never touch the hotplate during or immediately after cooking to avoid the risk of burns.
- After using the gas cooker, wait for the components to cool completely and then clean it.
- When cleaning the cooker, remove the burners and cast iron grids from the cooking surface.
- Never use a steam cleaner to clean the cooker, as water vapor may seep into the electrical components and cause a short connection, in which case the main fuse of the electrical circuit may be cut off or there may be a risk of electric shock.

Cleaning the hobs with glass panels:

- Overflowing liquids can be cleaned with an absorbent cloth or a soft sponge.
- you can clean all the burnt and sticking material to the glass panel with detergent, or ceramic cleansing spray or gel after wetting them.
- After washing with water for a few minutes, clean the cooker with a soft paper towel, and then dry it with another soft paper towel to avoid limy deposits.
- Be sure to thoroughly clean the detergent from the glass panel, as residual material on the glass surface may produce toxic gases.

- Exceptionally, if substances such as sugar and sugar-containing foods such as jams or plastics are burned and stuck to the surface of the glass panel due to high heat, you should remove it immediately from the glass surface with a special spatula before cooling, because if it does not remove, it may break.
- Note: Make sure to remove all the material stuck to the glass panel with a spatula diagonally and at an angle. Never use a spatula perpendicular to the glass panel.

Attention:

- Never use any special abrasive powder and detergent.
- Never use any corrosive detergent such as: acid, ammonia, whitex, glass cleaners, stain cleaners, sprays for ovens, or other dishwasher cleaning products.
- Never use sharp objects or dishwasher wire and rough scotch tape to remove stains on glass panel.

Cleaning cast iron grids:

- Make sure the cast iron grids are cool. Never wash the cast iron when it is hot, as cast iron may crack. Allow it to cool completely and then place it in the sink.
- Make a kettle of boiling water and gradually pour the boiling water over the cast iron grids. (This is the first step in eliminating fat).
- Fill the sink with hot water so that it completely covers the cast iron grids, and pour some detergent in it. Leave cast iron grids in it for 10 to 15 minutes, then rinse them.

- If it is not completely cleaned through these steps, scrub cast iron grids with detergent powder and "nylon scotch" fats or burnt foods on them.
If the above methods are not effective, contact the company's Services Center for further guidance.

Rinse and Dry:

Rinse the cast iron grids with lukewarm water and then dry thoroughly with a soft towel or kitchen paper towel or linen towel.



The use of "non-nylon" scotch and dishwashing wire tape scratches enamel surfaces on cast iron grids.

Cleaning the Burners:

- Method 1: After cooling, remove the flame spreaders from the gas cooker, first wash them in the sink. Then mix baking soda and dishwashing liquid in equal proportions with water and pour it on the flame spreaders. Put flame spreaders in suds in zippered plastic bags for an hour, then rinse and dry them.
- Method 2: If fat or burnt food are still left on the flame spreaders, we recommend the boiling method as a more effective method.
First, pour half a cup of baking soda and water into a suitable container, boil it and put the flame spreaders inside for 10 to 15 minutes. Then take them out, clean and dry them when they reach room temperature.

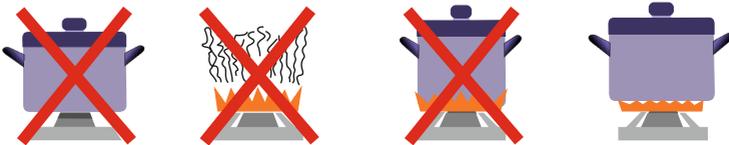
 The safest way to avoid spending too much time in cleaning cast iron grids and flame spreaders is to clean the cooker daily. With constant care and cleaning, parts are easily cleaned.

 The use of "non-nylon" scotch and dishwasher wire tape removes the glossy layer on the flame spreaders.

