

# *Hilde*

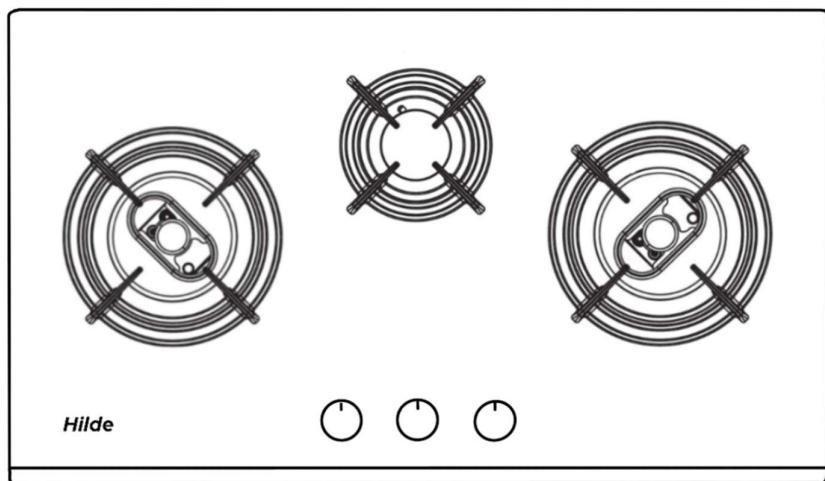
**INSTALLATION AND OPERATION MANUAL**

**HB-22782GL, HB-22782SS,**

**HB-22783GL, HB-22783SS,**

**HB-22883GL, HB-22883SS**

**GAS COOKER HOB**



# CONTENT PAGE

SAFETY PRECAUTIONS.....	3
PRODUCT SPECIFICATION .....	5
INSTALLATION.....	6
GAS CONNECTION.....	12
COOKING ADVICE.....	13
OPERATING INSTRUCTIONS.....	14
MAINTENANCE AND CARE .....	15
TROUBLE-SHOOTING.....	16

To all, please provide this manual to the user without fail.

*Thank you very much for your purchase of our gas cooker hob.*

**Before using this appliance for the first time, please read this manual thoroughly** to install, operate and care for the appliance correctly and safely.

This manual contains instructions related to installation, use and maintenance of the appliance. This manual should always be kept with the appliance for future reference.

Please register your product warranty at:

[www.hilde.com.sg](http://www.hilde.com.sg)



Learn more about using and maintaining toughened glass in cooking appliances safely at [www.go.gov.sg/tg-safety-tips](http://www.go.gov.sg/tg-safety-tips).

**CONSUMER  
PRODUCT SAFETY  
OFFICE**

# SAFETY PRECAUTIONS

## Usage

- Do not use the appliance if there are obvious signs of transportation damage.
- Usage of the appliance by any person with reduced physical sensory or mental capabilities or lack of experience and knowledge are to be supervised by an adult or a person who is responsible for their safety.
- This appliance must only be used by adults. Advisable to be kept away from children.
- The exposed parts of this appliance will be heated up during cooking and will remain hot for some time even after it is switched off. Care should be taken to avoid touching exposed parts
- Unattended cooking is absolutely not advisable.
- Do not store flammable items on or near the cooking surface (Risk of Fire)
- Never use steam or pressure cleaner on the appliance.
- The appliance is not intended to be operated by means of an external timer or separate remote controller.
- Installation must comply with local authorities' codes & regulations.
- Installation must be carried out by licensed authorised technician.
- Incorrect installation, may cause personal injury or damage and could invalidate any warranty or liability claims.

