

TH 721 D22 B/LPG  
TH 721 D22 B/NG  
TH 721 D22 B/TG  
TH 731 D2/A B/LPG  
TH 731 D2/A B/NG  
TH 731 D2/A B/TG  
TH 931 D2/A B/LPG  
TH 931 D2/A B/NG  
TH 931 D2/A B/TG  
TH 721 D22 E/LPG  
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TH 731 D2/A E/TG  
TH 931 D2/A E/LPG  
TH 931 D2/A E/NG  
TH 931 D2/A E/TG



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# For your safety

These instructions have been drawn up for your safety and that of others. You are therefore requested to read them carefully before installing and using the appliance. Keep this instruction manual for future reference as necessary. If the appliance is sold or moved, make sure that the manual is handed over to the new user.

## WARNINGS

**WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

**WARNING:** Unattended cooking on a cooktop with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

**WARNING:** Danger of fire: do not store items on the cooking surfaces.

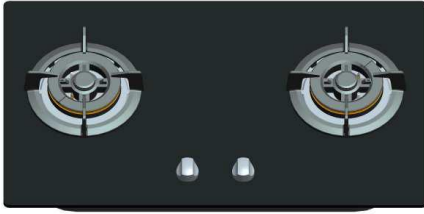
Never use steam cleaners or pressure cleaners on the appliance.

Remove any liquid from the lid before opening it. Do not close the glass cover (if present) when the gas burners or electric hotplates are still hot.

The appliance is not intended to be operated by means of an external timer or separate remote control system.

**CAUTION:** the use of inappropriate cooktop guards can cause accidents.

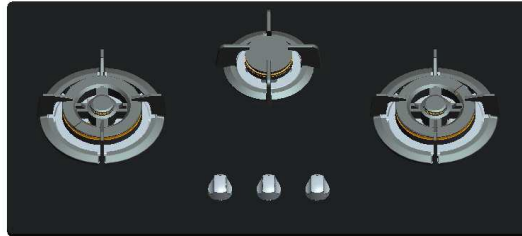
## THE APPLIANCE



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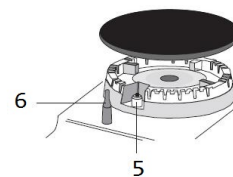
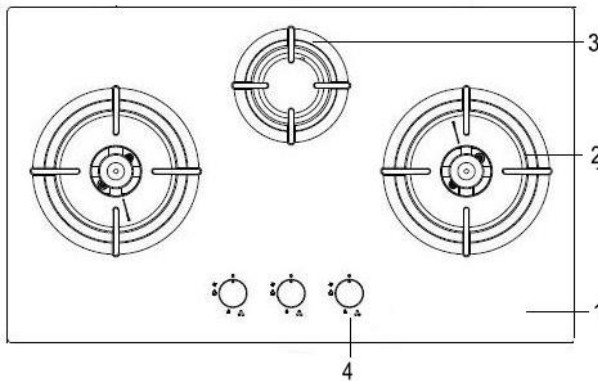


TH 731 D2/A B/LPG  
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TH 931 D2/A B/LPG    TH 931 D2/A E/LPG  
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 TH 931 D2/A B/TG    TH 931 D2/A E/TG

## DESCRIPTION OF THE APPLIANCE



The Gas cooktop, which can be used built-in, are supplied with two or three burners with glass panel. Please refer to the table below for the detail of wok burner. All of the burners are manufactured by HORISUN. Each burner, which is operated by a FSD/plug type gas valve, is controlled by metal control knobs positioned on the front of the panel, Each burner incorporates a flame supervision device (Thermo couple). The appliance incorporated a battery supply of 1.5V or electric supply of 220-240V that operates the ignition system. The detailed differences between the models are listed below:

Model number	Burner Variants			
	Wok burner	Semi-rapid burner	Total	Dimensions
TH 721 D22 B/LPG	2	0	9kW(655g/h)	(760 X 450)mm
TH 731 D2/A B/LPG	2	1	11kW(800g/h)	(760 X 450)mm
TH 931 D2/A B/LPG	2	1	11kW(800g/h)	(860 X 500)mm
TH 721 D22 E/LPG	2	0	9kW(655g/h)	(760 X 450)mm
TH 731 D2/A E/LPG	2	1	11kW(800g/h)	(760 X 450)mm
TH 931 D2/A E/LPG	2	1	11kW(800g/h)	(860 X 500)mm

