



# INTERWOOD WE3VRMSG0XS 60cm Built In Table Hob Gas Cooker User Manual

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# INTERWOOD

## BUILT-IN TABLE HOB GAS COOKER USER MANUAL

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## WE3VRMSG0XS 60cm Built In Table Hob Gas Cooker

### Dear Customer,

It is our ultimate desire that you achieve the best performance from our product, which has been passed through meticulous quality control checks and is manufactured in modern facilities.

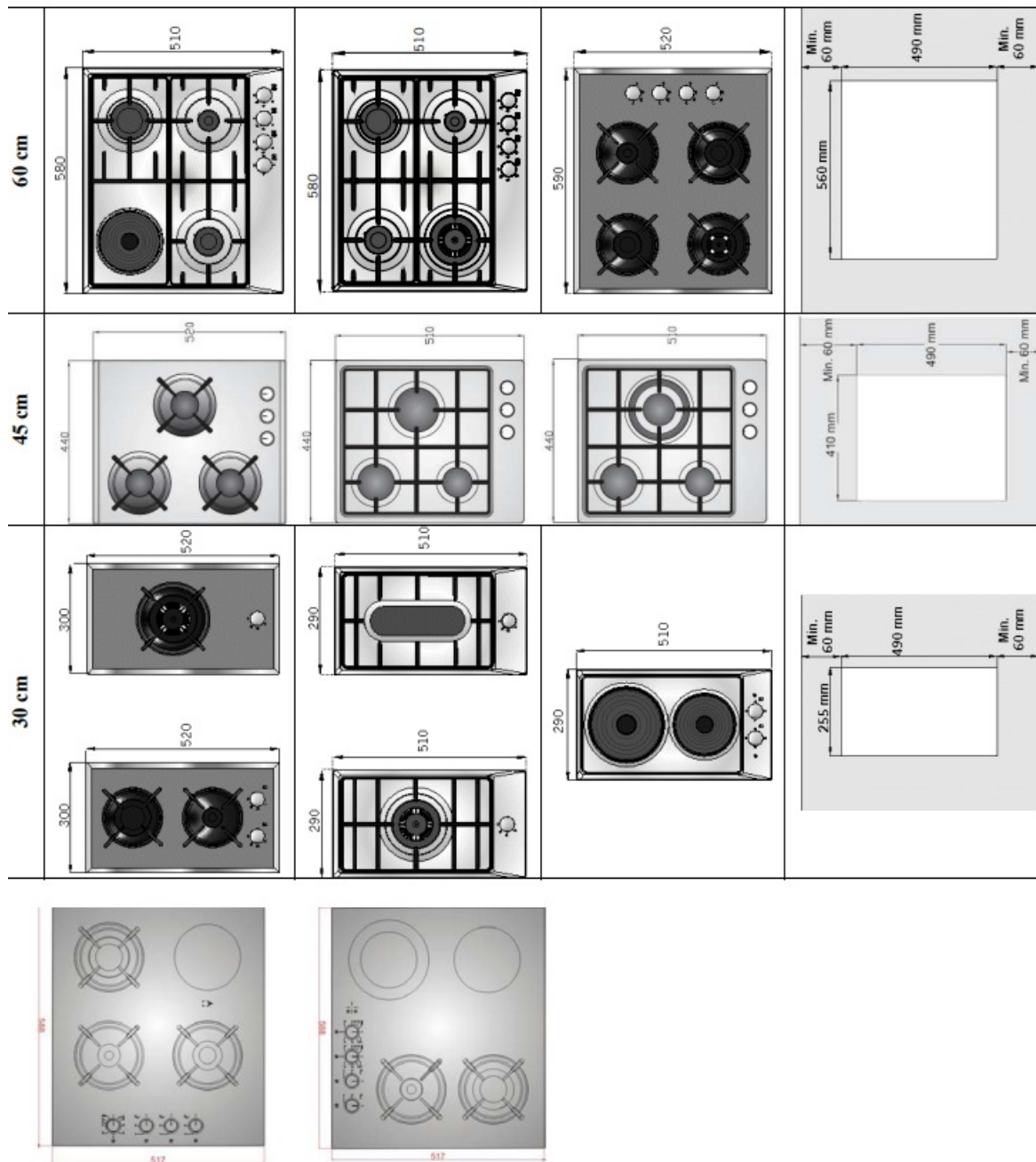
Pieces of packaging (plastic bags, polystyrene etc.) must not be left within reach of children, as they are potentially dangerous. Please dispose of packaging thoughtfully by the appropriate means.

