



Operating and Installation Instructions



AS 9502B - AS 9502W - AS 9503B
AS 920GR - AS 920R - AS 920MB - AS 930G - AS 930R - AS 930B
AS 9402B - AS 9402BG - AS 9402G - AS 9402R - AS 9403B
AS 9403G - AS 9403R - EG 201I - EG 201C - EG 201H - EG 201T
GHG 732A NEW - GHG 733B NEW - GHG 733C NEW
AS 920 AS 930 - AS 920L - AS 930L - AS 9202 - AS 9203
AS 9102B NEW - AS 9102G NEW - AS 9103B
AS 9602B - AS 9602DG - AS 9603B - AS 9603DG
MDG 301 - DG 01 - DG 02

To avoid the risk of accidents or damage to the appliance it is essential to read these instructions before it is installed and used for the first time.

AS 9502B - AS 9502W	
Description of the appliance.....	06
AS 9503B	
Description of the appliance.....	08
AS 920GR - AS 920R - AS 920MB	
Description of the appliance.....	10
AS 930G - AS 930R - AS 930B	
Description of the appliance.....	12
AS 9402B - AS 9402BG - AS 9402G - AS 9402R	
Description of the appliance.....	14
AS 9403B - AS 9403G - AS 9403R	
Description of the appliance.....	16
GHG 732A NEW	
Description of the appliance.....	18
GHG 733B NEW	
Description of the appliance.....	20
GHG 733C NEW	
Description of the appliance.....	22
EG 201I	
Description of the appliance.....	24
EG 201C	
Description of the appliance.....	26
EG 201H	
Description of the appliance.....	28
EG 201T	
Description of the appliance.....	30
AS 920	
Description of the appliance.....	32
AS 930	
Description of the appliance.....	34

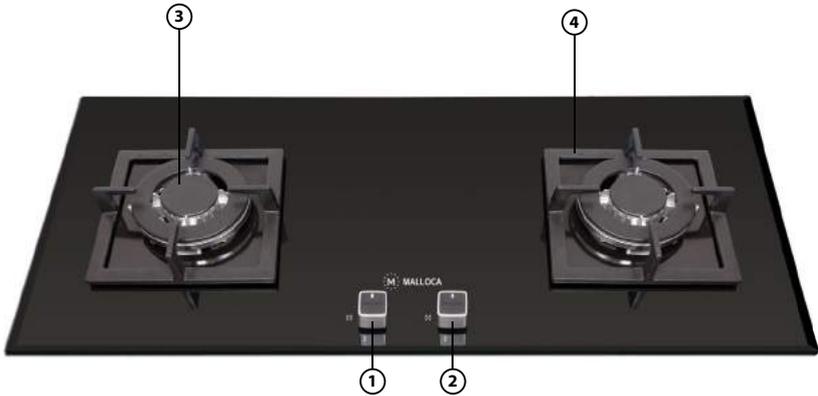
Contents

AS 920L	
Description of the appliance.....	36
AS 930L	
Description of the appliance.....	38
AS 9202	
Description of the appliance.....	40
AS 9203	
Description of the appliance.....	42
AS 9102B NEW - AS 9102G NEW	
Description of the appliance.....	44
AS 9103B	
Description of the appliance.....	46
AS 9602B - AS 9602DG - AS 9603B - AS 9603DG	
Description of the appliance.....	48
MDG 301	
Description of the appliance.....	50
DG 01	
Description of the appliance.....	52
DG 02	
Description of the appliance.....	54
Installation.....	56
Warning and Safety instructions.....	58
Before using for the first time.....	66
Using the appliance.....	67
Cleaning and care.....	73
Problem solving guide.....	77
After sales service.....	78

Description of the appliance

Model

AS 9502B - AS 9502W

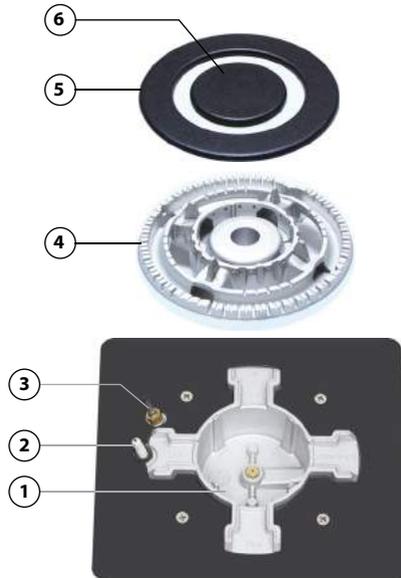


Controls

- ① Left
- ② Right

- ③ Burner
- ④ Pan support

Burners

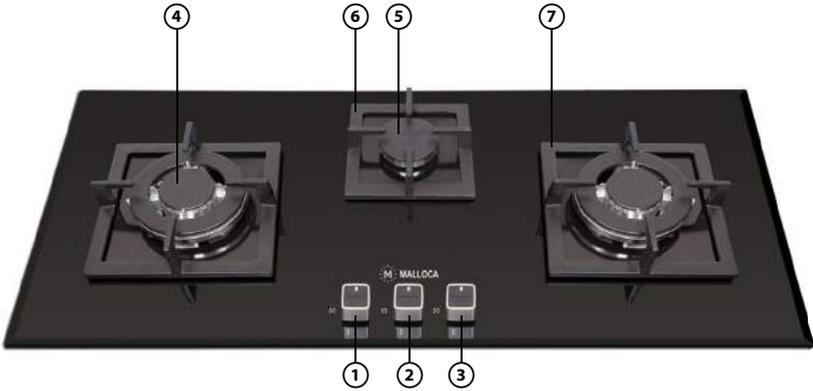


- ① Burner body
- ② Ignition electrode
- ③ Thermocouple
- ④ Crown
- ⑤ External cap
- ⑥ Internal cap

Description of the appliance

Model

AS 9503B



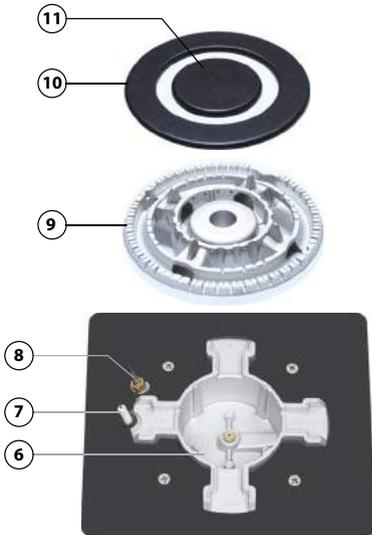
Controls

- ① Left
- ② Middle
- ③ Right

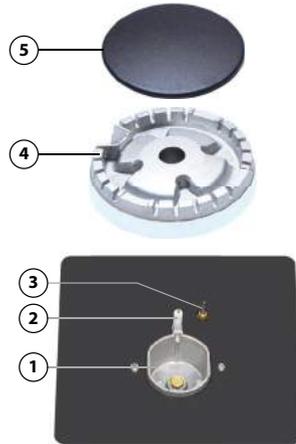
- ④ Large burner
- ⑤ Small burner

- ⑥ Small pan support
- ⑦ Large pan support

Burners



- ⑥ Burner body
- ⑦ Ignition electrode
- ⑧ Thermocouple
- ⑨ Crown
- ⑩ External cap
- ⑪ Internal cap

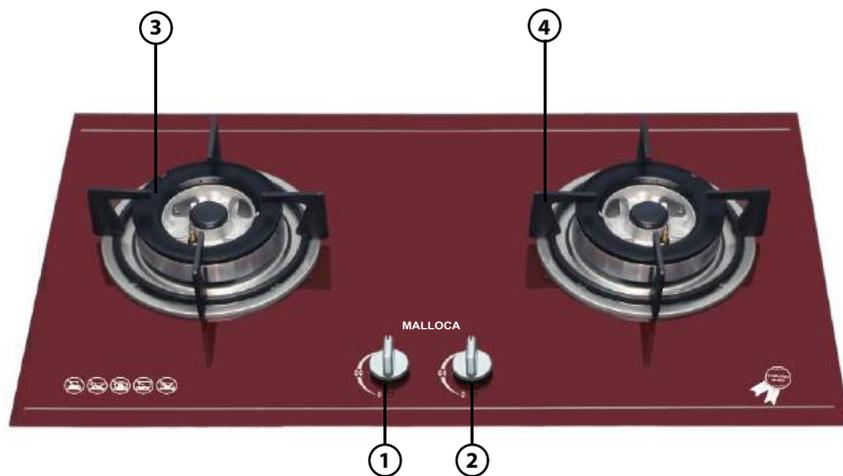


- ① Burner body
- ② Ignition electrode
- ③ Thermocouple
- ④ Crown
- ⑤ Cap

Description of the appliance

Model

AS 920GR - AS 920R - AS 920MB

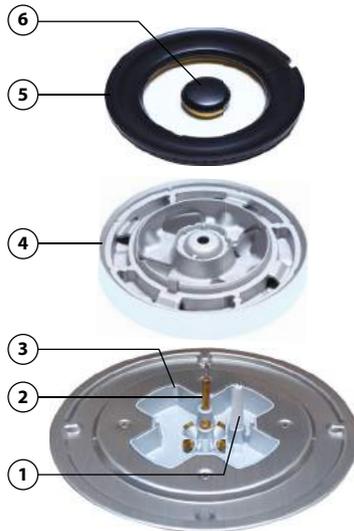


Controls

- ① Left
- ② Right

- ③ Burner
- ④ Pan support

Burners

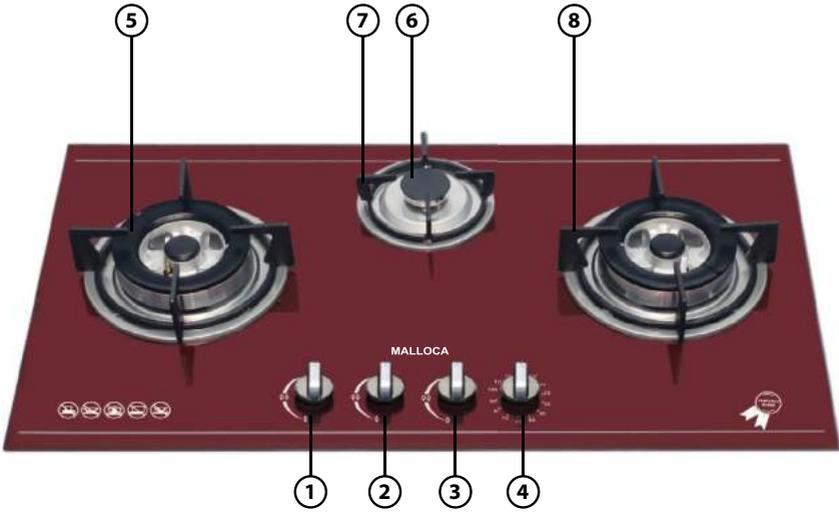


- ① Ignition electrode
- ② Thermocouple
- ③ Burner body
- ④ Crown
- ⑤ External cap
- ⑥ Internal cap