## General safety

- This is class 3 built in appliances.
- Gas appliances require regular air exchange to maintain efficient operation. When installing the hob, follow the instruction provided in the paragraph on "Installation Procedure" the appliance.
- The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use.
- The appliance must not be installed outdoors, even in covered area.
- Ensure that the power supply cables of other electrical appliances do not come into contact with hot parts.
- The openings used for ventilation and dispersion of heat must never be covered.
- Always ensure the burner control knob are in the “•” position, when the appliances are not in use.
- Disconnect the power supply before start cleaning or maintenance work.
- If any malfunction, under any circumstance should not attempt to repair it by yourself. All repair work must be carried out by authorised local agent's technician.
- Always ensure that pan handles are turned towards the centre of the hobs in order to avoid accidental burns.
- Do not use unstable or deformed pans.
- The appliance should not be operated by children and people with reduced physical, sensory or mental capacities, or by inexperienced individuals.

**Note:** The manufacturer will not be held liable for any damages resulting from improper installation nor failure to adopt proper safety measures during installation and operational use of the appliance.

# SAFETY PRECAUTIONS

## Safety symbols for Toughened Glass Hob



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

NOTE: The enclosure may be circular or square.



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



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



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

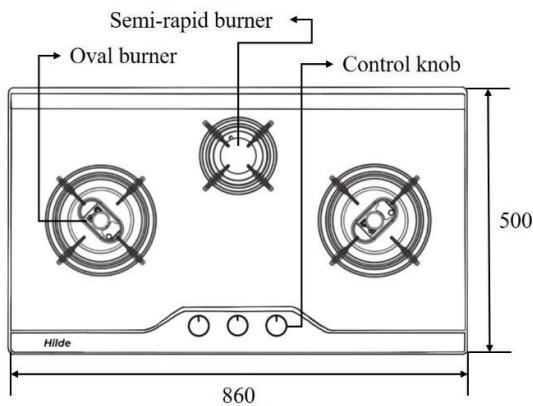


Use only a wok support supplied or recommended by manufacturer of the appliance.

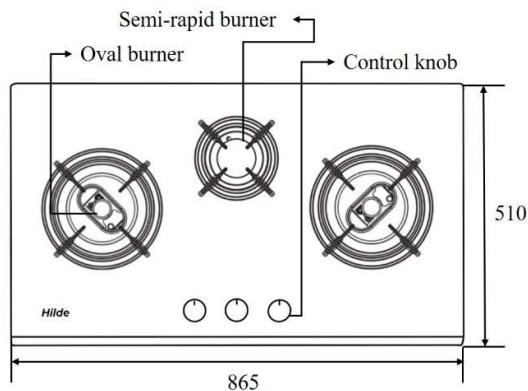
**Note:** Installation and repair should be attempted by qualified technical personnel only.

The manufacturer will not be held liable for any damages resulting from improper installation nor failure to adopt proper safety measures during installation and operational use of the appliance.

