

## Faber NiOS AUTO 3BB BK

# Faber NiOS AUTO 3BB BK 3 Burner Auto-Ignition Cooktop User Manual

Model: NiOS AUTO 3BB BK | Model Number: 106.0708.177

## 1. INTRODUCTION

This user manual provides essential information for the safe and efficient use of your Faber NiOS AUTO 3BB BK 3 Burner Auto-Ignition Cooktop. Please read these instructions carefully before installation, operation, or maintenance. Retain this manual for future reference.

## 2. SAFETY INSTRUCTIONS

Always prioritize safety when operating gas appliances. Failure to follow these instructions may result in fire, explosion, electric shock, or other injuries.

- Ensure proper ventilation in the kitchen area during use.
- Do not store flammable materials near the cooktop.
- Keep children and pets away from the appliance during operation.
- If you smell gas, immediately turn off the gas supply, open windows, and do not operate any electrical switches or appliances. Contact your gas supplier or a qualified technician.
- Do not use abrasive cleaners or sharp objects on the glass surface.
- Ensure all burners are turned off after cooking.
- Installation and servicing should only be performed by a qualified technician.

## 3. PRODUCT OVERVIEW

The Faber NiOS AUTO 3BB BK cooktop features a sleek design with three high-efficiency brass burners and battery-operated auto-ignition.

### 3.1 Included Components

Upon unpacking, verify that all components are present:

- 1 Gas Stove
- 1 Warranty Card
- 1 User Manual
- Cleaning Pin
- Batti Stand

### 3.2 Product Features

- Freestanding design with 8mm toughened black glass.
- High-efficient designer brass burners (1 Jumbo, 1 Medium, 1 Small).
- Battery-operated auto ignition for convenience.
- Heat-resistant metal knobs.
- Diamond-coated round pan supports and stainless steel drip tray.

### 3.3 Product Images



Overall top-down view of the Faber NiOS AUTO 3BB BK 3 Burner Cooktop, showcasing the black glass finish, three brass burners with pan supports, and control knobs.



Front view of the cooktop, highlighting the arrangement of the three burners and the control panel with metal knobs.



Detailed close-up of the heat-resistant metal control knobs, showing their design and 'ON' to 'MIN' markings.



An angled perspective of the cooktop, emphasizing the slim profile of the 8mm toughened black glass and the robust pan supports.



Close-up view of one of the high-efficient brass burners with its diamond-coated round pan support, demonstrating the quality construction.

## 4. SETUP AND INSTALLATION

Proper installation is crucial for the safe and efficient operation of your cooktop. It is strongly recommended that installation be performed by a qualified and certified technician.

### 4.1 Placement

- Place the cooktop on a stable, level, and heat-resistant surface.
- Ensure adequate clearance from walls and overhead cabinets as per local regulations.
- The area should be well-ventilated.

### 4.2 Gas Connection

- Connect the cooktop to a suitable gas supply (LPG or PNG, as applicable) using an approved gas hose and regulator.
- Check all connections for leaks using a soapy water solution. Bubbles indicate a leak.
- Do not use an open flame to check for leaks.

## 4.3 Battery Installation for Auto-Ignition

- Locate the battery compartment, typically on the underside of the cooktop.
- Insert the required battery (usually a D-cell) ensuring correct polarity (+/-).
- Close the battery compartment securely.

## 5. OPERATING INSTRUCTIONS

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### 5.1 Lighting a Burner

1. Ensure the gas supply is open.
2. Push down and turn the corresponding control knob counter-clockwise to the 'ON' position. You will hear a clicking sound as the auto-ignition sparks.
3. Hold the knob down for a few seconds until the flame ignites and stabilizes.
4. Release the knob. If the flame extinguishes, repeat the process.
5. Adjust the flame intensity by turning the knob between 'ON' (maximum flame) and 'MIN' (minimum flame).

### 5.2 Turning Off a Burner

- Turn the control knob clockwise until it clicks into the 'OFF' position.
- Ensure the flame is completely extinguished.

### 5.3 Burner Types

Your cooktop is equipped with three high-efficient brass burners:

- **Jumbo Burner:** For large utensils and high-heat cooking.
- **Medium Burner:** For standard cooking needs.
- **Small Burner:** For simmering and smaller utensils.

## 6. MAINTENANCE AND CLEANING

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

### 6.1 General Cleaning

- Always ensure the cooktop is cool and the gas supply is turned off before cleaning.
- Wipe the glass surface with a soft cloth and mild detergent. Avoid abrasive cleaners or scouring pads.
- For stubborn stains, use a glass cleaner specifically designed for cooktops.

### 6.2 Burner and Pan Support Cleaning

- Remove the pan supports and burner components (burner caps and bases).
- Wash them with warm soapy water. For brass burners, avoid harsh chemicals that may tarnish the finish.
- Use the provided cleaning pin to clear any blockages in the burner holes.
- Ensure all parts are completely dry before reassembling them. Incorrect reassembly can affect burner performance.

### 6.3 Battery Replacement

- If the auto-ignition becomes weak or stops sparking, the battery may need replacement.
- Follow the instructions in Section 4.3 to replace the battery.

