

# ***GAS COOKTOP***

## **USER MANUAL**

**Model No.:**

**ND-G01, ND-G02, ND-G03**

**ND-G04, ND-G05**

Before installation and use, please read this instruction manual and keep it for future reference.

For any inquiries or service needs,  
please contact us at [aftersaleservice2015@hotmail.com](mailto:aftersaleservice2015@hotmail.com)

## WARNING

This cooktop can be used by person aged from 12 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.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.

## WARNING

If the information in these instructions is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

### WHAT TO DO IF YOU SMELL GAS

Do not try to light any appliance.

Do not touch any electrical switch

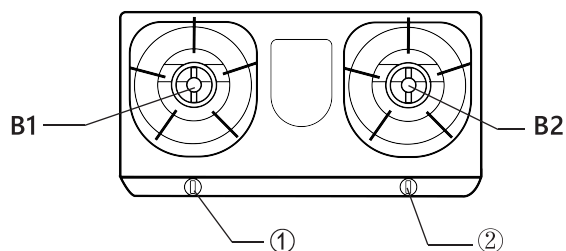
Do not use any phone in your building.

Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions

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## DESCRIPTION (Factory default is LGP)

ND-G01

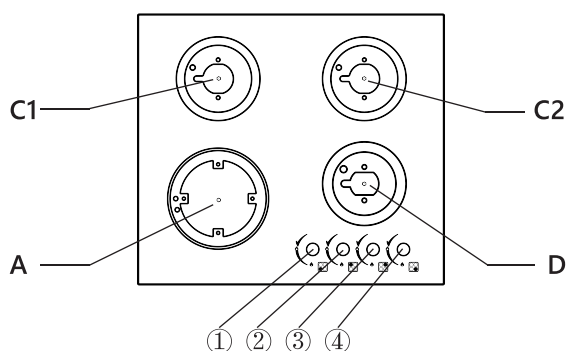


Knob 1 is for Burner B1  
Knob 2 is for Burner B2

Burner B1 - 8500Btu/hr  
Burner B2 - 8500Btu/hr

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ND-G02

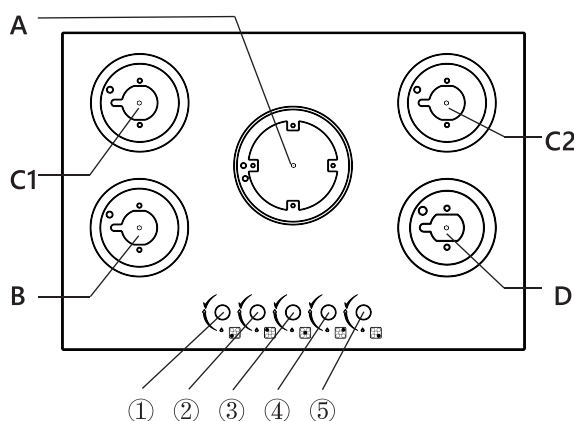


Knob 1 is for Burner A  
Knob 2 is for Burner C1  
Knob 3 is for Burner C2  
Knob 4 is for Burner D

Burner A - 12000Btu/hr  
Burner C1 - 6000Btu/hr  
Burner C2 - 6000Btu/hr  
Burner D - 3400Btu/hr

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ND-G03

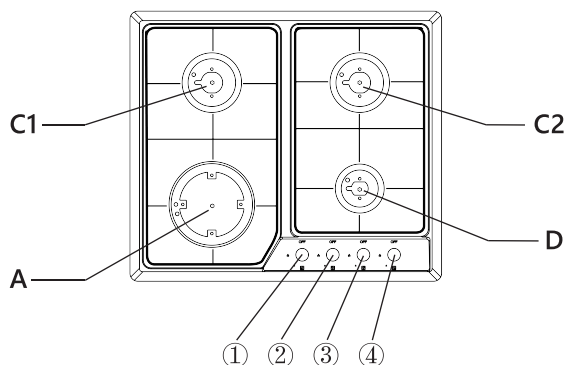


Knob 1 is for Burner B  
Knob 2 is for Burner C1  
Knob 3 is for Burner A  
Knob 4 is for Burner C2  
Knob 5 is for Burner D