Note:  
Wok burner = Rated at 4.5kW  
Auxiliary burner = Rated at 2.0kW

Model number	Burner Variants			
	Wok burner	Semi-rapid burner	Total	Dimensions
TH 721 D22 B/TG	2	0	9kW	(760 X 450)mm
TH 731 D2/A B/TG	2	1	11.3kW	(760 X 450)mm
TH 931 D2/A B/TG	2	1	11.3kW	(860 X 500)mm
TH 721 D22 E/TG	2	0	9kW	(760 X 450)mm
TH 731 D2/A E/TG	2	1	11.3kW	(760 X 450)mm
TH 931 D2/A E/TG	2	1	11.3kW	(860 X 500)mm

Note:  
Wok burner = Rated at 4.5kW  
Auxiliary burner = Rated at 2.3kW

Model number	Burner Variants			
	Wok burner	Semi-rapid burner	Total	Dimensions
TH 721 D22 B/NG	2	0	9kW	(760 X 450)mm
TH 731 D2/A B/NG	2	1	10.7kW	(760 X 450)mm
TH 931 D2/A B/NG	2	1	10.7kW	(860 X 500)mm
TH 721 D22 E/NG	2	0	9kW	(760 X 450)mm
TH 731 D2/A E/NG	2	1	10.7kW	(760 X 450)mm
TH 931 D2/A E/NG	2	1	10.7kW	(860 X 500)mm
Note:				
Wok burner = Rated at 4.5kW				
Auxiliary burner = Rated at 1.7kW				

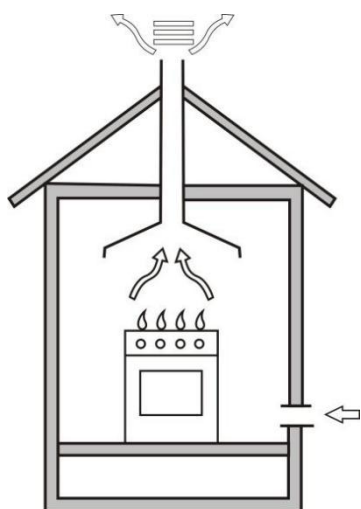
Burner		Injector size(mm)	Injector marking	Full rate kW
For LPG				
Wok	Inner ring	0.4	40	4.5
	Outer ring	0.95	95	
Auxiliary		0.65	65	2
For TG(G110)				
Wok	Inner ring	1.3	130	4.5
	Outer ring	2.9	290	
Auxiliary		2.2	220	2.3
For NG				
Wok	Inner ring	0.6	60	4.5
	Outer ring	1.4	140	
Auxiliary		0.95	95	1.7

## Installation Instructions for Built-In

The following instructions are intended for the installer so that the installation and maintenance procedures may be followed in the most professional and expert manner possible. **Positioning**  
This appliance may only be installed and operated in permanently ventilated rooms in compliance with provisions laid down by current regulations and standards.

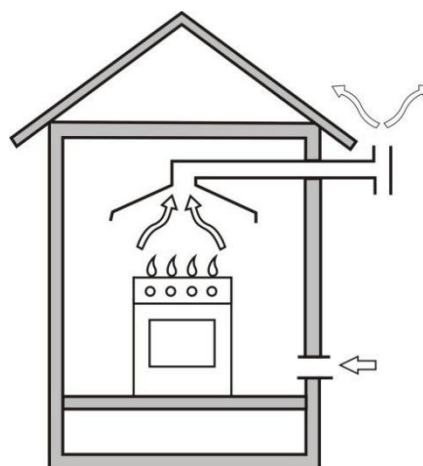
The following requirement must be observed:

A) The room must be fitted with a ventilation system which vents smoke and gases from combustion to outside. This is must be done by means of a hood or electric ventilator that turns on automatically each time the hood is operated.



