

Galanz

Gas Cooktop User's Manual

Model# GL1CT24AS4G
GL1CT30AS5G



Thank you for purchasing a Galanz product. Please read this manual carefully for correct usage and safety, and keep for future reference. For service, support and warranty information, call 800-562-0738.

@2019 Galanz Americas Limited Company.

CONTENT

YOUR SAFETY AND THE SAFETY OF OTHERS ARE VERY IMPORTANT.....	2
IMPORTANT SAFETY INSTRUCTIONS.....	2
INSTALLATION	4
COUNTERTOP CUTOUT DIMENSION.....	5
COOKTOP INSTALLATION.....	5
CONNECT THE COOKTOP TO GAS.....	6
INSTRUCTION FOR GAS REGULATOR.....	7
START UP TEST.....	9
HOW TO USE THE COOKTOP.....	11
GAS BURNERS.....	11
CHOICE OF THE BURNERS AND PANS.....	13
CLEANING AND MAINTENANCE.....	15
PROBLEM SOLVER.....	15
LIMITED WARRANTY.....	16
WARRANTY REGISTRATION.....	17

IMPORTANT SAFETY INFORMATION

YOUR SAFETY AND THE SAFETY OF OTHERS ARE VERY IMPORTANT

BEFORE USE, PLEASE READ AND FOLLOW ALL SAFETY RULES AND OPERATING INSTRUCTIONS. AND SAVE FOR LOCAL GAS AND ELECTRICAL INSPECTOR'S USE.

WARNING: If the information in this manual 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.
- If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

WARNING: Gas leaks cannot always be detected by smell. Gas suppliers recommend that you use a gas detector approved by UL or CSA. If a gas leak is detected, follow the "What to do if smell gas" instructions above. Leak testing of the appliance shall be conducted according to the manufacturer's Instructions

IMPORTANT SAFETY INFORMATION

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using cooktop, follow basic precautions, including the following:

- **WARNING:** NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the cooktop.
- **CAUTION:** Do not store items of interest to children in cabinets above the cooktop – children climbing on the cooktop to reach items could be seriously injured.
- **CAUTION:** Do not store items that constitute hazards from fire, explosion in cabinets above the cooktop – If there's a fire or explosion could be seriously injured.
- Proper installation – The cooktop, when installed, must conform with state or other codes or, in the absence of such codes, with the Standard for Recreational Vehicles, ANSI/NFPA 1192.
- Unplug cooktop before servicing the cooktop.
- Injuries may result from the misuse of the cooktop such as stepping, leaning, or sitting on the top surface.
- Maintenance – Keep cooktop area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Not obstructing the flow of combustion and ventilation air.
- Storage on the cooktop – Flammable materials should not be stored on or near surface units.
- Top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION

IMPORTANT SAFETY INFORMATION

IMPORTANT: This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non-domestic application and therefore CANNOT be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non-domestic environment i.e. a semi-commercial, commercial or communal environment.

WARNING:

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff 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).



WARNING

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.

SAVE THESE INSTRUCTIONS

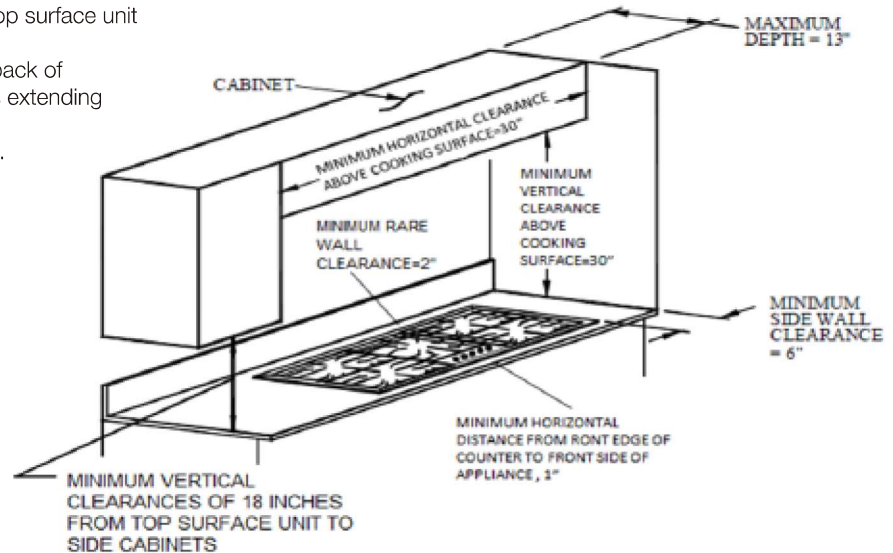
INSTALLATION

INSTALLATION

Installation and service must be conducted by qualified / licensed technician, in accordance with national & local regulation. Failure to comply will void the product warranty.