Burner B - 8500Btu/hr  
Burner C1 - 6000Btu/hr  
Burner A - 12000Btu/hr  
Burner C2 - 6000Btu/hr  
Burner D - 3400Btu/hr

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ND-G04, ND-G05



Knob 1 is for Burner A  
Knob 2 is for Burner C1  
Knob 3 is for Burner C2  
Knob 4 is for Burner D

Burner A - 12000Btu/hr  
Burner C1 - 6000Btu/hr  
Burner C2 - 6000Btu/hr  
Burner D - 3400Btu/hr

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## BEFORE USING

- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- The adjustment conditions for this appliance are stated on the label (or data plate).
- 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. Read the instructions before installing or using this appliance.
- The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 Pa).
- The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).
- Always check for the validity of the pressure regulator. Technical specification of the pressure regulator:
  - a. Refer to TECHNICAL DATA in this manual.
  - b. Max. consumption: 2.5kg/h.
  - c. Should be certified according to ANSI Z21.1 / CSA 1.1 and comply with local code.
- This appliance must be installed and serviced by a competent person.
- This appliance shall be installed in accordance with the regulations in force and only used in a well-ventilated space.
- Remove all packaging before using the gas cooktop.
- Ensure that the gas and complies with the type stated on the rating label.
- Do not attempt to modify the cooktop in any way.

## FOR YOUR SAFETY

- This cooktop is designed to be operated by adults. Do not allow children to play with or near the cooktop.
  - Children should be kept away until the cooktop has cooled down.
  - Children can also injure themselves by pulling pans or pots off the cooktop.
  - This cooktop is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
  - When in use a gas cooking appliance will produce heat and moisture in the room in which it has been installed. Ensure there is a continuous air supply, keeping air vents in good condition or installing a range hood with a venting hose.
- CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, such as room heating.

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- When using the gas cooktop for a long period of time, the ventilation should be improved, by opening a window or increasing the extractor speed.
  - Do not use gas cooktop if it is in contact with water. Do not operate the gas cooktop with wet hands.
  - Ensure the control knobs are in the closed position when not in use.
  - 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.
  - Ensure the surface of the utensil is dry and free of water drops, so as to prevent the water drops from blocking the air outlet and unable to ignite. In case of overflow of the pot, stop using the cooktop and clean the overflow before using. If there are other abnormalities, please contact professional maintenance person.

## **SERVICE**

- The gas cooktop should only be repaired or serviced by professional service personnel and only manufacturer approved spare parts should be used.

### **Environmental Information**

After installation, please dispose of the packaging with due regard to safety and the environment.

- When disposing of an old appliance, make it unusable, by cutting off the cable.
- This product cannot be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

## **IMPORTANT**

The gas cooktop must be installed by a competent person to the relevant Gas Standards.

Please, ensure that, once the gas cooktop is installed, it is easily accessible for the engineer in the event of a breakdown.

### **WHEN THE COOKTOP IS FIRST INSTALLED**

Once the gas cooktop has been installed, it is important to remove any protective materials, which were put on in the factory.

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Any gas installation must be carried out by a competent person.

When installing the gas 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 1.77in/4.5cm below the bottom.

When installing on a built-in oven without forced ventilation, ensure that there are air inlets and outlets for ventilating the interior of the cabinet adequately.

## INSTALLATION

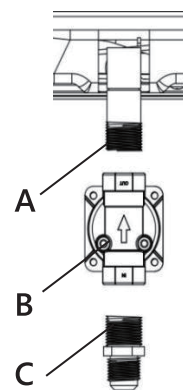
### Pressure Regulator Installation

A: Cooktop Air Pipe Joint

B: Pressure Regulator

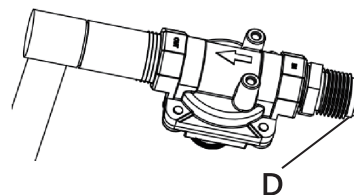
C: Gas Fitting

First, make sure that the pressure regulator arrow points toward the cooktop air pipe joint, and then fasten the pressure regulator to the cooktop air pipe. Then install the gas fitting on the other side of the pressure regulator.