To this effect, we recommend that you read the entire guide carefully before operating the product and keep it as a reference.

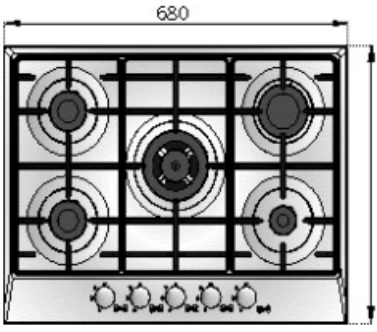
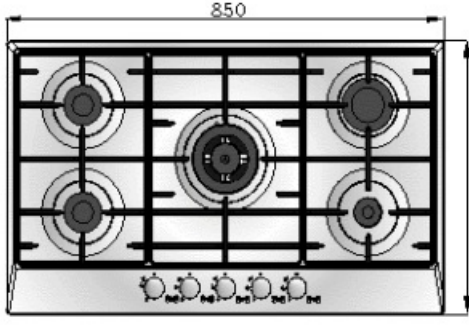
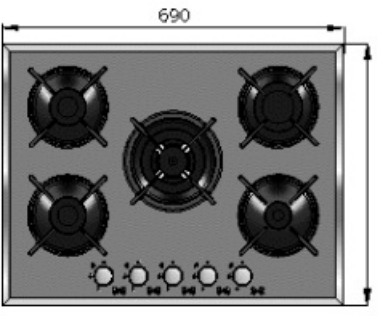
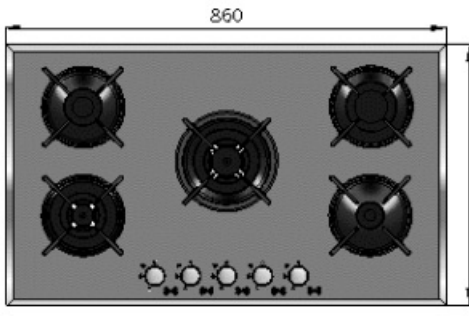
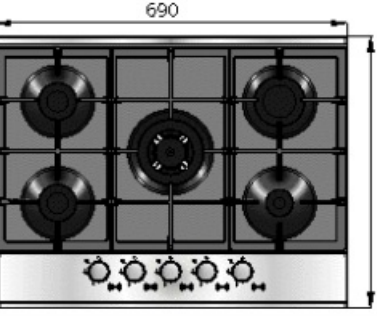
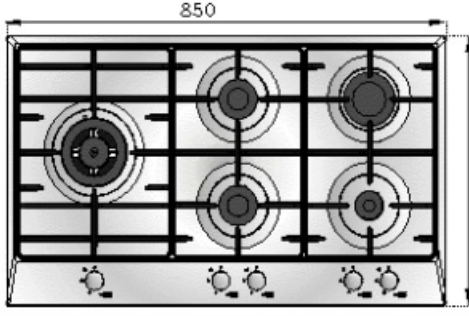
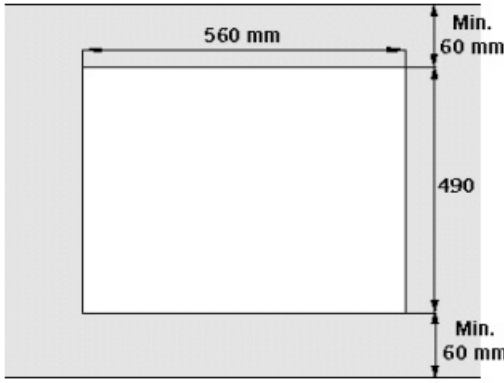
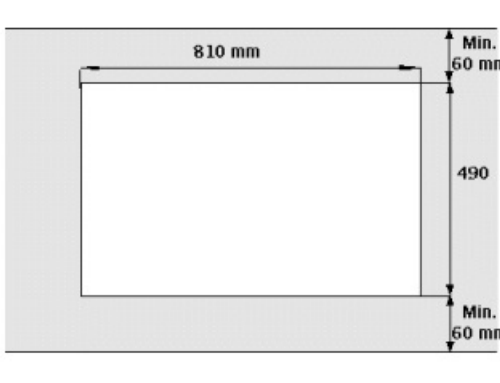
### ATTENTION!