Description of the appliance

Model

AS 930G - AS 930R - AS 930B



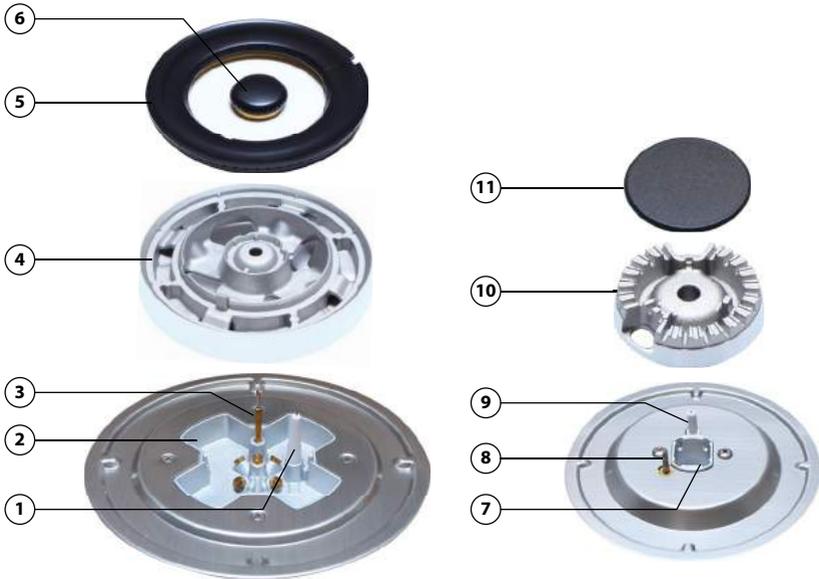
Controls

- ① Left
- ② Middle
- ③ Right
- ④ Timer (for right burner)

- ⑤ Large burner
- ⑥ Small burner

- ⑦ Small pan support
- ⑧ Large pan support

Burners



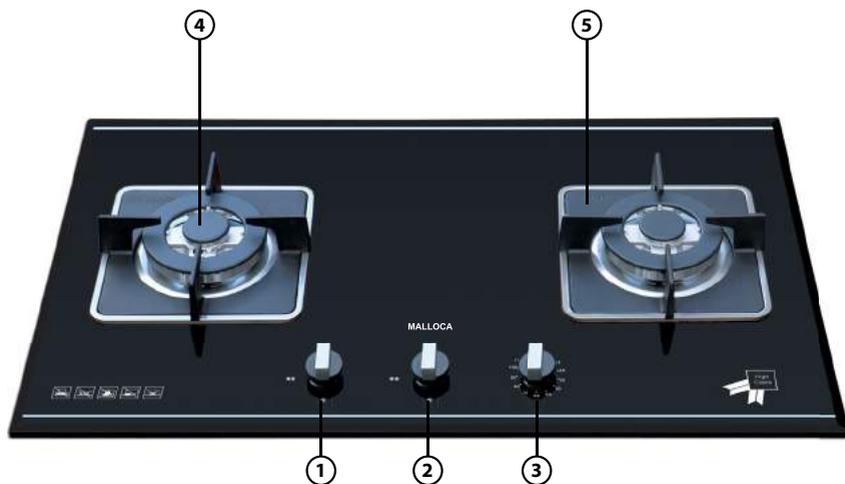
- ① Ignition electrode
- ② Burner body
- ③ Thermocouple
- ④ Crown
- ⑤ External cap
- ⑥ Internal cap

- ⑦ Burner body
- ⑧ Thermocouple
- ⑨ Ignition electrode
- ⑩ Crown
- ⑪ Cap

Description of the appliance

Model

AS 9402B - AS 9402BG - AS 9402G - AS 9402R

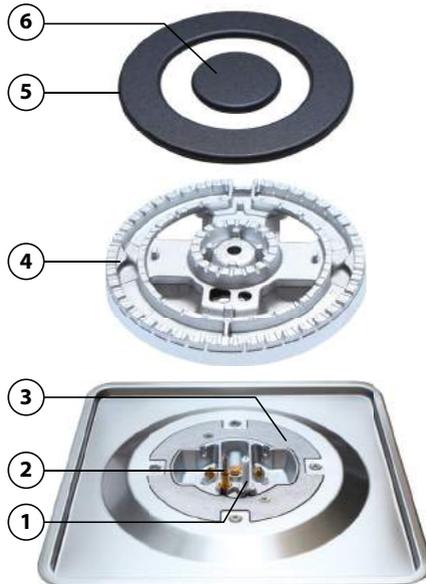


Controls

- ① Left
- ② Right
- ③ Timer (for right burner)

- ④ Burner
- ⑤ Pan support

Burners

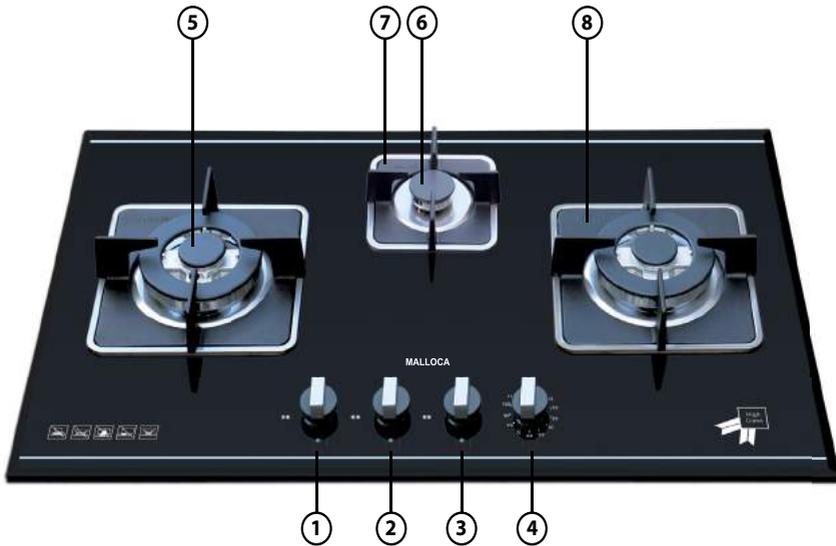


- ① Ignition electrode
- ② Thermocouple
- ③ Burner body
- ④ Crown
- ⑤ External cap
- ⑥ Internal cap

Description of the appliance

Model

AS 9403B - AS 9403G - AS 9403R



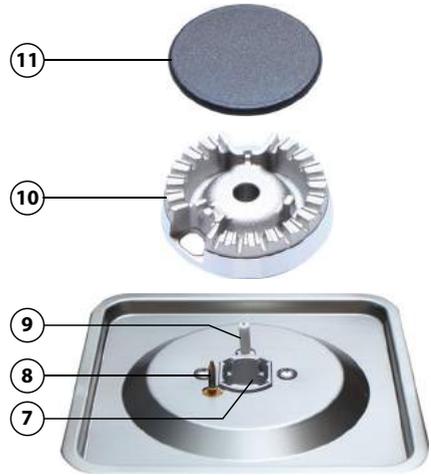
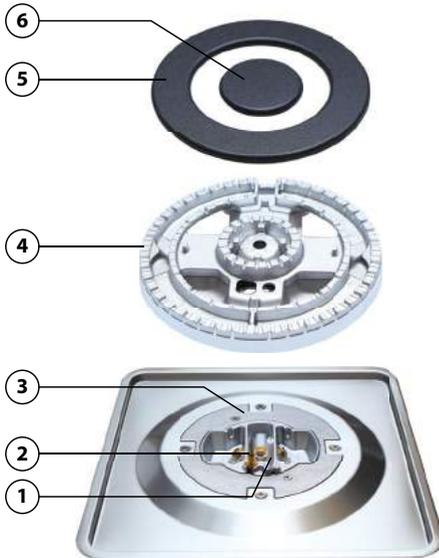
Controls

- ① Left
- ② Middle
- ③ Right
- ④ Timer (for right burner)

- ⑤ Large burner
- ⑥ Small burner

- ⑦ Small pan support
- ⑧ Large pan support

Burners



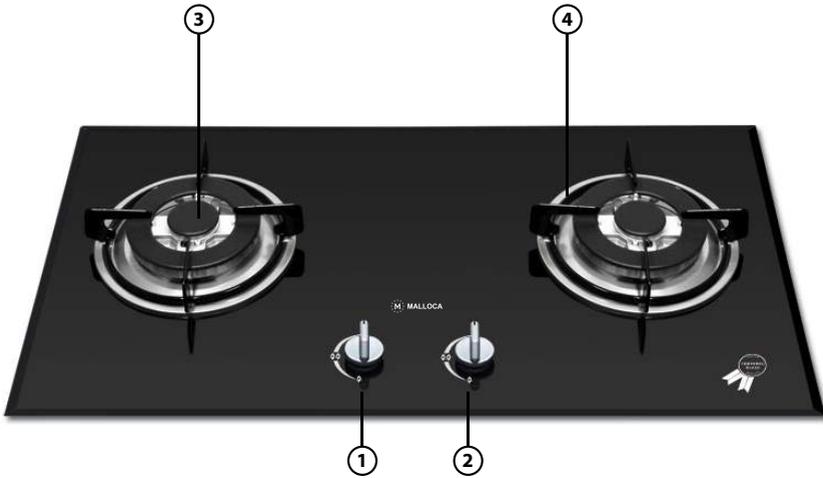
- ① Ignition electrode
- ② Thermocouple
- ③ Burner body
- ④ Crown
- ⑤ External cap
- ⑥ Internal cap

