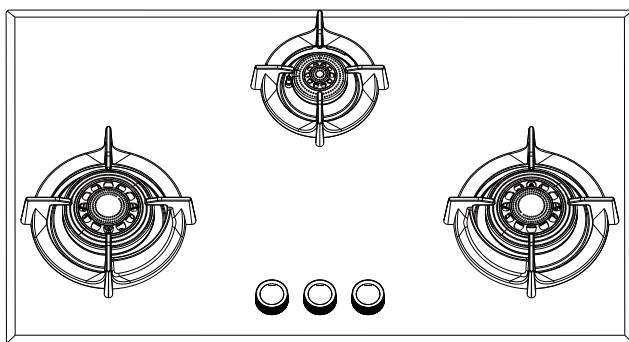


TEC HB 2078 GB Direct Flame



TEC HB 3086 GB Direct Flame

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Thank you for choosing.

- To use this appliance correctly and prevent any potential risk, read these instructions before using the appliance. Retain this manual for future reference and guide.
- If you are unsure of any of the information contained in these instructions, please contact our customer care centre.
- The manufacturer shall not be responsible for any damages to persons or property caused by incorrect installation or use of the appliance.
- The appliance has been certified for use in countries other than those marked on the appliance.
- The manufacturer also reserves the right to make any modifications to the products as may be considered necessary or useful, also in the interests of the user, without jeopardizing the main functional and safety features of the products themselves.
- The appliance is designed for a domestic environment and not a commercial one.

Components and features

- Latest full brass direct flame Vortex series hobs are powerful. The fully Brass crowned lid design, enhances safety, and Ignition pin with brass jacket
- The latest design of cast iron pan support complements the burners.
- New and improved knob design for easy flame control.
- Long edged beveled glass with matt beveling for a flushed aesthetics.
- Powered by bullet jets.

◆ Wok Burner

The dual function wok burner is designed to make your deep frying, roasting, and boiling quick, easy and precise. The burners has an evenly distributed flames that helps to have an even heat throughout the vessel. The dual control enables the user to use the burner on a full output giving out 4.7kW of output on the highest setting whereas 0.5kW of output on the lowest setting where only the



◆ Medium Wok Burner

The medium burner is designed to cater to the slow cooking food and hot beverages. The balanced heat output of 3.5kW of this burner is suitable for the food that needs a controlled temperature for a longer and slow cooking process to enhance aroma and flavours in the dish cooked. Idea for cookware with a base diameter of 18cm to 22cm.



◆ Dual Ring Burner

The Dual ring burner is small and is designed for handling delicate food that requires minimal heat. It is greatly helpful in making white sauces, melting chocolates and even preparing a seasoning on a tadka bowl for dishes like dal tadka and jeera rice. Idea for cookware with a base diameter of 14cm to 18cm.



◆ Premium Metal Knobs

Gun-metal finish, defined and grooved edges gives the knob a distinct signature aesthetics. The knobs are designed for a better grip and easy maintenance and cleaning.



◆ Flame Failure Safety Device (FFSD)

The FFSD is a device valve that gets activated the moment the flame accidentally goes off. It automatically cuts off the gas supply to the burners, thus, preventing any instance of fire accidents due to gas leakage. The result - your kitchen and home is safe from any kind of gas leakage accidents.



◆Premium Ignition Pin Brass Cover

The auto electric ignition gives the customer complete freedom from lighters and other external ignition tools. Vortex Series hobs has ignition pin with a protective brass cover that increases the service life of the pin



◆Beveled Edges

The beveled edges makes your installation flushed and more minimalist. The matt beveling gives the hob a defined look and enhances the overall aesthetics of the hob.



Safety is a good habit to get into

WARNINGS

1. This appliance must be installed in accordance with regulations in force and only used in a well ventilated space.
2. Prior to installation, ensure that the gas and electrical supply complies with the type stated on the rating plate, (check for NG / LPG rating and voltage of 220V-240V).
3. The gas pipe and electrical cable must be installed in such a way that they do not touch any parts or the appliance.
4. Do not allow children to play near or with the appliance.
5. This appliance shall be installed in accordance in conformity to the gas regulation prevailing at the site of installation and only be used in a well ventilated kitchen space.
6. Only use the appliances to preparing and cooking food and not for any other heating application.
7. Do not modify the appliances. It may be hazardous.
8. The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed.
9. Ensure that the kitchen is well ventilated : keep natural ventilation open or install a mechanical ventilation device like chimney and cookerhoods.
10. Do not splash water on the hob as it might get into the electrical part and cause short circuit and even electrocution
11. Do not operate the appliances with wet hands.
12. During cooking heating of the surface is normal.
13. Do not leave the appliances unattended.
14. Do not place any pan or pot with unstable base to avoid tipping and spilling hot liquid during cooking.
15. Do not store any inflammable substance in the drawer beneath the hob. During prolonged cooking or leakages, these inflammable substances may cause fire accidents.
16. Perishable foods plastic items should be kept at a safe distance from the hob.