- Always disconnect the appliance power before installation & maintenance.
- These cooktops are designed to be dropped into counter top measuring >24 inches in depth.
- Please use the “Cutting size board” (cardboard packed in the box) to outline & cut hole in counter top.
- Minimum vertical clearances of 18 inches from top surface unit to side cabinets.
- Minimum horizontal distance(S) from sides and back of appliance to adjacent vertical combustible walls extending above the top panel, 6 inches from the left side, 6 inches from right side, 2 inches from rear wall.
- Minimum clearance to combustible construction centered above cooking surface: Vertical 30 inches, Horizontal 30 inches.
- The unit overhead cabinet maximum depth: 13 inches.

Minimum Horizontal Distance from front edge of counter to front side of appliance, 1 inch.



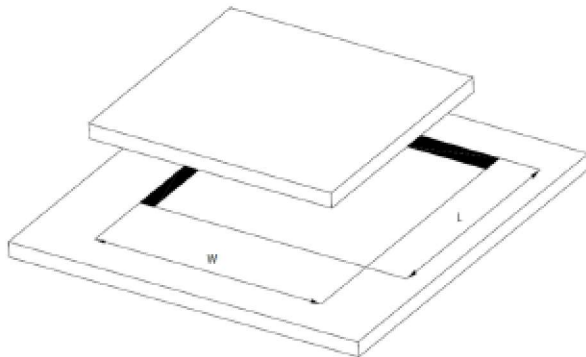
INSTALLATION

COUNTERTOP CUTOUT DIMENSION

Always consult the countertop manufacturer for specific installation instructions or requirements.

Model	CutOut Dimension(L X D)
GL1CT24AS4G	20 35/64" x 18 1/2"
GL1CT30AS5G	27"x18 1/2"

A cardboard with cut out hole size is packed in each box. Please use it to outline & cut hole in the counter top. Do not attempt to cut the hole before you received the unit & measure its cut out size.



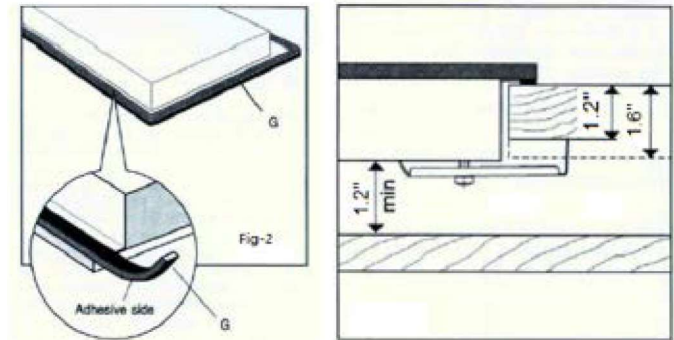
COOKTOP INSTALLATION

Foam Tape-A foam tape is provided to seal the cooktop edges to the countertop. Turn the cooktop upside down and apply the tape to the bottom edges of the frame. The tape should be approximately 1/16 inch from the edge of the frame sides and back, see FIG-2.

NOTE: Do not use caulking or compound to seal cooktop to countertop. The cooktop must be removable if service is required.

Fastening Cooktop-

- Slot the cooktop into the unit and position.
- Position the cooktop in the recess and secure by means of the brackets as shown in fig.15 (for 1.2"to1.6"thick countertop).



INSTALLATION IN KITCHEN CABINET WITH DOOR (fig.4)

It is recommended that a 1.2" clearance be left between the cooker top and the fixture surface (Fig. 4).

