

500009627

Generic MODENA-60-9627 Built-In 4-Burner Gas Cooker User Manual

1. INTRODUCTION

This manual provides essential information for the safe and efficient use of your Generic MODENA-60-9627 Built-In 4-Burner Gas Cooker. Please read these instructions carefully before installation, operation, or maintenance. Keep this manual for future reference.

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 proper ventilation in the kitchen area.
- Do not store or use flammable materials near the appliance.
- Always supervise cooking, especially when using high heat.
- Keep children and pets away from the cooktop during operation.
- In case of a gas leak, immediately turn off the gas supply, open windows, and do not operate any electrical switches or appliances. Contact your gas supplier.
- This appliance is designed for domestic use only.

3. PRODUCT OVERVIEW

The Generic MODENA-60-9627 is a built-in gas cooktop featuring four sealed Italian burners and a durable stainless steel surface. It is designed for efficient and safe cooking.

3.1 Components

- **Burners:** Four gas burners for various cooking needs.
- **Control Knobs:** Located at the front for flame adjustment and ignition.
- **Pan Supports (Grates):** Provide stable support for cookware.
- **Stainless Steel Surface:** Easy to clean and resistant to corrosion.
- **Automatic Ignition:** For quick and safe burner lighting.
- **Safety Feature:** Integrated safety valves for gas flow control.



Figure 1: Top-down view of the MODENA-60-9627 Built-In Gas Cooker. This image displays the four sealed burners, the robust pan supports, and the front-mounted control knobs on the sleek stainless steel surface.

4. SETUP AND INSTALLATION

This appliance is a built-in, drop-in type cooktop. Installation must be performed by a qualified technician in accordance with local codes and regulations.

4.1 Pre-Installation Checks

- Verify that the gas supply type (Natural Gas or LPG) matches the appliance specifications.
- Ensure adequate ventilation and clearance from combustible materials.
- Check the dimensions of the cutout in the countertop to ensure a proper fit.

4.2 Installation Steps (Summary for Qualified Personnel)

1. Prepare the countertop cutout according to the provided template (not included in this manual).
2. Connect the gas supply line to the appliance inlet, ensuring all connections are leak-free.
3. Secure the cooktop into the countertop opening using the provided mounting clips.
4. Connect the electrical supply for the automatic ignition system.
5. Perform a gas leak test and check burner operation.

5. OPERATING INSTRUCTIONS

5.1 Igniting a Burner

1. Place appropriate cookware on the pan support over the desired burner.
2. Push down and turn the corresponding control knob counter-clockwise to the maximum flame position (large flame symbol).
3. The automatic ignition will click, igniting the gas. Hold the knob down for a few seconds after ignition to allow the safety device to engage.
4. If the burner does not ignite, release the knob and repeat the process.

5.2 Adjusting the Flame

- Once ignited, turn the control knob to adjust the flame size.

- Turn clockwise to decrease the flame (small flame symbol) or to turn off the burner.
- Ensure the flame is stable and blue, with a visible inner cone. Yellow or flickering flames may indicate improper gas-air mixture; contact a technician.

5.3 Turning Off a Burner

Turn the control knob clockwise until it clicks into the 'OFF' position (dot symbol). Ensure the flame is extinguished.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your cooktop. Always ensure the appliance is cool and disconnected from the power supply before cleaning.

6.1 Cleaning the Stainless Steel Surface

- Use a soft cloth and mild detergent or a specialized stainless steel cleaner.
- Wipe in the direction of the grain to prevent scratches.
- Avoid abrasive cleaners, scouring pads, or harsh chemicals that can damage the surface.

6.2 Cleaning Burner Components

- Remove the pan supports, burner caps, and burner rings when cool.
- Wash these components with warm soapy water. For stubborn stains, soak them before cleaning.
- Ensure all parts are completely dry before reassembling. Improperly dried or placed components can affect burner performance.
- Keep the ignition electrodes and thermocouple clean and free from food debris.

6.3 Pan Supports (Grates)

The cast iron pan supports can be cleaned with warm soapy water. For heavy grease, a non-abrasive degreaser may be used. Ensure they are dry before placing them back on the cooktop.

7. TROUBLESHOOTING

Before contacting service, review the following common issues and solutions:

Problem	Possible Cause	Solution
Burner does not ignite	No gas supply; Ignition electrode dirty/wet; Burner cap/ring not correctly placed; Power outage (for ignition)	Check gas valve; Clean and dry electrode; Re-position burner components; Check power supply.
Flame is yellow or uneven	Burner ports clogged; Incorrect gas-air mixture; Burner cap/ring not correctly placed	Clean burner ports; Ensure burner components are correctly seated; Contact a qualified technician for gas-air mixture adjustment.
Gas smell detected	Gas leak	Immediately turn off gas supply, open windows, do not operate electrical switches, and contact gas supplier/emergency services.

8. SPECIFICATIONS

Feature	Detail
Brand Name	Generic
Model Number	500009627
Product Dimensions (D x W x H)	60 x 60 x 20 cm
Item Weight	20 kg
Installation Type	Drop-In
Special Features	Built-In Gas, Italian Burners, Safety Feature, Valves
Burner Type	Sealed
Number of Heating Elements	4
Color	Stainless Steel
Fuel Type	Gas
Material Type	Stainless Steel
Included Components	Cooktop

9. WARRANTY AND SUPPORT

For warranty information, please refer to the warranty card included with your purchase or contact the retailer. For technical support or service inquiries, please contact the customer service department of your retailer or the manufacturer using the contact details provided at the time of purchase.

Keep your purchase receipt as proof of purchase for warranty claims.