THIS APPLIANCE SHALL BE INSTALLED IN ACCORDANCE WITH THE REGULATIONS IN FORCE AND ONLY USED IN A WELL VENTILATED SPACE. READ THE INSTRUCTIONS BEFORE INSTALLING OR USING THIS APPLIANCE'

## INSTALLATION OF YOUR COOKER



1. This appliance must be installed by a competent person and with particular attention to air circulation.
2. The housing must be heat resistant to a temperature of 95 °C as per EEC directives

70 cm	90 cm
	
	
	
	

## ELECTRICAL CONNECTION and SECURITY

1. Your cooker requires a 13 or 16 Amp fuse. If necessary, installation by a qualified electrician is recommended.
2. Your oven is adjusted in compliance with 230Volt AC, 50 Hz (for SA will be 220-240V,50-60 Hz), electrical supply, and requires a 16 Amp (for England 13 Amp) fuse. If the mains are different from this specified value, contact an electrician or your authorised service.
3. Electrical connection of the hob should only be made using sockets with Earth system installed (for England B.S.

Approved sockets with Earth system), and in compliance with Regulations. If there is no proper socket with Earth in place, immediately contact a qualified electrician. The Manufacturer will not be responsible for damage or injuries that can arise because of inappropriate supply outlets with no earth system.If the ends of the

electrical connection cable is open, according to the appliance type, make a proper switch installed in the mains by which all ends can be disconnected in case of connecting / disconnecting from / to the mains.

4. If your electric supply cable gets defective, it should definitely be replaced by the authorized service or qualified electricians in order to avoid from the dangers
5. Electrical cable shouldn't touch the hot parts of the appliance.

## **GAS CONNECTION and SECURITY**

1. Fit the clamp to the hose. Push one of the hose until it goes to the end of the pipe y heating in boiling water, and tighten the clamp with screw driver.
2. For soundness testing; ensure that the gas controls are closed,
3. Apply only Approved Leak Detection solutions to the connections for leaks.
4. If the hob is installed above a cupboard or openable drawer, a heat protection panel must be installed under the hob with a minimum 15 mm clearance.

Caution! Make the oven connection to the gas inlet valve, the hose length must be short and be sure that there is no leakage.

The hose used should not be longer than 125 cm for safety.

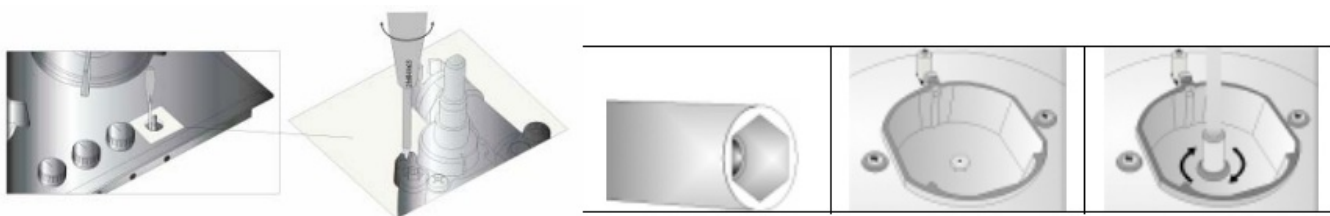
RE-INSPECT THE GAS CONNECTION.

DO NOT MAKE GAS HOSE and ELECTRICAL CABLE OF YOUR COOKER GO THROUGH THE HEATED AREAS, SPECIALLY THROUGH THE REAR SIDE OF THE COOKER. DO NOT MOVE GAS CONNECTED COOKER. SINCE THE FORCING SHALL LOOSEN THE HOSE, GAS LEAKAGE MAY OCCUR.

