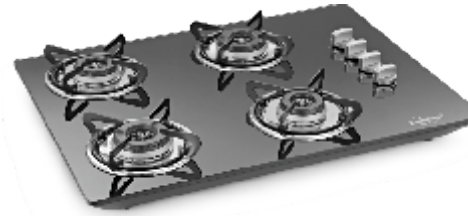


# Sunflame<sup>®</sup>

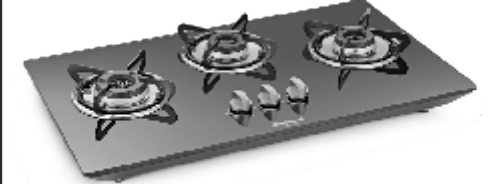
Built in Gas Hobs



**Lotus Hob 4B**



**Lotus Hob 3B**



Lotus Hob can also be used as Counter Top Hob



**SF-73 F2TG**



**SF-64 LTG**

## USER MANUAL

\*Images are only indicative. Actual product may differ from the one shown.

# Sunflame<sup>®</sup>

Sunflame Enterprises Private Limited  
58, Sector 27C, Mathura Road,  
Faridabad-121 003, Haryana, India

For complaint redressal you may either dial 1860 330 9999  
or e-mail us at [customercare@sunflame.com](mailto:customercare@sunflame.com) or  
write in at the above address.

[www.sunflame.com](http://www.sunflame.com)

## Dear Customer

Thank you for purchasing Sunflame built-in hob. Please read these instructions carefully before using and keep in a safe place for future reference.

### CAUTION:

1. Gas tandoor, inverted vessels or similar vessels which cover the burner should be strictly prohibited.
2. Glass used in all appliances is a tempered glass and can break and crystalize on impact or due to acute temperature gradient, hence avoid any impact or acute temperature gradient on the glass.
3. Do not place hot cookware on cold hob glass. This could cause glass to break.
4. To optimise the usage of your Glass Hob, placing correct vessel on the burner is important. Ensure that the vessel base diameter is larger than the burner. Usage of flat bottom vessels, avoids wastage of fuel.
5. For uninterrupted usage, change the battery of your hob after every 6 months (1.5 V Battery, if your Hob has battery operated ignition.)

### WARNING AND SAFETY INSTRUCTIONS

This appliance complies with the relevant safety requirements. Inappropriate use can however lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installation and before using it for the first time. They contain important notes on installation, safety, use and maintenance. Sunflame Enterprises Pvt. Ltd. cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

### CORRECT APPLICATION

This Built-in Hob is designed for domestic use only. The appliance is not suitable for outdoor use. This appliance must only be used to cook food and keep it warm. Any other use is not supported by the manufacturer and could be dangerous.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning its use by a person responsible for their safety.

Do not modify this appliance.

## SAFETY WITH CHILDREN

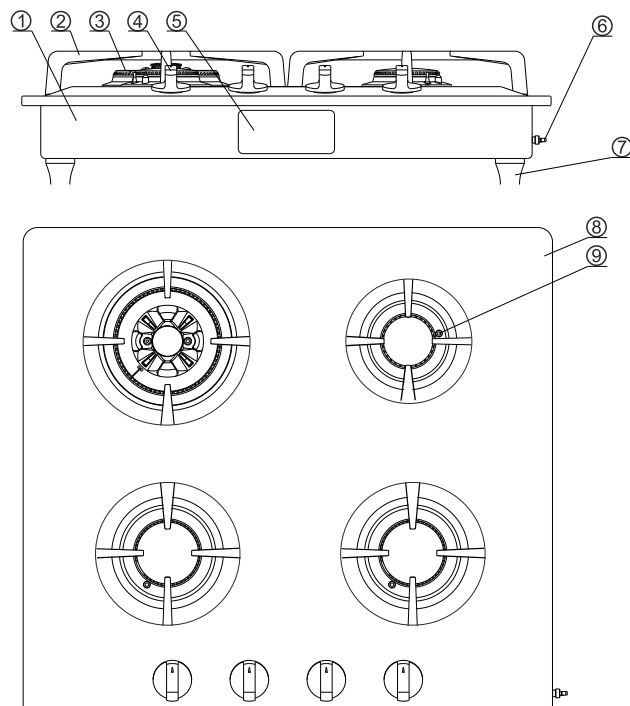
- Small children must be kept away from the appliance unless they are constantly supervised.
- Older children may only use the appliance if they have been shown how to use it in a safe way and understand the hazards involved.
- Children must not be allowed to clean the appliance unsupervised.
- This appliance is not a toy! To prevent the risk of injury, do not allow children to play with the appliance or its controls.
- The appliance gets hot when in use and remains hot for a while after being switched off. Keep children well away from the appliance until it has cooled down and there is no danger of burning.
- Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of children. Dispose off or recycle all packaging safely as soon as possible.
- Danger of burning. 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.
- Danger of burning or scalding. Keep all pans out of reach of children. Turn pan handles inwards, away from the edges of the appliance.

