

Dalxo Gas Cooktop

Model: GHS705IV-PCI



User Manual

Please read the instruction carefully before usage. If you have any problems, please do not hesitate to contact our service team: support@dalxo.com



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Introduction

Congratulations on Your Purchase of the Gas Cooktop

30" gas cooktops are made of stainless steel and cast iron grates for easy cleaning. Designed with 5 Italy Defendi burners, It cooks with several pots and pans at once to save time when getting ready for a large family meal. Apart from looking more modern and sleek, our stovetops are very functional. Smoothly turn on the metal knobs to ignite the burners and adjust the blue flame to your need. Moreover, the flame-out failure device system ensures your safety at any time.

Easy to install and convert from NG to LPG by providing the kit. Perfect for your indoor or outdoor kitchen area, cabin and mobile home.

Hope that you will enjoy the use of Dalxo's gas cooktop for many years to come. We take great pride in providing you with the highest quality products and superior service and support.

Parameter Specifications

Dimensions	Built-in Size	Voltage/ Frequency	Material	Burners	Ignition	Net Weight
30"L*20.1W"*3 .54"H	26.97"L*18.5"W *2.36"H	110-120V/6 0Hz	Stainless Steel+Cast Iron Grate	5 Italy Defendi	Electronic	27.6LB



Important Safety Tips

Please read and understand the following safety tips prior to using your product. Recommend asking a professional electrician to install the gas cooktop.



Never use this device to heat a room. It may lead to carbon monoxide poisoning or overheating of the oven.

WARNING: Failure to fully follow the information in this manual may result in a fire or explosion resulting in property damage, personal injury or death.. Do not store or use gasoline, flammable vapors and liquids near this device.

What to do if you smell gas?

- Do not attempt to ignite any electrical appliances.
- Do not touch any electrical switches.
- Do not use any phones in your building.

Immediately contact your gas supplier on your neighbor's phone and follow the instructions. If you are failure to contact them, please ask the fire department for help.

Installation and maintenance must be performed by a qualified installer, service facility or gas supplier.

Warning: Gas leaks cannot always be judged by smell. It is recommended that you use a UL or CSA approved gas detector.



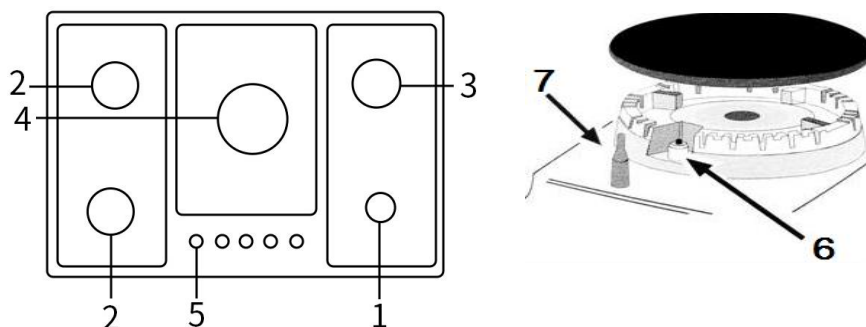
To reduce the risk of fire, electric shock, personal injury, or damage when using the stove top, please follow basic precautions as followings:

- ❖ Note: Do not put items of interest to children in the cabinet above the cooktop to prevent them from climbing up and causing serious injury.
- ❖ Correct installation - The cooktop must be electrically grounded in accordance with local regulations. If not, follow National Electrical Code ANSI/NFPA70 or Part 1 of the Canadian Electrical Code. Make sure the cooktop is properly installed and grounded by a qualified technician.
- ❖ The hob is equipped with a three-pin grounding plug to prevent the risk of electric shock and they should be plugged directly into a properly grounded socket. Do not cut or remove the ground pin of this plug.
- ❖ Disconnect the power before maintaining the cooktop.
- ❖ Improper use of the cooktop may cause injury, such as stepping on, tilting, or sitting on the countertop.
- ❖ Maintenance - Keep the cooktop area clean and away from combustible materials, gasoline and other flammable vapors and liquids.
- ❖ Store on the stovetop - Flammable materials should not be stored on or near the surface of the appliance.
- ❖ The flame size of the top burner should be adjusted so that it does not spread to the edge of the cookware.
- ❖ **IMPORTANT:** This appliance is designed and manufactured for household cooking which is not suitable for any non-home applications such as commercial environments. The device warranty will be void if the device is used in a non-domestic environment (i.e. semi-commercial, commercial or public).
- ❖ **Warning:** Before installing the cooktop, the safety valve must be manually closed to isolate it from the gas supply piping system. Test the gas supply piping system for 1/2 psi (3.5 kpa) or less.



