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thermomate GHSS604

Thermomate GHSS604 60cm Built-in Gas Hob User Manual

Model: GHSS604

1. Introduction

This manual provides essential information for the safe and efficient use of your Thermomate GHSS604 60cm Built-in Gas Hob. Please read these instructions carefully before installation and operation, and keep them for future reference. This appliance is designed for domestic cooking purposes only.

2. Safety Information

Your safety and the safety of others are paramount. Always follow basic safety precautions when using this appliance.

- **Gas Safety:** Ensure proper ventilation. Do not store flammable materials near the hob. In case of a gas leak, turn off the gas supply, open windows, and do not operate electrical switches.
- **Flame Failure Protection:** This hob is equipped with a thermocouple flame failure device. If the flame accidentally extinguishes, the gas supply to that burner will automatically shut off, preventing gas leakage.
- **Electronic Ignition:** The ignition system is controlled by push-down switches, which helps prevent accidental activation by children.
- **Hot Surfaces:** Burners and pan supports become hot during use. Use oven mitts and allow the hob to cool before cleaning or touching.
- **Children:** Keep children away from the appliance during operation and cooling.



Figure 2.1: Flame Failure Protection. The hob features a thermocouple system that automatically cuts off gas supply if the flame is not detected, enhancing safety.

3. Product Features

The Thermomate GHSS604 gas hob offers efficient and versatile cooking with its high-performance burners and durable construction.

- **4 High-Efficiency Burners:** The hob includes one 3.4kW triple-ring wok burner, two 1.8kW rapid burners, and one 1.0kW auxiliary burner. This configuration allows for diverse cooking needs, from simmering to high-heat frying.
- **Durable Construction:** The cooking surface is made of stainless steel, and the pan supports are heavy-duty cast iron, ensuring stability for cookware and long-lasting durability.
- **Electronic Pulse Ignition:** For quick and reliable burner lighting.
- **Front Control Knobs:** Ergonomically designed for easy access and precise flame control.



Figure 3.1: High-Performance Burners. The hob features four burners with varying power outputs for versatile cooking.