## TECHNICAL SAFETY

- Installation, maintenance and repair work may only be carried out by the company's authorized technician. Installation, maintenance and repairs by person not authorised by the company could be dangerous. The company cannot be held liable for such unauthorized work.
- A damaged appliance can be dangerous. Check the appliance for visible signs of damage. Do not use a damaged appliance.
- For safety reasons, this appliance may only be used after it has been built in. However 'Lotus Hob' can be used as 'Counter Top Hob' also.
- This Built-in Hob must not be installed and operated in mobile installations (e.g. on a ship).
- Do not open the casing of the appliance. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.
- The manufacturer can only guarantee the safety of the appliance when original replacement parts are used. Faulty components must only be replaced by genuine sunflame original spare parts.

- Do not use the cooktop if it is faulty, or if the glass surface is cracked, chipped or damaged in any way. Switch it off immediately.
- In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings clean at all times. Any damage caused by cockroaches or other vermin will not be covered under the warranty.

## PARTS IDENTIFICATION



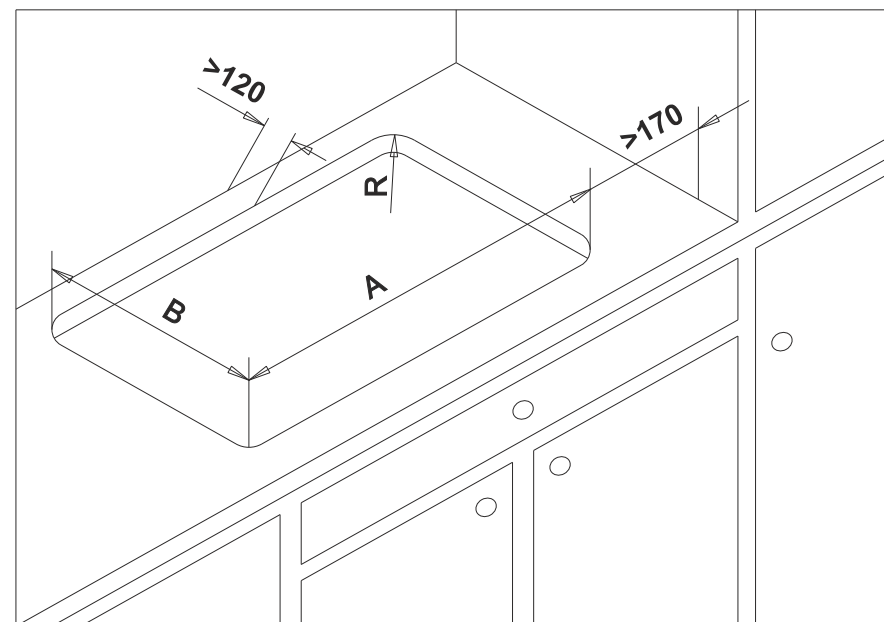
1. Bottom
2. Pan support
3. Burner
4. Gas Control Knob
5. Rating Label
6. Gas Connector
7. Rubber leg
8. Tempered Glass
9. Spark plug for Auto Ignition

**Please Note:** The diagram is indicative only. Parts may vary from model to model.

## INSTALLATION PROCESS

1. As mentioned above, Installation of the Hob must be done by a qualified technician of the company.
2. **Ventilation** - This Hob must be installed in an area which has proper ventilation through direct access to the outside air or openable window/gate.