### Gas Connection and check

D: End of Fitting with 1/2 BSP male thread



The cooktop valve is in the closed state, open the air supply valve, coated the connector with moderate amounts of soapy water, if there is air bubbles that it means there is leakage, tighten the connector and test again. If repeat 3 to 4 times and there is still air bubbles, notify professionals to deal with it.

### Electrical connections

Any electrical work required to install this gas cooktop should be carried out by a qualified electrician or competent person.

### The COOKTOP MUST BE EARTHED (ND-G02, ND-G03, ND-G04, ND-G05)

The cooktops are to be connected to a 110V~130V, 50Hz~60Hz AC electrical supply. Before switching on, make sure the electricity supply voltage is the same as that indicated on the cooktops rating label.

Ensure that the cooktops supply cable does not come into contact with surfaces with temperatures higher than 50 °C.

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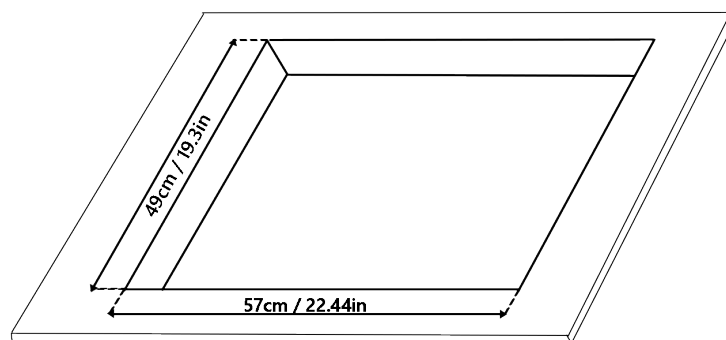
## Cutting Instructions

### Overall Dimensions

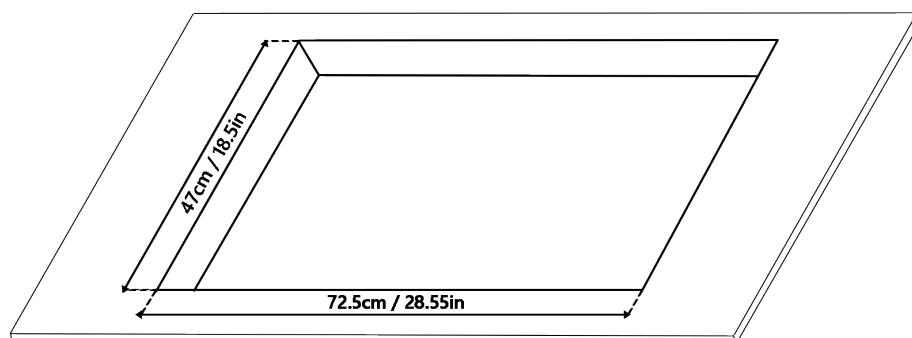
For Model	Width	Depth
ND-G02, ND-G04, ND-G05	23.22"	20.47"
ND-G03	30"	20.47"

### Cut Out Dimensions

For Model	Width	Depth
ND-G02, ND-G04, ND-G05	22.44"	19.3"
ND-G03	28.54"	18.5"



For Model: ND-G02, ND-G04, ND-G05



For Model: ND-G03

## WARNING

**Electrical Grounding Instructions** This appliance is equipped with a three-prong

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grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug

## WARNING

Make sure the cut out dimensions are appropriate, if the cut out dimensions are too large beyond the support edge of the bottom shell, the glass panel will contact with the cabinet desktop and suffer stress, which may lead to the risk of glass breakage.

## OPERATING

### Lighting

- 1) Simply press the knob in, turn anticlockwise to ignition position (flame icon).
- 2) Hold the knob till the burner is ignited.
- 3) If the burner fails to ignite, put into off position and try again.

If in case of a power failure or failure of the ignition, a match or lighting device can be used. Care must be taken when using this method.

The device shall not be operated for more than 15s. If after 15s the burner has not lit, stop operating the device and open the compartment door and 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.

