

HAUTE

KITCHEN



EVOQUE 3/4 BURNER HOBTOP

USER MANUAL

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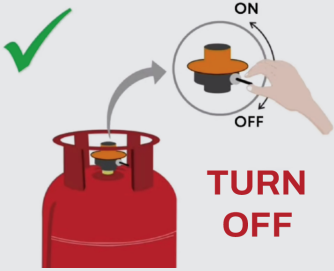
INTRODUCTION

Dear Customer,

Thank you for purchasing the Haute Kitchen hobtop. Haute Kitchen's range of products helps you revel in the joy of cooking. You can be innovative or just fall back into your comfort zone. Because whether it is a simple yellow daal or a 5-course French meal – it doesn't matter what you do, as long as when you're in your kitchen, you are truly yourself.

INSTALLATION INSTRUCTIONS.

- Install in a proper ventilated area
- Ensure the knobs are "OFF" before connecting the gas pipe
- Use only ISI marked gas pipe for the gas cylinder
- The length of the gas pipe should not be more than 1.5 meters.
- The rubber tube should not pass through doors, windows or any other places which might obstruct the rubber tube
- The cylinder should always be in a vertical position



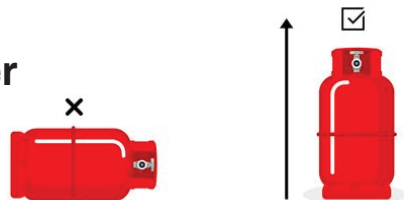
Make sure the regulator knob on the cylinder is turned off

Next, check if all the knobs are off on the gas stove



Use only ISI marked gas pipe for the gas cylinder & securely connect the gas stove and the cylinder regulator

Always, keep the cylinder in a vertical position



USAGE INSTRUCTIONS.

- Ensure that the gas cylinder regulator knob is turned on & the gas pipe is fitted properly
- Turn the hobtop knob on
- Use a gas lighter to light the gas. Bring the lighter close to the burner and switch on
- If using the matchstick to light the gas, bring a lit match near to the burner slowly while turning the gas on
- Always use a utensil which has a larger diameter than the burner, to ensure that it can sit securely
- Avoid spilling on the burners to ensure that there is no clogging and obstruction of the burner holes
- Switch off the burner before removing the cooking utensil from it



Do not ignite the burner while turning on the knob.



1. Turn on the Knob



2. Use Lighter to ignite

MAINTENANCE INSTRUCTIONS.

- Check the gas pipe regularly for any leakage or wear or tear.
- Replace the pipe as soon as you see any signs of leakage
- Keeping the burner clean ensures that the gas is used optimally
- Use water and a wire brush to clean the burner. Dry thoroughly before using again
- Pan support and the drip tray also needs to be washed regularly
- Always use a damp cloth to clean the hobtop, never use water directly on the hobtop, as it may enter the body and can lead to growth of microorganisms.

CLEANING TIPS



Use only wet cloth to clean the glass surface & pan support



Let the gas stove cool down for 10 mins before cleaning



Don't use cleaning solutions, detergents or hard material to clean the gas stove (pan support & other parts)



Don't use burners when they are wet

CARE INSTRUCTIONS



Don't use tandoor cooker or Baati as it may damage the glass surface



Don't put hot vessel on the glass



Don't use over-sized pans, use proper size as per pan support

OPTIMIZING GAS CONSUMPTION.

- Make sure the vessel being used of the correct size.
- Using flat bottom vessels avoids wastage of gas
- Make sure that the flame is always beneath the vessel and is not coming out from the sides of the vessel
- Once the required cooking temperature is set, reduce the flame to maintain the temperature.

GAS **CONNECTION.**

- The appliance must be connected to the gas supply as per the standard specifications
- If a cylinder is being used, make sure that the regulator confirms to the standard specifications
- If LPG is being used make sure that the cylinder and pressure confirms to the standard specifications
- Once the installation is complete, ensure that the gas pipe is not pinched or damaged
- Post Installation, always check there is no gas leakage by using a soap based solution over the gaskets, without lighting the flame

WARRANTY- TERMS & CONDITIONS

Your Product is warranted against manufacturing defects for a period of 2 year from date of purchase. It is valid for India only.

THE WARRANTY WILL NOT BE VALID.

- If the product has not been installed, used and maintained in accordance with the instruction manual
- If any modification/alternation of any nature has been carried out on the product
- If the serial number of the product is has been deleted, defaced or altered
- If any repair has been carried out by someone other than the company service person
- If utensils other than the regular utensils are used. These include utensils such as tandoor, baati cooker etc.

THE WARRANTY WILL NOT COVER.

- The damage due to mishandling or accidents by the customer
- Damage to breaking of the glass items & plastic/bakelite/rubber
- parts

If a customer needs to lodge a complaint, he should lodge the complaint with the company with all the warranty card and the cash memo. The product should be brought to the company's service center at the customer's cost & risk

This warranty is limited to the company's option to repair and service parts proven to have manufacturing defects and does not cover replacement of the products

The decision of the company will be full & final. All disputes will be settled in the jurisdiction of the Delhi courts only.

CONTACT US

For any complaint or issue faced, connect with us :

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WARNING

FIRE HAZARD

Do not leave the appliance unattended when in use for boiling liquids over causes smoking and greasy spillovers which may ignite

EXPLOSION HAZARD

Do not use or store flammable materials such as gasoline near this appliance. Do not spray aerosols in the vicinity of this appliance while it is in operation. Failure to follow might cause death or result in serious injury.

HOT SURFACE HAZARD

The appliance becomes hot during use. Do not touch the components, burner, pan support or the ceramic glass when hot . Before cleaning, turn off the burners and make sure the whole hob is cool.