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KKT KOLBE G453G

KKT KOLBE G453G 45 cm Gas Hob User Manual

Model: G453G

1. INTRODUCTION

Thank you for choosing the KKT KOLBE G453G 45 cm Gas Hob. This compact and efficient appliance is designed to provide versatile and fast cooking solutions for your kitchen. Please read this manual thoroughly before installation and use to ensure safe and optimal operation.



Image 1.1: The KKT KOLBE G453G gas hob in use, demonstrating its three cooking zones with various cookware.

Key Features:

- **Compact Design:** 45 cm self-sufficient gas hob with 6.2 kW total power and 3 cooking zones.
- **Wok Burner:** Includes a powerful wok burner for specialized cooking.
- **Flexible Fuel Type:** Designed for natural gas (NG) as standard, easily convertible to propane gas (LPG) with included nozzles.
- **Precise Control:** Ergonomic knobs allow for individual and precise heat adjustment.
- **Durable Construction:** Features cast iron pan supports for stability and a high-quality glass surface for easy cleaning.
- **Safety Features:** Electric spark ignition and integrated flame failure device for enhanced safety.

2. SAFETY INFORMATION

Please observe the following safety precautions to prevent personal injury or damage to the appliance.

- **Installation:** Installation must be carried out by a qualified technician in accordance with local regulations and standards.
- **Ventilation:** Ensure adequate ventilation in the kitchen area during operation.
- **Gas Leaks:** In case of a gas leak, immediately close the main gas valve, open windows, and do not operate any electrical switches or appliances. Contact a qualified technician.
- **Children:** Keep children away from the appliance during operation and cleaning.
- **Hot Surfaces:** The hob surface and pan supports become very hot during use. Avoid touching them directly.
- **Flammable Materials:** Do not store flammable materials near the hob.
- **Cleaning:** Always allow the hob to cool down completely before cleaning.
- **Conversion:** Gas type conversion (Natural Gas to Propane or vice versa) must only be performed by a qualified professional using the provided nozzles.

3. PRODUCT COMPONENTS

The following items are included in the packaging:

- KKT KOLBE G453G Built-in Gas Hob
- User Manual (Italian language)
- 1 Sealing tape
- 3 Mounting brackets
- 3 Mounting screws
- 2 Sealing rings
- G1/2 elbow
- LPG gas inlet
- 4 Injector nozzles for liquefied gas connection G30/28-30 mbar
- 4 Injector nozzles for liquefied gas connection G30/50 mbar

4. SETUP AND INSTALLATION

Proper installation is crucial for the safe and efficient operation of your gas hob. This process must be performed by a qualified and certified technician.

4.1. Installation Dimensions

Ensure that the cutout in your countertop meets the specified dimensions for the G453G model.

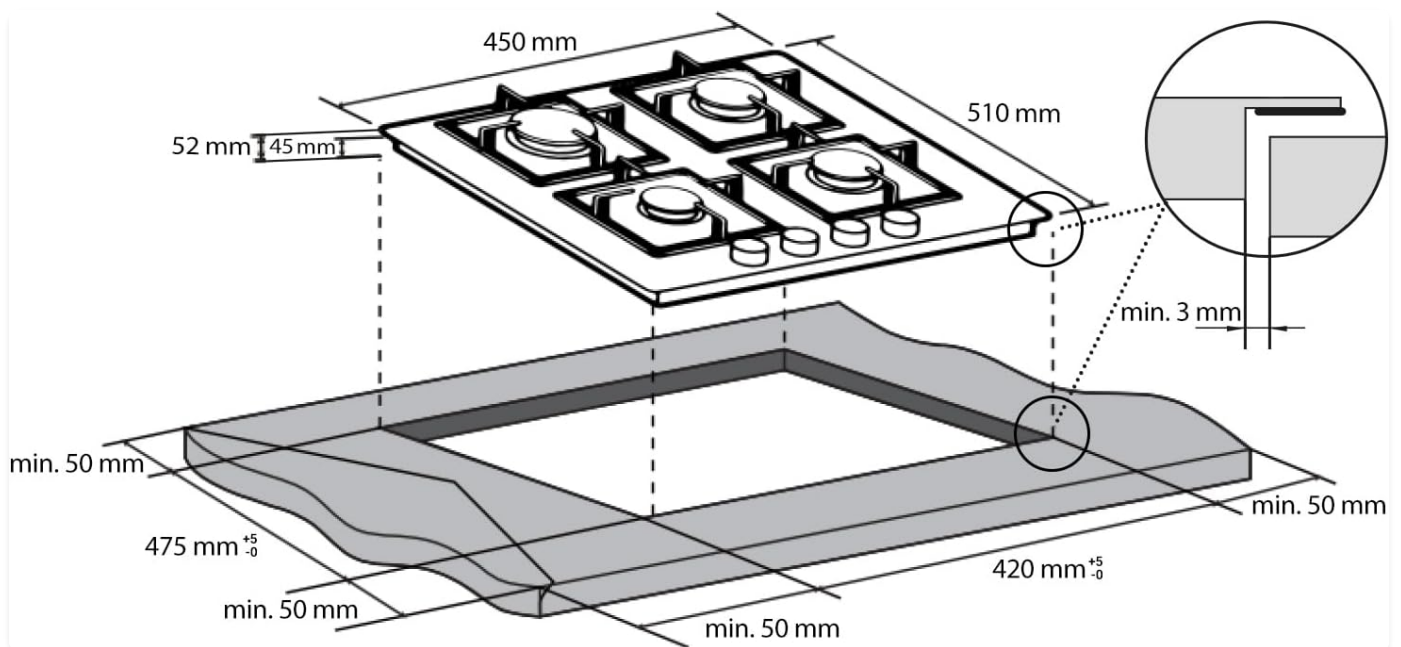


Image 4.1: Installation diagram with precise measurements for countertop cutout and hob placement.