**CAUTION:** Accessible parts may be hot when the grill is in use. Children should be kept away.

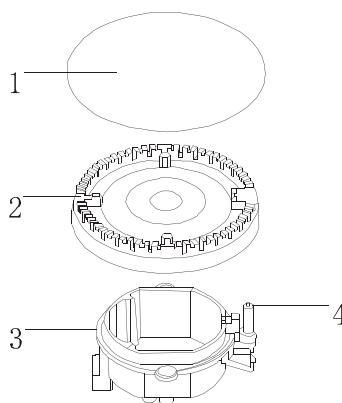
As shown in figure, place the burner onto the burner base one by one and stuck, rotate left and right to check if the burners are in place, the burner is placed correctly when it cannot be rotated. Finally center placed the burner cap on the burner.

If you cannot light the flame even after several attempts, check the "cap" and "crown" (see diagram). Make sure they are in the correct position. To put the flame out, turn the knob in the clockwise direction until it stops (it should be on the "OFF" setting).



## Description:

1. Burner Cap
2. Burner Crown
3. Burner Base
4. Ignition Electrode



## Re-ignition

If the flame is out for certain reasons, the safety device will cut off the gas power automatically. Turn the switch to "OFF" position, then ignite again, you should wait for 30 seconds when you do that. Due to the air in the tong, there may be unsmooth ignition, revolve the switch to "OFF" position and ignite again.

## WARNING

All burner caps can't be dislocated installation, otherwise it will lead to flash back on the upper aluminum seats and cause the upper aluminum seats to melt and deform, see below figures for correctly placing the burner caps.



When switching on the mains, after installation or a power cut, it is quite normal for the spark generator to be activated automatically.

To ensure maximum burner efficiency, you had better use pots and pans with a flat bottom fitting the size of the burner used (see table).

Do not use rim based or convex-based vessels on the hotplate burners.

Pan Dimensions Inches (mm)	Burner A 12000Btu/hr	Burner B 8500Btu/hr	Burner C 6000Btu/hr	Burner D 3400Btu/hr
Outside Diameter - Top	≤9(229)	≤9(229)	≤7(178)	≤7(178)
Projected Outside Diameter - Bottom	≤8½(216)	≤8½(216)	≤6½(165)	≤6½(165)

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## MAINTENANCE

Before any maintenance or cleaning can be carried out, you must **DISCONNECT** the cooktop from the electricity supply.

The gas cooktop is best cleaned while it is still warm, as spillage can be removed more easily than if it is left to cool.

- The burner caps and crowns can be removed for cleaning. Wash the burner caps and crowns using hot soapy water, and remove marks with a mild paste cleaner. A well moistened soap impregnated steel wool pad can be used with caution, if the marks are particularly difficult to remove. After cleaning, be sure to wipe dry with a soft cloth.
- The electric ignition is obtained through a ceramic "electrode" and a metal electrode. Keep these components very clean, to avoid lighting difficulties, and check that the burner crown holes are not obstructed.
- The thermocouple is very crucial for cutting gas supply in case of flame out during cooking, be sure to keep them in very clean condition.

## TECHNICAL DATA

Burner Configuration (Factory default is LPG)

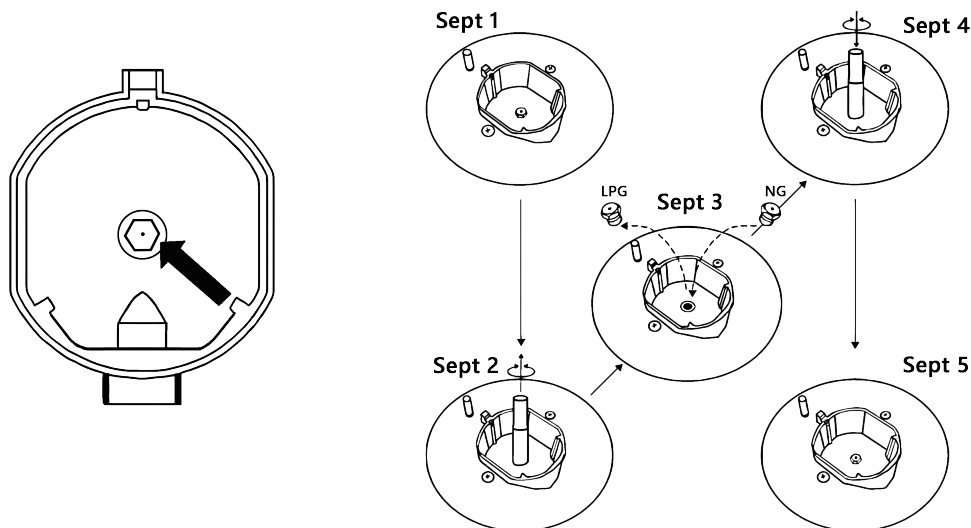
	NG		LPG	
	Nozzles Dia.(mm)	Btu/hr	Nozzles Dia.(mm)	Btu/hr
Burner A	1.25	12000	0.9	12000
Burner B	1.15	8500	0.8	8500
Burner C	0.97	6000	0.65	6000
Burner D	0.75	3400	0.53	3400
Supply Pressures	5.0 in.w.c		10.0 in.w.c	