INSTALLATION

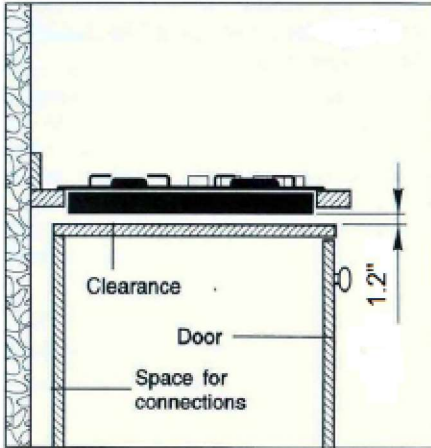


Fig.4

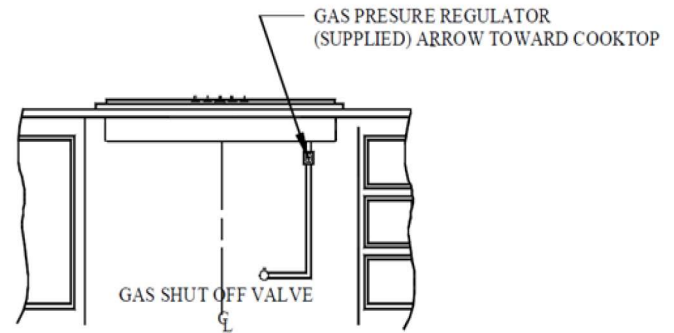
Note: The adjacent furniture and all materials used in installation must be able to withstand a minimum of 185°F above the ambient temperature. However certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discoloration at temperatures below 185°F.

CONNECT THE COOKTOP TO GAS

Shut off the main gas supply valve before disconnecting the old cooktop and leave it off until the new hook-up has been completed.

Don't forget to relight the pilot on other gas appliances when you turn the gas back on.

Never use an old connector when installing a new cooktop.



INSTRUCTION FOR GAS REGULATOR

INSTRUCTION FOR GAS REGULATOR

1. Product Features:

This product is a low-pressure pipeline regulator valve, built-in regulator for gas products

THIS REGULATOR IS SET TO Natural Gas (NG) USE. If user wants to set to LIQUEFIED PETROLEUM GAS (LPG) use, it needs to be set manually, detail see below instruction.

Operating temperature: -20°C~51.5°C.

Inlet pressure setting: of natural gas 7in.wc; of liquefied gas 11in.wc.

2.The performance parameters of the following table:

OUTLET PRESSURE(LPG)	OUTLET PRESSURE (NAT)	INLET SIDE SCREW	SHIPPED STATE
10±0.5 in.wc	5±0.3 in.wc	1/2NPT	same as cooktop model

Note: Default setting, LPG regulator is with a RED bar mark. NG regulator is without it.

3. Installation Method:

- User to install the external gas hose, Threads can be coated with appropriate amount of sealant to seal. User can also choose other sealing methods such as pipe thread sealing tape.
- Gas regulator inlet / outlet valve pipe thread size is $\frac{1}{2}$ inch NPT(North America Standard)
- After installation, open the gas source switch, and check valve body with soap and water connections for leakage test..

4. The gas kinds of conversion method:

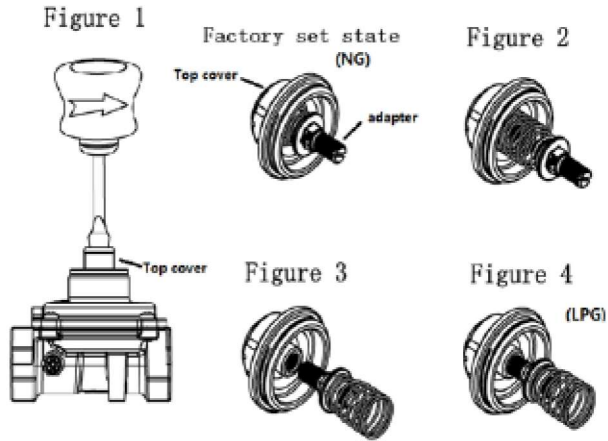
THIS REGULATOR IS SET TO NG USE ONLY. Please follow instructions below if user want to convert to LPG use,

- Use tools to turn counterclockwise to open the top cover (Figure 1)
- Turn adapter pin inside counterclockwise to release it from top cover assembly (Figure 2).
- Take out the adopter pin & flip it, such that the spring faces outward (Figure 3).
- Screw the adopter pin back into top cover assembly. Then put the top cover back onto the regulator (Figure 4).
- Please insure to screw the top cover back on very tight to make good seal. Apply sealant when needed.