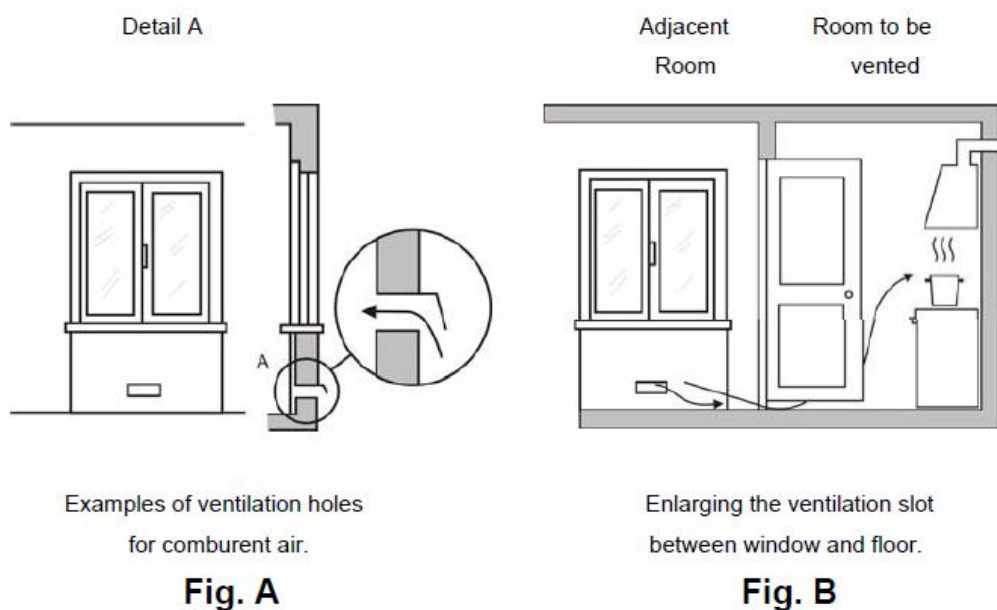
In a chimney stack or branched flue.

(exclusively for cooking appliances)



Directly to the Outside

B) The room must also allow for the influx of the air needed for proper combustion. The flow of air for combustion purposes must not be less than 2 m<sup>3</sup>/h per kW of installed capacity. The supply of said air can be effected by means of direct influx from the outside through a duct with a inner cross section of at least 100 cm<sup>2</sup> which must not be able to be accidentally blocked. Those appliances which are not fitted with a safety device to prevent the flame from accidentally going out must have a ventilation opening twice the size otherwise required, i.e. a minimum of 200 cm<sup>2</sup> (Fig. A). Otherwise, the room can be vented indirectly though adjacent rooms fitted with ventilation ducts to the outside as described above, as long as the adjacent rooms are not shared areas, bedrooms or present the risk of fire (Fig. B).



C) Intensive and prolonged use of the appliance may necessitate supplemental ventilation, e.g. opening a window or increasing the power of the air intake system (if present)

D) Liquefied petroleum gases are heavier than air and as a result, settle downwards. Rooms in which LPG tanks are installed must be fitted with ventilation openings to the outside in order to allow the gas to escape in the event of a leak. Therefore, LPG tanks, whether empty or partially full, must not be installed or stored in rooms or spaces below ground level (cellars, etc.). It is also a good idea to keep only the tank currently being used in the room, making sure that it is not near sources of heat (ovens, fireplaces, stoves, etc.) that could raise the internal temperature of the tank above 50°C.



### Installation of Built-In cooktops

The appliance can be installed next to furniture units which are no taller than the top of the cooker. The wall in direct contact with the back panel of the cooker must be made of non-flammable material. During operation the back panel of the cooker could reach a temperature of 50°C above room temperature. For proper installation of the cooker, the following precautions must be taken:

- Kitchen cabinets adjacent to the appliance and taller than the top of the cooktop must be at least 200 mm from the edge of the cooktop.
- Hoods must be installed according to their relative installation instruction manuals and at a minimum distance of 650 mm from the cooktop.
- Place the wall cabinets adjacent to the hood at a minimum height of 420 mm from the cooktop (see figure C).

If the cooktop is installed beneath a wall cabinet, the latter must be situated at a minimum of 720mm above the cooktop.