## 7. TROUBLESHOOTING

Before contacting customer service, refer to the following common issues and solutions:

Problem	Possible Cause	Solution
Burner does not ignite.	No gas supply, clogged burner holes, weak battery, wet burner components.	Check gas supply, clean burner holes with cleaning pin, replace battery, ensure burner components are dry.
Flame is uneven or yellow.	Clogged burner holes, incorrect burner assembly.	Clean burner holes, ensure burner cap and base are correctly seated.
Gas smell detected.	Gas leak.	Immediately turn off gas supply, ventilate area, do not operate electrical switches, contact a qualified technician.
Knob is stiff or hard to turn.	Food debris or grease accumulation.	Clean around the knob area. Do not force the knob. If issue persists, contact service.

If the problem persists after attempting these solutions, please contact Faber customer support.

## 8. SPECIFICATIONS

Feature	Detail
Brand	Faber
Model Name	NiOS AUTO 3BB BK
Item Model Number	106.0708.177
Type	Freestanding Cooktop
Number of Burners	3
Burner Type	High Efficient Designer Brass Burners (1 Jumbo + 1 Medium + 1 Small)
Ignition Type	Auto Ignition (Battery Operated)
Knobs	Heat Resistant Metal Knobs
Pan Support	Diamond Coated Round Pan Support
Drip Tray	Stainless Steel
Glass Type	8mm Toughened Black Glass
Color	Black
Item Dimensions (LxWxH)	51 x 75 x 11 Centimeters

Feature	Detail
Item Weight	14 kg 200 g
Power Source	Gas Powered
Fuel Type	Gas
Manufacturer	Franke Faber India Pvt Ltd

## 9. WARRANTY AND SUPPORT

### 9.1 Warranty Information

Your Faber NiOS AUTO 3BB BK Cooktop comes with the following warranty:

- **7 Years Warranty** on Glass
- **5 Years Warranty** on Burner & Valve
- **2 Years Comprehensive Warranty** on the entire product

Please refer to the included Warranty Card for detailed terms and conditions.

### 9.2 Customer Support

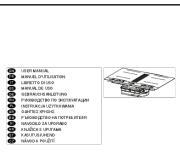
For any service requests, technical assistance, or warranty claims, please contact Faber customer support:

- **Contact Number:** 1800-209-3484
- **Manufacturer Address:** 1086/1/2, SANASWADI, TAL - SHIRUR, PUNE - 412208, MAHARASHTRA, INDIA

When contacting support, please have your model number (106.0708.177) and purchase details ready.

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## Related Documents - NiOS AUTO 3BB BK

 GALILEO STRIPES A830	<p><a href="#">Faber Galileo Stripes A830 User Manual: Induction Hob with Integrated Extractor</a></p> <p>Download the user manual for the Faber Galileo Stripes A830, a high-performance induction hob with an integrated extractor hood. Find detailed instructions on installation, operation, cleaning, safety, and troubleshooting.</p>
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 <p>Faber Cloud User Guide Page 1 – 10 English Page 20 – 39 French Page 30 – 59 Spanish</p> <p>Faber Cloud • Connect your range hood to the Faber app • Set &amp; integrate your Cloud app • Use the app to control your range hood • Connect your range hood to Alexa, Google Home, and Siri • Troubleshoot connectivity issues • Learn to control your kitchen appliance remotely</p>	<h3><a href="#">Faber Cloud User Guide: Connect &amp; Control Your Range Hood</a></h3> <p>Comprehensive user guide for the Faber Cloud system, detailing how to connect your Faber range hood to the app, integrate with Amazon Alexa, Google Home, and Siri, and troubleshoot connectivity issues. Learn to control your kitchen appliance remotely.</p>
 <p>Faber In Nova Premium Kitchen Hood User Manual Page 1 – 10 English Page 20 – 39 French Page 30 – 59 Spanish</p>	<h3><a href="#">Faber In Nova Premium Kitchen Hood User Manual</a></h3> <p>Comprehensive user manual for the Faber In Nova Premium kitchen hood, detailing installation, operation, safety, cleaning, maintenance, and controls in multiple languages.</p>
 <p>Faber HEAVEN GLASS 2.0 WH KL A90 User Manual Page 1 – 10 English Page 20 – 39 French Page 30 – 59 Spanish</p>	<h3><a href="#">Faber HEAVEN GLASS 2.0 WH KL A90 User Manual</a></h3> <p>Comprehensive user manual for the Faber HEAVEN GLASS 2.0 WH KL A90 cooker hood, covering safety information, usage, cleaning, maintenance, controls, and remote operation.</p>
 <p>Faber Vaska Gas Fireplace Installation Guide   Model C11 C31 Page 1 – 10 English Page 20 – 39 French Page 30 – 59 Spanish</p>	<h3><a href="#">Faber Vaska Gas Fireplace Installation Guide   Model C11 C31</a></h3> <p>Comprehensive installation guide for the Faber Vaska gas fireplace, covering safety, requirements, technical specifications, and maintenance. Includes model details for C11 C31 and other variants.</p>
 <p>Faber GALILEO SLIM A600 User Manual: Installation, Operation &amp; Safety Guide Page 1 – 10 English Page 20 – 39 French Page 30 – 59 Spanish</p>	<h3><a href="#">Faber GALILEO SLIM A600 User Manual: Installation, Operation &amp; Safety Guide</a></h3> <p>Comprehensive user manual for the Faber GALILEO SLIM A600 hob, covering installation, operation, safety guidelines, maintenance, troubleshooting, and technical specifications. Essential guide for users.</p>