NOTE: Conversion is operated on top cover assembly only.

DO NOT adjust the regulator valve body to alter factory setting.

INSTRUCTION FOR GAS REGULATOR



5. Warning:

- Regulator valve outlet pressure is set at the factory; please do not tamper with its setting/ structure.
- Under all circumstances please have licensed plumber / technician to support the installation
- If you find an abnormality of the regulator valve, stop use it and contact your dealer.
- Do not attempt to modify the pressure regulator.

START UP TEST

START UP TEST

Leak Test

To prevent gas leaks, put pipe joint compound on, or wrap pipe thread tape with Teflon around, all male (external) pipe threads.

- ▶ Install a manual gas line shut-off valve in the gas line in an easily accessed location outside of the range. Make sure everyone operating the range knows where and how to shut off the gas supply to the cooktop. See FIG-5
- ▶ Install male 1/2" flare union adapter to the 1/2" NPT internal thread at inlet of regulator. Use a backup wrench on the regulator or fitting to avoid damage.
- ▶ When installing the cooktop from the front, remove the 90° elbow for easier installation.
- ▶ Install male 1/2" or 3/4" flare union adapter to the NPT internal thread of the manual shut-off valve, taking care to back-up the shut-off valve to keep it from turning.
- ▶ Connect flexible metal appliance connector to the adapter on the cooktop. Position cooktop to permit connection at the shut-off valve.
- ▶ When all connections have been made, make sure all cooktop controls are in the off position and turn on the main gas supply valve. Use a liquid leak detector at all joints and connections to check for leaks in the system.

WARNING: FIRE HAZARD: DO NOT use a flame to check for gas leaks.

ELECTRICAL CONNECTION (certain models)

120volt, 60 Hertz, properly grounded dedicated circuit protected by a 15-amp or 20-amp circuit breaker or time-delay fuse.

Note: Use of automatic, wireless, or wired external switches that shut off power to the appliance are not recommended for this product.

EXTENSION CORD CAUTIONS

Because of potential safety hazards associated with certain conditions, we strongly recommend against the use of an extension cord. However, if you still elect to use an extension cord, it is absolutely necessary that it be a UL-listed, 3-wire grounding-type appliance extension cord and that the current carrying rating of the cord in amperes be equivalent to, or greater than, the branch circuit rating.

GROUNDING – IMPORTANCE (please read carefully.) FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED (Certain models)

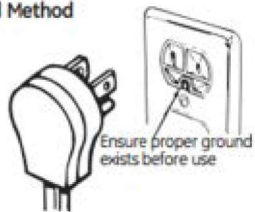
The power cord of this appliance is equipped with a three-prong (grounding) plug which mates with a standard three-prong grounding wall receptacle to minimize the possibility of electric shock hazard from this appliance.

Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle.

DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD (GROUND) PRONG FROM THIS POWER CORD.

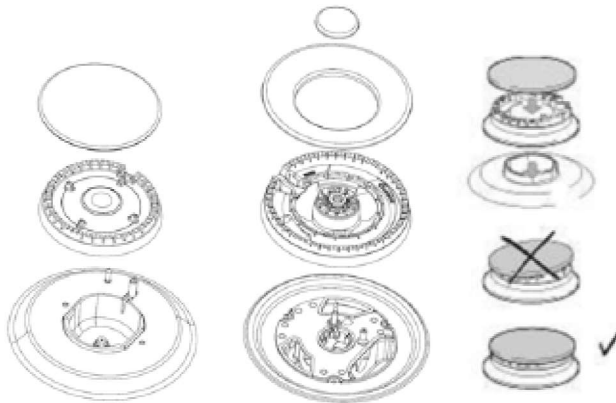
START UP TEST

Preferred Method



INSTALL BURNER HEADS

Being sure that the tabs on burner head are aligned and inserted into notch of burner base on cooktop. Assemble center burner, when used, as shown in FIG-6.



INSTALL GRATE

Grates are located by positioning locating fingers on burner base holder.