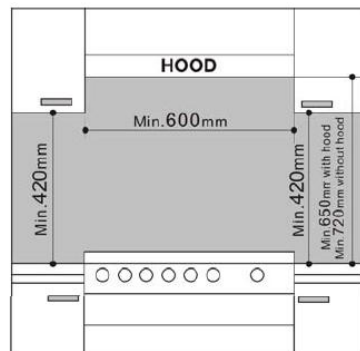
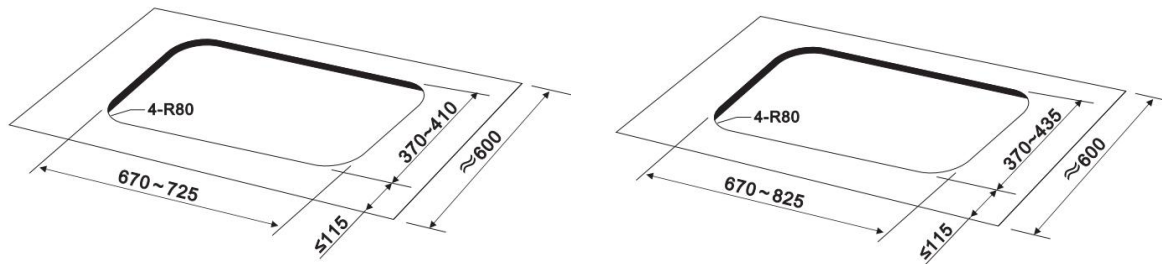


Fig. C

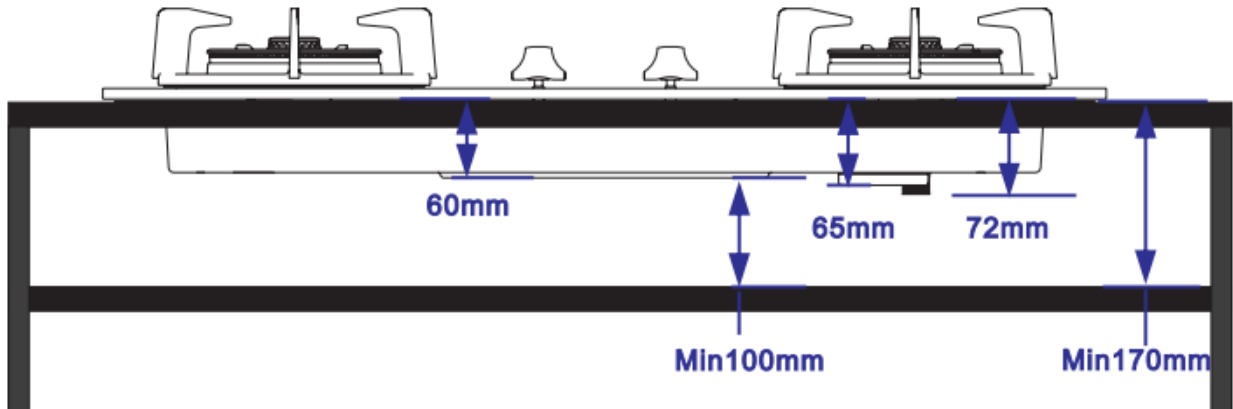
The dimensions of the cutout for the appliance must be those indicated in the figure D. Clamps are provided to fasten the cooktop to counters measuring from 20 to 60 mm in thickness. To fasten the cooktop securely, it is recommended that all the clamps be used.



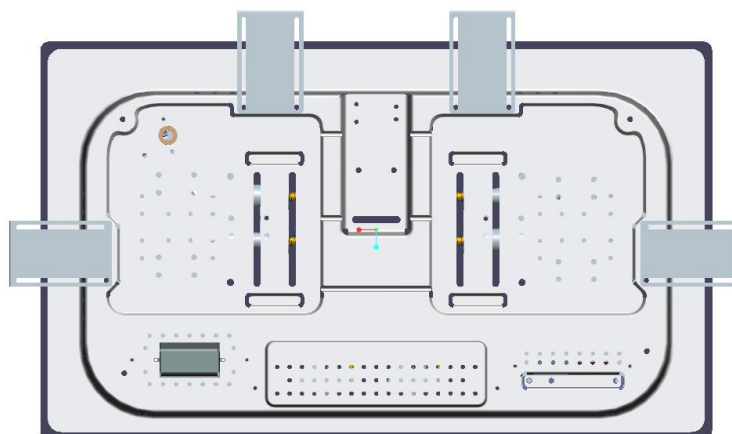
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- TH 931 D2/A E/NG
- TH 931 D2/A E/TG