3. **Positioning**- In order to install the hob, a cut has to be made in the counter as per the below mentioned size (as shown in *Counter cut size*). These sizes may vary from model to model. Please ensure that the cut made in the counter, is exactly as per the size mentioned. The hob fitting should not be loose and sealing tape or similar sealing material should be used to make it water-tight, in order to prevent any liquid seeping in the side of the cavity.



## COUNTER CUT SIZE:

Model	Width A (mm)	Depth B (mm)	R (mm)
Lotus Hob 3 Burner	665	365	20
Lotus Hob 4 Burner	620	480	20
SF-73F2TG	665	365	35
SF-73FTG	665	365	35
SF-73FTGB	700	400	55
SF-64LTG	555	475	35
SFH-94FTGC	840	480	20
SF-94FTG	825	465	20

## CLEANING AND MAINTENANCE

### How to Clean the Burners of your HOB

1. Turn off all your gas burners and allow the stove to cool down completely before cleaning, to prevent yourself from getting burnt or injured.
2. Fill your sink or wash basin with hot water and add enough liquid dish-washing soap, to create a sudsy soapy mixture.
3. Remove the burners from the hob, place them in the water and soap mixture and allow it to soak for several minutes or until existing grime can be easily wiped away.
4. Use a cleaning rag to clean the surface burners after they have soaked for several minutes.
5. Use a straight pin to clean the holes of the burners, from where the gas flames are emitted.
6. Rinse the burners thoroughly in hot water to rinse off any remaining soap or suds.
7. Place the gas burners upside-down on a clean dry towel to allow them to dry completely.
8. Replace or install the gas burners back onto the hob after they have dried completely.
9. Change the battery of the hob for uninterrupted usage of Auto ignition every 6 months (1.5 V D type Battery, if your hob has battery operated ignition).

### How to Clean the Pan Support of your Hob :

1. Fill a wash basin or sink with warm water and add liquid dish-washing soap to make a cleaning solution for cleaning the pan supports.
2. Use a soft non-abrasive sponge or pad to clean away any grime or debris from each of the pan supports.
3. Use baking soda paste to scrub away stains or grime that is difficult to clean with the soap and water mixture.
4. Rinse the pan support under clean warm water and place them on a clean towel to dry completely before replacing them on the hob.

### How to clean surface of your Glass Hob :

1. Remove your Pan Supports and set them aside.
2. Remove and dispose of large pieces of dried food and debris that have collected.
3. Spray your entire glass surface with glass cleaner or a soap and warm-water mixture.
4. Use a sponge or soft cloth to scrub away any existing tough stains.
5. Use a clean dry cloth to remove any excess cleaning solution.
6. Replace the Pan Supports to their original spots when you have finished cleaning.

### CAUTION :

1. Do not put kitchen drawer below the hob as it may damage the nozzle resulting in gas leakage / accident.
2. Glass used in all appliances is a tempered glass and can break and crystalize on impact or due to acute temperature gradient, hence avoid any impact or acute temperature gradient on the glass.
3. Change battery of your hob for uninterrupted usage of auto ignition every 6 months (1.5 V D type Battery, if your hob has battery operated ignition).
4. Do not leave acid or alkaline substances such as vinegar, gravy/ curry, salt, sugar or lemon juice on the hob.
5. Do not wash Built in Hob with water as it can damage Auto ignition generator and damage the product.
6. Do not attempt to dismantle the built in product.
7. Any food spills (water, gravy, coffee, tea, milk, oil etc.) on the built in product should be wiped away before they dry.
8. Do not use any cooking utensils/aids which cover the burners & the toughened glass of Built-in Hob eg. Bati Cooker/Gas Tandoor, Paniyarrakal Maker and Charcoal Chimney Lighter etc.
9. Metallic/colored glass hobs are prone to dis-coloration if Bati Cooker, Paniyarrakal Maker etc. or any such utensils covering the burner are used, hence do not use such utensils.
10. Gas Built in Hob must be used in a well ventilated room .
11. To optimise the usage of your hob, placing correct vessel on the burner is important. Ensure that the vessel base diameter is larger than the burner. Usage of flat bottom vessels avoids wastage of fuel.
12. Gas consumption is directly related to the overall usage, as well as usage of the correct cooking vessels.