- ⑦ Burner body
- ⑧ Thermocouple
- ⑨ Ignition electrode
- ⑩ Crown
- ⑪ Cap

Description of the appliance

Model

GHG 732A NEW

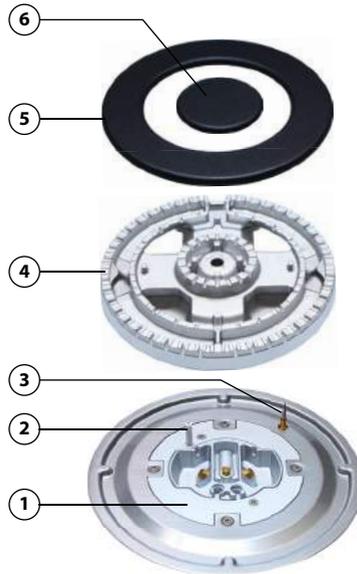


Controls

- ① Left
- ② Right

- ③ Burner
- ④ Pan support

Burners

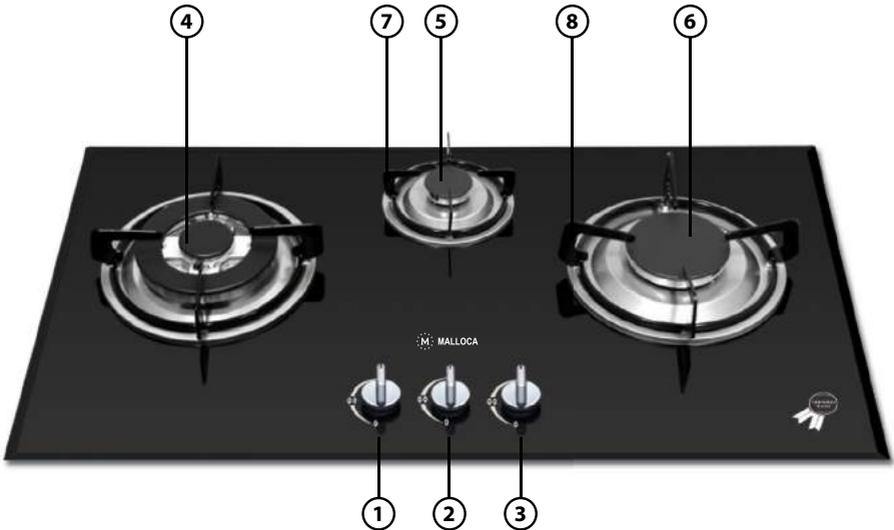


- ① Burner body
- ② Ignition electrode
- ③ Thermocouple
- ④ Crown
- ⑤ External cap
- ⑥ Internal cap

Description of the appliance

Model

GHG 733B NEW



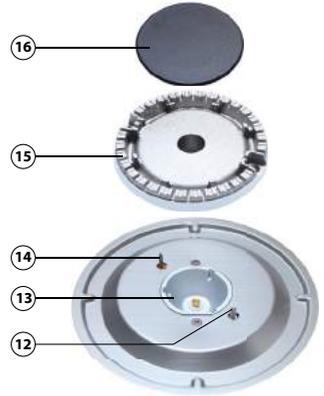
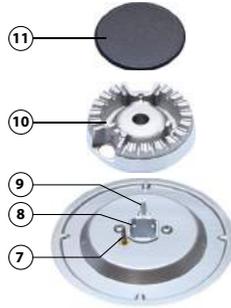
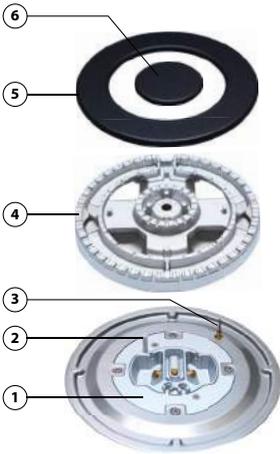
Controls

- ① Left
- ② Middle
- ③ Right

- ④ Large burner
- ⑤ Small burner
- ⑥ Medium burner

- ⑦ Small pan support
- ⑧ Large pan support

Burners



- ① Burner body
- ② Ignition electrode
- ③ Thermocouple
- ④ Crown
- ⑤ External cap
- ⑥ Internal cap

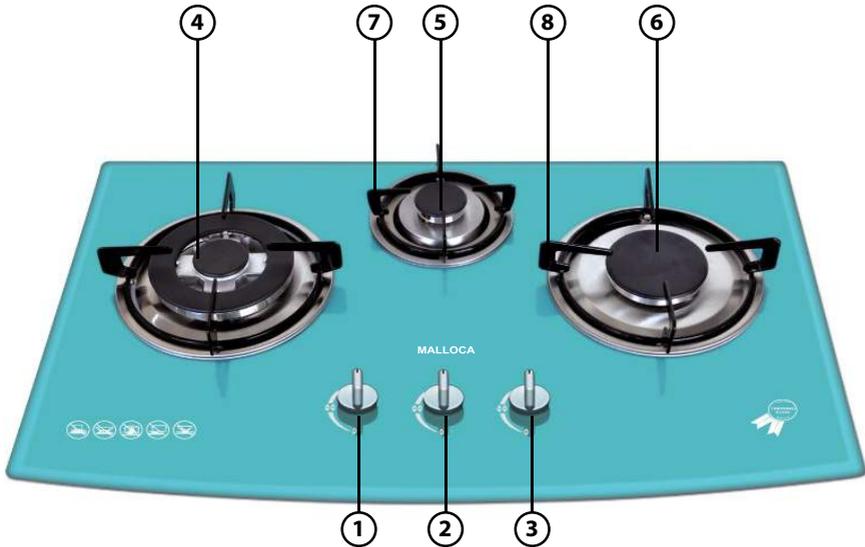
- ⑦ Thermocouple
- ⑧ Burner body
- ⑨ Ignition electrode
- ⑩ Crown
- ⑪ Cap

- ⑫ Ignition electrode
- ⑬ Burner body
- ⑭ Thermocouple
- ⑮ Crown
- ⑯ Cap

Description of the appliance

Model

GHG 733C NEW



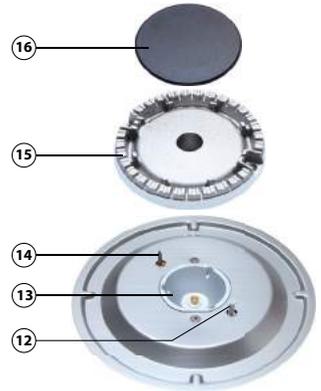
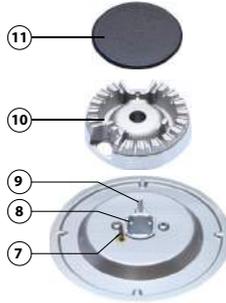
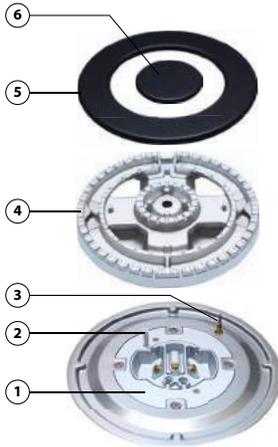
Controls

- ① Left
- ② Middle
- ③ Right

- ④ Large burner
- ⑤ Small burner
- ⑥ Medium burner

- ⑦ Small pan support
- ⑧ Large pan support

Burners



- ① Burner body
- ② Ignition electrode
- ③ Thermocouple
- ④ Crown
- ⑤ External cap
- ⑥ Internal cap

- ⑦ Thermocouple
- ⑧ Burner body
- ⑨ Ignition electrode
- ⑩ Crown
- ⑪ Cap

- ⑫ Ignition electrode
- ⑬ Burner body
- ⑭ Thermocouple
- ⑮ Crown
- ⑯ Cap

Description of the appliance

Model

EG 2011

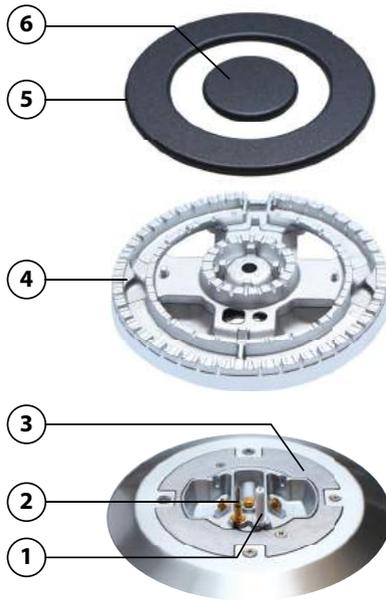


Controls

- ① Left
- ② Middle
- ③ Right

- ④ Burner
- ⑤ Induction heater
- ⑥ Pan support

Burners

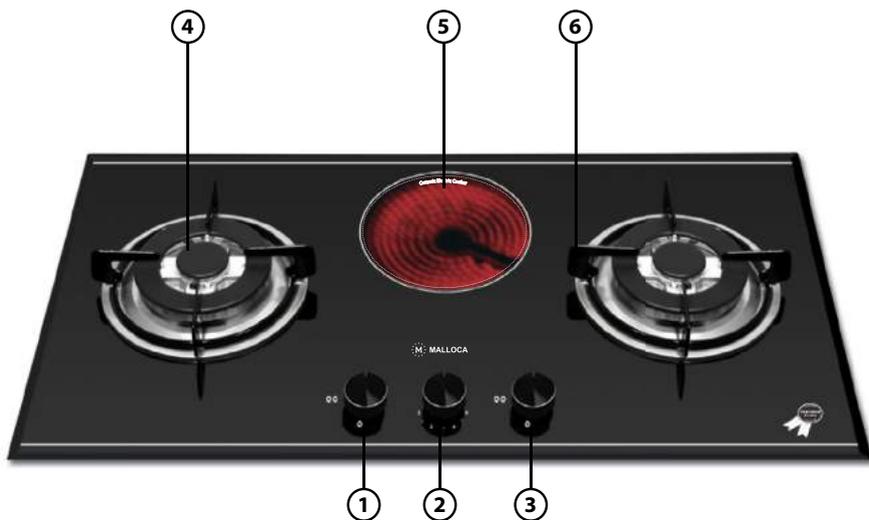


- ① Ignition electrode
- ② Thermocouple
- ③ Burner body
- ④ Crown
- ⑤ External cap
- ⑥ Internal cap

Description of the appliance

Model

EG 201C

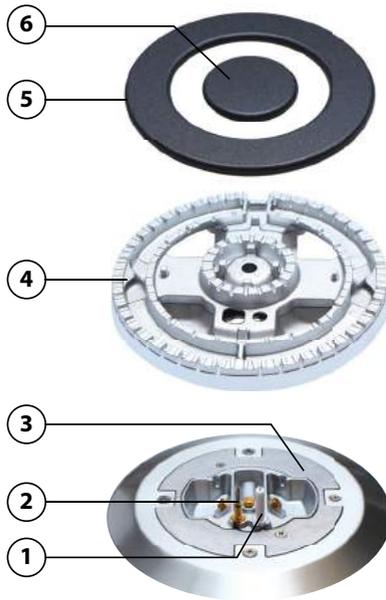


Controls

- ① Left
- ② Middle
- ③ Right

- ④ Burner
- ⑤ Radiant heater
- ⑥ Pan support

Burners



- ① Ignition electrode
- ② Thermocouple
- ③ Burner body
- ④ Crown
- ⑤ External cap
- ⑥ Internal cap

Description of the appliance

Model

EG 201H

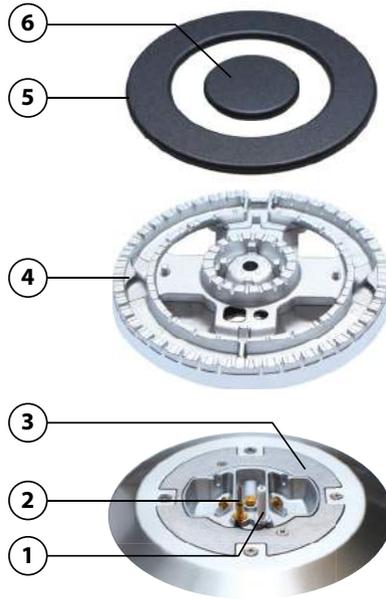


Controls

- ① Left
- ② Middle
- ③ Right
- ④ Timer (for right burner)

