

This appliance complies with the requirements of SANS 1539.  
LPGSASA Permit number: 1051-203/1-RSA-17-A



Instructions for installation and use  
TOTALAI 4 Burner Gas Hob  
Model TOTG4502CB



Read these instructions carefully before installing and using  
the appliance, and retain them for future reference

Thank you for purchasing your new Totai Gas Hob manufactured to the highest standards and fully tested in South Africa to ensure compliance with the South African Standard. This appliance is designed to give the user years of trouble free and efficient service. Please read the following instructions carefully. It is important to note that this appliance must be installed by a registered LP gas installer as indicated below. The manufacturer and /or its agents and distributors will not be held responsible for injuries or damages caused by faulty or incorrect installation or use of the appliance.

**Technical data**

Model Number	TOTG4502CB	Gas Type: LP Gas
Operating pressure	2,8 kPa	Total gas consumption: 545 g/h
Small Burners (1)	Jet size:0,50mm	Gas consumption: 73g/h
Medium Burner (2)	Jet sizes:0.65mm	Gas consumption: 127 g/h per burner
Large Burner (1)	Jet size 0,85mm	Gas consumption: 218 g/h

**Important information for the user**

Read these instructions carefully before using the appliance and retain them for future reference. This appliance consumes oxygen when in use and it is important that it is only used in a well ventilated area for the efficient performance of the appliance and for the safety of the occupants of the area.

**This appliance may only be installed by a registered LP Gas installer.** All registered installers are issued with a card carrying their registration number. Ask to be shown the card before allowing the installation work to commence and make a note of the Installer registration number. Upon completion of the installation, the installer is required to explain the operational details of the appliance together with the safety instructions. You will be asked to sign acceptance of the installation and be provided with a completion certificate. You should only sign for acceptance of the installation when the installation is completed to your satisfaction. Note that your invoice is required in the event that you wish to make a guarantee claim.

**Important information for the installer.**

This appliance may only be installed by a LP Gas installer registered by SAQCC Gas, the government appointed registering body for all gas installers. The appliance must be installed in accordance with the requirements of SANS 10087-1 and any fire department regulations and/or local bylaws applicable to the area. If in doubt, check with the relevant authority before undertaking the installation. Upon completion of the installation you are required to fully explain and demonstrate to the user the operational details and safety practices applicable to the appliance and the installation.

The appliance has been designed specifically for use with LPG and may not be used with Towns Gas or Natural Gas.

Read these instructions carefully before commencing the installation.

For detailed installation instructions refer to section 8 & 9 of this manual.

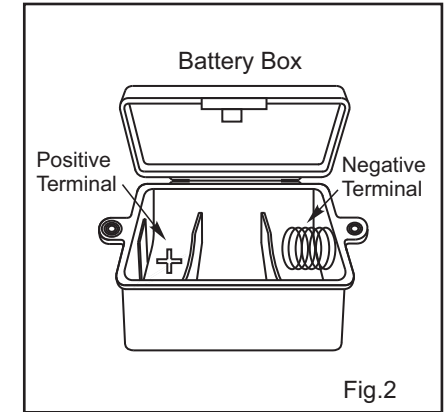
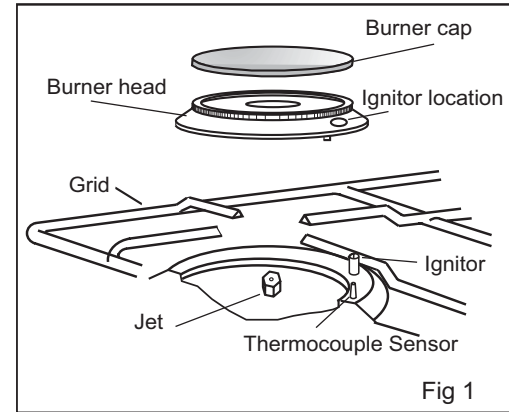
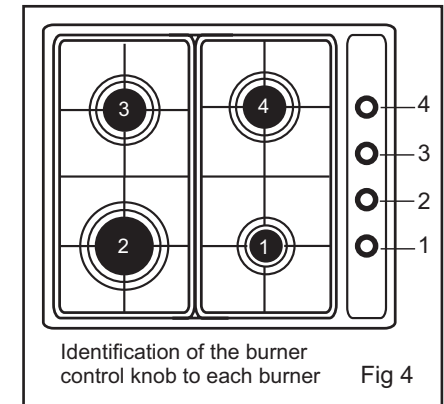
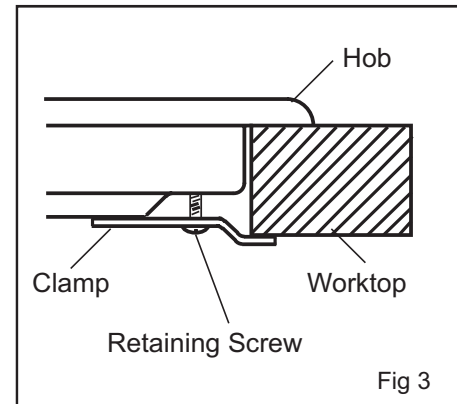