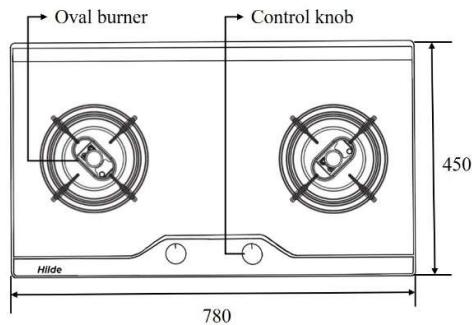
# PRODUCT SPECIFICATION



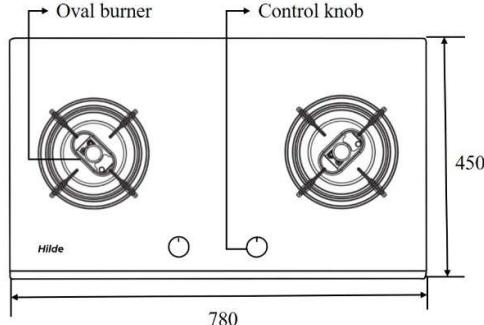
**HB-22883SS**



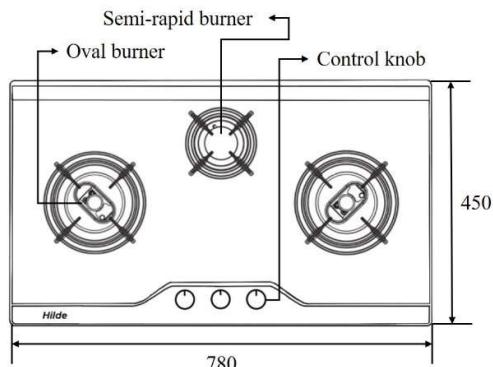
**HB-22883GL**



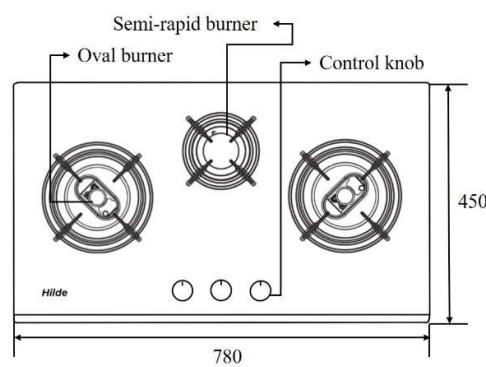
**HB-22782SS**



**HB-22782GL**



**HB-22783SS**



**HB-22783GL**

Type of Gas	Burner Type	kW Rating	Nozzle Size (mm)
G110 (Town Gas) 10 mbar	Oval (Triple-ring)	3.60	1.60 x 2, 1.20 x 1
	Semi-rapid	1.60	1.70 x 1
LPG (G30) 30 mbar	Oval (Triple-ring)	3.60	0.65 x 2, 0.35 x 1
	Semi-rapid	1.70	0.70 x 1

# PRODUCT SPECIFICATION

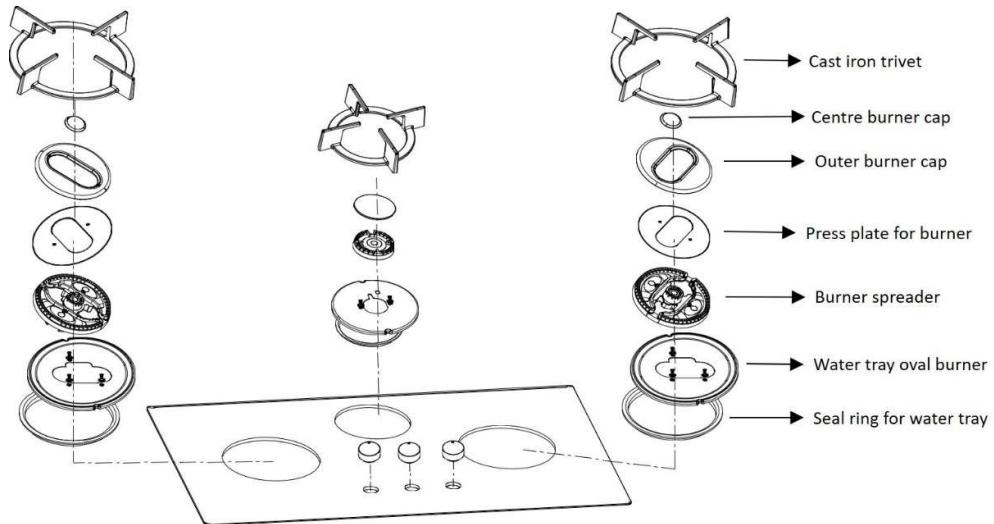


Figure 1.1 Exploded diagram for HB-22783GL, HB-22883GL (Tempered Glass)