17. Ensure the knobs are in the neutral position when not in use.
18. Do not spray any room freshener, disinfectants and repellants near the hob. These are inflammable and may cause fire accidents when hob is ignited.
19. Never use harsh abrasives and cleaning agents to clean the surface.
20. Get your appliances repaired only through professional service engineer team.
21. The gas pipe connector and should not be bent or blocked.

CAUTION

1. This appliance should be used and operated by adults. Children less than age of 10, should be using the product under supervision.
2. Any person with reduced ability and mental capabilities must be using the product under the supervision of a responsible person.
3. The appliances is only for the domestic application and not for commercial application.
4. Prolonged use of the appliances results in heating of the surface and knobs.
5. In case of long hours of extended cooking (Over 45 mins of cooking time) allow extra ventilation to avoid excess heating of the hob.
6. Never heat any empty pan or pots.
7. Be careful while using a pot holder, Place the kitchen towel or cloth pot holders away from the flame.
8. Do not use any glass or clay pot on the direct flame.
9. Always turn off the flame before removing the pot away from the burners.
10. Wait for a while till the pot is cooled down before removing.
11. Be careful while cooking food on a higher flame to avoid charring of food.
12. Before cleaning the hob disconnect and switch off the hob.
13. Do not use any steam injectors, harsh detergents and metal scrubbers to clean the surface to avoid wear and tear.

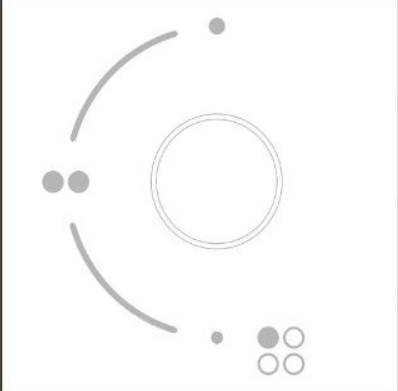




ENVIRONMENTAL INFORMATION

- 1.After installation, dispose the packaging carefully as per the environmental guideline.
- 2.The disposal of this product comes under the guidelines of waste electrical and electronic equipment.
- 3.The mark on the packaging suggests that it should not be disposed with the daily household waste.
- 4.You need to separately dispose and recycle / dispose this responsibly. for a sustainable reuse of the packing material by recycling agents.
- 5.The household users can also contact the retailer in case they wish to return the packaging for reusing.

How to use your appliance

KNOB CONTROL

The amount of gas flow in the furnace / burner can be set on the knob as shown in the figure below:

		No gas flow / OFF
		Maximum gas flow
		Minimum gas flow
		The position of furnace

LIGHTING THE BURNER

To acquire the flame easily, light the burner before placing the cooking utensil on the pan support.

For the model with electric ignition switch united with the knob.

To turn on the burner, push the knob and then turn to counter clockwise until the maximum fire symbol. By pressing the knob, automatically its turn on the ignition.

For the model using safety valve :

A some of built-in gas-cooker models are included with safety valve that functioned to automatically cut off the gas flow if the burner doesn't turn on. To turn on the burner, turn the knob to the maximum gas, then push for 3-5 second. Released the knob if the fire has turned on and adjusts the fire by turning the knob to the desired position.

At the first time there are times when the cigarette lighter does not run smoothly, do the lighter several times. If the process fails or long lighters could be because the battery has run out/ damaged.

For model without electric ignition :

To light the burner with the condition doesn't have electric power, turn on the fire using matches and approach the fire to the upper side of burner than push the knob and turn counter clockwise until the maximum fire symbol condition.

