

Faber 106.0738.938

Faber Nebula 3 Burner Black Matt Glass Finish Cooktop User Manual

Model: Nebula3BB BK (106.0738.938)

1. INTRODUCTION

Thank you for choosing the Faber Nebula 3 Burner Black Matt Glass Finish Cooktop. This manual provides essential information for the safe and efficient use, installation, maintenance, and troubleshooting of your new appliance. Please read these instructions carefully before using the cooktop and retain them for future reference.

This cooktop features a durable 8mm thick matt finish toughened glass top, three high-efficiency brass burners (one jumbo, one medium, one small), and sturdy MS-diamond coated pan supports. It is designed for manual ignition and comes with heat-resistant ABS knobs for comfortable operation.

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 the cooktop is installed by a qualified technician in accordance with local regulations and standards.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Keep children away from the appliance during operation.
- Always use appropriate cookware for the burner size.
- Never leave the cooktop unattended while in use.
- Ensure adequate ventilation in the kitchen area.

- 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.

3. PRODUCT COMPONENTS

Familiarize yourself with the main components of your Faber Nebula cooktop:

3.1. Burners

The cooktop is equipped with three high-efficiency brass burners: one jumbo, one medium, and one small, designed for various cooking needs.



Image: Overview of the Faber Nebula cooktop showing the three brass burners, clearly indicating the Jumbo, Medium, and Small sizes.

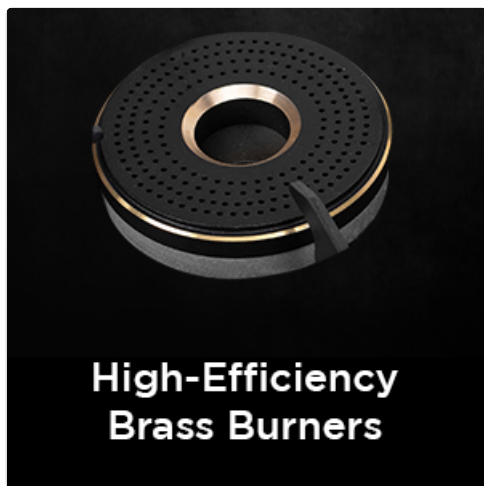


Image: A detailed view of one of the high-efficiency brass burners, highlighting its design.

3.2. Pan Supports

The cooktop features round, MS-diamond coated pan supports, providing stability for various cookware sizes during cooking.

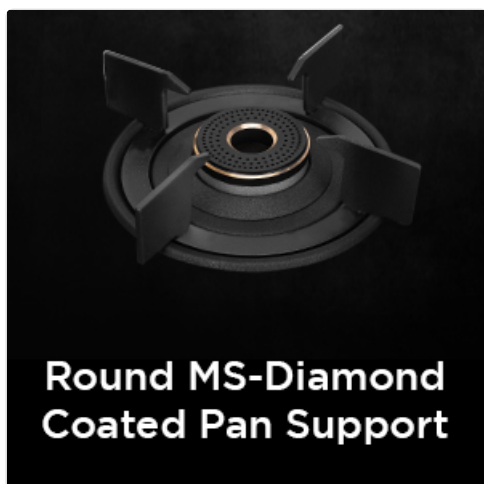


Image: A close-up view of the round MS-diamond coated pan support, illustrating its robust construction.

3.3. Control Knobs

The cooktop is equipped with ergonomic and heat-resistant ABS knobs for precise flame control.

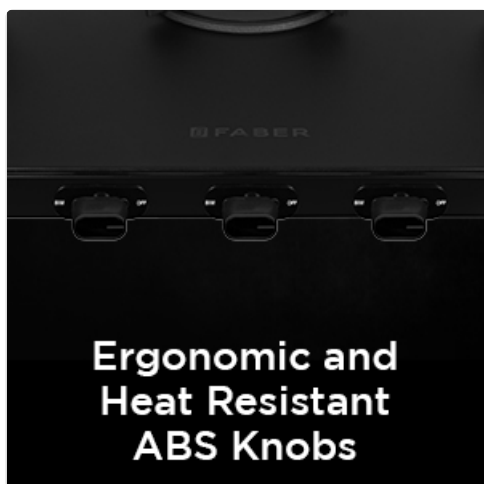


Image: A detailed shot of the ABS control knobs, showing their design and placement.

3.4. Glass Top

The cooktop features an 8mm thick matt finish toughened glass surface, offering both durability and a

sleek appearance.

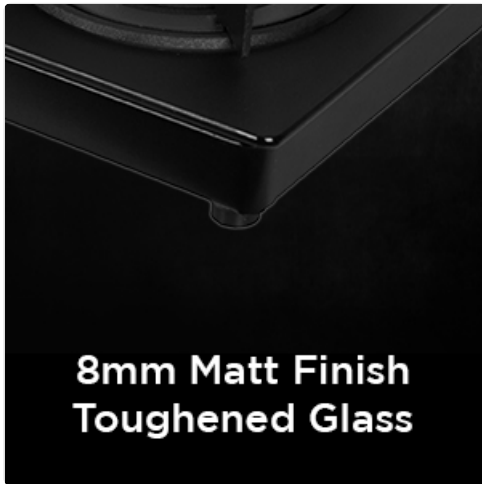


Image: A close-up view of the 8mm matt finish toughened glass, highlighting its texture and thickness.

