

KLARSTEIN CP11-90400-Iche

KLARSTEIN Alchemist 12-Inch 2-Burner Gas Cooktop User Manual

Model: Alchemist CP11-90400-Iche

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your KLARSTEIN Alchemist 12-inch 2-burner gas cooktop. Please read all instructions carefully before using the appliance and retain this manual for future reference.



Figure 1: KLARSTEIN Alchemist 12-inch 2-burner gas cooktop. This image shows the cooktop from a top-down perspective,

highlighting the two burners with blue flames, the black ceramic glass surface, and the stainless steel control panel with two rotary knobs.

2. SAFETY INFORMATION

WARNING: Improper installation, adjustment, alteration, service, or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information, consult a qualified installer, service agency, or the gas supplier.

- Ensure adequate ventilation in the kitchen area.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- This appliance is designed for cooking purposes only. Do not use it for space heating.
- Keep children away from the appliance during operation.
- The cooktop features a **Flame Failure Detection** system, which automatically cuts off the gas supply if the flame goes out, enhancing safety.
- Always use appropriate cookware for the burner size.
- Do not leave the appliance unattended while cooking.

3. COMPONENTS OVERVIEW

The KLARSTEIN Alchemist gas cooktop consists of the following main components:

- **Burners:** Two versatile burners (Rapid burner 8500BTU, Auxiliary burner 6000BTU).
- **Grates:** Robust cast iron pot holders suitable for various cookware types.
- **Control Knobs:** Rotary knobs for precise heat adjustment.
- **Ignition System:** Automatic electric ignition (120V power).
- **Surface:** Black ceramic glass with stainless steel boundary.
- **Gas Inlet:** Connection point for natural or butane gas supply.



SIMPLE OPERATION

Simple operation thanks
to rotary knobs and
self-explanatory symbols

Figure 2: Control panel with rotary knobs. This image shows a close-up of the stainless steel control panel featuring two black rotary knobs with clear symbols for burner control.

4. SETUP AND INSTALLATION

Installation of this gas cooktop must be performed by a qualified technician in accordance with local codes and regulations. Incorrect installation can lead to gas leaks, fire, or electric shock.

4.1 Unpacking

Carefully remove all packaging materials. Inspect the cooktop for any signs of damage. Do not install a damaged appliance. Contact your supplier immediately if damage is found.

4.2 Recessed Dimensions

The required cut-out size for installation is approximately 10.6 inches (W) x 18.9 inches (D). The overall product dimensions are 11.6 inches (W) x 20.4 inches (D) x 3.9 inches (H).

4.3 Gas Connection

This cooktop is designed for use with Natural Gas or Butane Gas. Ensure the gas supply matches the appliance's specifications. A gas hose and pressure reducer are supplied for easy commissioning. All gas connections must be leak-tested after installation.



Figure 3: Supplied gas hose and pressure reducer. This image displays the orange gas hose coiled next to a silver gas pressure regulator, indicating included accessories for gas connection.

4.4 Electrical Connection

The automatic electric ignition system requires a 120V power supply. Ensure the cooktop is properly grounded.

5. OPERATING INSTRUCTIONS

5.1 Lighting a Burner

1. Place appropriate cookware on the burner grate.
2. Push down and turn the corresponding control knob counter-clockwise to the maximum flame setting.
3. The automatic electric ignition will spark, lighting the gas. Hold the knob down for a few seconds after ignition to allow the flame failure detection system to engage.

4. Once the burner is lit, release the knob and adjust the flame to the desired intensity by turning the knob.



PLEASANT AND SAFE

*SnapJet Ignition System for quick
and easy lighting without
additional fire*

Figure 4: Illuminated gas burner. This image shows a close-up of a gas burner with a steady blue flame, indicating proper operation and the "SnapJet Ignition System" for quick lighting.

5.2 Adjusting Flame Intensity

The heat supply can be adjusted as needed during the cooking process by rotating the control knob. Turn clockwise for a lower flame and counter-clockwise for a higher flame. Always ensure the flame remains stable and does not extinguish.

5.3 Turning Off a Burner

Turn the control knob clockwise until it clicks into the "off" position. The gas supply to the burner will be cut off.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your cooktop.

6.1 General Cleaning

- Always ensure the cooktop is cool before cleaning.
- The black ceramic glass surface and stainless steel boundary are designed for easy cleaning. Use a soft cloth with mild detergent and warm water.
- Avoid abrasive cleaners, scouring pads, or harsh chemicals, as these can damage the surface.
- Wipe spills immediately to prevent staining.



Figure 5: Cleaning the cooktop surface. This image shows a hand wiping the black ceramic glass surface of the cooktop with a blue microfiber cloth, demonstrating the ease of cleaning.

6.2 Burner and Grate Cleaning

- Remove the cast iron grates and burner caps/heads when cool.
- Wash them with warm soapy water. For stubborn stains, a non-abrasive cleaner can be used.
- Ensure all parts are completely dry before reassembling them.
- Periodically check burner ports for blockages and clean with a small brush or wire if necessary.

7. TROUBLESHOOTING

Before contacting customer service, please refer to the following troubleshooting guide for common issues:

Problem	Possible Cause	Solution
Burner does not light.	No gas supply, ignition not sparking, burner parts wet or clogged.	Check gas valve. Ensure cooktop is plugged in. Dry burner parts. Clean burner ports.
Flame is uneven or yellow.	Burner ports clogged, incorrect gas pressure.	Clean burner ports. Contact a qualified technician to check gas pressure.
Gas smell detected.	Gas leak.	Immediately turn off gas supply. Open windows. Do not operate electrical switches. Contact gas supplier and a qualified technician.
Automatic shut-off activates frequently.	Flame sensor dirty or faulty, low flame setting.	Clean flame sensor. Ensure flame is strong enough to cover the sensor.

8. SPECIFICATIONS

Feature	Detail
Brand	KLARSTEIN
Model Number	CP11-90400-lche
Installation Type	Built-In
Product Dimensions (W x D x H)	11.6" x 20.4" x 3.9" (approx. 20.08 x 11.81 x 3.86 inches)
Cut-out Dimensions (W x D)	10.6" x 18.9"
Item Weight	14.08 pounds
Heating Elements	2 Gas Burners
Rapid Burner Output	8500 BTU (approx. 2.4 kW)
Auxiliary Burner Output	6000 BTU (approx. 1.8 kW)
Fuel Type	Natural Gas / Butane Gas
Ignition System Type	Electronic (120 Volts)
Control Console	Knob
Heater Surface Material	Glass Ceramic
Material	Stainless Steel
Special Feature	Automatic Shut-Off (Flame Failure Detection)





TOP PERFORMERS

A strong burner with 2.4 kW and a normal burner with 1.8 kW

Figure 6: Burner power ratings. This image shows the cooktop with text overlays indicating the power output of each burner: 2.4 kW for the larger burner and 1.8 kW for the smaller burner.

9. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation provided with your purchase or contact KLARSTEIN customer service. Ensure you have your model number (CP11-90400-lche) and purchase details available when seeking support.

You can visit the official KLARSTEIN store for more information: [KLARSTEIN Store](#)