CONTROL TEST

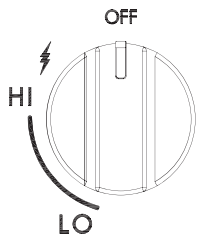
Check to see that all controls are in the off position.
Turn controls on to check unit operation.
Turn controls off after checking operation.

HOW TO USE THE COOKTOP

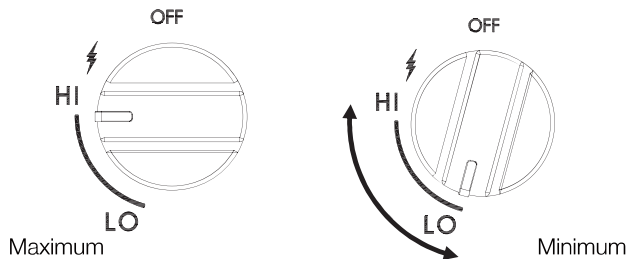
HOW TO USE THE COOKTOP

GAS BURNERS

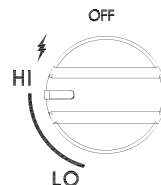
Gas flow to the burners is adjusted by turning the knobs which control the valves. Turning the knob so that the indicator line points to the symbols printed on the panel achieves the following functions:



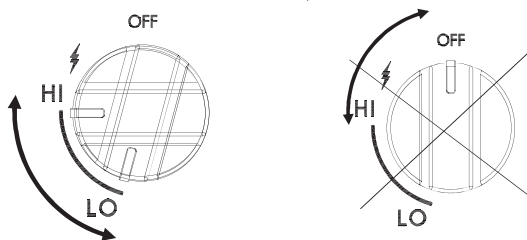
When knob is rotated to the maximum position it will permit the rapid boiling of liquids, whereas the minimum position allows the simmer warming of food or maintaining boiling conditions of liquids.



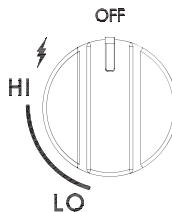
To reduce the gas flow to minimum, rotate the knob further counter-clockwise to point the Lo Position.



Other intermediate operating adjustments can be achieved by positioning the indicator between the HI and Lo positions, and never between the HI and OFF position.



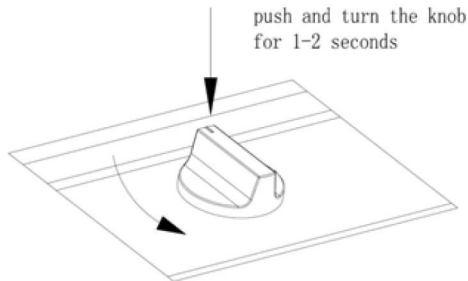
When the cooktop is not being used, set the gas knobs to their OFF positions.



HOW TO USE THE COOKTOP

Burner Ignition

- Any film or stickers on the cooktop surface must be removed before use.
- All operations are performed by means of all control knobs.
- Knob controls electric ignition, safety device & flame level.
- **To ignite**, push and turn the knob for 1~2 seconds in a counterclockwise direction up to the HI position (Maximum rate), push in and hold the knob until the flame has been lit. The sparks produced by internal igniter will light the designated burner.



During a power failure, the burners will not light automatically. In an emergency, a cooktop burner may be lit with a match by following the steps below.



WARNING: Lighting gas burners with a match is dangerous. You should match light the cooktop burners only in an emergency. On models so equipped, check to be sure the cooktop is in the UNLOCKED position.

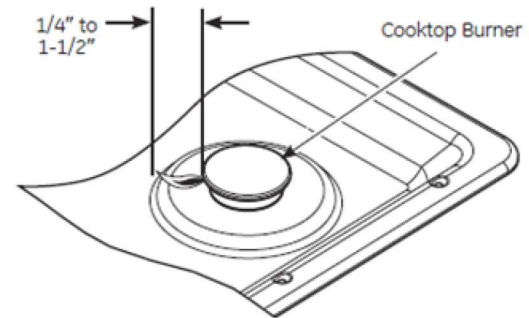
1. Light a match and hold the flame near the burner you want to light. Wooden matches work best.
2. Push in and turn the control knob slowly. Be sure you are turning the correct knob for the burner you are lighting.

NOTE: If the burner does not light within five seconds, turn the knob off and wait one minute before trying again.