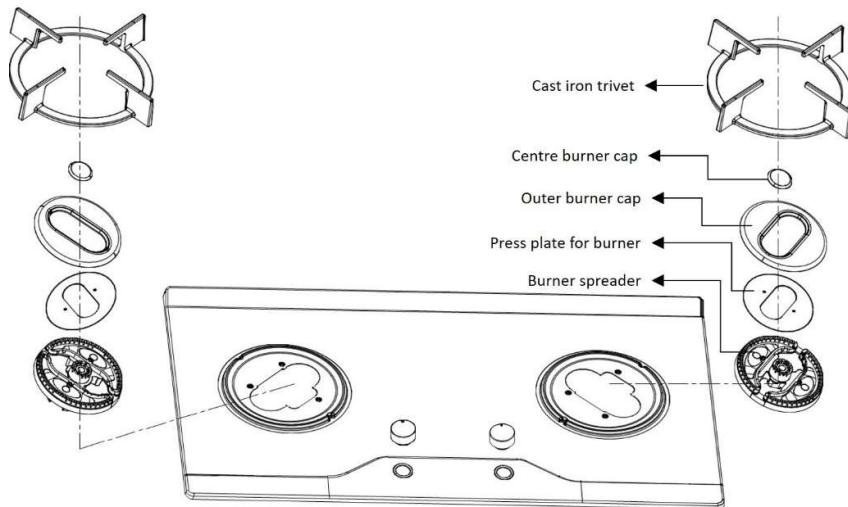


Figure 1.2 Exploded diagram for HB-22782SS (Stainless Steel)

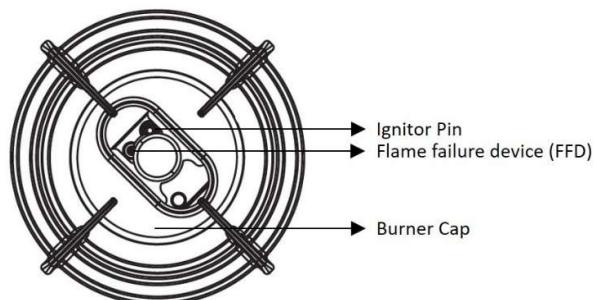


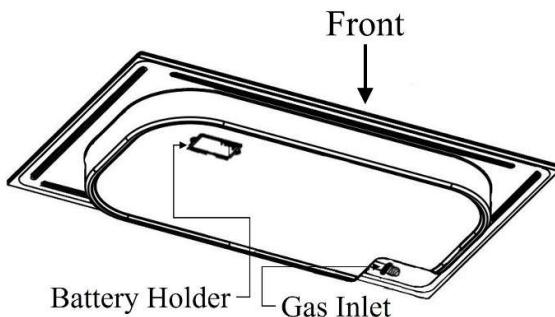
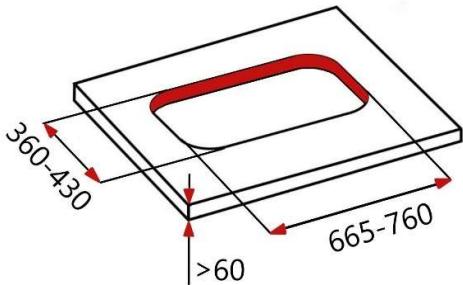
Figure 1.3 Burner assembly

# PRODUCT SPECIFICATION

## CUT OUT DIMENSION & REPLACEMENT SIZE

The installation cavity should have the dimensions indicated in the below table.

### HB-22782GL, HB-22782SS, HB-22783GL, HB-22783SS

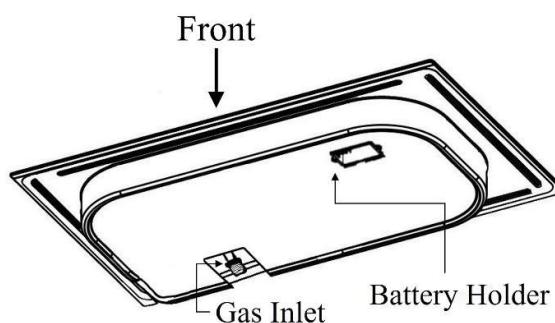
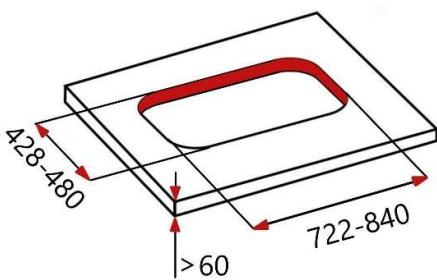