- ⑤ Burner
- ⑥ Hot plate
- ⑦ Pan support

Burners



- ① Ignition electrode
- ② Thermocouple
- ③ Burner body
- ④ Crown
- ⑤ External cap
- ⑥ Internal cap

Description of the appliance

Model

EG 201T

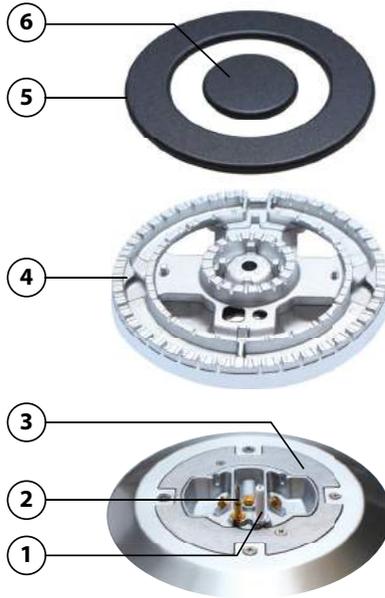


Controls

- ① Left
- ② Middle
- ③ Right
- ④ Timer (for right burner)

- ⑤ Burner
- ⑥ Hot plate
- ⑦ Pan support

Burners

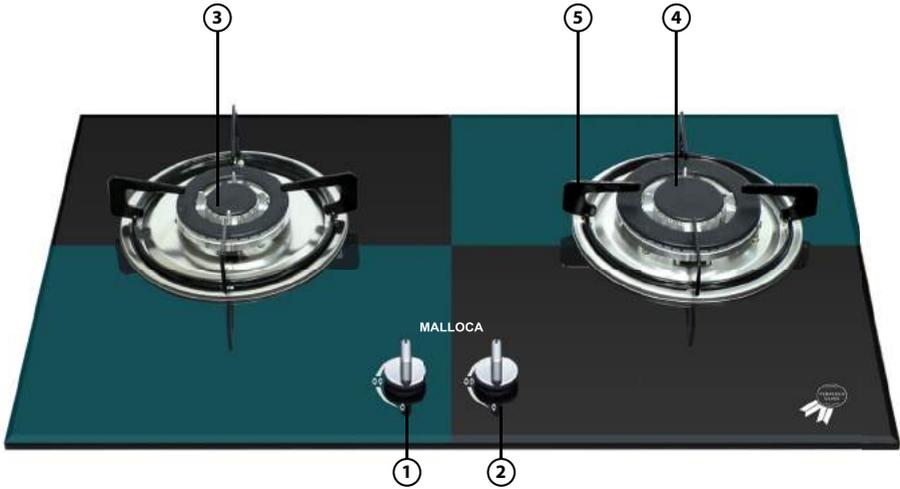


- ① Ignition electrode
- ② Thermocouple
- ③ Burner body
- ④ Crown
- ⑤ External cap
- ⑥ Internal cap

Description of the appliance

Model

AS 920



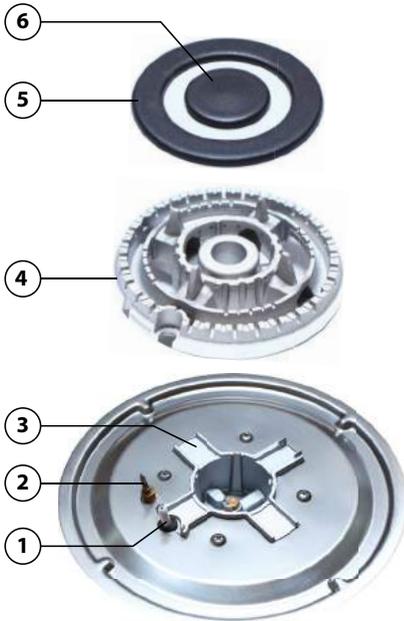
Controls

- ① Left
- ② Right

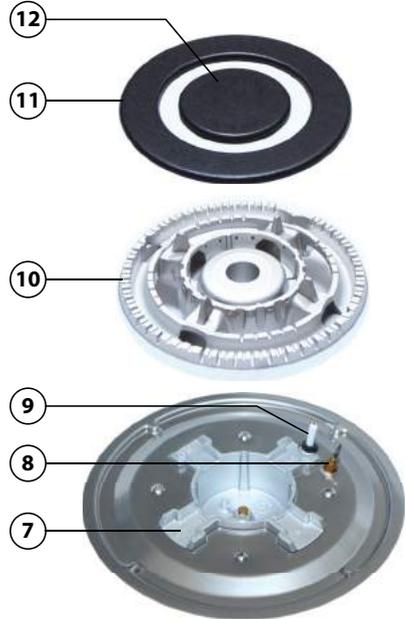
- ③ Medium burner
- ④ Large burner

- ⑤ Pan support

Burners



- ① Ignition electrode
- ② Thermocouple
- ③ Burner body
- ④ Crown
- ⑤ External cap
- ⑥ Internal cap



- ⑦ Burner body
- ⑧ Thermocouple
- ⑨ Ignition electrode
- ⑩ Crown
- ⑪ External cap
- ⑫ Internal cap

Description of the appliance

Model

AS 930



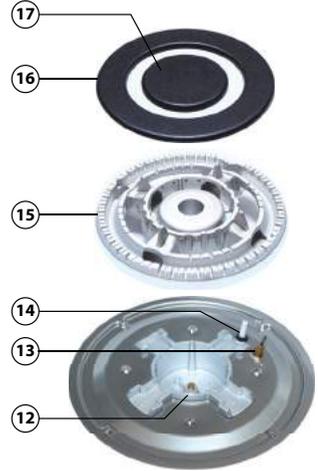
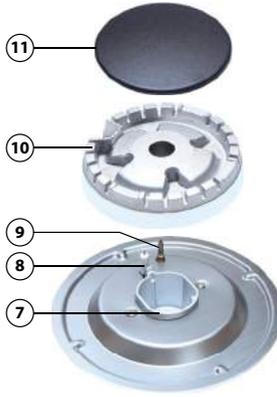
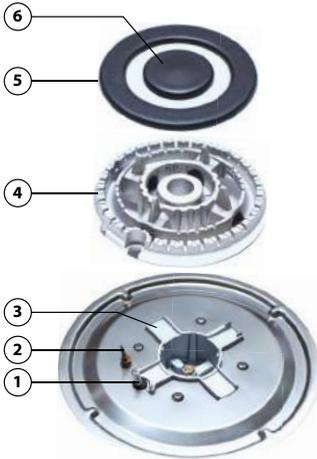
Controls

- ① Left
- ② Middle
- ③ Right

- ④ Medium burner
- ⑤ Small burner
- ⑥ Large burner

- ⑦ Small pan support
- ⑧ Large pan support

Burners



- ① Ignition electrode
- ② Thermocouple
- ③ Burner bod
- ④ Crown
- ⑤ External cap
- ⑥ Internal cap

- ⑦ Burner body
- ⑧ Ignition electrode
- ⑨ Thermocouple
- ⑩ Crown
- ⑪ Cap

- ⑫ Burner body
- ⑬ Thermocouple
- ⑭ Ignition electrode
- ⑮ Crown
- ⑯ External cap
- ⑰ Internal cap

Description of the appliance

Model

AS 920L

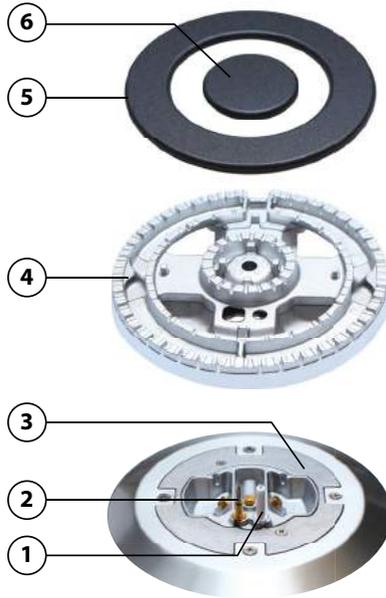


Controls

- ① Left
- ② Right
- ③ Timer (for right burner)

- ④ Burner
- ⑤ Pan support

Burners



- ① Ignition electrode
- ② Thermocouple
- ③ Burner body
- ④ Crown
- ⑤ External cap
- ⑥ Internal cap

Description of the appliance

Model

AS 930L



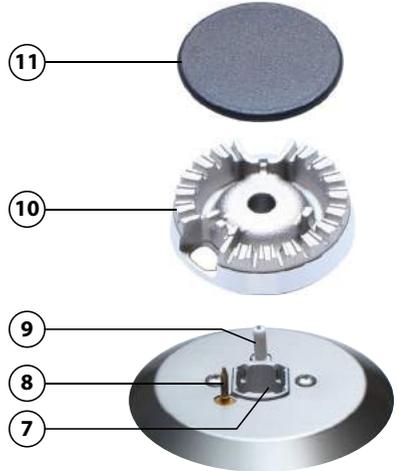
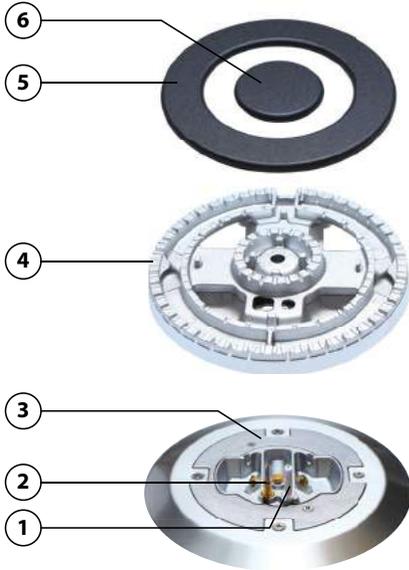
Controls

- ① Left
- ② Middle
- ③ Right
- ④ Timer (for right burner)

- ⑤ Large burner
- ⑥ Small burner

- ⑦ Small pan support
- ⑧ Large pan support

Burners



- ① Ignition electrode
- ② Thermocouple
- ③ Burner body
- ④ Crown
- ⑤ External cap
- ⑥ Internal cap