- **Hob Dimensions (D x W x H):** 51 cm x 45 cm x 5.2 cm
- **Countertop Cutout (W x D):** 420 mm x 475 mm
- **Minimum Clearance:** At least 50 mm from all sides to adjacent surfaces.
- **Countertop Thickness:** Minimum 3 mm at the edge of the cutout.

4.2. Gas Connection

The hob is factory-set for natural gas (NG). If you intend to use propane gas (LPG), the included nozzles must be installed by a qualified technician. Ensure the gas supply pressure matches the appliance requirements.

4.3. Electrical Connection

Connect the hob to a suitable electrical outlet (230 Volt) for the electric ignition system. Ensure the connection is properly grounded.

5. OPERATING INSTRUCTIONS

This section describes how to safely operate your KKT KOLBE G453G gas hob.

5.1. Ignition

1. Place your cookware on the desired burner's cast iron support.
2. Push down the corresponding control knob and turn it counter-clockwise to the maximum flame setting (large flame symbol).
3. Hold the knob down for a few seconds until the flame ignites. The electric spark ignition will activate automatically.
4. Once the flame is stable, release the knob. If the flame extinguishes, repeat the process.



Image 5.1: Turning the control knob to ignite a burner.

5.2. Flame Adjustment

After ignition, you can adjust the flame intensity by turning the control knob:

- **Maximum Flame:** Turn the knob to the large flame symbol.
- **Minimum Flame:** Turn the knob further counter-clockwise to the small flame symbol.
- **Off:** Turn the knob clockwise to the 'off' position (dot symbol). Ensure the flame is completely extinguished.



Image 5.2: Control knobs indicating flame settings.

5.3. Using the Wok Burner

The G453G features a powerful wok burner, ideal for high-heat cooking. Use a wok with a rounded bottom for optimal heat distribution, or a flat-bottomed wok suitable for gas hobs.



Image 5.3: The wok burner in use with a paella pan.

6. MAINTENANCE AND CLEANING

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

6.1. Cleaning the Hob Surface

- Always ensure the hob is cool before cleaning.
- Use a soft cloth and a mild detergent or glass cleaner for the glass surface.
- Avoid abrasive cleaners, scouring pads, or harsh chemicals, as these can scratch or damage the surface.
- Wipe up spills immediately to prevent staining.

6.2. Cleaning Burner Components

The burner caps, burner rings, and pan supports are removable for cleaning.



Image 6.1: Detail of a burner grate.

- Remove the pan supports, burner caps, and burner rings.
- Wash these components in warm soapy water. For stubborn stains, a non-abrasive cleaner can be used.
- Ensure all components are completely dry before reassembling them. Moisture can affect ignition.
- Periodically check the burner holes for blockages and clean them gently with a small brush if necessary.

6.3. Care for Cast Iron Grates

The cast iron pan supports are durable but require proper care:

- Clean them regularly to prevent food residue buildup.
- Avoid dropping them, as cast iron can crack or break.
- Some discoloration may occur over time due to heat, which is normal and does not affect performance.

7. TROUBLESHOOTING

Before contacting customer service, please check the following common issues and solutions:

Problem	Possible Cause	Solution
Burner does not ignite.	No gas supply, power outage, clogged burner, wet burner components.	Check gas valve, check power supply, clean burner holes, ensure components are dry.
Flame is irregular or yellow.	Clogged burner holes, incorrect gas type, improper air mixture.	Clean burner holes, verify correct gas type and nozzle installation (contact technician).
Flame extinguishes after releasing knob.	Flame failure device not activated, knob not held long enough.	Hold knob down for a few more seconds after ignition. If problem persists, contact technician.
Gas odor detected.	Gas leak.	Immediately close main gas valve, ventilate area, do not use electrical appliances, contact qualified technician.

8. SPECIFICATIONS

Brand	KKT KOLBE
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Model Number	G453G
Number of Burners	3
Color	Black
Power Source	Gas
Fuel Type	Natural Gas, Propane
Special Features	Automatic ignition, Energy-saving burner, Wok burner, Self-sufficient hob, Cast iron pot holder, Flame failure protection
Material	Cast Iron, Glass
Product Dimensions (D x W x H)	51 cm x 45 cm x 5.2 cm
Control Type	Knob
Installation Type	Drop-In
Voltage	230 Volt
Total Gas Power	6200 Watt (6.2 kW)
Item Weight	8.96 Kilograms
Standards Met	CE

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation provided with your purchase or visit the official KKT KOLBE website. Keep your proof of purchase for any warranty claims.

For technical assistance or service, please contact a qualified technician or KKT KOLBE customer support directly.

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Question

Example: How do I reset this device or fix this error?

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Model number, symptoms, what you tried, or the section of the manual you are using.

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