Dimension (mm): W780 x D450

Cut-out size (mm): W660 x D360

Replacement size (mm): W665-760 x D360-430 x H60

### HB-22883GL

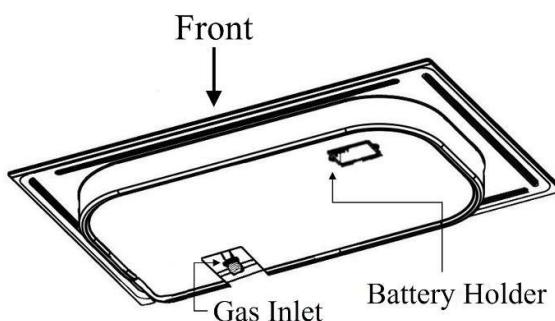
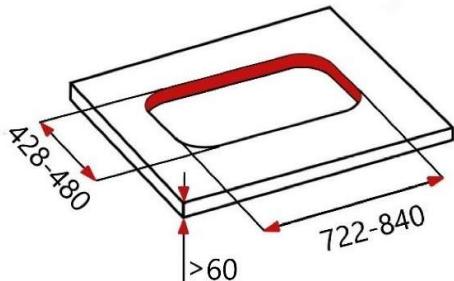


Dimension (mm): W865 x D510

Cut-out size (mm): W722 x D428

Replacement size (mm): W722-840 x D428-480 x H60

### HB-22883SS



Dimension (mm): W860 x D500

Cut-out size (mm): W722 x D428

Replacement size (mm): W722-840 x D428-480 x H60

\*Images are for reference only

# INSTALLATION

## CAUTION

- This appliance shall only be serviced by authorized personnel.
- This appliance is to be installed only by an authorized person according to the current local regulations and in observation of the manufacturer's instructions.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury or damage.

## PRECAUTION

The following precautions must be taken when installing the hob positioning:

- Kitchen cabinets adjacent to the appliance and higher than the top of the hob must at least 200mm from the edge of the hob (refer to Figure 1.4).
- Hoods must be installed according to the installation instruction manuals and at a minimum distance 650mm from the hob (refer to Figure 1.5).
- Wall cabinets adjacent to the hood must have a minimum height of 430mm from the hob. (Refer Figure 1.5).
- Install the build-in hob in a well-ventilated area and keep it away from any combustible or flammable objects such as paper or oil and place the built-in hob on a stable and level surface.
- If the build-in hob is to be installed close to combustible objects such as wooden walls and wooden shelves, it should be installed at least 15cm from the side walls, even if the combustible material is protected by stainless steel sheet. If surrounding material is fireproof, 15cm clearance is not required. If the oven is installed underneath the hob, it is mandatory to install a separator in between.
- The separator must be made of incombustible material (e.g., metal or plywood),
- If the separator is placed underneath the hob, its distance shall be recommended to be kept more than 150mm away from the surface of the kitchen worktop.