- ⑦ Burner body
- ⑧ Thermocouple
- ⑨ Ignition electrode
- ⑩ Crown
- ⑪ Cap

Description of the appliance

Model

AS 9202



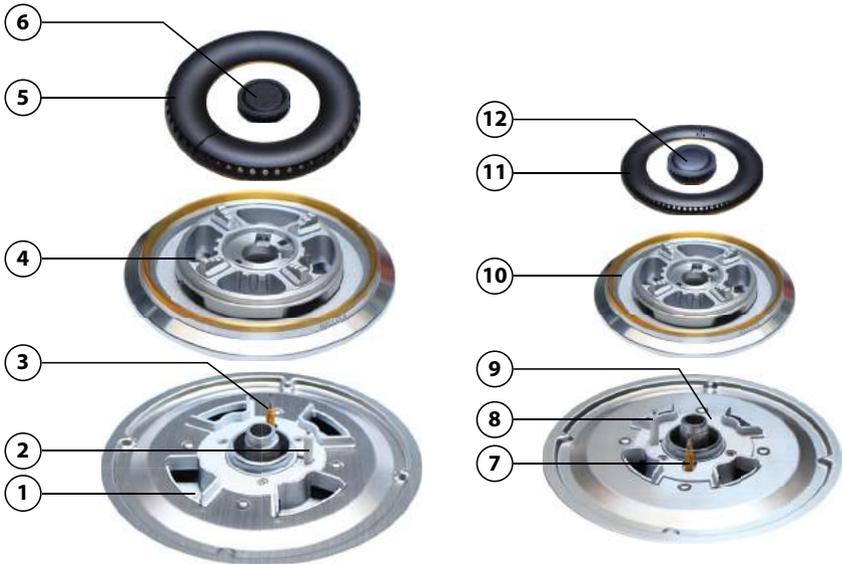
Controls

- ① Left
- ② Right

- ③ Large burner
- ④ Medium burner

- ⑤ Pan support

Burners



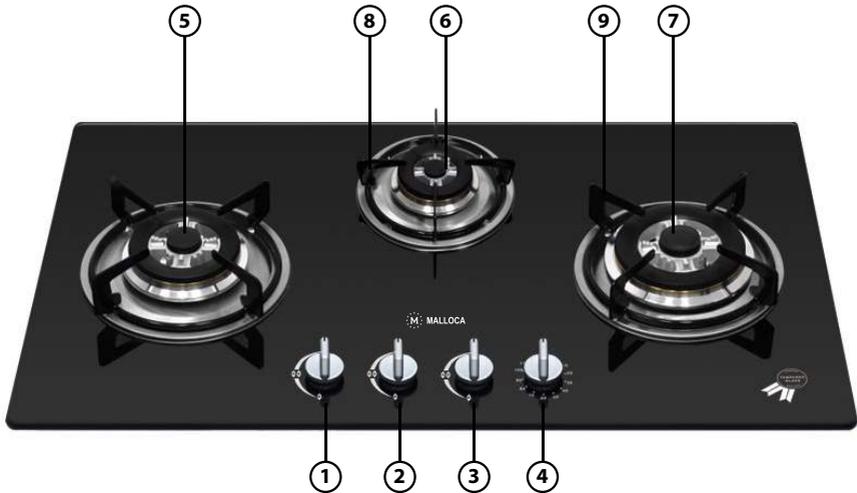
- ① Burner body
- ② Ignition electrode
- ③ Thermocouple
- ④ Crown
- ⑤ External cap
- ⑥ Internal cap

- ⑦ Thermocouple
- ⑧ Ignition electrode
- ⑨ Burner body
- ⑩ Crown
- ⑪ External cap
- ⑫ Internal cap

Description of the appliance

Model

AS 9203



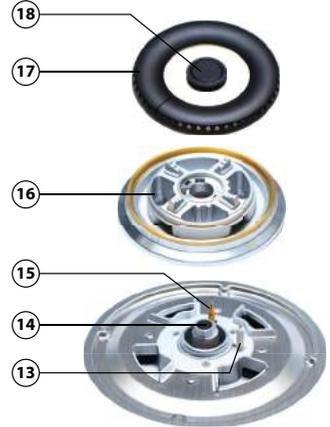
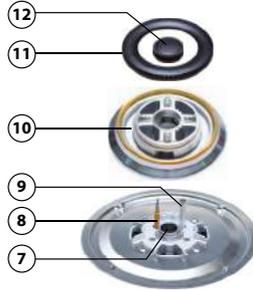
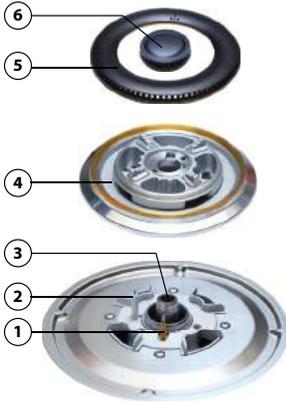
Controls

- ① Left
- ② Middle
- ③ Right
- ④ Timer (for right burner)

- ⑤ Medium burner
- ⑥ Small burner
- ⑦ Large burner

- ⑧ Small pan support
- ⑨ Large pan support

Burners



- ① Thermocouple
- ② Ignition electrode
- ③ Burner body
- ④ Crown
- ⑤ External cap
- ⑥ Internal cap

- ⑦ Burner body
- ⑧ Thermocouple
- ⑨ Ignition electrode
- ⑩ Crown
- ⑪ External cap
- ⑫ Internal cap

- ⑬ Ignition electrode
- ⑭ Burner body
- ⑮ Thermocouple
- ⑯ Crown
- ⑰ External cap
- ⑱ Internal cap

Description of the appliance

Model

AS 9102B NEW - AS 9102G NEW



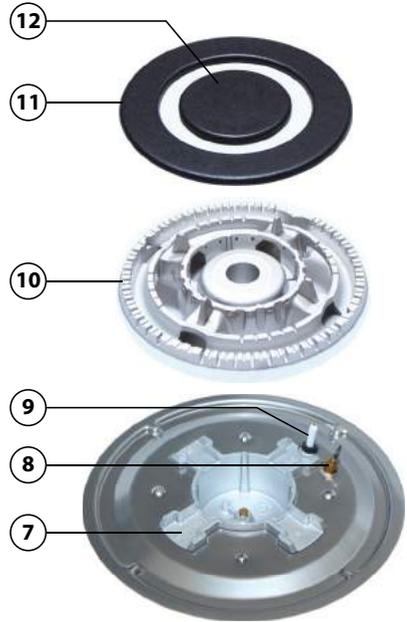
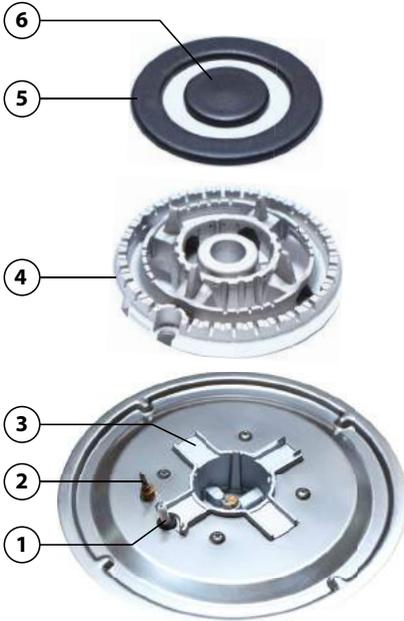
Controls

- ① Left
- ② Right

- ③ Medium burner
- ④ Large burner

- ⑤ Pan support

Burners



- ① Ignition electrode
- ② Thermocouple
- ③ Burner body
- ④ Crown
- ⑤ External cap
- ⑥ Internal cap

- ⑦ Burner body
- ⑧ Thermocouple
- ⑨ Ignition electrode
- ⑩ Crown
- ⑪ External cap
- ⑫ Internal cap

Description of the appliance

Model

AS 9103B



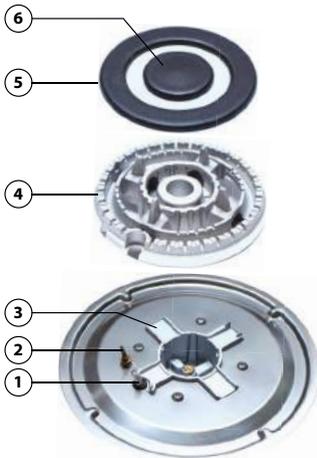
Controls

- ① Left
- ② Middle
- ③ Right

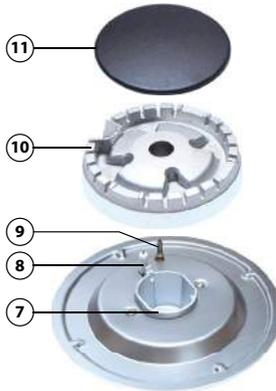
- ④ Medium burner
- ⑤ Small burner
- ⑥ Large burner

- ⑦ Small pan support
- ⑧ Large pan support

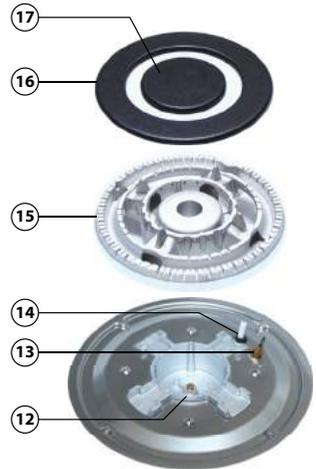
Burners



- ① Ignition electrode
- ② Thermocouple
- ③ Burner bod
- ④ Crown
- ⑤ External cap
- ⑥ Internal cap



- ⑦ Burner body
- ⑧ Ignition electrode
- ⑨ Thermocouple
- ⑩ Crown
- ⑪ Cap



- ⑫ Burner body
- ⑬ Thermocouple
- ⑭ Ignition electrode
- ⑮ Crown
- ⑯ External cap
- ⑰ Internal cap

Description of the appliance

Model

AS 9602B - AS 9602DG - AS 9603B - AS 9603DG



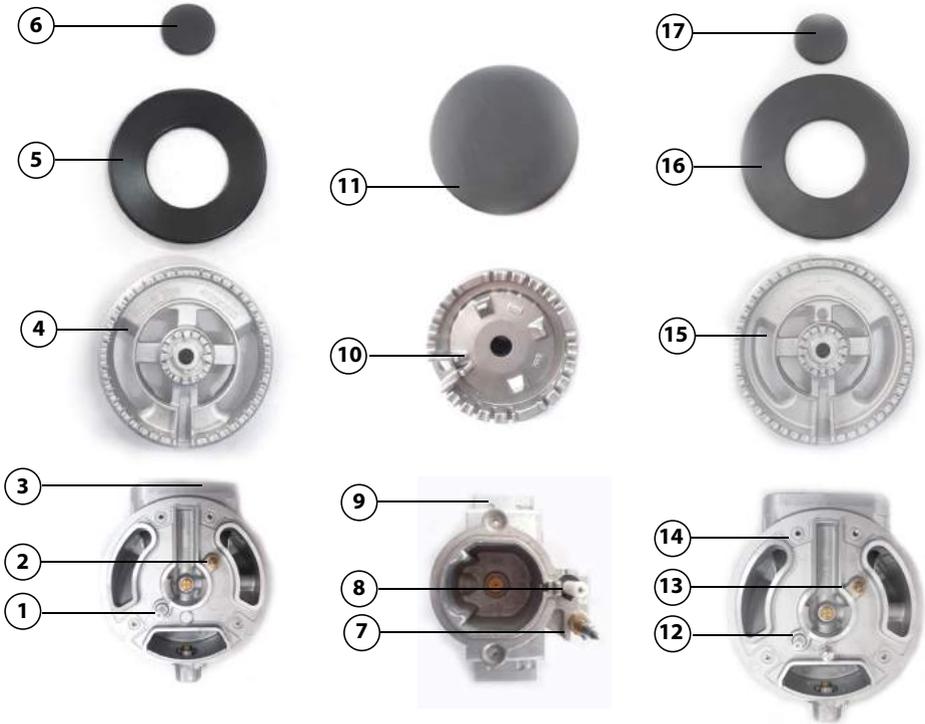
Controls

- ① Left
- ② Middle
- ③ Right
- ④ Timer (for right burner)