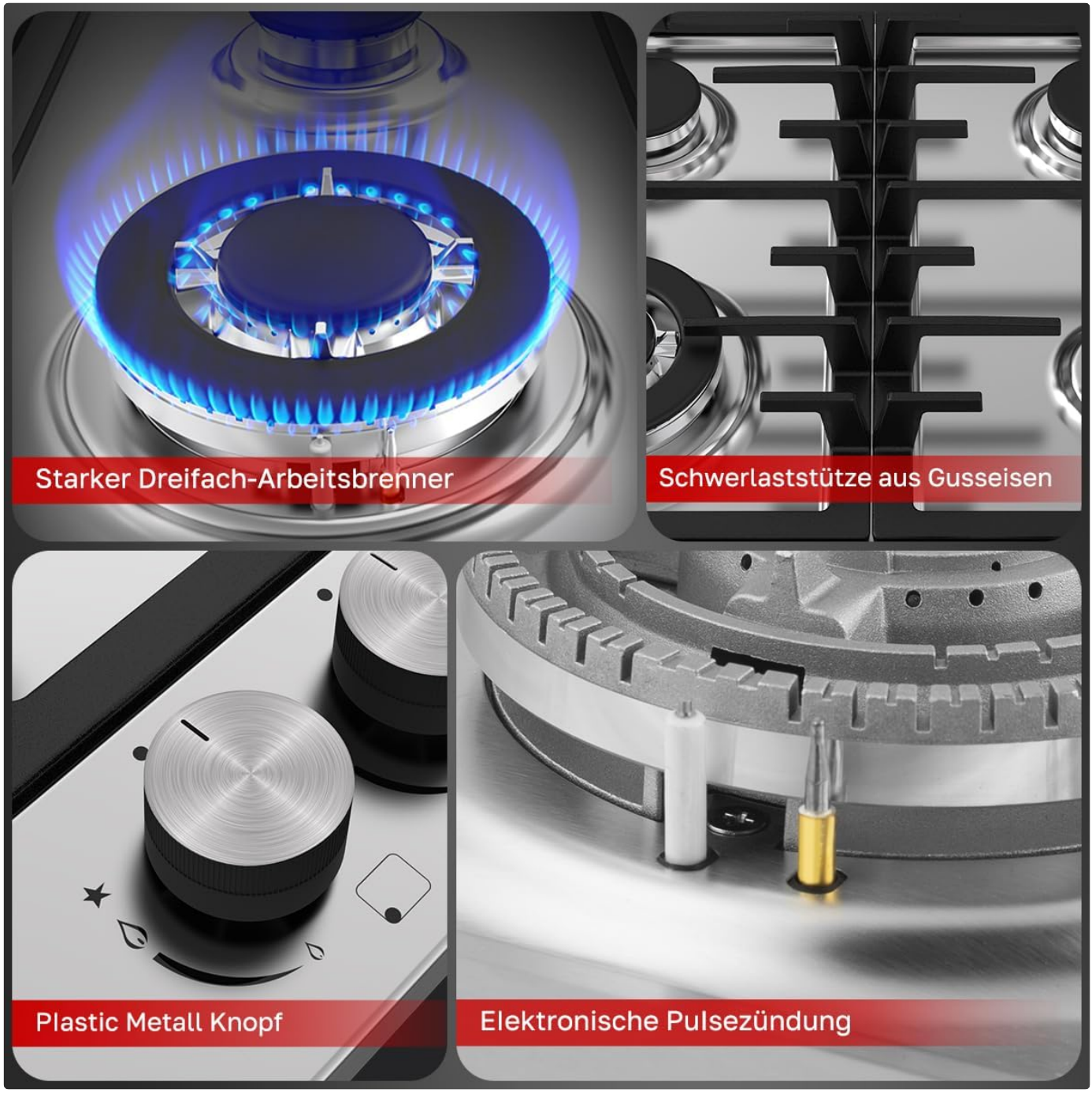


Figure 3.2: Key Components. Details of the powerful triple-ring burner, robust cast iron pan supports, durable control knobs, and the electronic pulse ignition system.

4. Installation

The Thermomate GHSS604 gas hob is designed for built-in installation into a countertop. Professional installation by a qualified technician is highly recommended to ensure safety and compliance with local regulations.

4.1 Dimensions and Cut-out

- **Product Dimensions (WxDxH):** 58 cm x 50 cm x 10 cm
- **Cut-out Dimensions (WxD):** 56 cm x 48 cm

A template is included to assist with quick installation. Ensure adequate clearance and ventilation around the appliance.



Figure 4.1: Built-in Dimensions. This diagram illustrates the overall product dimensions and the necessary countertop cut-out for installation.

4.2 Gas Connection

This appliance is compatible with both Natural Gas (NG) and Liquefied Petroleum Gas (LPG). It comes with nozzles for both types. The conversion between NG and LPG must be performed by a qualified technician.



Figure 4.2: NG/LPG Convertible. The hob can be easily converted between Natural Gas and LPG, with both nozzle types included.

5. Operation

To operate the gas hob, follow these steps:

1. **Ignition:** Push down the desired control knob and turn it counter-clockwise to the maximum flame setting. The electronic ignition will activate, producing a spark to light the burner.
2. **Flame Adjustment:** Once the burner is lit, continue to hold the knob down for a few seconds to allow the flame failure device to activate. Then, release the knob. You can then adjust the flame size by turning the knob between the maximum and minimum settings.
3. **Turning Off:** To turn off a burner, turn the control knob clockwise until it clicks into the 'off' position. Ensure the flame is completely extinguished.

Always use appropriate cookware for the burner size to ensure efficient heating and prevent heat loss.

6. Cleaning and Maintenance

Regular cleaning and maintenance will prolong the life and maintain the appearance of your gas hob.

- **Daily Cleaning:** After each use, allow the hob to cool completely. Wipe the stainless steel surface with a soft cloth and mild detergent. Avoid abrasive cleaners or scouring pads that can scratch the surface.
- **Burner Components:** The burner caps and crowns can be removed for cleaning. Wash them in warm soapy water, rinse thoroughly, and dry completely before reassembling. Ensure the ignition pin and thermocouple are clean and free from food debris.
- **Cast Iron Pan Supports:** These can be washed with warm soapy water. For stubborn stains, a non-abrasive scrub brush can be used. Ensure they are dry before placing them back on the hob.
- **Spills:** Clean up spills immediately to prevent them from baking onto the surface, which can make them harder to remove later.



Figure 6.1: Effortless Cleaning. The stainless steel surface allows for easy cleaning with a soft cloth and mild detergent.

7. Troubleshooting

If you encounter issues with your gas hob, refer to the following common troubleshooting tips. For complex problems, contact a qualified service technician.

- **Burner Not Lighting:**
  - Check if the gas supply is on.
  - Ensure the burner cap and crown are correctly positioned.
  - Clean the ignition pin and burner ports if they are blocked by food debris.
  - Verify the control knob is pushed down fully during ignition.
- **Flame Extinguishes After Releasing Knob:**
  - Hold the knob down for a few more seconds after ignition to allow the thermocouple to heat up.
  - Ensure the thermocouple sensor is clean and not obstructed.
- **Irregular Flame:**
  - Clean the burner ports to ensure even gas flow.
  - Ensure the burner cap and crown are seated correctly.

8. Specifications

Feature	Specification
Brand	thermomate
Model Number	GHSS604
Number of Burners	4
Fuel Type	Natural Gas / Propane (LPG)
Power Source	Gas Powered
Total Power Output	8000 W (8.0 kW)
Burner Configuration	1x 3.4kW (Wok), 2x 1.8kW (Rapid), 1x 1.0kW (Auxiliary)
Surface Material	Stainless Steel
Pan Support Material	Cast Iron
Special Features	Thermocouple Protection, Electronic Ignition, Front Knob Control
Product Dimensions (WxDxH)	58.4 cm x 51 cm x 10 cm
Cut-out Dimensions (WxD)	56 cm x 48 cm
Voltage	230 Volts
Item Weight	11.78 kg
Included Components	Gas Hob, 2 LPG/NG Nozzles

9. Warranty and Support

For warranty information, please refer to the documentation provided at the time of purchase or contact Thermomate customer support. Keep your proof of purchase for any warranty claims. For technical assistance or spare parts, please visit the official Thermomate website or contact their authorized service centers.

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