- The burner flames
Turn each burner on. Flames should be blue in color with no trace of yellow. The burner flames should not flutter or blow away from the burner. The flame should be no less than 1/4" on the lowest setting and no greater than 1-1/2" on highest setting.

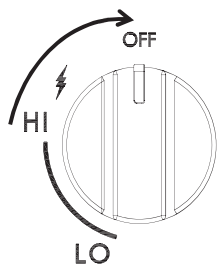


WARNING: If you attempt to measure the flame, please use caution. Burns could result.



HOW TO USE THE COOKTOP

- In the event that the local gas supply conditions mark it difficult to light the burner in the HI position, try again with the knob in Lo position.
- To re-light the burner, return the knob to the OFF position and repeat the operation for light.
- To shut off burner, turn the knob in clockwise direction, to OFF position.



INSTALL BURNER HEADS

For greater efficiency and lesser gas consumption, use the pots and pans with the right diameter for the burners. Avoid having flames extending out from underneath the pans (refer to the table). A smaller diameter pot or pan placed on a larger burner does not necessarily mean that the boiling conditions are reach quicker.

Table of recommended pans	
Burner	∅ Pan diameter in cm
Auxiliary	from dia. 8 to dia. 14
Semi rapid	from dia. 14 to dia. 20
Rapid	from dia. 20 to dia. 28
Triplering	Above dia. 26

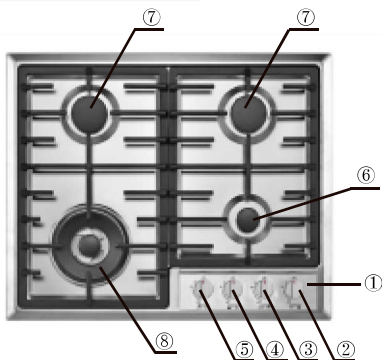
HOW TO USE THE COOKTOP

How to Select the flame size

For safe handling of cookware, never let the flames extend beyond the edge of the cookware.

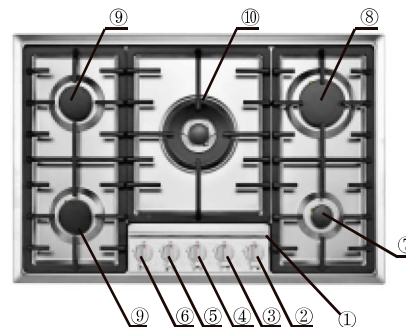
Watch the flame, not the knob, as you reduce heat. The flame size on a gas burner should match the cookware you are using.

Any flame larger than the bottom of the cookware is wasted and only serves to heat the handle.



GL1CT24AS4G

1. Panel
2. Knob for Auxiliary Burner
3. Knob for Semi-Rapid Burner (RR)
4. Knob for Semi-Rapid Burner (LR)
5. Knob for Tripler Ring Burner
6. Auxiliary Burner
7. Semi-Rapid Burner
8. Tripler Ring Burner



GL1CT30AS5G

1. Panel
2. Knob for Auxiliary Burner
3. Knob for Rapid Burner
4. Knob for Tripler Ring Burner
5. Knob for Semi-Rapid Burner (LR)
6. Knob for Semi-Rapid Burner (LF)
7. Auxiliary Burner
8. Rapid Burner
9. Semi-Rapid Burner
10. Tripler Ring Burner

CLEANING AND MAINTENANCE

CLEANING AND MAINTENANCE

Cleaning

- **IMPORTANT:** Before any operation of cleaning and maintenance disconnect the appliance from the electrical supply. It's advisable to clean when the appliance is cold and especially for cleaning the enameled parts.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- Burner & grids can be removed and cleaned with appropriate detergent.
- After cleaning it is very important to check that the burner flame distributor F and the cap C are correctly repositioned. Also check the electrodes & Thermocouple are clean to ensure trouble-free sparking.
- Stainless steel can be stained if it's in contact with highly calcareous water or aggressive detergents (containing phosphorous). It is recommended these parts be cleaned with water and then dried well.

Correct Replacement of the Burners

- All burner caps and burner bases should be properly installed BEFORE operating the cooktop. Check that each burner has the right size head and cap.
 - Burner caps and heads are included with your cooktop.
 - Always match the burner head size to the cap size.
 - Always line up the hole in the burner head to the electrode.