- Liquid stains remain as a sediment on the cooking surface due to the presence of various salts, so it is recommended to dry it quickly.
- After cleaning all surfaces and parts, including the flame spreaders, enamel caps and cast iron grids, insert them in their correct place.
- Replace the burners components as shown below:

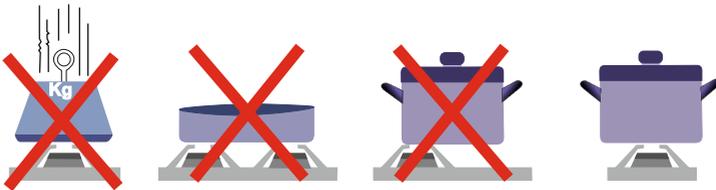


- To save energy and achieving high efficiency, the size of the pot and pan should be proportional to the flame of the burner.
- Avoid wasting energy by use of pans with thin, and flat bottoms.
- If you place a small pan on a small burner, it means that it consumes less energy than a larger burner.
- Using a lid during cooking, it will be most effective.
- Cooking utensils with convex bases or down-turned base rims cause wasting of energy.



Other Safety Tips:

- Be careful in choosing the weight and size of the utensils to fit each burner.
- Ensure that utensils are placed on cast iron grids safe and correctly.
- Never leave utensils on the cooking surface.



● Cooking Utensils

Requirements:

Cooking Utensils should have a flat floor and smooth round wall surfaces.

Cooking Utensils should have a sealing cap.

Heavy pots and pans should be well balanced.

Materials	Heat Transfer	Remarks
Aluminum	Excellent	Some foods may cause the aluminum to darken although anodized aluminum is stain resistant.
Copper	Excellent	Color change occurs easily.
Steel	Slow	Performance and cooking are not uniform but resistant. It is easy to clean and is resistant to stains.
Cast iron	Weak	Holds heat well.
Enamel utensils	----	The heat characteristic depends on the main material of the base.
Glass	Slow	Use only glass utensils that are intended for use on the gas cooker or oven.
Heat-resistant glass ceramics	Very slow	Can be used on the gas cooker or oven. Check the manufacturer's cookware instructions to make sure the pan can be used on the gas cooker.

- **Troubleshooting:** If there is a problem with the operation of the cooker, read this table carefully to find the right solution before contacting the customer service center.

Problem	Possible cause	Solution
Smell of gas is around the gas cooker	The cooker knob is on but there is no flame.	Turn off the knob.
	Cooker connections are leaking.	Close the main gas valve and contact the relevant service technician.
The burner does not turn on.	-The cooker is not connected to the power supply. Or the fuse is blown or out and disconnected. -The igniter is dirty or wet.	-Replace the power fuse or leave the power fuse on. Check the incoming electricity to the building. Plug in the cooker. - Clean and dry the igniter
	The burner components are not placed correctly.	Adjust the burner's bases and place the burner components properly.
	The burner components are dirty or wet.	Clean and dry burner components. Make sure that all burner ducts are open.
	The main gas valve is closed. Gas connections are not connected well.	Open the main gas valve and make sure the gas is connected.
	The problem is in the gas supply network.	Contact your gas office.
	The gas tank or capsule is empty.	Replace the new tank or capsule.
	The type of gas used is incorrect.	Make sure the type of gas is suitable. Contact the relevant installer, if necessary.
The burner does not burn evenly.	The burner components aren't properly positioned.	To assemble the burner components, the plate on bases will help you.
	The burner components are dirty or wet.	Clean and dry burner components. Make sure that all burner ducts are open.
	The type of gas used is incorrect.	Make sure the type of gas is suitable. Contact the relevant installer, if necessary.
The burner gets off after turning it on.	The knob is not pushed or hold sufficiently.	Hold down the knob for at least three seconds in ignition position. (For the first use, it may take longer time.)
	The thermocouple is dirty.	Clean and dry the thermocouple.
The burner's igniter sparks while it is on.	The knob is left in ignition position.	Turn on the burner again. When it is turned on, adjust the knob as you like.
The burner's flame is high and yellow.	The burner's orifice is installed incorrectly.	Check the burner's orifice size. If you have incorrectly used the city gas orifice instead of liquefied gas or vice versa, install the correct orifice.