

forimo Gas Cooktop

forimo[®]

forimo 24x20 Inch Stainless Steel Gas Cooktop

USER MANUAL

1. Important Safety Information

Please read all instructions carefully before using this appliance. Keep this manual for future reference. 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.

- **Gas Leaks:** If you smell gas, immediately shut off the gas supply to the appliance. Do not operate any electrical switches, light matches, or use any flame. Open windows and doors to ventilate the area. Contact your gas supplier or fire department.
- **Electrical Shock Hazard:** Ensure the appliance is properly grounded. Do not immerse electrical components in water.
- **Burn Hazard:** Cooktop surfaces and grates become hot during use. Use caution to avoid burns. Always use appropriate pot holders.
- **Children Safety:** Keep children away from the cooktop during operation and while it is cooling down. Do not allow children to play with the appliance controls.
- **Ventilation:** Ensure adequate ventilation in the kitchen area when operating the gas burners.

2. Product Overview

The forimo 24x20 inch Stainless Steel Gas Cooktop features three gas burners and one electric burner, offering versatile cooking options. It is designed for built-in installation and supports both LPG (Propane) and NG (Natural Gas) fuel types.

MAKE EXTRAORDINARY

There is only a good distance from good ingredients to good dishes



Stir fry



Frying



Braised



Image: Top-down view of the forimo cooktop, showcasing its stainless steel surface, three gas burners with cast iron grates, and one electric burner.

3. Setup and Installation

This cooktop is designed for built-in installation into a countertop. Professional installation is recommended to ensure proper gas and electrical connections.

3.1 Dimensions and Cutout

Ensure your countertop cutout meets the required dimensions for proper fit. The product dimensions are approximately 2.4 inches (D) x 24 inches (W) x 20 inches (H).

PRODUCT PARAMETER

Product size parameters are well known
Please refer to the actual product for details



Image: Visual representation of the cooktop's dimensions, highlighting the 24-inch width and 20-inch depth for countertop integration.

3.2 Gas Connection (LPG/NG Dual Fuel)

The cooktop is designed to operate on either LPG (Propane) or NG (Natural Gas). It comes with a conversion kit, including a natural gas nozzle and wrench, to switch between fuel types. Ensure the correct gas type is selected and installed by a qualified technician.

NG / LPG CONVERTIBLE

Meet a Variety of Cooking Demand



Image: A user interacting with the cooktop, illustrating its dual-fuel capability for Natural Gas (NG) and Liquefied Petroleum Gas (LPG).

3.3 Electrical Connection

The electric burner and electronic ignition system require a standard 110-Volt electrical outlet. Connect the cooktop to a properly grounded 110V power source.

4. Operating Instructions

Familiarize yourself with the control knobs and burner layout before operation.

INDUCTION COOKER DESIGN

Variable frequency power saving 3 levels adjustable

3 gear **1000W**

2 nd gear **580W**

1 st gear **480W**



Image: Detailed view of the control panel, illustrating the individual knobs for each gas burner and the electric burner, along with power settings for the electric element.

4.1 Gas Burner Operation

1. **Identify Burner:** Locate the control knob corresponding to the desired gas burner. Note that the knob positions may not directly align with the burner layout.
2. **Ignition:** Push down and turn the control knob counter-clockwise to the 'HIGH' position. While holding the knob down, use an external igniter (e.g., a long match or lighter) to light the burner. *Note: Some units may not have an automatic electronic ignition.*
3. **Adjust Flame:** Once lit, continue to hold the knob down for a few seconds to allow the thermocouple to heat up and engage the flame safety system. Release the knob and adjust the flame size by turning the knob between 'HIGH' and 'LOW' settings.
4. **Turn Off:** Turn the knob clockwise to the 'OFF' position.

4.2 Electric Burner Operation

The electric burner has three adjustable power levels.

1. **Turn On:** Locate the control knob for the electric burner. Turn the knob to the desired power level (1, 2, or 3).

2. Power Levels:

- Level 1: Approximately 480W
- Level 2: Approximately 580W
- Level 3: Approximately 1000W

3. **Turn Off:** Turn the knob to the 'OFF' position. Allow the burner to cool completely before cleaning or touching.



Image: A user preparing food on the gas burners, illustrating the cooktop's ability to provide high and adjustable heat for cooking.

5. Maintenance and Cleaning

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

5.1 General Cleaning

- Always ensure the cooktop is cool before cleaning.

- Wipe down the stainless steel surface with a soft cloth and a mild liquid soap solution. Avoid abrasive cleaners or scouring pads that can scratch the surface.
- For stubborn stains, use a stainless steel cleaner specifically designed for appliances.

5.2 Cleaning Cast Iron Grates

- Remove the cast iron grates from the cooktop.
- Wash them with warm, soapy water. For baked-on food, soak them in hot soapy water before scrubbing.
- Rinse thoroughly and dry completely to prevent rust.

5.3 Cleaning Burner Caps and Heads

- Remove burner caps and heads when cool.
- Clean with warm, soapy water and a soft brush. Ensure all ports are clear of food debris.
- Dry thoroughly before replacing. Ensure they are correctly seated to prevent ignition issues.

6. Troubleshooting

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Gas burner does not ignite.	No spark from igniter; burner ports clogged; gas supply off.	Verify gas supply is on. Clean burner ports. Use an external igniter if automatic ignition is not functioning. Ensure burner caps are correctly seated.
Electric burner does not heat up or heats slowly.	Incorrect power level selected; electrical connection issue; low wattage.	Ensure the knob is set to a higher power level (Level 3 for maximum heat). Verify the cooktop is properly plugged into a functioning 110V outlet. Note that the electric burner is 1000W and may heat slower than higher wattage elements.
Gas flame is uneven or yellow.	Clogged burner ports; incorrect gas type or pressure.	Clean burner ports. Contact a qualified technician to verify gas type and pressure settings.
Gas smell.	Gas leak.	Immediately shut off gas supply. Ventilate the area. Do not operate electrical switches. Contact gas supplier or fire department.

7. Specifications

Brand	forimo
Model Number	Gas Cooktop

Product Dimensions (D x W x H)	2.4" x 24" x 20"
Installation Type	Built-In
Fuel Type	Gas (LPG/NG Dual Fuel)
Number of Heating Elements	3 Gas Burners + 1 Electric Burner
Electric Burner Wattage	1000 watts (max)
Voltage	110 Volts
Material	Stainless Steel (Heater Surface)
Control Type	Knob
Special Feature	Non-slip feet, Thermocouple Protection
UPC	777534185861
ASIN	B0987PFVMT

8. Warranty and Support

8.1 Satisfaction Guarantee

forimo offers a satisfaction guarantee. If you are unsatisfied with your purchase, please contact us for a 100% refund or a replacement within 3 months of purchase.

8.2 Customer Support

For technical assistance, warranty claims, or any questions regarding your forimo cooktop, please contact our customer support team. Refer to your purchase documentation for specific contact details or visit the forimo brand store on Amazon: [forimo Store](#).