Fig 1 is a typical Burner assembly showing how a burner has is located over the jet assembly and next to the insulated ignitor post and thermocouple sensor (Flame Failure device). When removing and replacing the burner heads take care not to knock or damage the ignitor or thermocouple. When removing and replacing the burner heads note the original positions to make sure they that correctly placed. Care must also be taken during cleaning of the hob. The hob is fitted with a Flame Failure device. This is a safety feature such that in the event of a loss of flame on any burner the gas supply will shut down



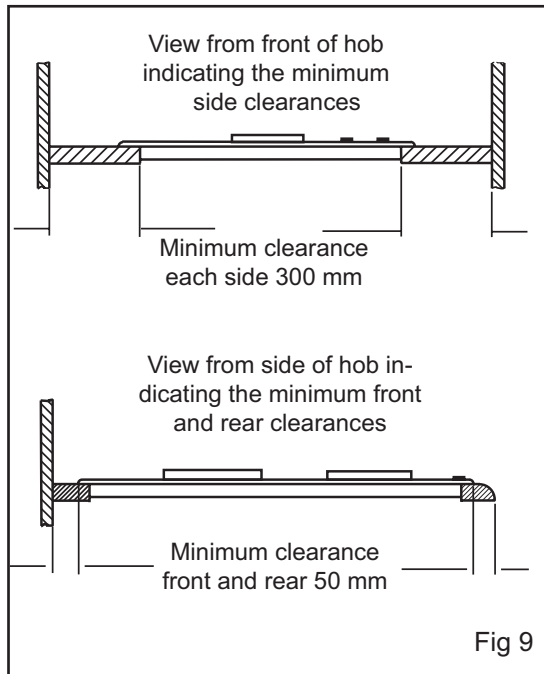


Fig 9

- Fig 9 shows the minimum clearances for the sides, front and rear of the appliance. It is important for the safe operation of the appliance that these minimum clearances are observed.
- To mount the hob in position, first remove the grids, burner caps and burner bodies from the hob. Turn the hob upside down and rest it on a firm flat surface. Apply the sealing strip provided (see Fig 6) and fix into position.
- Now turn the hob up the correct way and place it in the pre cut opening in the work top ensuring that it is centrally placed and that the sealing strip is still in position and is not pinched or trapped (see Fig. 6)
- Now mount the four clamps (see Fig 3) and tighten using the screws provided. Do not over tighten.
- The unit is now ready to connect to the gas supply

## 9. Gas connection information

- This appliance requires a gas supply pressure of 2,8 kPa. A regulator that complies with SANS 1237 must be installed.
- If the hob is installed over an oven fitted in the space below the worktop then a rigid pipe shall be used to supply the gas. A flexible hose is not permitted under these circumstances.
- The gas supply pipeline must be accessible over its complete length. This is particularly important where a flexible hose is used.
- All joints must be checked for leaks after installation and before use. To check for leaks, apply a soapy water solution with a brush or spry to all the joints in the system with the gas supply turned on. Make sure the burner control valves are in the off position when doing this.
- The gas connection may be one of the following types:
  - A mechanical compression gas fitting using a rigid pipe. Note that water fittings are not allowed.
  - A mechanical fitting using a flared fitting using a rigid pipe
  - A hose connection using a flexible hose clamped to the hometail (provided with the hob). See Fig 7.
- A rigid metal gas supply pipe is the preferred method. If the circumstances of installation make the use of a rigid pipe difficult then the maximum length of flexible hose allowed is 1,5 metres. When using flexible hose ensure that it cannot come into contact with hot surfaces
- The connection between a rigid metal gas supply pipe and the flexible hose must be made using a proper gas fitting. The side of the fitting that connects to the metal pipe should preferably be a compression fitting and the side that connects to the flexible hose should have a hometail of the form shown in Fig 7.