Machine Diagram/Parts List

1. Defendi Auxiliary burner
2. Defendi Semi-rapid burner
3. Defendi Rapid burner
4. Defendi Triple burner
5. Metal knob
6. Ignition
7. Thermocouple



Parts	Number	Diagram
Elbow	1pcs	
Gas Regulator	1pcs	
Washer	2pcs	
LPG Nozzle	4pcs	
Fixing Plate	4pcs	
Screws	5pcs	
Metal Knob	1pcs	
Sponge Strip	1pcs	
Manual	1pcs	

Installation Gas Cooktop

- Be sure to disconnect the power to the device before installation and maintenance.
- These cooktops are designed to be placed in a countertop depth >2.36 inches (60 mm).
- Please use the included "cutting template" to outline and cut holes on the countertop.
- There should be at least 1.18 inches (30 mm) of clearance at the bottom of the device. If there are appliances under the unit, it is necessary to install a thermal baffle between them.
- The top of the cooktop must be at least 4" (102 mm) away from the side walls; the cooktop must be installed at least 1.97" (50 mm) from the wall.
- There must be a minimum distance of 25.6" (650 mm) between the cooktop and the wall cabinet or range hood directly above (Refer to Figure 1).

Installation and maintenance must be operated by qualified and licensed technicians in accordance with state and local regulations. Otherwise, the warranty of the product is void.

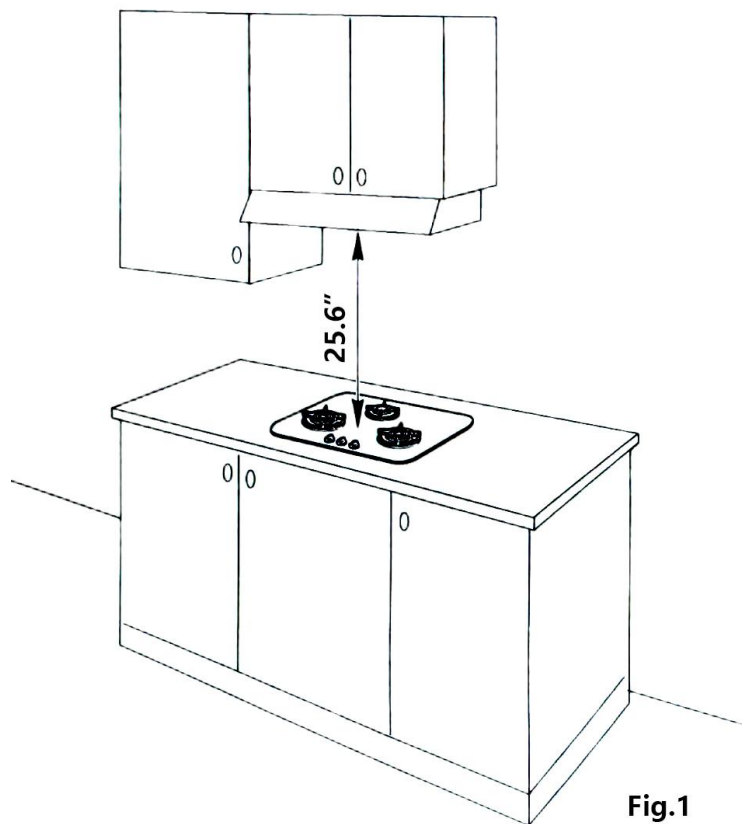
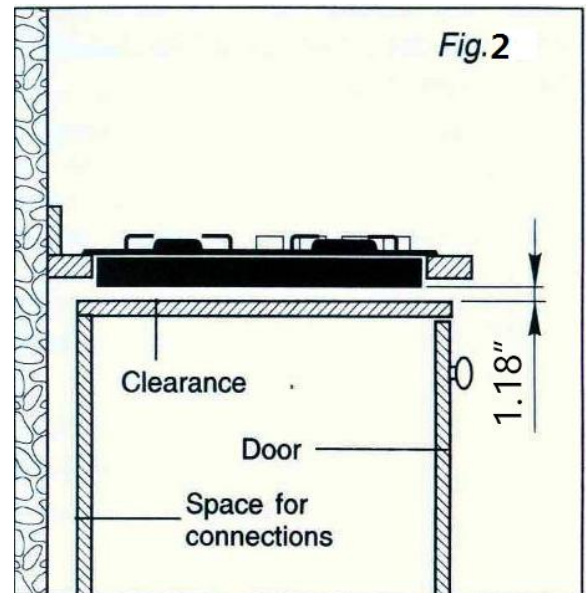