- ⑤ Burner
- ⑥ Pan support

Description of the appliance

Burners



- ① Ignition electrode
- ② Thermocouple
- ③ Burner body
- ④ Crown
- ⑤ External cap
- ⑥ Internal cap

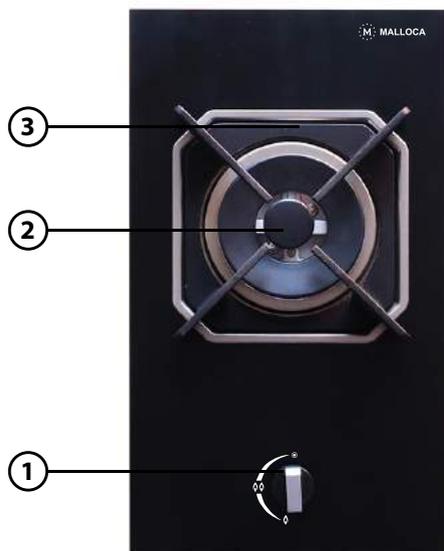
- ⑦ Thermocouple
- ⑧ Ignition electrode
- ⑨ Burner body
- ⑩ Crown
- ⑪ Cap

- ⑫ Ignition electrode
- ⑬ Thermocouple
- ⑭ Burner body
- ⑮ Crown
- ⑯ External cap
- ⑰ Internal cap

Description of the appliance

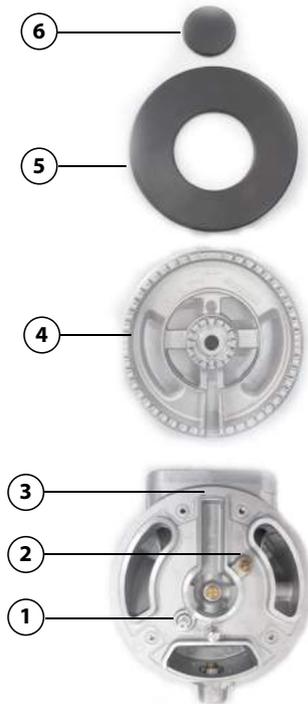
Model

MDG 01



- ① Control
- ② Burner
- ③ Pan support

Burners

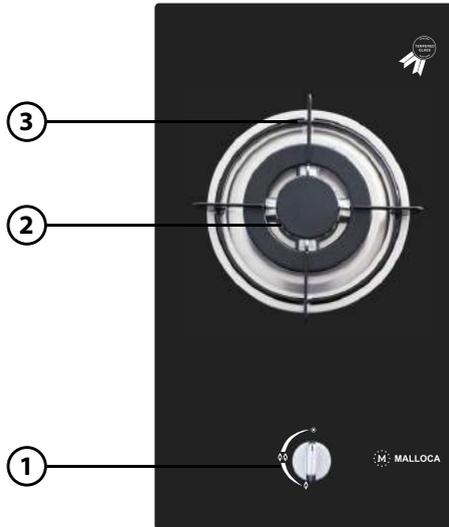


- ① Ignition electrode
- ② Thermocouple
- ③ Burner body
- ④ Crown
- ⑤ External cap
- ⑥ Internal cap

Description of the appliance

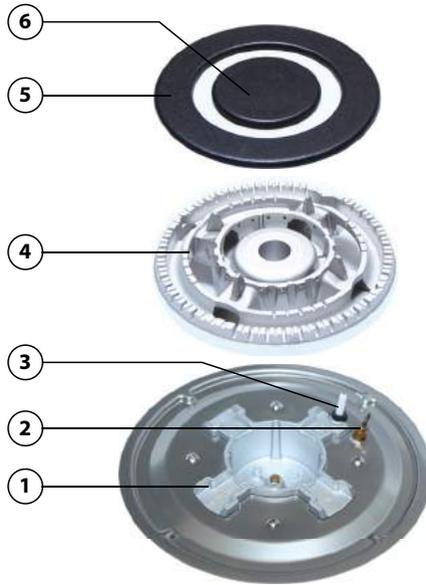
Model

DG 01



- ① Control
- ② Burner
- ③ Pan support

Burners

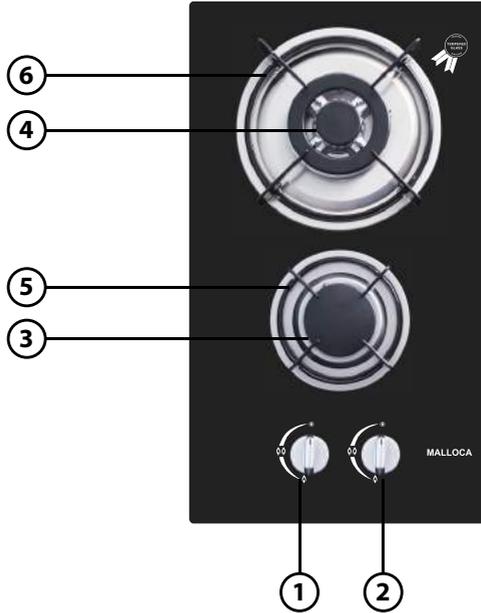


- ① Burner body
- ② Thermocouple
- ③ Ignition electrode
- ④ Crown
- ⑤ External cap
- ⑥ Internal cap

Description of the appliance

Model

DG 02



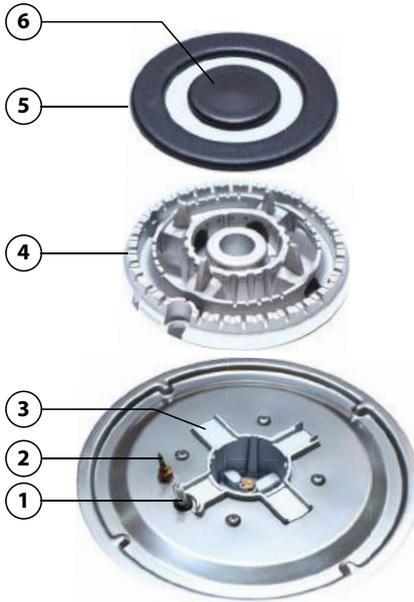
Controls

- ① Front
- ② Back

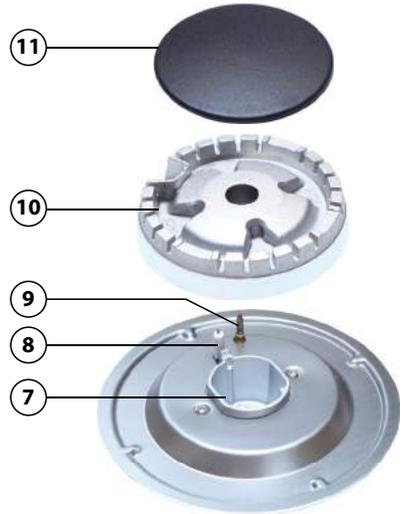
- ③ Small burner
- ④ Large burner

- ⑤ Small pan support
- ⑥ Large pan support

Burners



- ① Ignition electrode
- ② Thermocouple
- ③ Burner body
- ④ Crown
- ⑤ External cap
- ⑥ Internal cap



- ⑦ Burner body
- ⑧ Ignition electrode
- ⑨ Thermocouple
- ⑩ Crown
- ⑪ Cap

Installation

Important

This appliance should be installed with plenty of space on either side.

Gas connection

Connection to the gas supply, or conversion from one type of gas to another should only be undertaken by an approved and registered gas installer in strict accordance with local and national safety and building regulations. Every appliance should have its own isolating valve and test point.

Check with your local gas supplier about the type of gas and its calorific value, and compare this information with the type of gas quoted on the hob data plate. The installer is responsible for ensuring that the appliance functions correctly when installed.

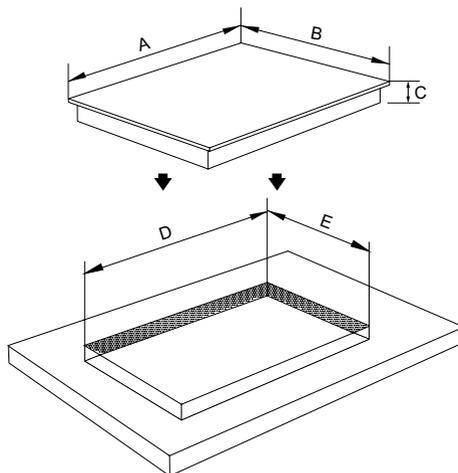
The gas installation must be made in such a way that the isolating valve is visible and easily accessible after the appliance has been built in.

A test for possible leakages must be carried out after installation.

Safety regulations demand that a pressure test nipple is installed near a gas hob to allow an engineer to test the pressure following servicing.

Cut-out

Make the countertop cut-out following the dimensions given in the illustration.



Model	Dimension (A * B * C)	Cut-out dimension (D * E)
AS 9502B AS 9502W AS 9503B	790 * 370 * 78	745 * 325
AS 920GR AS 920R AS 920MB AS 930	750 * 430 * 74 mm	665 * 385 mm
AS 930G AS 930R AS 930B EG 201T	800 * 460 * 78 mm	745 * 415 mm
AS 9402B AS 9402BG AS 9402G AS 9402R AS 9403B AS9403G AS 9403R AS 9602 - AS 9603	850 * 490 * 75 mm	790 * 440 mm
GHG 732A NEW	730 * 420 * 73 mm	660 * 360 mm
GHG 733B NEW GHG 733C NEW AS 9103B	730 * 420 * 75 mm	660 * 360 mm
AS 9102B NEW AS 9102G NEW AS 9202	720 * 420 * 73 mm	660 * 360 mm
AS 920	720 * 410 * 73 mm	660 * 360 mm
AS 920L AS 930L EG 201H	850 * 490 * 75 mm	790 * 440 mm
AS 9203	800 * 460 * 75 mm	680 * 380 mm
DG 01 DG 02 MDG 301	300 * 520 * 78 mm	265 * 455mm
EG 201I	800 * 480 * 83 mm	745 * 430 mm
EG 201C	800 * 480 * 82 mm	745 * 430 mm

Warning and Safety instructions

Gas-heated appliance

Safety precautions to take if you smell gas

- Turn off the gas emergency control valve immediately.
This is usually located near the gas meter.
- Eliminate all sources of ignition in a safe manner.
Do not smoke, light cigarette lighters or matches.
- Do not operate electrical lights or switches, i.e. do not switch them "On" or "Off".
- Open all doors and windows to ventilate the area.
- If the smell of gas persists, evacuate the building.

