

Customer Care

AFTER-SALES SERVICE:

Exact Quality Sdn. Bhd.

Hotline: **03-6286 9000**

Email: **eqservice@fiamma.com.my**

OPERATION HOURS

08:30am - 06:00pm

(Monday - Friday, except public holiday)

Our Warranty

5 yrs
Warranty

FOR HOOD MOTOR ONLY

1 yr
Warranty

FOR ALL PRODUCTS

(EXCLUDING ACCESSORIES)

6 mths
Warranty
Extension

**6-months
Warranty
Extensions
When Register
Online!**

Online Registration

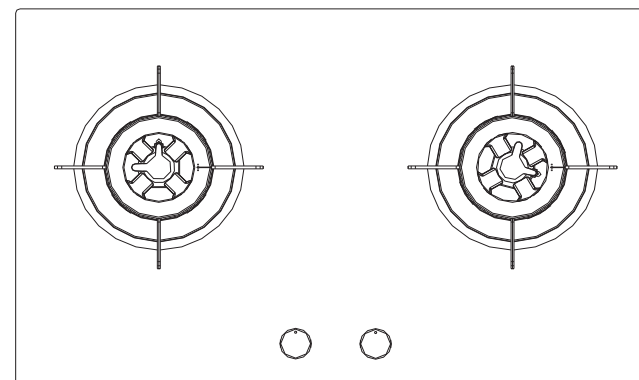
1. Log on to www.rubine.com.my
2. Click on 'Support', followed by 'Products Warranty Registration' to proceed. You're required to sign up as a member.
3. Please fill up the necessary information, tick on the checkbox and click 'Next'.
4. You'll receive a notification of warranty registration confirmation via email.
5. Your warranty will be automatically extended for another 6 months upon registration online. Please keep your online warranty certificate for reference.

rubine.com.my

Rubine™

ITALIA

LEAD THE CHANGE



USER MANUAL

MODEL

RGH-FIGATA2B-BL

SERIAL NO.

GAS HOB

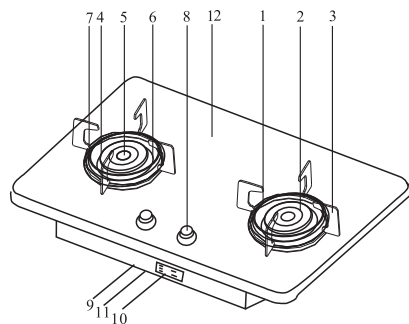


FIAMMA TRADING SDN BHD 330476-P (A member of Fiamma Holdings Berhad)

9-2, Wisma Fiamma, No.20, Jalan 7A/62A, Bandar Manjalara, 52200 Kuala Lumpur. Tel: 03-6279 8943

These instructions should be read carefully prior to initial use and retained in safe place in order that full advantage can be taken of the feature of your glass hob

ANY SERVICING OF THE GLASS HOB AND INSTALLATION MUST BE CARRIED OUT BY AN AUTHORISED PERSON.



PART NAME

- 1-WOK STAND
- 2-SPARKER
- 3-THERMOCOUPLE
- 4-OUTER CAP
- 5-INNER CAP
- 6-DECORATIVE COVER
- 7-TRAY
- 8-KNOB
- 9-BOTTOM BASE
- 10-LABEL
- 11-AIR ADJUSTING PLATE
(AIRVENT) INSIDE BOTTOM
BASE
- 12-GLASS

SPECIFICATION	
MODEL	RGH-FIGATA2B-BL
NET WEIGHT (KG)	11.5
GAS	LIQUID PETROLEUM GAS(LPG)
PRESSURE	28MBAR
DIMENSION (mm)	760×460×140

WARRANTY CARD

WARRANTY CONDITIONS

Subject to following Term & Conditions, this equipment is guaranteed against defective material & manufacturing defects by Fiamma Trading Sdn Bhd for a period of twelve (12) months from the date of original purchase. Fiamma Trading Sdn Bhd reserves the right to change these terms & conditions without prior notice.