Fig.1

Installation in Kitchen Cabinet with Door

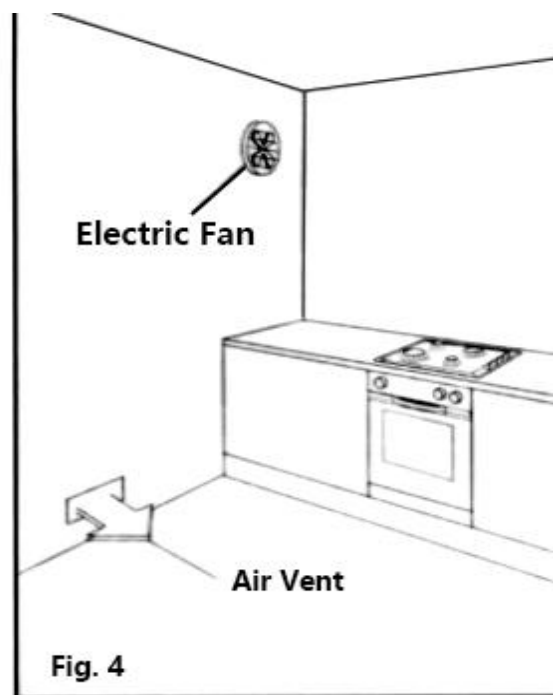
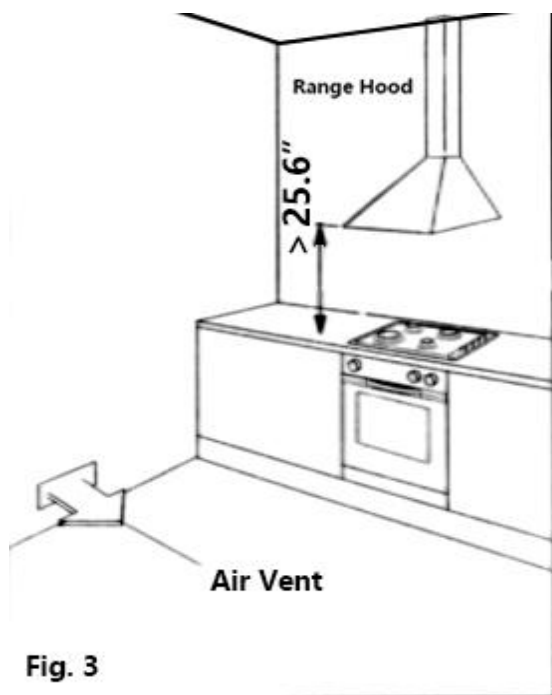
NOTE: Adjacent furniture and all materials must be able to withstand at least 185°F (85°C) above ambient when installed. However, certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discoloration at temperatures below 185°F (85°C).

A gap of 1.18" (30 mm) is recommended between the bottom of the cooktop and the surface of the fixture (Refer to Figure 2).