**There should be at least 170mm between top and the cabinet.**



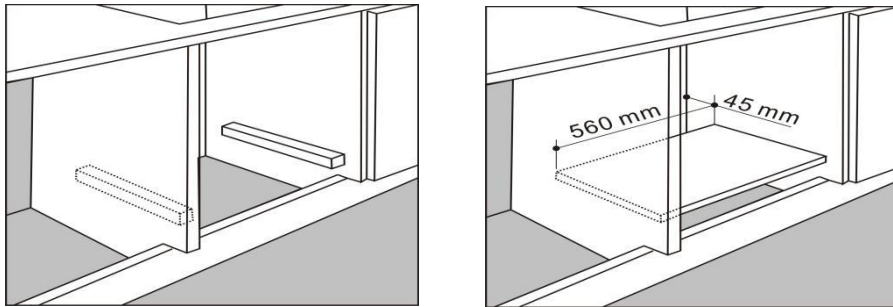
**FIG.D.**



**Front**

**The cooktop can also be installed above built-in ovens provided with cooling ventilation.**

In the event the cooktop is installed above a built-in oven, a wood panel must be inserted as insulation. This panel must be placed at about 50 mm from the bottom of the cooktop itself. Important: When installing the cooktop above a built-in oven, the oven should be placed on two wooden strips; in the case of a joining cabinet surface, remember to leave a space of at least 45 x 560 mm at the back.



**Installation of Built-In Cooktops on a CYLINDER COMPARTMENT**

In the event the cooktop is installed above cylinder compartment, a wood panel must be inserted as insulation. This panel must be placed at about 50 mm from the bottom of the cooktop itself.

The opening of this compartment have to permit the easy introduction and removal of the cylinder. The dimension of the opening and the inside of the compartment shall be at least large enough to accommodate the cylinders (with regulator fitted) which are the most commonly used in the country. The total area of the opening in the upper part shall be at least 1/100 of the floor area of the compartment. The total area of the openings of the base shall be at least 1/50 of the floor area of the compartment. The cylinder support:

Shall have sufficient mechanical strength.

Shall not let the cylinder rest directly in the ground.

Shall not sill higher than the base on which the cylinder rests.

The cylinder tap have to be readily accessible.

Overflow of liquid from pans of the hotplate shall not fall onto cylinder or its accessories.

The flexible tube shall not be in contact with sharp edges. No internal communication shall exist between the cylinder compartment and the different parts of the appliance where burners are placed.

The ventilation openings of the compartment cannot be obstructed when the appliance is placed in position.

### Gas Connection for Cooktop

The cooktop should be connected to the gas supply by an authorized installer. During installation of this product it is essential to fit an approved gas tap to isolate the supply from the appliance for the convenience of any subsequent removal or servicing. Connection of the appliance to the gas mains or liquid gas tanks must be carried out according to the safety standards currently in force, and only after it is ascertained that it is suitable for the type of gas to be used. If not, follow the instructions indicated in the section entitled, "Adapting the cooktop for Different Types of Gas". If the cooktop is to be connected to tanks containing liquid gas, use pressure regulators that comply with current safety standards.

**Important:** To insure that the appliance operates safely, the gas is regulated correctly and your appliance lasts overtime, make sure that gas pressure levels comply with the indications given , "Nozzle and Burner Specifications".

### Gas connection to Non-flexible Pipe

(Copper or Steel)

Connection to the gas source must be done in such a way as to not create any stress points at any part of the appliance.

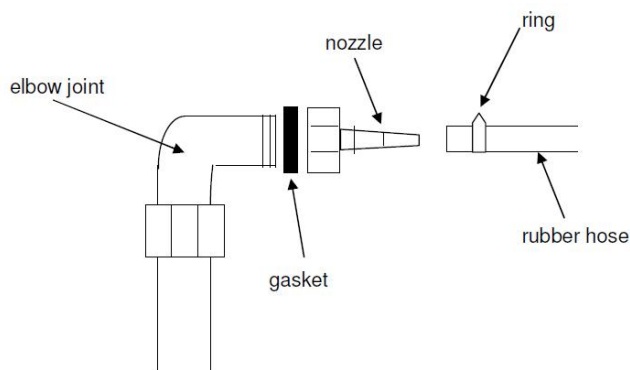
The appliance is fitted with an adjustable, "L" shaped connector and a gasket for the attachment to the gas supply. Should this connector have to be turned.

The gasket must be replaced (supplied with the appliance).