Terms & Conditions:-

- This warranty is valid & provided that warranty card is completed with authorized dealer's stamp from the date of original purchase and in the territory of Malaysia only.
- This warranty covers repair or, at the option of Fiamma Trading Sdn Bhd, replacement of any parts proven to be defective due to defective workmanship or material provided that the product was purchased from an authorized dealer of Fiamma Trading Sdn Bhd.
- This warranty does not cover the damage resulting from:
 - Any unauthorized disassembly, service repair, alteration or modification being carried out.
 - Abnormal voltage or the use of generator and/or used not in accordance with the Operating Manual / User Manual.
 - Misuse, abuse, negligence or accident howsoever caused.
 - Normal wear or tear.
 - Rough handling & transportation.
 - Commercial / public use e.g. hotel, laundry, college, university, etc.
- This warranty does not cover the following accessories:
 - Burner Caps/Supports (b) Cast Iron Grib (c) Knobs (d) Body Work (e) Light Bulb (f) Charcoal / Filter (g) Cover (h) Glass Cover / Screen (i) Trays/Shelves (j) Hose
- This warranty is considered null & void in the events if:
 - Any item contained in this warranty card has been tempered with or altered in any way without the prior written consent of Fiamma Trading Sdn Bhd. Request for warranty services within the warranty period must be accompanied with this warranty card & proof of original purchase.
 - Any time during the warranty period, any part / parts of this equipment is / are removed, altered, tempered with, adjusted, modified, dismantled, repaired or handled in any way whatsoever by any person / persons not authorized by us.
 - The serial number of the product has been defaced or removed.
- Warranty for WINE CHILLER compressor is (5) five years, gas refill and labor charges are excluded.
- In the event of defects covered by this warranty arising during the warranty period, the purchaser shall be fully responsible for the due delivery to our dedicated service centre of the equipment (expect for the refrigerator, washing machine, ovens, cooker hood, gas cooker, dishwasher, dryer, built-in hob, freezer, water heater) for any work which shall need to be done pursuant to this warranty & subsequent collection thereof of the equipment after the said work has been done.
- This warranty is in lieu of any, and all other warranties expressed or implied warranty of merchantability or fitness for a particular purpose. Fiamma Trading Sdn Bhd assumes no liability for the breach of the warranty beyond correcting the breach in the manner described above. In no event shall Fiamma Trading Sdn Bhd be liable for consequential losses or damages, including loss of use or loss of profits resulting from the product.

FOR OFFICE USE

Model Name

Serial No
Barcode :

Customer's Name (In Block/Full Name)

Date of Purchase : DAY MTH YR

Customer's Address (Full Address) :

PostCode : State :

Customer's Tel No : (H) - (O) -

Customer's Email : (H/P) -

Authorized dealer's stamp

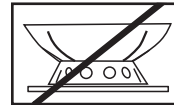
Fiamma Trading Sdn. Bhd.

Customer Signature

7



Do not place anything, e.g. Flame tamer, asbestos mat, between pan and pan support as serious damage to the appliance may result.



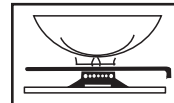
Do not remove the pan support and enclose the burner with a wok stand as this will concentrate the flame and deflect the heat onto the hotplate.



Do not use large pots or heavy weights which can bend the pan support or deflect the flame onto the hotplate.



Locate pan centrally over burner so that it is stable and does not overhand the appliance.



Use only wok support supplied or recommended by the Manufacturer of the appliance.

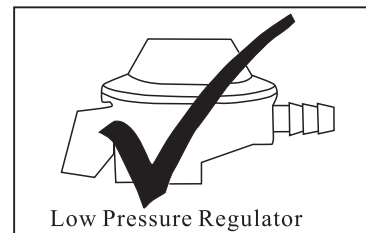
WE THANK YOU FOR USING OUR PRODUCTS

- If gas leak is found, close the stopcock, open all windows for ventilation. Do not light a match or using a lighter and refrain from turning electric switch on or off. Contact the service agent or technician immediately.
- Please use the correct type of gas specified, using of incorrect gas will lead to abnormal burning and causing danger.
- Please use rubber hose of good quality, and connection must be proper and firmly secured. Make sure that the hose does not pass on top of the hob. And do not depress or bend the hose.

ATTENTION

- Please use the correct type of gas specified.
- When using the hob, please ensure proper ventilation in the kitchen.
- Installation and servicing should be carried out by qualified service agent or technician.
- Use only low pressure regulator for this appliance. (As shown in figure 4)