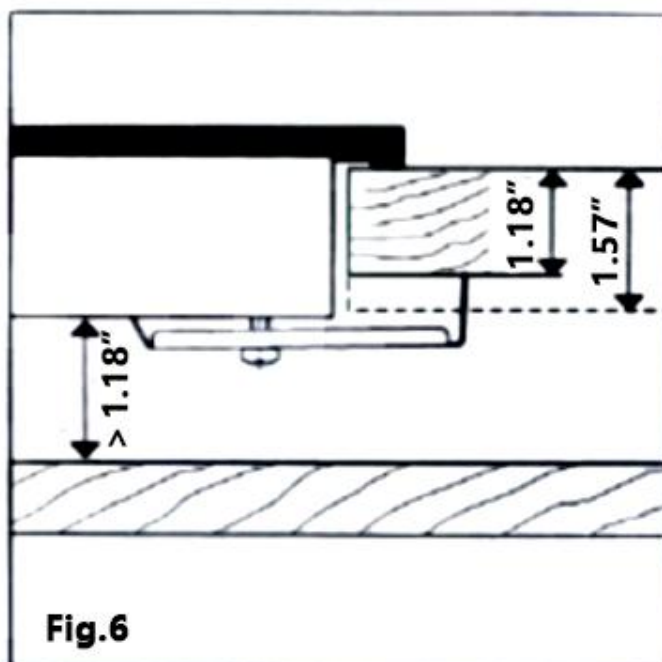
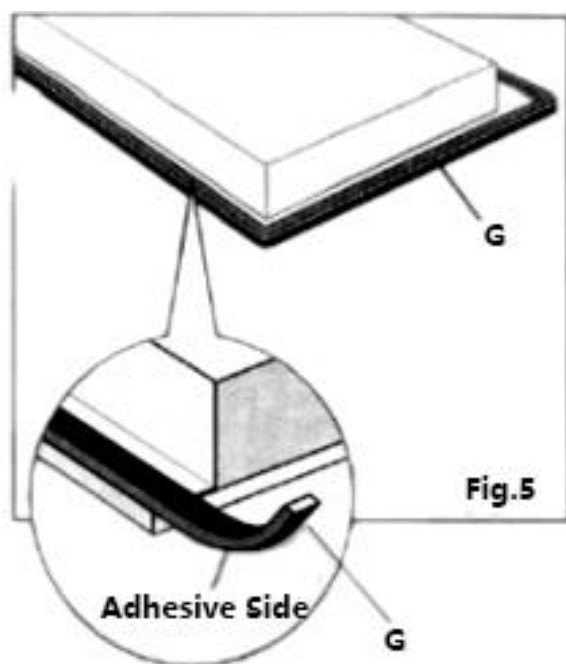
Discharging Products of Combustion

There should be a range hood or exhaust fan directly connected to the outside to discharge the combustion products of the cooktop (Refer to Figures 3-4).



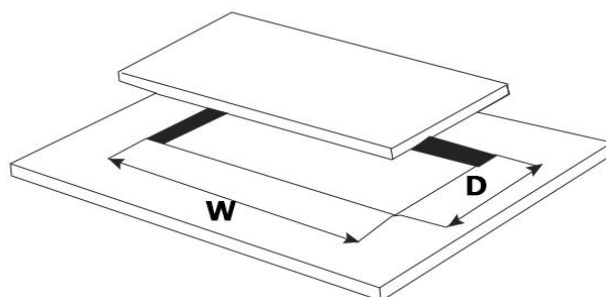
Settling the Cooktop for Installation

- ❖ Remove burners and grates.
- ❖ Turn the cooktop upside down and place the top on a cloth.
- ❖ Seal "G" with self-adhesive, as shown in Figure 5.
- ❖ Place the cooktop in the recess and secure the 4 corners with the brackets for a worktop thickness of 1.18 - 1.57" (3 - 4 cm), as shown in Figure 6.



Built-in Gas Cooktop

Dimension	Cut Out
30"L*20.1W"*3.54"H	26.97"Wx18.5"D



A cut-out template is included with each package. Use it to outline and cut holes in the countertop. Do not attempt to cut the opening until you have received the product.

Connect the Cooktop to Gas

Close the main gas supply valve before disconnecting the old cooktop and keep it closed until the new connection is made. When turning the gas back on, don't forget to relight the pilot on the appliance. Never use the old connectors when installing a new cooktop.