The gas feed connector to the appliance is a threaded, male 1/2" connector for round gas pipe.

### Gas Connection to Flexible Steel Pipe

The gas feed connector to the appliance is a threaded, male 1/2" connector for round gas pipe. Only use pipes, tubes and gaskets that comply with current safety codes. The maximum length of the flexible pipes must not exceed 2000 mm. Once the connection have been made, ensure that the flexible metal tube does not touch any moving parts and not crushed.



### Check the Seal

Once the appliance have been installed, make sure all the connections are properly sealed, using a soapy water solution. Never use a flame.

- a) Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible
- b) The adjustment conditions for this appliance are stated on the label (or data plate)
- c) This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

**CAUTION:** In case of cook top glass breakage: shut immediately off all burners and any electrical heating element and isolate the appliance from the gas supply do not touch the appliance surface, do not use the appliance.

The appliance shall not be operated for more than 15 s. If after 15 s the burner has not lit, stop operating the device and open the compartment door and/or wait at least 1 min before attempting a further ignition of the burner.

In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least 1 min.

Important Instructions:

- How to remove the burner, outer cap and inner cap and reinstall correctly?



The burner has 3 components

- A - Inner cap
- B - Burner
- C - Outer cap



Step 1 - Remove the outer cap



Step 2 - Remove the inner cap



Step 3 - Remove the burner cap



Step 4 - Place the burner back ensuring the thermocouple and igniter (Circled) are fitted to the appropriate slots in the burner



Step 5 - Please follow the steps below

- Place the inner cap so that it fits properly
- Place the outer cap ensuring that the arrow in the burner aligns with the yellow mark indicated or slot on the outer cap (Highlighted)
- Replace the wok support

Note : Misaligned burners or caps would result in the following issues

- Popping sound
- Flame goes out
- Burner damage

• How to replace the battery?



Pic (a)



Pic (b)

The battery is located on the underside of the gas hob as shown in Pic (a)

Pull the cover down as seen in Pic (b) and replace the battery with type D

## START UP AND USE

The position of the corresponding gas burner is indicated on each control knob.

### Gas Burners

The burners differ in size and power. Choose the most appropriate one for the diameter of the cookware being used.







The burner can be regulated with the corresponding control knob by using one of the following settings:

● Off

🔥 High

🔥 Low

### Symbol description

Symbol 1		Safety marking
Symbol 2		Correct placement
Symbol 3		Do not remove the pan support and enclose the burner with a wok stand as this will concentrate and deflect
Symbol 4		Locate pan centrally over the burner so that it is stable and does not overhang the appliance.
Symbol 5		Do not use a large pots or heavy weights which can bend the pan support for deflect flame onto the
Symbol 6		Do not place anything, e.g, flame tamer, asbestos mat, between pan and pan support as serious damage

**To turn on one of the burner**, please press the corresponding knob all the way in and turn in the counter-clockwise direction to the “high” setting. (On those models fitted with safety devices, user must keep the knob press down until the burner ignites for approximately 3 seconds to allow the safety device to heat up.)

**Caution: If the burner accidentally goes out, turn off the gas with the control knob and try to light it again after waiting at least 1 minute.**

**To Turn off a burner**, turn the knob in the clockwise direction until it stops (it should be on the “●” setting).

Use the appropriate cookware, whose diameter is shorter than the hot plates' for each burner in order to save energy.

# **PRECAUTIONS AND TIPS**

## **General safety**

This appliance has been designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully. Call only the Service Centers authorized by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- This Manual is for a class 3 built-in or or class 2 built with oven beneath.
- **Gas appliances require regular air exchange to maintain efficient operation. When installing the cooktop, follow the instructions provided**
- These instructions are only valid for the countries the symbols for which appear on the manual and the serial plate.
- **Always use original Spare Parts.**
- This appliance is designed for non-professional use in the home and its features and technical characteristics must not be modified.
- Do not touch the appliance with bare feet or with wet or damp hands and feet.
- Avoid improper and/or dangerous use.
- Avoid obstructing the ventilation or heat dissipation slots; The openings used for ventilation and dispersion of heat must never be covered.
- Ensure that the power supply cables of other electrical appliances do not come into contact with the hot parts of the cooktop
- Avoid using flammable liquids nearby.
- Avoid using adaptors, multiple outlet plugs and/or extensions.
- The appliance must not be installed outdoors, even in covered areas. It is extremely dangerous to leave the appliance exposed to rain and storms.
- Avoid Using unstable or deformed cookware.
- Never trying to install or repair the appliance without the assistance of qualified personnel.
- **Prevent children and the disabled from coming into contact or having access to the following, as they are possible sources of danger:**
  - The controls and the appliance in general.
  - The packaging (plastic bags, polystyrene, nails, etc.).
  - The appliance, during the immediately after use given the heat generated by its use.
  - The appliance when no longer in installed (in this case, all potentially dangerous parts must be made safe).