## GAS CONVERSION

Each burner has specific NG and LPG nozzles (see form above). Ensure you match the nozzle size when replacing (e.g., for burner A, the LPG nozzle is 0.9; to convert to NG, use the corresponding 1.25 nozzle).

- 1) Close the air supply valve and stove valve, unplug the power plug for AC model.
- 2) Lift up the Burner Cap and Burner Crown, unscrew the nozzles shipped with the stove using a 7 mm socket wrench.
- 3) Replace nozzles using the conversion set supplied with the stove. Each nozzle has a number indicating its flow diameter printed on the body.

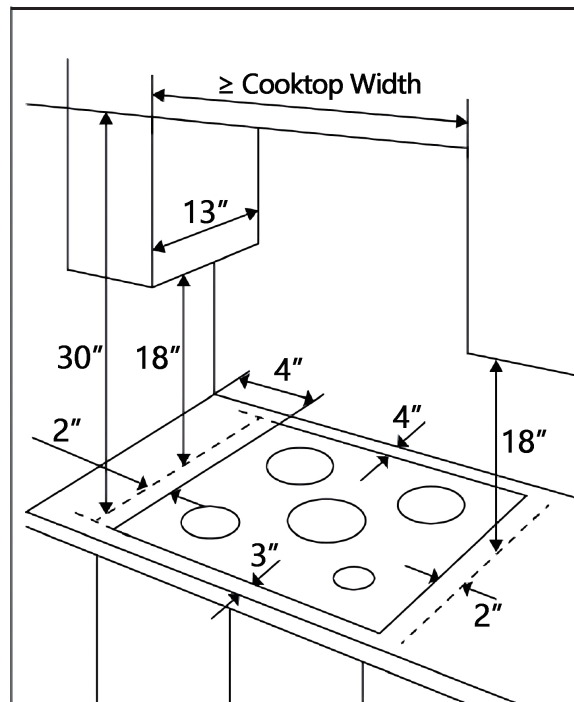
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- 4) Place the burner cap and burner crown, check if the position between the ignition pin and the burner is correct, and then open the valve, AC model plugged in the power plug.
  - 5) Test the outlet pressure, the pressure is required to be  $5 \pm 1$  in.w.c. If it cannot meet the scope of the requirements, need to unscrew the pressure regulator nut, rotate slightly to adjust the white plastic parts inside the pressure regulator.
  - 6) Ignition test requires that the burner can be lit in 5 seconds normally, after 1 minute the flame is stable, there should be no lifted flame and yellow fire.
  - 7) Similarly, when use in NG status and need to be converted to LPG state, repeat the above operation. The outlet pressure requires to be  $10 \pm 1$  in.w.c.
  - 8) After converting your gas stove to another gas type, make sure you have placed a label containing that information on the appliance.



## LOCATION

The cooktops may be located in a kitchen, a kitchen/diner or bed sitting room, but not in a bathroom, shower room or garage.

Before making the cut out in the worktop, ensure that there is a minimum distance of 4" between the rear edge of the cooktops and the wall. A minimum distance of 4" must be left between the side edges of the cooktops and any adjacent cabinets or walls. The minimum distance combustible material can be fitted above the cooktops in line with the edges of the cooktops is 18". If it is fitted below 18" a space of 2" must be allowed from the edges of the cooktops. The minimum distance combustible material can be fitted directly above the cooktops is 30". Maximum depth for the overhead cabinets is 13". The distance from the front edge of the cooktop to the front edge of the countertop should be 3.0". The distance between the closet should not be smaller than the width of the cooktop itself. Notice that a horizontal separation below the base of the hotplate is needed. The minimum distance between this separation shall not be less than 5.90".