Convert to LPG or NG

This cooktop is factory settings to use natural gas or LPG. Please read the label information carefully to confirm this.

Provide Adequate Gas Supply

- Stovetop use natural gas at 5" of water column, while LPG (propane or butane) runs at 10".
- Make sure to choose the right type of gas for your cooktop.
- This cooktop is convertible for natural or propane gas. If you decide to use this cooktop on LP gas, it must be converted by a professional installer.
- For proper operation, the gas supply pressure to the regulator must be between 5"-3" water column. But LPG is between 10" and 13".
- Inlet pressure must be at least 1" greater than the above operating pressure when checking for proper operation of the regulator.
- Flexible metal fittings used to connect the cooktop to the gas supply line should have an I.D. of 1/2" and a length of 5 ft for ease of installation. In Canada, flexible connectors must be single-wall metal connectors not exceeding 6 ft in length.

Adapt the Cooktop for Different Types of Gas

At first, the burner nozzle must be replaced, the operation steps are as follows:

- Remove the grate and cover of the burner, then slide the burner off the cooktop.
- Use a 0.28 inch (7mm) socket spanner to unscrew the factory-installed nozzles and replace them to the desired gas nozzles.
- **It should be noted that the number of the nozzle surface is the injection diameter, the larger the number corresponds to the larger the burner, and the same burner corresponds to the same.**
- **Common Sense:** the nozzle aperture of NG is larger than that of LPG, and the two cannot be mixed.



If the gas pressure is different from the regulations, a pressure regulator that meets national and government standards must be installed at the source. To complete the conversion, please follow the steps below,

- A) Replace the burner nozzle
- B) Adjust the level of the burner flame
- C) Leak test

A) Replace the Burner Nozzle

5 LPG nozzles in the package and 5 installed NG nozzles on the gas stove

B) Adjust the Level of the Burner Flame

When switching from one gas to another, the min flow rate must be adjusted so that the flame does not go out. The adjustment steps are as follows,

- Light up the burner
- Turn the knob to minimum level
- Adjustment screw is located in the center of the shaft (Fig.9). Please remove the control knob to access it.
- Use the largest 0.12" (3 mm) diameter screwdriver and turn the screw inside it until the correct setting is obtained.screwdriver, turn the screw inside the screw until the correct setting is obtained.

Fig.8

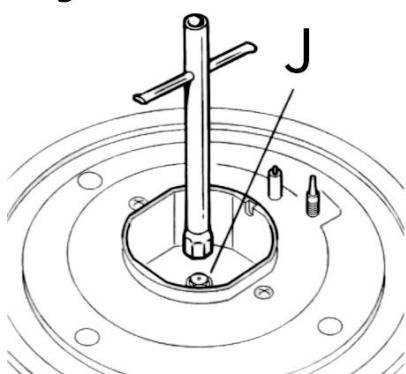
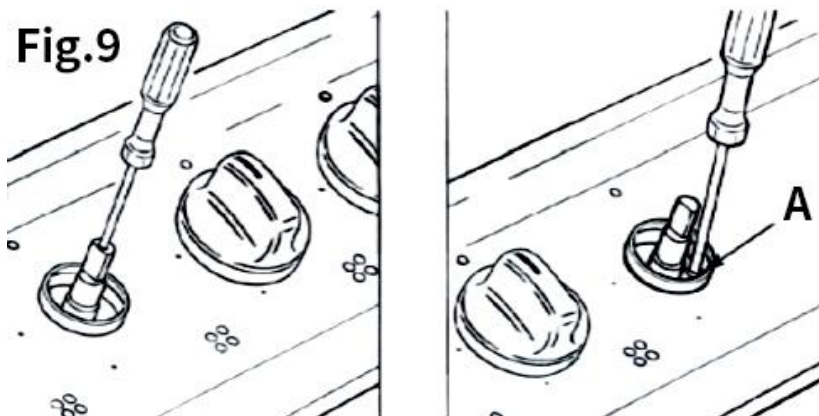


Fig.9



C) Leak Test

To prevent gas leaks, coat all external thread with compound or wrap teflon tape around the pipe thread.