**It is recommended that you follow the guidelines below:**

- Only use the appliance to cook food, avoiding all other uses.
- Check the condition of the appliance after it has been unpacked.
- When not in use, take out the battery and turn off the gas valve (if present).
- Always check to make sure that the control knobs are on the “●” setting when the appliance is not in use;

**The manufacturer will not held liable for any damages arising out of : incorrect installation or improper, incorrect or unreasonable use.**

**Assistant**

**The assistance of qualified personnel must be called upon in the following cases:**

Installation (in accordance with the manufacturer’s instructions)

When in doubt about the operation of the appliance;

**Contact service centers authorized by the manufacturer in the following cases:**

When in doubt about the condition of the appliance after having removed the packing;

In the case of the breakdown or malfunction: ask for original spare parts.

**CLEANING and MAINTENANCE**

Before cleaning or performing maintenance, disconnect the appliance from the gas supply and allow it to cool down

**General cleaning**

To extend the life of the cooktop, it is absolutely indispensable that it be cleaned carefully and thoroughly on a frequent basis, keeping in mind the following:

1. Do not use steam equipment to clean the appliance.
2. The enameled parts and the glass top, if present, must be washed with warm water without using abrasive powders or corrosive substances which could ruin them.
3. The removable parts of the burners should be washed frequently with warm water and soap, making sure to remove caked-on substances.
4. On cook tops with automatic ignition, the end of the electronic ignition device must be cleaned carefully and frequently, making sure that the gas holes are not clogged.
5. Stainless steel can be stained if it remains in contact with highly calcareous water or aggressive detergents (containing phosphorous) for an extended period of time. It is recommended that these parts be rinsed thoroughly with water and then dried well. It is also a good idea to clean up any spills.
6. Clean the openings at the inner and outer cap and also in the burner and ensure it is free from food particles
7. Ensure no spillage on the burner to avoid faster deterioration and rusting
8. Avoid burning charcoal on the gas hob. This would result in the burner getting spoiled.

### Greasing the Taps

The taps may jam in time or they may become difficult to turn. If so, the tap itself must be replaced.

**N.B.: This operation must be performed by a technician authorized by the manufacturer.**

### PRACTICAL TIPS

#### Using the Burners

For best performance, follow these general guidelines:

1. Use the appropriate cookware for each burner (see table) in order to prevent the flame from reaching the sides of the pot or pan;
2. Always use cookware with a flat bottom and keep the lid on;
3. When the contents come to a boil, turn the knob to “Low”

Burner	Ø cookware diameter (cm)
Work Burners (A)	24-26
Auxiliary Burner (B)	12-22

## **FAQ and TROUBLE SHOOTING**

It may occur that the cooktop does not function or does not function properly. Before calling customer service for assistance, check with below.

First of all, check to see that there are no interruptions in the gas and battery supplies, and, in particular, that the gas valves for the mains are open.

FAQs	Possible Reasons		Solutions
The burner does not light or the flame is not uniform around and burner.	Burner	The gas holes on the burner are clogged.	The gas holes on the burner are not clogged.
		Some movable parts that make up the burner are mounted wrongly.	All of the movable parts that make up the burner are mounted correctly.
		There are draughts around and cooking surface.	There are no draughts around and cooking surface.
The burner does not remain on when set to "Low".	Burner	The gas holes on the burner are clogged.	The gas holes on the burner are not clogged;
		There are draughts near the cooking surface.	There are no draughts near the cooking surface.
		There minimum not adjusted correctly.	There minimum has been adjusted correctly (see the section entitled, "Minimum Regulation").
The cookware is not stable.	Cookware	The bottom of the cookware is not flat.	The bottom of the cookware is perfectly flat.
		The cookware is not centered correctly on the burner.	The cookware is centered correctly on the burner.
		The support grids have been inverted.	The support grids have not been inverted.