## **TECHNICAL FEATURES OF YOUR COOKER**

SPECIFICATIONS	BUILT-IN HOB 60 cm	TABLE TOP HOB 60 cm	BUILT IN GLASS HOB DOMINO 30 cm	BUILT-IN GLASS HOB 60 cm	BUILT-IN GLASS HOB 70 cm	BUILT-IN GLASS HOB 90 cm	BUILT-IN GLASS HOB 45 cm
OUTER WIDTH	580 mm	580 mm	520 mm	520 mm	520 mm	520 mm	440 mm
OUTER DEPTH	510 mm	510 mm	300 mm	590 mm	690 mm	860 mm	510/520mm
OUTER HEIGHT	105 mm	100 mm	107 mm	107 mm	119 mm	119 mm	98/106 mm
SUPPLY VOLTAGE	220-240V , 50-60 Hz	220-240V , 50-60 Hz	220-240V , 50-60 Hz	220-240V , 50-60 Hz	220-240V , 50-60 Hz	220-240V , 50-60 Hz	220-240V , 50-60 Hz
HOT PLATE / VITROCERAN HILIGHT (OPT)	1000 W (opt)	1000 W (opt)	—	1200W1800W (Opt)		—	—

To adjust your oven acc. to the gas type, make the adjust. for reduced flame carefully by turning with a small screwdriver as shown below on the screw in the mid. of the gas cocks as well as nozzle changes.



### Before making the connections of the appliance

Before starting to use the appliance, read the user manual of the appliance carefully. In this user Manual, there are important information regarding your, our customers security, how you will use it and how you will make its maintenance.

**Note** : Some of the features specified in the Manual may not be available in your appliance. This user manual is prepared for more than one model.

Recommended Flame Gas Cock Adjustment:	from G30 to G20,G25	from G20,G25 to G30
	From LPG to Nat.gas	from Nat.gas to LPG
Rapid Burner	3 turns anticlockwise	3 turns clockwise
Semi-Rapid Burner	2,5 turns anticlockwise	2,5 turns clockwise
Auxiliary Burner	2 turns anticlockwise	2 turns clockwise

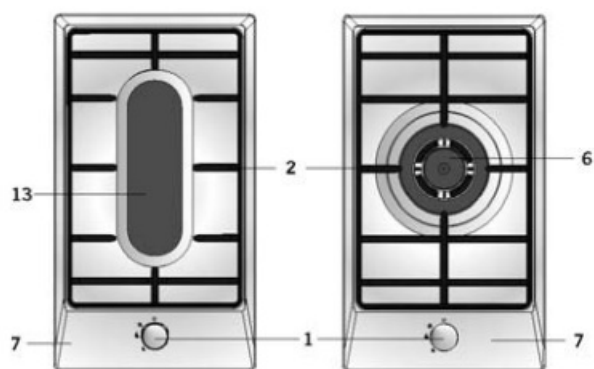
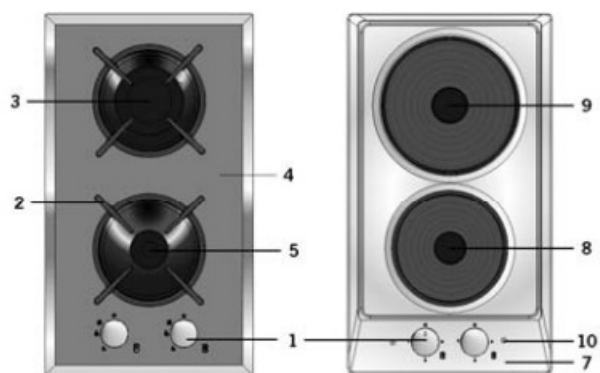
BURNER INJECTOR VALUES ACCORDING TO THE GAS TYPE			LPG	Natural Gas
			G30-30 mbar	G20-20 mbar
Rapid Burner	Injector	mm	0.85	1,15
	Power	KW	3,000	2,770
	Gas Flow	gr/h m3/h	236	0,253
Wok Burner	Injector	mm	0.96	1,30
	Power	KW	3,600	3,350
	Gas Flow	gr/h m3/h	315	0,332
Semi-Rapid Burner	Injector	mm	0.65	0,97
	Power	KW	1,780	1,780
	Gas Flow	gr/h m3/h	140	0,167
Auxiliary Burner	Injector	mm 0.50	0.50	0,72
	Power	KW	0.88	0,990
	Gas Flow	gr/h m3/h	70	0,092