- Install a manual globe valve in the gas line at an easily accessible location within safe limits. Make sure all operators know where the gas supply is and how to turn off the gas supply to the cooktop.
- 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 fitting to avoid damage.
- When installing 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 the flexible metal connector to the adapter on the cooktop. Position the cooktop to allow 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: Do not check for gas leaks by flame to prevent a fire hazard.

- When testing a residential air supply system, disconnect the cooktop and separate the globe valve from the gas supply line if the pressure is $> 1/2$ psig.
- When testing a residential air supply system, only close the separate globe valve to isolate the cooktop from the gas supply line if the pressure is $\leq 1/2$ psig.

Electrical Connection

The voltage is 120V/60Hz, properly grounded dedicated circuit protected by a 15-amp, 20-amp circuit breaker or time-delay fuse.

Note: Automatic, wireless, or wired external switches are not recommended for this product to power down the device.

Extension Cord Precautions

We strongly recommend against using extension cords to reduce potential safety hazards. If you still use extension cords, you must use a UL listed 3-wire grounding type with current-carrying amperage $\geq$ branch circuit rating.



For personal safety, this equipment must be properly grounded, please read the following carefully.

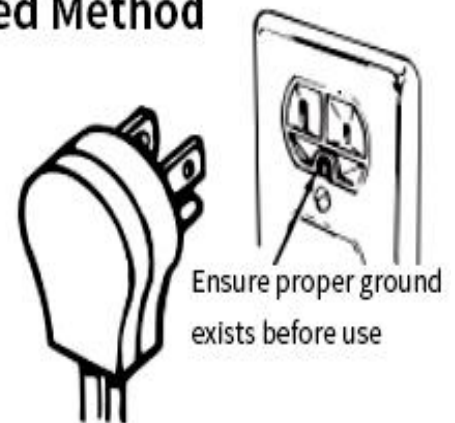
The power cord for this equipment is equipped with a three-prong grounded plug for use with a standard three-prong grounded wall outlet to minimize the potential for electric shock hazard.

If you encounter a standard two-prong wall outlet, please contact us or replace it with a properly grounded three-prong wall outlet.

Do not cut or remove the third (ground) prong from this power cord under any circumstances. Temporary Method :Adapter plugs not permitted Canada

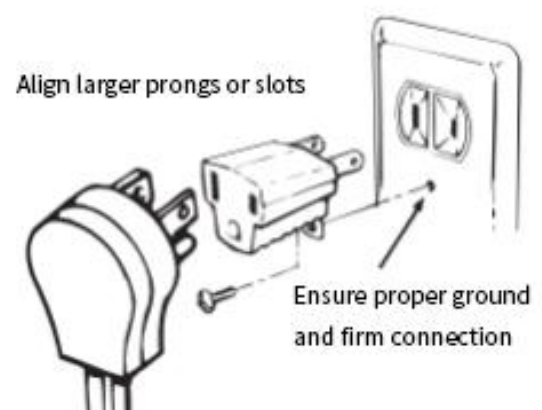
CAUTION: Attaching the adapter ground terminal to the wall receptacle cover screw does not ground the appliance unless the cover screw is metal but not insulated and the wall receptacle is grounded through the house wiring. You should ask a qualified electrician check circuit to make sure the receptacle is properly grounded.

Preferred Method



Temporary Method

Adapter plugs not permitted in Canada



Using the Electric Fireplace

How to choose burners and pans?

To improve efficiency and reduce gas consumption, choose the appropriate pots and pans based on the diameter of the burner. Avoid flames sticking out of the bottom of the pan (Refer the table below).

Put a smaller diameter pot or pan on a larger burner does not mean that boiling conditions will be reached sooner.