## **FAQ and TROUBLE SHOOTING**

FAQs	Possible Reasons	Solutions
The burner has wobbled and not sitting properly	Burner not aligned properly leading to wobbling and deterioration	<ol style="list-style-type: none"> <li>1. Replace the burner</li> <li>2. Follow the instructions on page 12 &amp; 13</li> </ol>
Ignition issue	<ol style="list-style-type: none"> <li>1. Ignition not getting activated</li> <li>2. Gas not flowing</li> <li>3. Battery need replacement</li> </ol>	<ol style="list-style-type: none"> <li>1. Users must press the knob (&gt;5 seconds) down enough to activate the micro switch which would ignite the igniter</li> <li>2. Turning the knob would allow the gas to flow and combustion to take place</li> <li>3. Ensure the igniter and thermocouple are clean</li> <li>4. Change battery</li> </ol>
Flame cannot hold	<ol style="list-style-type: none"> <li>1. Thermocouple not sensing heat and gas supply is shut off</li> <li>2. Wobbled burner not allowing thermocouple to sense heat</li> <li>3. Misaligned burner</li> <li>4. Thermocouple is defective</li> <li>5. User not pressing the knob long enough</li> </ol>	<ol style="list-style-type: none"> <li>1. Align the burner correctly</li> <li>2. Ensure the inner cap, outer cap and burner are free from food particles</li> <li>3. Press the knob more than 5 seconds</li> </ol>
Popping sound	<ol style="list-style-type: none"> <li>1. Misaligned burner</li> <li>2. Wobbled burner</li> </ol>	Users must ensure that the outer cap is properly placed and aligned with the arrow mark on the burner

## Electrical connection

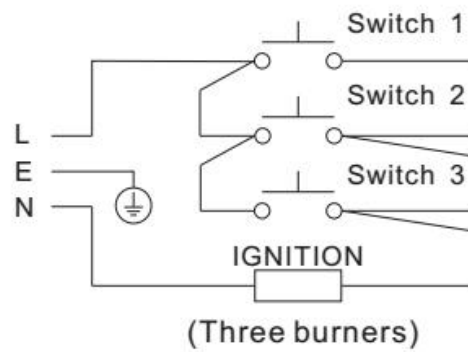
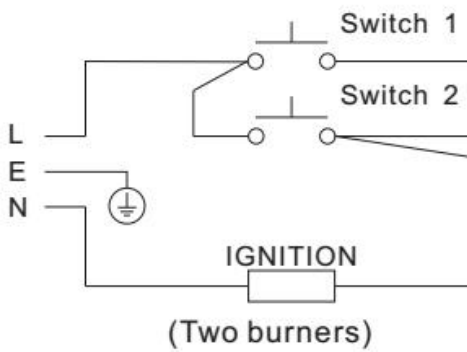
- This appliance is designed for fixed wiring.
- This appliance must be earthed.
- This appliance is designed to be connected to a 220~240V, 50/60Hz AC electricity supply.
- The wires in the mains lead are coloured in accordance with the following code.
  - Green/yellow = Earth
  - Blue = Neutral
  - Brown = Live



The wire which is coloured green and yellow must be connected to the terminal which is marked with the letter E or by the earth symbol.



### ■ WIRING DIAGRAM



- when the power cord is damaged it must be replaced by the manufacturer to produce , customer service agent or similarly qualified personnel..

After unpacking the appliance, make sure the product is not damaged and that the connection cord is in perfect condition. Otherwise, contact the dealer before installing the appliance.

- Do not switch on/off any electrical appliance and do not touch any electric plug.

## **Warning**

- This appliance shall be installed in accordance with regulations in force and only used in a well ventilated space.



- Prior to installation, ensure that the gas and electrical supply complies with the type stated on the rating plate.



- The gas pipe and electrical cable must be installed in such a way that they do not touch any parts or the appliance.



## **Electrical connection models**

TH 721 D22 E/LPG  
TH 721 D22 E/NG  
TH 721 D22 E/TG  
TH 931 D2/A E/LPG  
TH 931 D2/A E/NG  
TH 931 D2/A E/TG

TH 731 D2/A E/LPG  
TH 731 D2/A E/NG  
TH 731 D2/A E/TG