4. INSTALLATION

The Faber Nebula cooktop is designed for freestanding installation. Proper installation is crucial for safety and optimal performance. It is recommended that installation be performed by a certified professional.

4.1. Unpacking

Carefully remove the cooktop from its packaging. Inspect for any damage during transit. Report any damage to the retailer immediately.

4.2. Placement

Place the cooktop on a stable, level, and heat-resistant surface. Ensure there is adequate clearance from walls and overhead cabinets as per local safety standards.



Image: A diagram illustrating the dimensions of the cooktop (770mm length, 380mm width, 115mm height) to aid in proper placement and installation.

4.3. Gas Connection

Connect the cooktop to the gas supply (Propane) using a flexible hose or rigid pipe, ensuring all connections are tight and leak-free. Use only approved gas fittings. Test for leaks using a soapy water solution; never use an open flame.

4.4. Ventilation

Ensure the kitchen area has proper ventilation to dissipate combustion gases. Consider installing an exhaust hood above the cooktop.

5. OPERATING INSTRUCTIONS

The Faber Nebula cooktop features manual ignition.

5.1. Lighting a Burner

1. Place your cookware on the pan support over the desired burner.
2. Push and turn the corresponding control knob counter-clockwise to the 'ON' position.
3. Immediately bring a lit matchstick or gas lighter to the burner to ignite the gas.
4. Once the flame is lit, adjust the knob to achieve the desired flame intensity (high, medium, or low).
5. If the burner does not light within a few seconds, turn the knob to 'OFF', wait for a minute for the gas to dissipate, and then repeat the process.



Image: A visual representation of the manual ignition process, showing a lit burner.

5.2. Turning Off a Burner

To turn off a burner, simply turn the control knob clockwise to the 'OFF' position. Ensure the flame is completely extinguished.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and efficient operation of your cooktop.

6.1. General Cleaning

- Always ensure the cooktop is cool before cleaning.
- Disconnect the gas supply before performing any major cleaning or maintenance.
- Use a soft cloth and mild detergent for cleaning the glass surface. Avoid abrasive cleaners or scouring pads that can scratch the glass.
- For stubborn stains, use a specialized glass cooktop cleaner.

6.2. Burners and Pan Supports

- Remove the pan supports and burner components (burner caps and bases) after they have cooled down.
- Wash them with warm soapy water. For tough grease, a non-abrasive scrub brush can be used.
- Ensure all parts are completely dry before reassembling them. Moisture can affect ignition.
- Periodically check the burner holes for any blockages and clean them with a thin wire if necessary.

7. TROUBLESHOOTING

If you encounter issues with your cooktop, refer to the following table for common problems and solutions. If the problem persists, contact customer support.

Problem	Possible Cause	Solution
Burner does not light	No gas supply Burner components wet or clogged Ignition source not present	Check gas cylinder/supply Ensure burner parts are dry and clean Use a lit matchstick or gas lighter
Uneven flame	Burner holes clogged Burner cap not seated correctly	Clean burner holes Re-seat burner cap properly
Gas smell	Gas leak Burner not fully lit	Turn off gas supply, ventilate area, contact gas supplier Ensure burner is fully lit or turned off
Knobs are stiff	Food debris or grease buildup	Clean around the knob base

8. SPECIFICATIONS

Feature	Detail
Brand	Faber
Model Number	106.0738.938
Heating Elements	3 (1 Jumbo, 1 Medium, 1 Small)
Colour	Black
Power Source	Gas Powered
Fuel Type	Propane
Special Features	Manual Ignition
Burner Type	Open Brass Burners
Control Type	Knob (ABS)
Installation Type	Freestanding
Item Dimensions (D x W x H)	38D x 77W x 11.5H Centimeters
Item Weight	8.26 Kilograms

Feature	Detail
Heater Surface Material	8mm Matt Finish Toughened Glass
Included Components	User Manual

9. WARRANTY AND SUPPORT

9.1. Warranty Information

Your Faber Nebula 3 Burner Cooktop comes with a comprehensive warranty:

- **2 Years Comprehensive Warranty** on the entire product.
- **5 Years Warranty** specifically on the Glass, Valve, and Burners.

This warranty is provided by Faber. Please retain your purchase receipt for warranty claims.

9.2. Customer Support

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

- **Manufacturer:** Franke Faber India Pvt. Ltd
- **Address:** 1086/1/2, SANASWADI, TAL - SHIRUR, PUNE - 412208, MAHARASHTRA, INDIA
- **Contact Number:** 1800-209-3484