## IMPORTANT WARNINGS

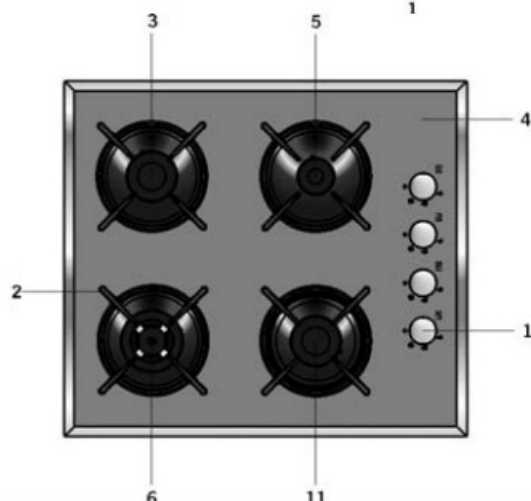
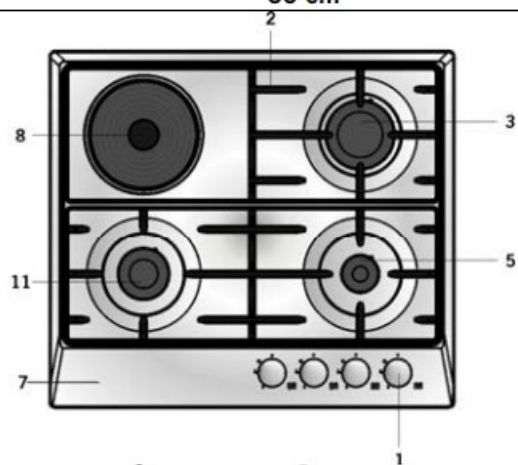
1. The setup conditions is written on the sticker rating label and also you will find your product information about gas type (LPG or NG)
2. If the current rate of the fuse in your installation is less than 16 Amp, make a qualified electrician fit a 16 Amp fuse.
3. Since the plug of your cooker has earthing system, ensure using socket with earth system. If it is used without earth system, our firm is not responsible for any loss which may arise
4. Keep the gas hose and electrical cable of your oven away from the hot areas, do not let them touch the appliance. Keep them away from sharp sides and heated surfaces.
5. If the supply cord is damaged, it must be replaced by the manufacturer its services agent or simulary qualified persons in order to avoid hazard.
6. Please connect your appliance with a suitable main valve
7. Connect your cooker to LPG or NG cock in shortest way and without any leakage. Min. 40 cm Max. 125 cm
8. When making gas leakage check, never use any flame type like those of lighter, matches, cigarette fire or similar ones.
9. Usage of your appliance creates moisture and heath in the room it is placed, make sure that your kitchen is ventilated well. Maintain the natural ventilation ducts properly Or use cooker hood devices
10. When the cooker is being used, the reachable parts may be hot, Do not touch to hot parts directly and keep children
11. Before starting to use your appliance, keep curtain, tulle, paper or inflammable things away from your appliance. Do not keep combustible or inflammable things in or on the appliance.
12. For disconnection from the supply mains having a contact seperation in all poles that provide full disconnection, must be incorporated in fixed wiring in accordance with the wiring rules.
13. Gas tapes are secured by locks. Do not turn before pressing the button.
14. Do not use cooker in potentially explosive atmospheres.
15. Pay attention to minimum health and safety requirement.
16. The glass ceramic can be damaged by objects falling onto it.
17. Built-in appliances may only be used after they have built in to suitable built-in units and work surfaces that meet standards.
18. If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hob surfaces of glass ceramic or similar material which protect live parts
19. Pay attention to health and safety requirements – do not leave children un-supervised when cooking.