Table of Appropriate Pans	
Burner	Ø Pan Diameter (Inch)
Triple Ring	>10.24"
Auxiliary	3.15"-5.5"
Semi Rapid	5.5"-7.87"
Rapid	7.87"-11"



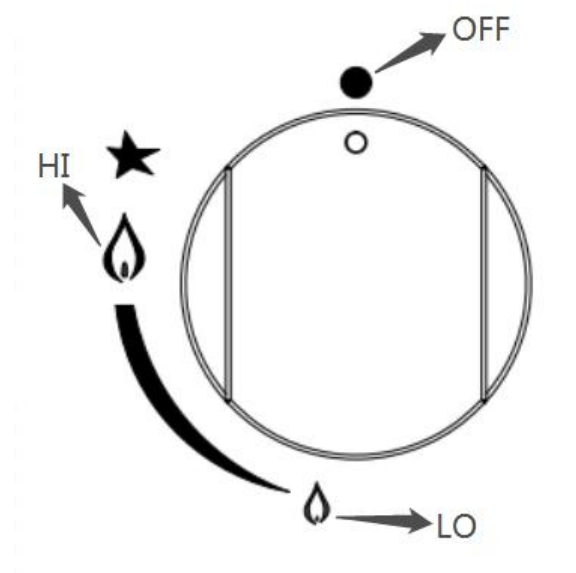
Gas Burners

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:

- It will permit the rapid boiling of liquids when knob is rotated to the max position, but the min position allows the simmer warming of food or maintaining boiling conditions of liquids.
- To reduce the gas flow to minimum, rotating the knob by counter-clockwise to point the LO position.
- Other operating adjustments can be achieved by positioning the indicator between the HI and LO.
- When the unit is not being used, set these metal knobs to OFF positions and also close the shut-off valve placed on the main gas supply line.

Light the Burner

- Any film or stickers on the cooktop surface should be removed before use.
- All operations are performed by the front knobs which control electric ignition, safety device & flame level.
- For ignite, just push and turn the knob for 1-2s in a counterclockwise direction up to the HI position (Max Rate). Push in and hold the knob until the flame has been lit. The sparks produced by internal igniter will light the designated burner.
- In the event that the local gas supply conditions make it difficult to light.
- When the burner in the HI position, try again with the knob in LO.
- To relight 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.



Cleaning & Maintenance



IMPORTANT: Disconnect the device from the power source before cleaning and maintenance. It is recommended to clean the appliance after it has cooled down, especially the interior of the enamel.

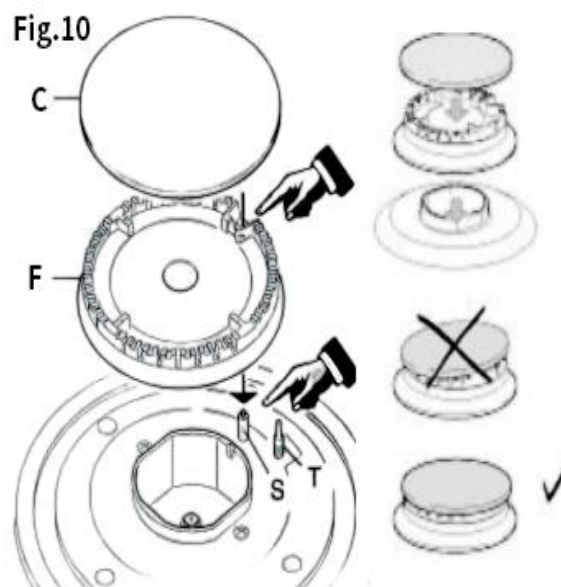
- Avoid leaving alkaline or acidic substances on the surfaces, such as lemon juice and vinegar.
- Avoid using cleaning products with a chlorine or acidic base.
- Burners and grates can be removed to clean with appropriate detergent.
- Stainless steel may stain if exposed to high calcium water or aggressive cleaning agents (containing phosphorus). It is recommended to wash these parts with water and dry them thoroughly.

Properly Replace the Burner

All burner covers and bases should be properly installed before operating the cooktop, check that each burner contain 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 is very important to check that the burner flame distributor "F" and cover "C" are correctly repositioned after cleaning. Also check that electrodes "S" and thermocouples are clean to ensure no faulty sparks.



Triple Ring Burner

- The triple ring burner must be correctly positioned (Refer Fig.11); the burner rib must be entered into ligament as shown by the arrow.
- The burner correctly positioned must not be able to rotate (Refer Fig.12), then position the cap "A" and the ring "B" (Refer Fig.12).