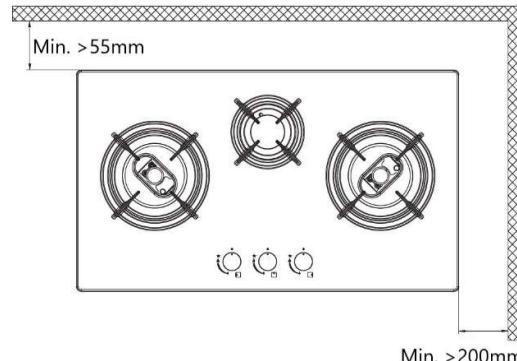


Figure 1.4

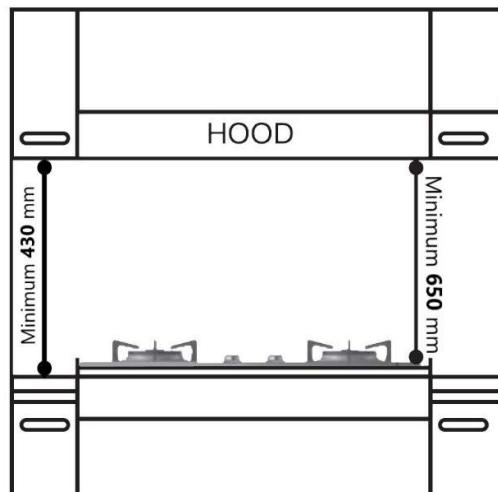


Figure 1.5

- This appliance may be installed and used only in well ventilated kitchens, in accordance with current national regulations. The following requirements must be observed.
- The kitchen must also allow proper air circulation, as air is needed for combustion to occur normally. Always keep the window open to ensure fresh air is introduced to kitchen.

# INSTALLATION

## INSTALLATION OF LPG GAS HOB

### Pre-installation check

- Check that there is good ventilation in the work area before starting the installation process.
- Check the area for combustible material prior to installation. Remove any combustible material from the immediate area, if possible.
- Check that the cookers and other accessories have the appropriate safety marks. Components that do not possess approved safety marks should be inform customer for replacement.
- Selection of parts
  - Only approved low pressure regulators as specified in SS281 shall be used.
  - The connection joint and gasket shall be supplied together to ensure a correct fit.
- The dimension of the flexible rubber tubing used shall match the connect joint as specified in SS233.

### 5-point visual safety check

#### 01 For regulators:

- Check the regulator for a valid safety mark. Replace the regulator if a valid safety mark is not found on it.
- Check the expiry date of the regulator. Replace the regulator if it has expired.
- Perform visual inspection to identity any signs of wear and tear or deterioration in the material.
- Replace the regulator if there is sufficient damage to indicate a possible failure of function.

#### 02 For flexible rubber tubing:

- Check the flexible rubber tubing for a valid safety mark. Replace the rubber tubing if the safety mark and/or expiry date are not visible on it.
- Check the expiry date of the rubber tubing. Replace the rubber tubing if it has expired.
- Perform visual inspection along the entire length and on all sides of the rubber tubing, especially sections that are bent. identity any signs of wear and tear or deterioration such as minor cracks in the rubber. Replace the rubber tubing if any material degradation is detected.

#### 03 For cylinder:

- Check and ensure that the cylinders are stored upright. Storing or using the cylinders tilted, sideways or upside down affects how the gas is released into the flexible rubber tubing and is unsafe.

#### 04 For hose clamp:

- Check the fit of the horse clamp on the flexible rubber tubing. The horse clamp shall be close contact with the flexible rubber tubing for its entire circumference.
- Perform a visual inspection for indents or cuts on the flexible rubber tubing as these indicate that the hose clamp is too tight. Adjust the tension on the hose clamp to prevent overtightening.

# INSTALLATION

## 05 For joint connects:

- Check that an appropriate gasket is placed between connections.
- With parallel threads, do not use sealing tape.
- Perform a visual inspection of all joint connections for signs of wear and tear or poor connections.
- Reconnect joints if the connections appear to be loose. Replace any damaged or otherwise faulty joint components.
- Perform leak tests by applying a soap solution or leak detection fluid to the joint areas. Bubbles can appear at the joint areas where there is a leak. If a leak is detected, tighten the relevant joints and perform the test again. If bubbles reappear, replace the joint components. Allow 3 to 4 min for the bubbles to form. Complete leak tests before installation of the LPG cooker into cabinets.

### Post-installation check

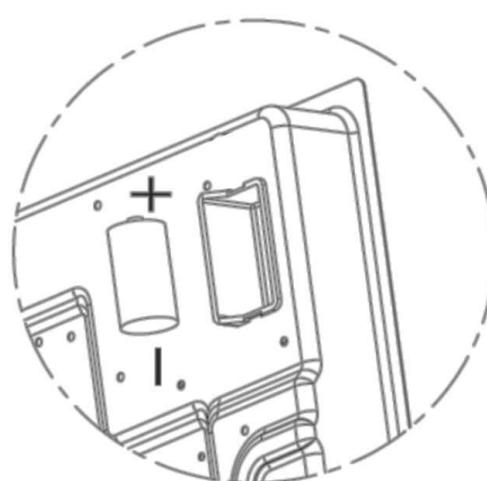
- Check the tension on the flexible rubber tubing prior to reinstating the cylinder to the cabinet. Ensure that the placement of the cylinder does not add necessary tension to the connections or flexible rubber tubing. Once installed, check that the flexible rubber tubing is not bent at an acute angle and that there are no kinks in the flexible rubber tubing.