## 1. General

- This model requires a low pressure 2,8 kPa LPG Regulator that complies with the requirements of SANS 1237 to be fitted to the gas cylinder. Ensure that you obtain the correct regulator for the type of cylinder used with the appliance. Cylinders suitable for use with the appliance are 9kg or greater. Do not connect the appliance directly to a cylinder with a hose. It is dangerous to do so
- Where a flexible hose is used it hose must comply with the requirements of SANS 1156-2. The hose must be clamped with a suitable hose clamp at both ends. Note: The hose and regulator are not supplied with the Total Hobs. Contact your local gas dealer to purchase the correct hose and regulator.
- These appliances are fitted with a flame failure device on the cooker burners and therefore may be connected to a fixed pipework system.

## 2. Safety Information

- The hose and the seal on the regulator must be checked for wear or damage before every use and before connecting to the gas cylinder.
- Ensure the appliance is used away from flammable materials. Minimum safe distances are: above the appliance 600 mm, at the rear and sides 500 mm.
- Do not place the appliance near doors and windows in order to avoid the possibility of draughts affecting the burners
- Do not use an appliance that is leaking, damaged or which does not operate properly.
- Ensure that the gas cylinder is fitted or changed in a well-ventilated location, away from any sources of ignition, such as naked flames and away from other people.
- Keep gas cylinders away from heat and flame.
- In the event of a burnback, where the flame burns back and ignites at the jet, immediately turn off the gas supply by firstly closing the control valve on the gas cylinder or, where the cylinder is outside, the isolation valve and then the appliance burner valve. Wait 1 to 2 minutes and light the affected burner in the normal manner. If the burnback re-occurs call a service technician to examine the appliance and do not use it until it has been certified as safe to do so.
- If there is a leak on your appliance (smell of gas), check for a gas leak as indicated below.
- Before testing for a leak firstly check that the regulator seal is in place and in good condition. Replace if in doubt. Also check that the hose clamps on the regulator and the appliance are in place and properly tightened. Examine the hose for signs of splitting or any other type of damage or wear. Replace if in doubt.
- When satisfied that the above points are all in order then follow the steps below to check for a leak. Do not try to detect leaks using a flame, use soapy water.
- Connect the cylinder to the appliance, open the cylinder valve and with the appliance valves in the closed position, check for a gas leak as indicated below.
- To check for a gas leak, brush all the connection joints with soapy water. If bubbles form then there is a gas leak. Immediately turn off the gas supply firstly by closing the control valve on the gas cylinder and then the appliance valve, check that all the connections are properly tightened. Re-check with soapy water.
- If a gas leak persists return the product to your gas dealer for inspection and/or repair.
- In the event of a gas leak or smell of gas in the house or room in which the appliance is installed, close the isolation or emergency shut off valve and open all the door and windows to ventilate the area. Do not use any device with a flame, or turn any electrical switch on or off until the area is clear of gas and the leak has been fixed by a qualified technician.
- Do not modify the appliance. Do not use it as a heater.
- During use, parts of the appliance will become hot. Avoid touching hot parts with bare hands. The use of oven type gloves is recommended.
- Keep young children away from the appliance at all times.
- Hot oil and fats are flammable, use them very carefully. In the event of a fire involving hot oil or fats, turn all the control knobs to the off position and extinguish the flames by smothering them with a pot lid or a wet towel. **Never throw water onto the flames as this will not extinguish them and may even cause the flames to spread.**

### 3. Ventilation requirements.

- The gas hob is an unflued appliance and as such it is important from a safety perspective to supply fresh air into the room in which the appliance is used. It is recommended that this is achieved by means of a permanent opening such as an air brick, or a opening window that is kept in an open position whilst the appliance is being used.
- Indirect ventilation is also allowed by taking air from rooms adjacent to the one to be ventilated.