Warning and Safety instructions

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on its installation, safety, use and maintenance.

The use of the appliance by the elderly or infirm or those who have not used the appliance before should be supervised by a competent and responsible person to avoid the risk of injury.

Keep these instructions in a safe place for reference, and pass them on to any future user.

Installation and connection

The connection to the gas supply must be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations.

Malloca cannot be held liable for damage caused by incorrect installation or connection.

The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly, and where there is any doubt, the household

wiring system should be inspected by a qualified electrician. Malloca cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

Ensure that the gas pipe and electrical cable are installed in such a way that they do not touch any parts of the appliance which become hot. This could cause damage.

Do not connect the appliance to the mains electrical supply by an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

Warning and Safety instructions

Correct usage

For safety reasons this appliance must only be operated after it has been built in. This is necessary to ensure that all electrical components are shielded.

This appliance is intended for domestic use only and is not to be used for commercial purposes.

Use this appliance for the preparation of food only. Any other usage is at the owner's risk and could be dangerous. Malloca cannot be held liable for damage resulting from incorrect or improper use or operation.

Do not use the appliance to heat up the room. Due to the high temperatures radiated, objects near the appliance could catch fire. The life of the appliance could also be reduced.

Using the appliance will cause a build-up of heat and moisture in the room in which it is installed. Ensure that the room has sufficient natural or mechanical means of ventilation, e.g. an cooker hood.

If the appliance is used for very long periods of time, additional ventilation of the room may be necessary, e.g. by opening windows or doors, or running the cooker hood on the highest setting.

This appliance must not be set up or operated in the open air.

Make sure all the components of the gas burner have been correctly assembled before switching on.

When using the appliance, ensure that any burners in use are always covered with a pan. If using a cooker hood above it flames could be drawn up by the suction of the cooker hood, parts of which could then be damaged or even set on fire.

Pans must be the correct size for the burner they are used on (see "Suitable pans"). A pan which is too small will be unstable on the pan support. If the pan diameter is too large flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the hob. Malloca cannot be held liable for this type of damage.

Do not store any inflammable objects near the appliance.

Safety with children

The appliance is only intended for use by adults who have read these Operating instructions.

This appliance is not a toy! To avoid the risk of injury, keep children well away, and do not allow them to play with it or use the controls. They will not understand the potential dangers posed by it. They should be supervised whenever you are working in the kitchen.

Older children may use the appliance only when its operation has been clearly explained to them and they are able to use it safely, recognizing the dangers of misuse.

The appliance gets hot when in use and remains hot for quite a while after being switched off. To safeguard against burning, keep children well away from the appliance at all times.

Do not store anything which might arouse a child's interest in storage areas above or next to the appliance. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.

Keep all pans out of reach of children. Turn pan handles inwards away from the edge of the hob. Danger of burning or scalding.

Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of or recycle all packaging safely as soon as possible.

Before disposing of an old appliance, disconnect it from the gas and electricity supplies. Cut off and render any plug useless. Cut off the cable directly behind the appliance to prevent misuse. This should be done by a competent person.

Warning and Safety instructions

Protecting the appliance from damage

Do not use a steam cleaner to clean this appliance. The steam could reach electrical components and cause a short circuit. Pressurised steam could also cause permanent damage to the surface and to other components, for which the manufacturer cannot accept liability.

Unless the pan manufacturer states that you can do so, do not use pans with very thin bases on this hob, and never heat up empty pans as they could get damaged. This could also damage the appliance.

There are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the appliance guarantee.

Appliance with a ceramic surface

Do not drop anything on the ceramic surface. Even a light object could cause damaged in certain circumstances.

Stainless steel surface

Avoid allowing liquids or foods containing salt to spill onto a stainless steel water tray. If salty foods or liquids do get on the water tray, they should be removed as soon as possible to avoid the risk of corrosion.

Replace the pan supports carefully to avoid scratching the surface.

Protecting from burning

The appliance gets hot when in use, and remains hot for quite a while after being switched off. Do not touch it whilst it could still be hot.

For added protection, it is advisable to use heat-resistant pot holders or oven gloves when using the appliance. Ensure that they do not come into contact with the flames. Do not use large cloths, tea towels or similar as the ends could touch the flames and catch fire. Take care not to let the gloves get damp or wet, as this causes heat to transfer through the material more quickly with the risk of burning yourself.

Do not heat up unopened tins of food on the hob. Pressure can build up and they may explode, resulting in injury and scalding or damage.

Do not use the appliance as a resting place for anything else. The article could melt or catch fire if residual heat is still present or if the appliance is switched on by mistake.

Do not cover the appliance, e.g. with a cloth, kitchen foil, etc. This could be a fire hazard if the appliance is switched on by mistake.

Remove splashes of fat and other food debris from the surface as soon as possible. These are a fire hazard.

Never leave the appliance unattended when cooking with oil or fat. Very hot oil can catch fire and could even set a cooker hood above on fire. Always heat fat slowly, watching as it heats.

If, despite this, oil or fat does catch fire, do not attempt to put out the flames with water. Use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.

Do not flambé under a cooker hood. The flames could set the cooker hood on fire.

Ensure that the flames from the burner do not spread out beyond the base and up the sides of the pan.

Warning and Safety instructions

Appliance faults

In the event of damage or a defect, switch off the appliance immediately. Turn off the gas supply tap, and disconnect completely from the electricity supply. It should not be used again until it has been repaired. If the appliance has not yet been fully installed, the electricity cable must be disconnected from the supply point. If connected via a plug and socket, switch off at the socket and withdraw the plug. Contact Malloca Technical Service Department.

Do not reconnect the appliance to the main gas supply until after it has been repaired.

Appliance with a ceramic surface: If there is any damage to the ceramic surface the appliance must be disconnected from the mains electricity and gas supplies immediately and not used until it has been repaired. Danger of electric shock!

Repairs to the gas and electrical components of this appliance must only be carried out by a suitably qualified person. Repairs and other work by unqualified persons could be very dangerous and could damage the appliance. Malloca cannot be held liable for unauthorised work. Never open the housing of the appliance.

While the appliance is under guarantee, repairs should only be undertaken by a service engineer authorised by Malloca. Otherwise the guarantee is invalidated.

Further safety notes

When using an electric socket near the appliance, care should be taken that the cable of the electrical appliance does not come into contact with the hot appliance. The insulation on the cable could become damaged, giving rise to an electric shock hazard.

Do not use plastic or aluminium foil containers. These melt at high temperatures and could catch fire.

Spray canisters, aerosols and other inflammable substances must not be stored in a drawer under the hob. Cutlery inserts must be heat-resistant.

If the appliance has not been used for a longer period of time it should be thoroughly cleaned before it is used again. It is also advisable to have the appliance tested for safety. This should be done at regular intervals.

Malloca cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Before using for the first time

Cleaning and heating up for the first time

Before using for the first time clean the hob and all removable parts as follows:

- The removable parts of the gas burner assembly can be washed in a mild solution of water and washing-up liquid. Wipe dry and reassemble in the correct order (see "Cleaning and care").
- Clean the stainless steel or ceramic surface with a damp cloth only, and then wipe dry.

Do not use washing up liquid on the ceramic surface as it can leave a blue sheen which may be difficult to remove.

Metal components have a protective coating which may give off a slight smell when heated up for the first time. The smell and any vapours will dissipate after a short time and do not indicate a faulty connection or appliance.

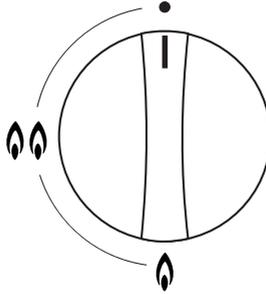
Disposal of packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of or recycle all packaging materials safely as soon as possible.

Switching on, adjusting the flame and switching off

The control is used to switch on the burner and regulate the strength of the flame.



The gas supply is turned off

 strong flame

 weak flame

The burners can only be switched on by pressing in the appropriate control and turning it anti-clockwise, and switched off by turning the control clockwise.

- Trying to switch on a burner without pressing in the control,
- Switching on a burner by turning it clockwise, or
- Switching off a burner by turning it anti-clockwise, can damage components in the appliance. Malloca cannot be held liable for this type of damage.

To switch on:

The control for the burner required must be pressed in and turned anti-clockwise to the twin flame symbol to switch on.

When the flame ignites, keep the control pressed in for 8-10 seconds, and then let it go.

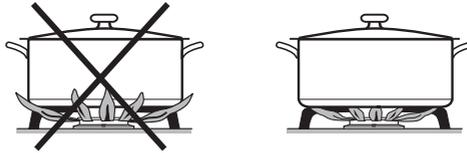
If the flame goes out, repeat the procedure, keeping the control pressed in for a few extra seconds.

Using the appliance

To adjust the flame:

Once the flame is burning well (after letting the control go), select a setting between the twin and single flame symbols. The flame will become weaker when the control is turned anti-clockwise and stronger when it is turned clockwise. It is not necessary to press in the control when adjusting the setting.

Control the flame so that it does not spread out beyond the sides of the pan. As the outer part of the flame is much hotter than the centre, the tips of the flames should stay beneath the pan base. Flame tips which extend beyond the sides of the pan merely warm up the air in the room and can also damage pan handles and increase the danger of injury.



To switch off

Turn the control clockwise to position “●”.

This stops the flow of gas and the flame goes out.

Suitable pans

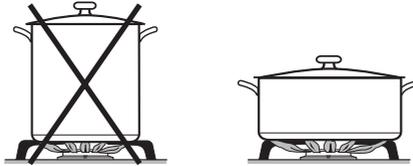
Model	Burner	Power(kw)	Min. pan base diameter (cm)	Max. pan base diameter (cm)
AS 9502B - AS 9502W AS 9402B - AS 9402BG AS 9402G - AS 9402R AS 920L - EG 201I EG 201C - EG 201H EG 201T - GHG 732A New	Large	3.8 * 2	14	26
AS 9503B	Large Small	3.8 * 2 1.5 * 1	14 12	26 20
AS 9403B - AS 9403G AS 9403R - AS 930L AS 9602 - AS 9603	Large Small	3.8 * 2 1.0 * 1	14 10	26 20
AS 920R - AS 920GR AS 920MB	Wok	4.5 * 2	14	30
AS 930R - AS 930G AS 930B	Wok Small	4.5 * 2 1.0 * 2	14 10	30 20
GHG 733BNew GHG 733CNew	Large Medium Small	3.8 * 1 3.0 * 1 1.0 * 1	14 14 10	26 24 20
AS 920 - AS 9102B NEW AS 9102G NEW	Large Medium	3.8 * 1 2.5 * 1	14 14	26 24
AS 930 - AS 9103B	Large Medium Small	3.8 * 1 2.5 * 1 1.5 * 1	14 14 12	26 24 22
AS 9202	Large Medium	3.4 * 1 2.4 * 1	14 14	26 24
AS 9203	Large Medium Small	3.4 * 1 2.4 * 1 1.4 * 1	14 14 12	26 24 22
DG 01 MDG 301	Large Large	3.8 * 1 3.8 * 1	14 14	26 26
DG 02	Medium Small	2.5 * 1 1.5 * 1	14 12	24 22

Using the appliance

Gas

You should select pans which are suitable for the burner they are to be used on. In general, use larger diameter pans on the large burner and smaller diameter pans on the small burner.