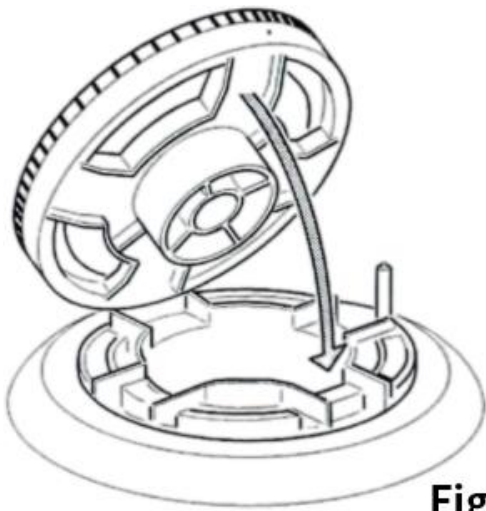


Fig.11

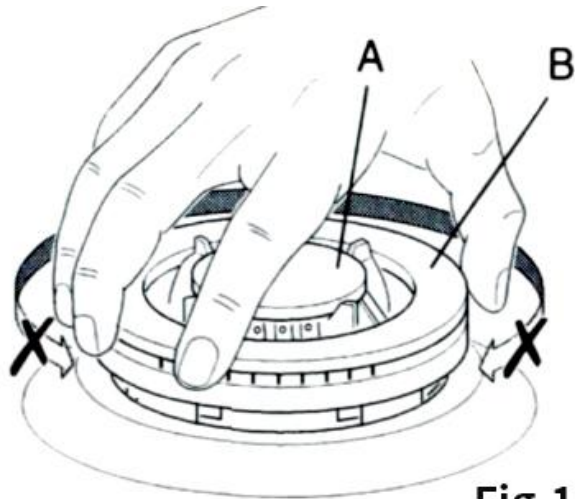


Fig.12



Troubleshooting

Before calling service team for support, please check the following troubleshooting tips:

Cause	Solution
It may occur that the cooktop does not work normally.	Check that the gas and electricity supply is not interrupted, especially that the mains gas valve is open.
The burner does not light or the flame is not uniform around the burner	➤ Blocked air holes on the burner; ➤ All parts making up the burner are installed correctly; ➤ No airflow around the cooking surface.
The flame does not stay lighted on the model with the safety device.	➤ Press the knob all the way; ➤ Long press the knob 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".	➤ The gas holes are not clogged; ➤ There is no airflow near the cooking surface of the cooktop; ➤ Minimum value of the knob has been adjusted correctly.
The cookware is not stable.	➤ 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.



Warranty

This warranty applies to products sold by Dalxo in the U.S. It expressly applies to a single product only.

Dalxo products are warranted for one year after purchase against defects in material and workmanship. Please save your receipt as proof of purchase is required to make a warranty claim. During this period, we will provide repairs, refunds or replacements at our discretion.

Warranty is not transferable by resale, including through third-party unauthorized retailers, and is only granted to the original consumer purchaser when purchased from an authorized retailer. In the case of a new home purchase, the warranty period will start from the date of ownership.

This warranty does not cover and excludes damage or defects caused by:

- Consumer misuse
- Abuse
- Neglect includes not cleaning and regular maintenance as described in manual
- Commercial use
- Subject the product to any voltage outside the specified range
- Loss of parts
- The affixing of any attachments not provided with the product
- Accident
- Use in a manner not intended and outlined in the manual.

Any subsequent damages caused by the above listed exclusions will not be covered and any claims determined to meet the above exclusions will be denied. All liability is limited to the purchase price and does not include any:

- Retail offered extended warranties
- Tax
- Other charges (including postage to send required materials)
- Incidental and/or consequential damages associated with the product in question.



Every implied warranty, including any statutory warranty of merchantability or fitness for a particular purpose is disclaimed except to the extent prohibited by law, in which case such warranty is limited to the duration of this written warranty. This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states do not allow limitations on implied warranties or special, incidental, or consequential damages, so the above limitations may not apply to you.

If you have a claim under this warranty, please contact : **support@dalxo.com**.

For faster service, please provide the model number, serial number, and receipt ready for the operator to assist you.