Figure 4



Low Pressure Regulator

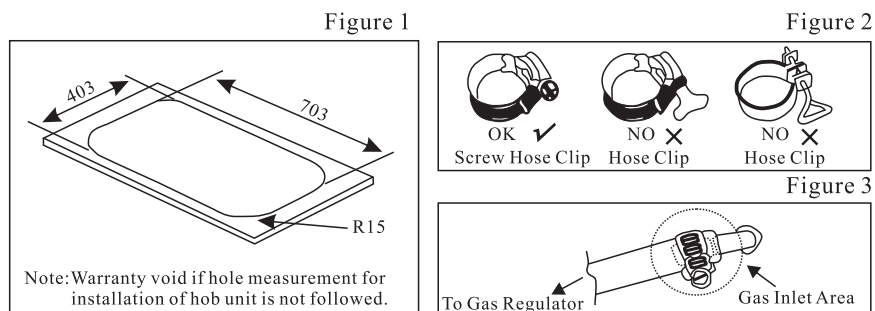


High Pressure Regulator

2

INSTALLATION INSTRUCTIONS

- 1、 Unit must be installed by qualified technician in order to avoid hazard.
- 2、 Cut the opening 703 mm x 403 mm(round edge radius R15 mm), as shown in figure 1
- 3、 Use new hose and new hose clip (screw type)for installation of your hob unit.(as shown in figure 2).
- 4、 Install the hob in the cut-out. The glass top plate should fit the top of the cabinet properly, if fitting is not proper please use plaster to seal the gaps.
- 5、 After installation, test with soapy water at the gas inlet area to ensure that no gas leak occur. (as shown in figure 3)



2&3 Burner

HINTS ON INSTALLATION

- 1、 The underside of the hob must have a clearance of minimum 40 cm.
Do not seal completely, the door of the cabinet should have ventilation blinds with ventilation area of not less than 0.02m².
- 2、 Please use specified rubber hose.
- 3、 Do not place gas cylinder underneath the hob, and rubber hose must not exceed 2 m in length.
- 4、 Observe minimum clearance surrounding the hob(more than 150 mm from the wall and more than 1000 mm for vertical distance).

SAFETY INSTRUCTIONS

- 1、 The gas use must be the correct/same type specified on the hob.
- 2、 Please use rubber hose specified for gas supply, and must not break due to aging. The hose must not contact any part of the hob. (It is recommended to change the gas inlet hose every 2 years.)
- 3、 Before using,please check and ensure that the burners, copper caps and wok stands are placed in proper position.
- 4、 Do not use the hob to dry clothing,and do not place combustible objects near the hob.
- 5、 During cooking,please maintain proper ventilation in the kitchen, but avoid strong wind blowing the hob directly.

OPERATING INSTRUCTION HOB WITH PIEZO IGNITION

- 1、 Turn on the gas supply.
- 2、 Depress the knob and turn it anti-clock wise 90°to maximum flame position, a click sound will be heard and the burner is ignite. Release the knob until the flame of the inner ring and outer ring has been lit. (For hob with safety device, keep the knob depress for 5-8 seconds).
- 3、 Turning the knob will produce 5 difference level of flame.
- 4、 Turning the knob clockwise to “OFF” position, a click sound will be heard, the gas supply is shut off and the flame will distinguish.

HOB WITH ELECTRONIC IGNITION

- 1、 Insert the battery into the battery box provided (The battery box is located at the left underside of the cooker).
- 2、 Turn on the gas supply.
- 3、 Depress the knob and turn it anti-clockwise 90° to maximum flame position, a continuous clicking sound will be heard to ignite the hob. Release the knob when the burner has been lit.
- 4、 Turning the knob will produce 5 difference level of flame.
- 5、 Turning the knob clockwise to “OFF” position, a click sound will be heard, the gas supply is shut off and the flame will distinguish.

HOB WITH ELECTRONIC IGNITION & SAFETY DEVICE

- 1、 Electronic ignition & safety device is equipped with automatic shut off device.
When the flame is distinguished due to blowing of wind or overflow of spill, this protective device will cut off the gas supply for safety protection.
- 2、 Insert the battery into the battery box provided (The battery box is located at the left underside of the cooker).
- 3、 Turn on the gas supply.
- 4、 Depress the knob and turn it anti-clockwise 90° to maximum flame position, a continuous clicking sound will be heard to ignite the cooker. Release the knob when the burner has been lit.
- 5、 Turning the knob will produce 5 difference types of flame.
- 6、 Turning the knob clockwise to “OFF” position, a click sound will be heard, the gas supply is shut off and the flame will distinguish.