DO'S & DON'Ts

Do's

Don'ts

	Do not use small diameter cookware on large burners. The flame should never come up the sides of the cookware.	Always use cookware that is suitable for each burner, to avoid wasting gas and discoloring the cookware.
	Avoid cooking without a lid or with the lid half off -as this wastes energy	Always place a lid on the during prolonged cooking to reduce the fuel consumption
	Do not use a pan with a convex or concave bottom.	Only use pots, saucepans and frying pans with a thick, flat
	Do not place cookware on the edges of the pan support or near the knob; this increases the temperature in this area and may cause damage to appliances	Always place the cookware right over the burners, not to one side with the center alignment
	Never place cookware directly on top of the burner without pan support.	Always place the cookware on the pan support provided for the burner to avoid damage to the burner
	Do not place anything like asbestos material, between pan and pan support as serious damage the burner	Always place the cookware on the pan support provided for the burner to avoid damage to the burner
	Do not use excessive weight or hit the cooktop with heavy objects	Handle cookware carefully when they are on the burner. Place the cookware gently on the hob

- **It is not recommended to use roasting pans, frying pans or grill stones heated simultaneously on several burners because the resulting heat build-up may damage the appliance.**
- **Do not touch the top plate and trivet whilst in use for a certain period after use.**
- **As soon as a liquid starts boiling, turn down the flame so that it will barely keep the liquid simmering.**

How to keep your cooktop in shape

Cleaning Hob Surface

Regularly clean the hob surface with a soffcloth. If there is oil splatter, use a mild detergent with lukewarm water to clean the surface with a soft cloth. Wipe it dry with a kitchen towel / tissue

Cleaning the Burners

Burners should be cleaned regularly to get an optimum performance. The in case of spillage, soak the burner in a lukewarm water with mild detergent for 10 -15 mins, run this under a flowing water to clear the clogging, pat dry with a soft kitchen tissue

Cleaning Pan Sport

Take out the pan supports and clean them with a soft damp cloth. Do not keep the food residue for a very long time as the acids in the food will damage the ferrous material of the pan support at dry after wash

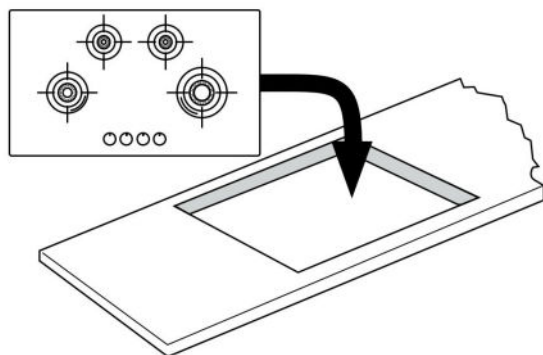
Cleaning the Drip Tray

Any food dropped on the drip tray or any spillovers should be cleaned with a mild cloth.

Always unplug the appliances before cleaning.

Installation instructions for built-in

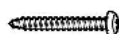
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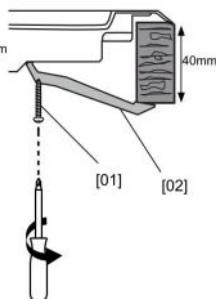
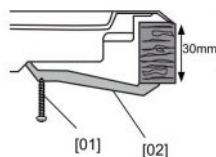
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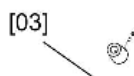
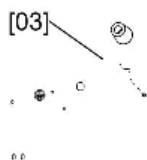
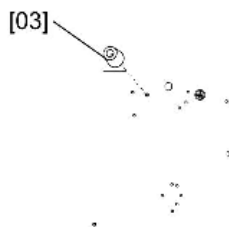
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Technical data



Features	Models	Models
Finish	8mm Toughened Matt Beveled	8mm Toughened Matt Beveled
Design	2 burner	3 burner
Safety	Flame failure safety device	Flame failure safety device
Ignition	Electric Auto	Electric Auto
Pan Support	Cast iron	Cast iron
Knobs	Gunmetal finish metal knob	Gunmetal finish metal knob
Burners	Full Brass Burners with base + lid	Full Brass Burners with base + lid
Burner Design	Direct Flame	Direct Flame
Cooking Zones		
Wok Burner	2X5.5kW	2X5.5kW
Medium Burner	-	-
Small Burner	-	1X2.75kW
Article No.	TEC HB 2078 GB Direct Flame	TEC HB 3086 GB Direct Flame
Product Dimensions: (WDXDH)	830mm X 510mm X 175mm	950mm X 570mm X 175mm
Cut Out Dimension	780mm x 450mm	860mm x 520mm



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