### 4. Preparing the appliance for use

- Remove all packing materials and protective film, where used
- Ensure that the burners and burner caps are correctly fitted into their specific locations
- Check that the pot support grids are in place.
- Make sure that the area behind the hob is kept clear and that there are no flammable materials above the hob.

### 5. Lighting the Burners

- The power for the automatic spark ignition is provided by a Type D 1,5v dry cell battery(see Fig 2). The battery box is on the underside on the hob situated on the front edge. It has a hinged lid for easy access. It is recommended to replace the battery every 6 months
- To light the burners push in and turn the control knob of the burner you wish to light in an anti clockwise direct to the mid position. (see Fig.8) This will generate the automatic ignition spark causing the burner to ignite.
- Note that each burner is fitted with a flame failure sensor which will shut off the gas supply if the burner flame goes out. After lighting the burner hold the control knob in the pressed in position for 5-10 seconds to allow the flame failure sensor to function correctly, If the flame goes out when the knob is released, repeat the light procedure and hold the control knob in for a few more seconds
- Repeat the above process to ignite the other burners as required.
- To adjust the flame to the required level, turn the burner control knob further in an anti clockwise direction to reduce the flame. If turned fully in this direction, the flame will continue to burn at the simmer position. Turning the control knob back to the mid position will give the maximum flame level.
- Turning the control knob in a clockwise direction from the mid position will again reduce the flame level and if the knob is turned fully in a clockwise direction to the Off position it will shut down the burner.

### 6. Using the gas hob

- When cooking always use the burner that suits the pot size. For the most effective use of the burners use the recommended pot sizes indicated below:
  - Small burner: 100mm-140 mm dia
  - Medium burner; 200mm-240mm dia
  - Large burner: 240mm-260 mm dia
- This will ensure that you will achieve the best cooking efficiency. If the flame appears to extend up the sides of the pot either place the pot on a larger burner or reduce the flame height by adjusting the required burner control knob. The small burner is ideal for simmering.

### 7. Cleaning the gas hob

- Do not use any abrasive cleaning products on the hob as this will scratch the surface finish. It is normal practice to remove the Pot grids for cleaning and to use a hot soapy water solution to remove any spillage residues.

### 8. Servicing and maintenance

- There are no preset service or maintenance intervals for this appliance. If the appliance is cleaned after every use, it should give years of trouble free service without needing any repairs or servicing.

### 9. Spares

- Use only genuine Totai spares. These are available from your local gas supplier or directly from the distributor. The contact details for the distributor are on the back page of this booklet.

### 10. Installer information

#### 10.1 Fitting instructions

- This LP Gas hob may only be installed by a registered gas installer.
- Before installing the appliance, make sure that the LP Gas supply is capable of delivering the required quantity of LP Gas at the operating pressure shown in the table on page 2.
- The LP Gas hobs covered by this instruction manual are for domestic use only and may not be installed or used for commercial applications.
- It is important to note that the gas hob is an unflued gas appliance and as such it may only be installed in a well ventilated area. It uses oxygen, and lack of ventilation may cause oxygen depletion which could endanger the life of the occupants of the area in which the gas hob is installed.
- The surface in which the gas hob is mounted and installed shall be not less than 30mm thick and shall be of a heat resistant non combustible material.
- It is essential that the cut out in the mounting surface is shown in Fig 5 and that a minimum clearance of 300mm on the left and right hand sides on the hob be established. The 300mm clearance requirement also applies to the walls adjacent to the appliance (see fig 9). See also the cardboard template that is supplied with the appliance to aid in placing the cut out in the correct position in the mounting surface.
- If a shelf is fitted to the space below the hob it is important that this be placed at least 150mm below the underside of the hob
- **Note:** After installation and before handing over the appliance to the user. Check the min. flame setting on all the burners. This can be individually adjusted by inserting a small flat blade screwdriver into the hole in the control valve spindle for each burner and turning it in a clockwise or anti clockwise direction to increase or decrease the flame as required. Once set this does not require further adjustment by the user.