- ⚠ Prior to the installation, ensure that the local distribution conditions (type and pressure of gas) and the adjustment of the appliance are compatible. (The adjustment conditions are stated on the label).
- ⚠ If this not the gas type. Please contact authorized supplier.
- ⚠ This will ensure the safe operation of your appliance while maintaining efficient energy consumption.

### Power Source

Only use a DC 1.5Volt (D-type) battery

- Check for correct polarity (label on the side of the battery compartment) and insert the battery. This is used for the electronic ignition.
- Remove the battery if the cooker is not going to be used for a long time.
- If the battery leaks, replace it immediately.
- Avoid touching the leaking liquid from batteries and make sure it does not come into contact with skin, eyes, clothes or other items.
- Clean the battery compartment carefully before installing the new one.
- The battery is a potential source of danger for children. Keep them away.
- Dispose of flat batteries properly.
- Preferably to replace batteries every 09 months once.



# INSTALLATION

## Installation above a built-in oven

- In the event the cooker top is installed above a built-in oven, a wood panel must be inserted as insulation.
- This panel must be placed at least 2mm from the bottom of the cooker top itself.
- If the kitchen cabinet cut-out dimensions are exact dimensions of the hob, follow the below method to fasten the hook. Use the hook enclosed in the "accessories set" (refer to Figure 1.6, 1.7, 1.8).

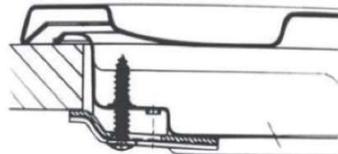


Figure 1.6 Hook position for H=30mm top

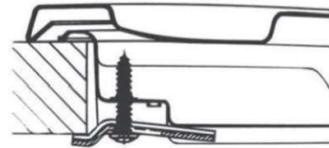


Figure 1.7 Hook position for H=40mm top

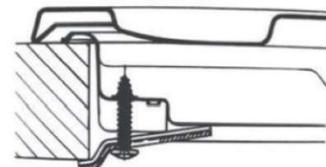


Figure 1.8 Hook position for H=20mm top

## Flexi-base gas cooker hob

- Loosen screws and adjust the holding panel per cabinet cut-out size.
- Holding panels are placed on the bottom side on the left, right (Figure 1.9) and back (Figure 1.10) position. Make sure that all the screws are secured back firmly.

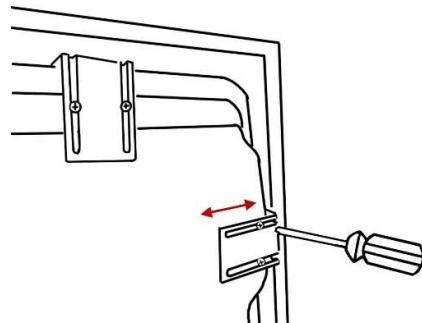


Figure 1.9 Left, Right side

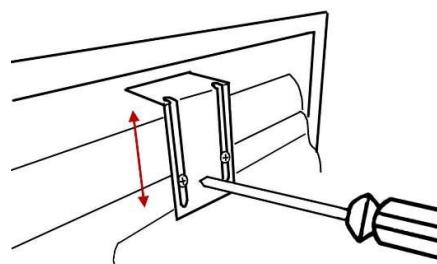


Figure 1.10 Back side

# GAS CONNECTION

**⚠️ IMPORTANT:** Installation must be carried out according to the manufacturer's instructions. Incorrect installation may cause harm and damage to people, animals or property, for which the manufacturer accepts no responsibility.