It's very important to check that the burner flame distributor F and the cap C are correctly repositioned. Failure to do so can cause serious problems. Also check the electrodes & Thermocouple are clean to ensure trouble-free sparking.

PROBLEM SOLVER

It may occur that the cooktop does not function or does not function properly. Before calling customer service for assistance, let's see what can be done.

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

The burner does not light or the flame is not uniform around the burner.

Check to make sure that:

- The gas holes on the burner are not clogged;
- All of the movable parts that make up the burner are mounted correctly;
- There are no draughts around the cooking surface.

The flame does not stay lighted on the model with the safety device.

Check to make sure that:

- You press the knob all the way in;
- You keep the knob pressed in long enough to activate the safety device.
- The gas holes are not clogged in the area corresponding to the safety device.

The burner does not remain on when set to "Low".

Check to make sure that:

- The gas holes are not clogged.
- There are no draughts near the cooking surface.
- The minimum has been adjusted correctly (see the section entitled, "Minimum Regulation").

The cookware is not stable.

Check to make sure that:

- The bottom of the cookware is perfectly flat.
- The cookware is centered correctly on the burner or electric hot plate.
- The support grids have not been inverted.

LIMITED WARRANTY

IN-HOME SERVICE FULL ONE YEAR WARRANTY

For 12 months from the date of original retail purchase, Galanz will repair or replace any part free of charge including labor that fails due to a defect in materials or workmanship. Galanz may replace or repair at their sole discretion any part, or sub system including the entire product. Product must be accessible, without encumbrance and installed properly to receive warranty repair service.

LIMITED WARRANTY

NOTE: This warranty commences on the date the item was purchased, or ownership assumed from a builder and the original purchase receipt must be presented to the authorized service representative before warranty repairs are rendered.

Exceptions: Commercial Use Warranty

90 days labor from date of original purchase

90 days parts from date of original purchase

No other warranty applies.

FOR WARRANTY SERVICE

All service must be performed by a Galanz authorized service . For service, please call 1-800-562-0738. Before calling please have available the following information: (a) Model number and serial number of your appliance. (b) The name and address of the dealer you purchased the unit from and the date of purchase. (c) A clear description of the problem. (d) A proof of purchase (sales receipt).

This warranty covers home appliance services within the contiguous United States and where available in Alaska, Hawaii and Puerto Rico.

What is not covered by this warranty:

Replacement or repair of household fuses, circuit breakers, wiring or plumbing. A product whose original serial number has been removed or altered. Any service charges not specifically identified as normal such as normal service area or hours.

Replacement of light bulbs.

Damage to clothing.

Damage incurred in shipping.

Damage caused by improper installation or maintenance.

Damage from misuse, abuse accident, fire, flood, or acts of nature.

Damage from service other than an authorized Galanz dealer or service center.

Damage from incorrect electrical current, voltage or supply.

Damage resulting from any product modification, alteration or adjustment not authorized by Galanz.

Adjustment of consumer operated controls as identified in the owner's manual.

Hoses, knobs, lint trays and all attachments, accessories and disposable parts.

Labor, service transportation, and shipping charges for the removal and replacement of defective parts beyond the initial 12-month period.

Damage from other than normal household use.

Any transportation and shipping charges.

THIS LIMITED WARRANTY IS GIVEN IN LIEU OF ALL OTHER WARRANTIES, EXPRESS ED OR IMPLIED, INCLUDING BUT NOT LIMITED TO, THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE

The remedy provided in this warranty is exclusive and is granted in lieu of all other remedies.

This warranty does not cover incidental or consequential damages, so the above limitations may not apply to you.

Some states do not allow limitations on how long an implied warranty lasts, so the above limitations may not apply to you.

This warranty gives you specific legal rights, and you may have other rights, which vary from state to state.

WARRANTY REGISTRATION

Please mail this warranty card to the address below within 30 days of purchase.
Galanz Americas, 55 Challenger Road, Suite 503, Ridgefield Park, NJ 07660.

PLEASE PRINT CLEARLY.

Name _____

Address _____

City _____ State _____ ZIP _____

Phone _____ Email _____

Model Number _____ Serial Number _____

Purchase Location _____

You must attach a copy of your purchase receipt to validate your registration.

Galanz