## DESCRIPTION OF THE COOKER AND CONTROL PANEL

### 30 cm Domino Hobs



### 60 cm



1 Command Knobs

2 Grids

3 Rapid Burner

4 Glass Surface

5 Auxiliary Burner

6 Wok Burner

7 Hob Body

8 Hotplate (1000 W)

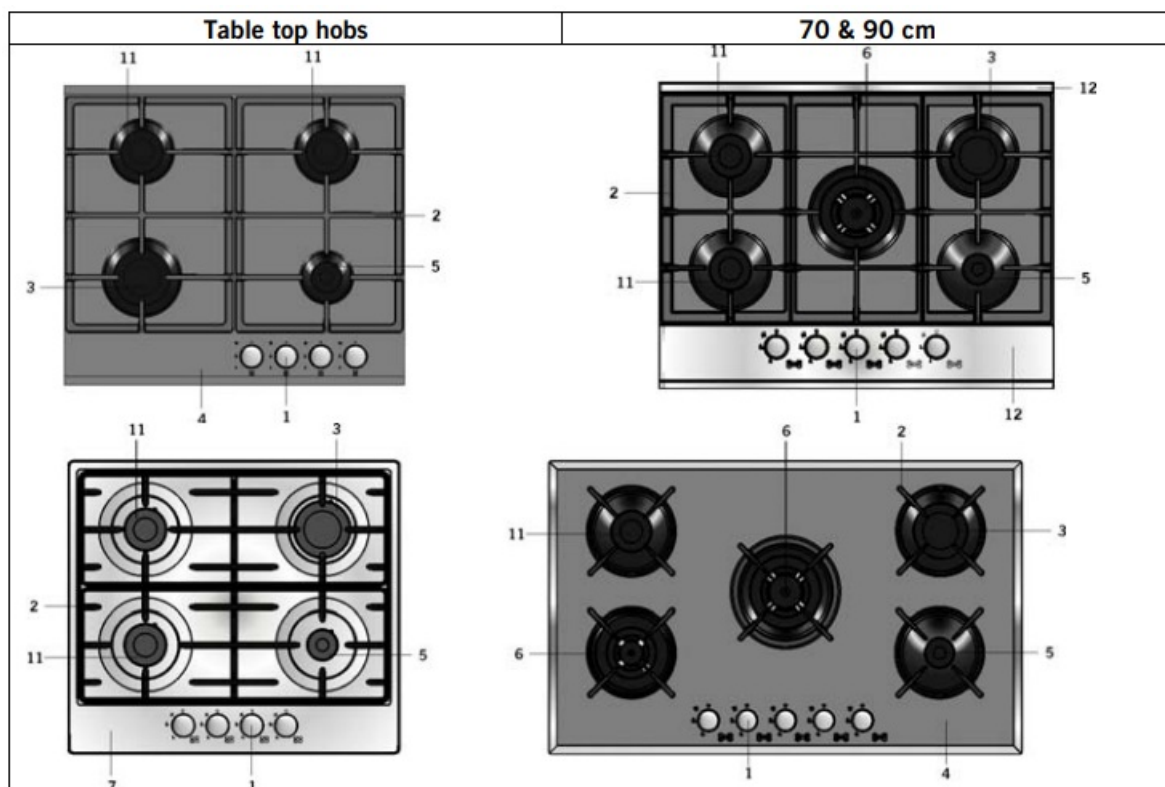
9 Hotplate (1500 W)

10 Indicator

11 Semi-Rapid Burner

13 Fish Burner





- 1 Command Knobs
- 2 Grids
- 3 Rapid Burner
- 4 Glass Surface
- 5 Auxiliary Burner
- 6 Wok Burner

- 7 Hob Body
- 8 Hotplate (1000 W)
- 9 Hotplate (1500 W)
- 10 Indicator
- 11 Semi-Rapid Burner
- 12 Aluminum profile

## USING HOB

Using Gas Burners : In order to obtain maximum output, be careful that the saucepan which will be used should be flat bottomed, and use the saucepans with dimensions given herein below. The valves controlling the gas cookers have special security mechanism. In order to light the cooker;

1. Always press on the switch forward and bring it to flame symbol by turning anticlockwise (left).  
All of the lighters shall operate and the cooker you controlled shall light only. Keep the switch pressed until ignition is performed. (OPTION)
2. Press on the lighter button by pressing on the switch forward and turning anticlockwise (left). It means Closed Position.