SERVICING INSTRUCTIONS

Fault	Causes	Remedies
Failed in ignition	<ul style="list-style-type: none"> ● The gas valve is not opened ● Battery is not installed or wrong position. ● Battery weak ● Air exist in the pipe. 	<ul style="list-style-type: none"> ● Turn off the cooker and open the gas valve. ● Install the battery in the correct position.
The combustion is not in a normal condition	<ul style="list-style-type: none"> ● The rubber pipe is bent. 	<ul style="list-style-type: none"> ● Change new battery. ● Repeat the ignition to let out the air in the pipe. ● Straighten it or replace it with a new one.
	<ul style="list-style-type: none"> ● Sparker is dirty. ● Distance between sparker and burner cap is not correct. 	<ul style="list-style-type: none"> ● Clean the sparker. ● Adjust the distance between 4-6 mm.
	<ul style="list-style-type: none"> ● Burner cap and sparker wet. 	<ul style="list-style-type: none"> ● Dry the burner cap and sparker with cloth.
	<ul style="list-style-type: none"> ● Thermocouple position is not correct. 	<ul style="list-style-type: none"> ● Adjust the position until the flame is heating it.
	<ul style="list-style-type: none"> ● Thermocouple is dirty. 	<ul style="list-style-type: none"> ● Clean thermocouple.
	<ul style="list-style-type: none"> ● Sparker support position is not correct. 	<ul style="list-style-type: none"> ● Adjust position of the sparker support.
	<ul style="list-style-type: none"> ● The air inlet is not in a normal condition. 	<ul style="list-style-type: none"> ● Adjust the air inlet valve.
	<ul style="list-style-type: none"> ● Burner cap is not in a normal position. 	<ul style="list-style-type: none"> ● Set the burner at an optimal position.
	<ul style="list-style-type: none"> ● The burner is blocked up. 	<ul style="list-style-type: none"> ● Clean the burner.
	<ul style="list-style-type: none"> ● The gas pressure is not correct. 	<ul style="list-style-type: none"> ● Adjust or change the gas regulator.
Smelling of gas	<ul style="list-style-type: none"> ● The nozzle is blocked up. 	<ul style="list-style-type: none"> ● Handle by qualified person.
	<ul style="list-style-type: none"> ● The rubber pipe is broken. 	<ul style="list-style-type: none"> ● Replace the rubber pipe.
Burner lights bask to injector.	<ul style="list-style-type: none"> ● Connection of rubber pipe is not correct. 	<ul style="list-style-type: none"> ● Connect the rubber pipe properly.
	<ul style="list-style-type: none"> ● Gas cooker problem. 	<ul style="list-style-type: none"> ● Consult trained technician.
	<ul style="list-style-type: none"> ● The burner does not ignite. 	<ul style="list-style-type: none"> ● Ignite again after the gas is cleared.
Burner lights	<ul style="list-style-type: none"> ● Excessive lint up of burner mixing tube. 	<ul style="list-style-type: none"> ● Remove and clean burner.
	<ul style="list-style-type: none"> ● Excessive gas pressure. 	<ul style="list-style-type: none"> ● Check gas regulator pressure. Adjust if necessary.
Burner has explosive ignition.	<ul style="list-style-type: none"> ● Excessive gas pressure. 	<ul style="list-style-type: none"> ● Check gas regulator pressure. Adjust if necessary.

Note: If any problems cannot be rectified please contact the service agent or technician in your state or the gas supply authority service department.

- Do not seal the door of the cabinet completely, when using the hob ensure supply of fresh air in the cabinet.
- Burner heads, copper caps and wok stands are hot after using, please do not touch them.
- If gas leak is found, close the stopcock, open windows for ventilation. Do not operate electric switches, insert or remove plug from the socket, and do not light a flame.
- Do not spray aerosols in the vicinity of this hob while it is in operation. Some propellant gases can break down when heated and produce corrosive vapor which will attack some material.
- Articles which are made of flammable materials should not be stored in drawers or cupboards immediately below this glass hob.

ILLUSTRATION

- New hob or when the hob has been left unused for quite sometimes there will be air in the gas pipe. It may not lit on first ignition, please repeat the ignition process to let out the air in the pipe until it is lit.
- In case of yellow flame or back fire during burning, adjust the air vent situated at the bottom of the hob until the flame is normal (There are air vent for both of the inner ring flame and outer ring flame).

CLEANING

Allow the glass hob to cool before attempting to dismantle or clean it. The glass plate is best cleaned with a cloth, using warm soap water. Use of abrasive powders and pastes should be avoided as far as possible, but when necessary use only a mild abrasive. For removal of hardened grease, very fine steel wool wetted and liberally soaped, can be used.

Caustic solutions, washing soda, aerosol spray cleaners, bleach and some biological cleaners are detrimental to some surface finishes and pay attention not to apply them to the burner bodies and caps

Do not wash burner caps in a dishwasher.

For ease of cleaning, remove spillage from the bowls as soon as possible. Control knobs may be pulled off for cleaning beneath them, but take note that not to allow water to enter the holes in the glass plate.

When re-assembling the spillage bowl always ensure that it is correctly located over the spark electrode. Care should be taken to keep the electrode clean and avoid damage to the porcelain insulator when removing the spillage bowl during cleaning.