Wide, shallow pans are preferable to tall, narrow ones. They will heat up faster.



Pans with thick bases are preferable as these distribute heat more evenly, and therefore lessen the risk of heat spots occurring which can cause food to stick or burn. With thin bases heat is conducted quickly to the food, however there is a danger of food heating up unevenly and too quickly increasing the risk of burning. Stir the food frequently.

Any heat-resistant pans can be used on a gas burner.

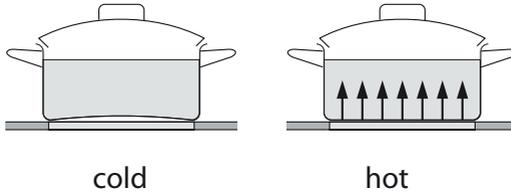
Remember when purchasing new pans that manufacturers usually refer to the diameter at the top of the pan in their documentation.

Refer to the chart above and ensure that the pan diameter falls within the minimum and maximum diameters given for the burner you are using. A pan which is too small will be unstable on the pan support. If the pan diameter is too large flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the hob. The manufacturer cannot be held liable for this type of damage.

Induction and radiant

The best pans for use on an induction and radiant zone are those with a thick base which is very slightly concave when cold. When heated, the base flattens to rest evenly on the hob, optimising the conduction of the heat.

Using the appliance



Pans made of glass, ceramic or stoneware are less suitable, as they do not conduct the heat so well.

Dishes or containers made from plastic or aluminium foil must not be used as these melt at high temperatures.

- Aluminium pans or pans with an aluminium base can cause metallic, shiny marks to appear on the ceramic surface. These marks can be removed using a ceramic hob cleaner.

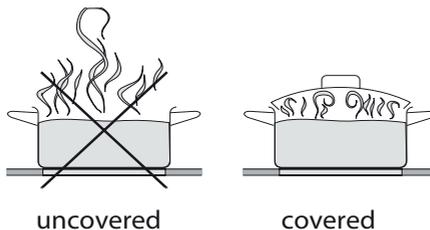
- Do not use pots and pans on the hob with bases with pronounced edges or ridges.

These could scratch or scour the hob surface permanently.

- Lift pans into position on the hob. Sliding them into place can cause scuffs and scratches.

- Often the maximum diameter quoted by manufacturer refers to the diameter of the top rim of the pot or pan. The diameter of the base (generally smaller) is more important.

Use a pan lid whenever possible to minimise heat loss.



Using the appliance

Safety cut-out

This appliance is fitted with a thermoelectric ignition safety device which cuts off the supply of gas to a burner if the flame goes out, for example if food has boiled over, or if there was a sudden draught.

To use the burner again, turn the control clockwise to the “●” position and switch on as normal.

The safety cut-out operates independently from the battery supply. This means that it will still work if the battery runs out.

Using your hob during a battery run out

If there is an interruption to the battery supply the gas can be ignited with a match:

- Press in the relevant control and turn it anti-clockwise to the large flame symbol.
- Hold the control pressed in and light the gas at the burner with a match.
- Keep the control pressed in for a further 8-10 seconds and then release it.

General notes

Clean the appliance regularly, preferably after each use. Allow the appliance to cool down to a safe temperature before cleaning.

Do not use a steam cleaner to clean this appliance. The steam could reach electrical components and cause a short circuit. Pressurised steam could also cause permanent damage to the surface and to other components, for which Malloca cannot accept liability.

Do not use any sharp pointed objects which could damage the seal between the glass surface and the worktop.

Do not let the ignitor in the burner get wet. If it gets wet it will not spark.

After cleaning, dry the surfaces thoroughly with a soft cloth to prevent a build-up of limescale deposits.

Pan supports, controls

Remove the pan supports.

The pan supports and the controls can be cleaned with a solution of warm water and a little washing up liquid applied with a soft sponge. Soak stubborn soiling first to loosen it.

Finally, wipe dry using a soft cloth.

Cleaning and care

Glass surfaces

Spillages etc. should be cleaned off as soon as possible.

Most soiling can be wiped off using a damp cloth. Stubborn soiling may need to be removed with a shielded scraper blade.

Do not use washing up liquid on the ceramic surface as it can leave a blue sheen which may be difficult to remove.

To remove any limescale deposits, caused for example by water boiling over and metallic marks (aluminium deposits) apply a few drops of a proprietary cleaning agent for glass surfaces using a soft cloth or kitchen paper towel.

Note that some cleaning agents contain a protective additive designed to prevent water marks and smears adhering to the surface.

After cleaning wipe the hob surface with a damp cloth and then dry it with a clean soft cloth.

Burners

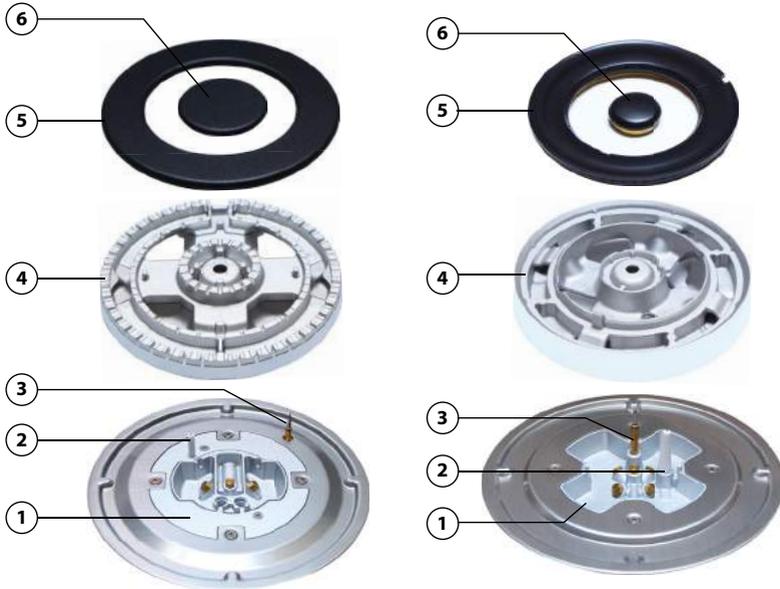
The burners can be dismantled for cleaning once they have cooled down.

Proceed as follows:

- Take off all the removable parts of the burner and wash in a solution of hot water and washing-up liquid. Then dry them all thoroughly. Make sure that the flame slits are clean and completely dry.

The surface of the burner cap will gradually become more matt with time. This is quite normal and will not affect the operation of the hob.

- Wipe the fixed parts of the burner base with a damp cloth and dry afterwards.
- Gently wipe the ignitor and the ignition safety device with a clean cloth.

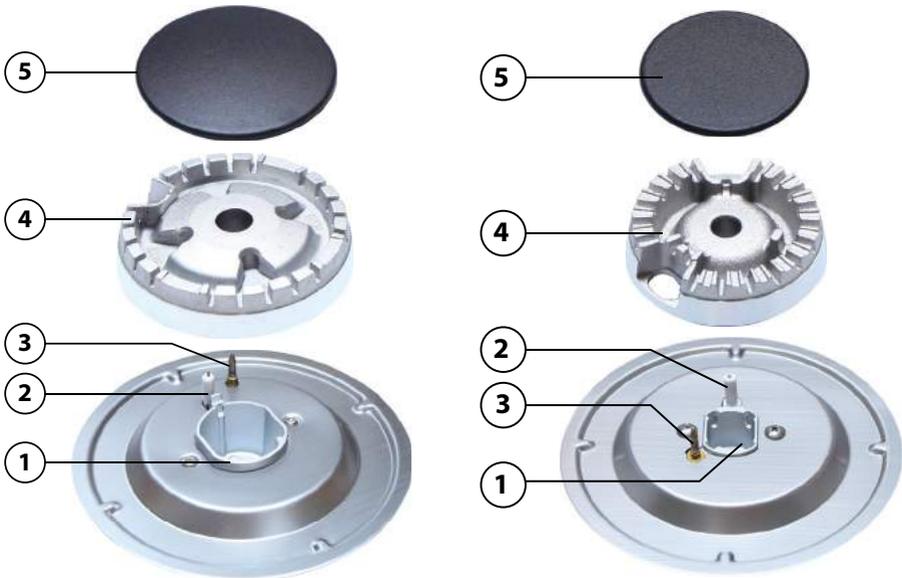


Re-assemble the burner as follows:

- Place the crown ④ onto the burner body ① so that the thermocouple ③ and the ignition electrode ② extend through their respective holes in the crown. The crown must click into place correctly.
- Place the external cap ⑤ and internal cap ⑥ in position.

Important: replace parts in the correct order after cleaning.

Cleaning and care



Re-assemble the burner as follows:

- Place the crown ④ onto the burner body ① so that the thermocouple ③ and the ignition electrode ② extend through their respective holes in the crown. The burner head must click into place correctly.
- Place the cap ⑤ flat over the crown . When correctly positioned it will not slide about.

Important: replace parts in the correct order after cleaning.

Repairs to the gas components of this appliance must only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations to ensure safety. Repairs and other work by unqualified persons could be dangerous. Malloca cannot be held liable for unauthorized work.

What to do if ... the burner does not ignite after several attempts

Check whether

- The burner is correctly assembled.
- The gas supply tap is turned on.
- The burner is dry and clean.
- The flame slits are dry and unblocked.

... the gas flame goes out after being lit

Check whether the burner cap is correctly positioned.

... the ignitor on the burner does not spark

Check whether food deposits have lodged themselves between the ignitor and the burner cap.

Carefully remove any soiling. Do not let the ignitor get wet.

... the flame suddenly looks different

Check whether the burner is correctly assembled.

After sales service

In the event of any faults which you cannot remedy yourself, or if the appliance is under guarantee, please contact:

- Malloca dealer, or
- Malloca Technical Service Department (see back cover for address).

When contacting Malloca Technical Service Department, please quote the model and serial number of your appliance which are given on the data plate.

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