Rapid Cooker	24 – 28 cm
Semi-rapid Cooker	18 – 22 cm
Aux. Cooker	12 – 18 cm






In models with Gas Security System, when flame of the cooker is extinguished, control valve cuts off the gas automatically. (OPTION)

### Using Electric Hotplates:

Make adjustment by rotating the switch clockwise according to the heat level you wish to use for your electric cooker.

When the warning lamp lights over the switch, this means that the cooker is engaged. When the cooking is over bring it back to  position.

145 mm	LEVEL 1	250 W	LEVEL 2	750 W	LEVEL 3	1000 W
180 mm		500 W		1000 W		1500 W

Electric Hotplates have standard of 3 temperature levels (as described herein above).depending on your cooker model that you can use from minimum to maximum temperature. When using first time, operate your electric hotplate in position 3 for 5 minutes. This will make the agent on your hotplate which is sensitive to heat get hardened by burning. Use flat bottomed saucepans which fully contact with the heat as much as you can, so that you can use the energy more productively.

### Using Burners :

The our gas ovens top and bottom burner working system is one by one. When you want use your preference burner, before you must make press the tap knob and wait nearly 5-10 second. Then you can to inflame trough with automatic ignition or match. You must wait a few second after the inflame to have press by tap knob and after you

can make allow the knob. If you can not made this operation you must try again.

### Using Burners with Flame Failure Device fitted:

Select the burner required, depress and turn the gas control to maximum flame, hold down for 10 to 15 seconds. once the flame is established the control knob can be released. If the burner fails to stay lit, repeat the procedure, but increase the length of time the control knob is held down

### USING HOB FOR VITROCERAMIC

You operate the hob with the ring switches on the control panel of the hob. This switch regulates the energy in order to reach the desired temperature which is set by you.

In order to have a good cooking result from the hobs, the pans bottom should be as thick and flat as possible.

The bottom of the pans and cooking zones should be the same size. If possible, always place lids on the pans. Always place cookware on the cooking zone before it is switched on. To take advantage of the residual heat switch cooking zones off before the end of the cooking time.

Turn the knob clockwise for starting to operate. Temperature is set up by the knob position on the line gradually increasing up to max.(Single zone)

### Features

140mm hilight 1200W

180mm hilight 1800W




### MAINTENANCE and CLEANING

1. Disconnect the plug supplying electricity for the cooker from the socket and cutoff the gas by closing the gas valve.

2. While cooker is operating or shortly after it starts operating, it is extremely hot. You must avoid touching heating elements.
3. Never clean the interior part, panel, grids, burner cover and all other parts of the cooker by the tools like hard brush, cleaning mesh or knife. Do not use abrasive, scratching agents and detergents.
4. After cleaning the interior parts of the cooker with a soapy cloth, rinse it and then dry thoroughly with a soft cloth.
5. Do not clean your cooker with steame cleaners.
6. Wash the heads of the burners sometimes with soapy water and clean the gas ducts by means of a brush.
7. Never use inflammable agents like acid, thinner and gasoline when cleaning your oven.
8. Do not splash water onto the cooker.
9. Clean removable burner parts with a hot soap solution. Do not clean in the dishwasher.
10. Do not immerse burners or pan rests in water while they are still hot.
11. Clean the glass surfaces with special glass cleaning agents for vitroceramic hobs

## Documents / Resources

	<a href="#">INTERWOOD WE3VRMSG0XS 60cm Built In Table Hob Gas Cooker</a> [pdf] User Manual WE3VRMSG0XS, 60cm Built In Table Hob Gas Cooker, WE3VRMSG0XS 60cm Built In Table Hob Gas Cooker, Built In Table Hob Gas Cooker, Table Hob Gas Cooker, Hob Gas Cooker, Gas Cooker, Cooker
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