## IMPORTANT

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use.

The base of the appliance should be protected from contact by a horizontal partition or plate.

## TROUBLE SHOOTING

Problem	Corrective Action
The gas ring burns unevenly	<ul style="list-style-type: none"> <li>. Check the main jet is not blocked and the burner crown is clear of food particles.</li> <li>. Check the burner cap and crown have been replaced correctly, e.g. after cleaning.</li> </ul>
Air leakage near the air inlet	<ul style="list-style-type: none"> <li>. Use the gas fitting supplied with the machine.</li> <li>. Remove foreign matters on the gas fitting and the air pipe joint align the threads, increase the assembly torque, use water tape to wrap the threads</li> <li>. Tighten the regulator ,wrap the thread with water tape.</li> </ul>

There is no spark when lighting the gas	<ul style="list-style-type: none"> <li>. Check that the unit is plugged in and powered on.</li> <li>. Check that the RCCB is not tripped (if fitted)</li> <li>. Check whether the power fuse has blown</li> <li>. Check the burner cap and crown have been replaced correctly, e.g. after cleaning</li> <li>. Check whether the knob is turned all the way.</li> <li>. Check the ignition needle connection is good and not damaged</li> <li>. Check the line connection is good and not damaged.</li> <li>. Check the igniter for damage.</li> <li>. Check if the power cord is damaged</li> </ul>
There is spark but fail to ignite	<ul style="list-style-type: none"> <li>. Ensure the intake hose and corrugated pipe are kept as straight as possible and the bending radius is as large as possible without affecting the gas flow (if all burners fail to ignite).</li> <li>. Check whether the nozzle and burner crown hole are blocked (if individual burner fail to ignite).</li> </ul>
The burner flame goes out	<ul style="list-style-type: none"> <li>. After turning the knob to the high fire position, ensure the knob is fully pressed and held down for more than 5 seconds.</li> <li>. Check if the thermocouple is loose or faulty.</li> </ul>
The flame is too big	<ul style="list-style-type: none"> <li>. Check if the pressure is too high or the regulator is damaged in the case of all burner fire is big.</li> <li>. Check if the nozzle is loosely installed, or the nozzle is missing or in wrong hole diameter if individual burner fire is big.</li> </ul>
Backfire and noise	<ul style="list-style-type: none"> <li>. Check the nozzle is not blocked, clean the nozzle to ensure the gas input pressure meets the requirements of the specification.</li> <li>. Reduce direct air flow around the surrounding area during use.</li> <li>. Ensure the burner crown is installed correctly and no foreign matter.</li> </ul>
Flameout	<ul style="list-style-type: none"> <li>. Close the doors and windows slightly to avoid the bottom-up airflow near the unit.</li> </ul>
Burner crown only emits part of the fire	<ul style="list-style-type: none"> <li>. Check the burner crown holes are not blocked</li> <li>. Check nozzle jet angle is not deviation.</li> </ul>
Burning black smoke	<ul style="list-style-type: none"> <li>. Check if the gas type used is correct.</li> </ul>
The knob LED does not light	<ul style="list-style-type: none"> <li>. Replace the lamp board if the burner can ignite normally but the knob lamp doesn't light.</li> <li>. Replace the adapter if the burners can't be ignited and the knob lamp doesn't light.</li> </ul>

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## **AFTER-SALES SUPPORT**

If you encounter any issues, please don't hesitate to contact our support team.  
Reach us via email at **[aftersaleservice2015@hotmail.com](mailto:aftersaleservice2015@hotmail.com)**

We are committed to providing prompt assistance and request the following information to expedite the troubleshooting process:

- a) Platform of purchase.
- b) Purchase order number
- c) Video or pictures illustrating the problem.

As a brand dedicated to solving everyday challenges, we greatly appreciate your feedback on your experience with our product.

Share your thoughts on Amazon; [www.amazon.com/ryp](http://www.amazon.com/ryp)

Or contact us via email: **[aftersaleservice2015@hotmail.com](mailto:aftersaleservice2015@hotmail.com)**

Thank you once again for your purchase.