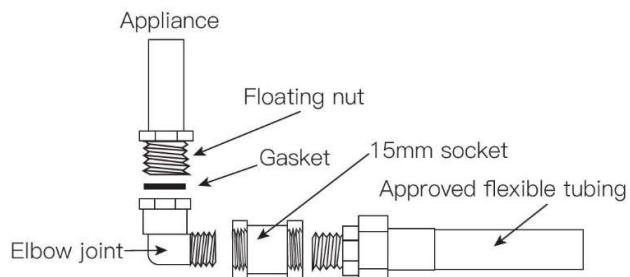
## Installation of gas hose

Certified flexible tubing for the built-in hob must be used.

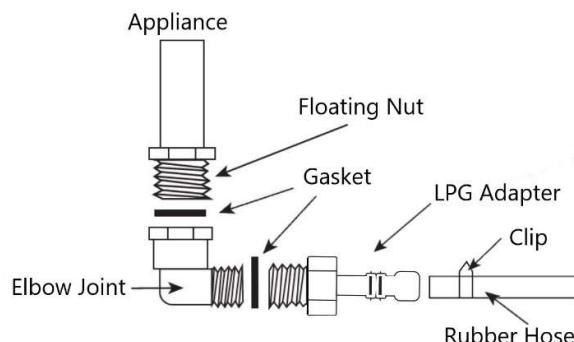
- The appliance should be connected to the main supply in compliance with current national regulations.
- Before carrying out the connection, make sure the cooker is compatible with gas supply you wish to use.
- The rubber hose (flexible tubing) must not be bent during installation and must be at appropriate length (not more than 1m).
- During installation, make sure that the rubber hose must not touch the body and bottom part of the built-in hob.
- The rubber hose shall be fitted with in such way that it cannot come into contact with a movable part of the housing unit (eg: Drawer) and does not pass through any space susceptible of becoming congested.
- Ensure sufficient air circulation around the appliance.
- The installation of the gas hose must be carried out by a certified license gas service worker.
- Once the installation is completed, soundness test of the connection must be carried out to ensure good connection.
- Only use pipes / flexible tubing and seals that comply with current national regulations.
- Once installation process is complete, check the pipe fittings for leaks using a soap solution, U gauge or gas detector.

**⚠️** Gas connection must be done by a qualified gas service worker in accordance with the instructions supplied by the manufacturer and in compliance with established gas regulation.

## For Town gas & Natural Gas



## For LPG (gas cylinder)



**⚠️** If this is not the gas type, please contact the authorized local supplier. Check that the pressure of the gas supply is consistent with the values indicated in the table. This will ensure the safe operation of your appliance while maintaining efficient energy consumption.

**⚠️** Descriptions and illustrations in this booklet are given as simply indicative. The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.

# COOKING ADVICE

## Handling safety device

If the flame is extinguished during operation, the flame failure device will automatically cut off the gas supply to the burner.

If you notice that the flame has been extinguished, please turn the knob to “•” position and do not attempt to reignite the burner for at least 1 minute.

Do not clean the flame failure device (FFD) with hard brush as it may damage the device.

## Operating the burners

Use appropriate cookware for each burner (see below table) so that the flames do not extend beyond the bottom of the cookware. Always use cookware with a flat base and a cover.

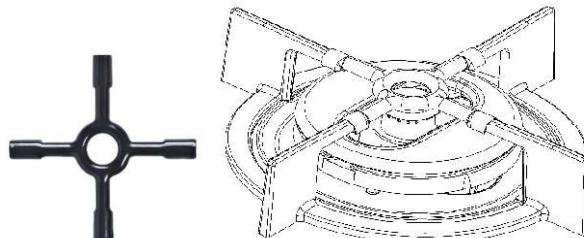
When the contents of the pan reach boiling point, turn the knob to minimum.

Burner Type	Cookware Diameter (cm)
Oval-shape (Triple Ring) Burner	24 - 26
Semi-rapid Burner	12 - 20

### Usage of mini trivet

For models with oval shape burner (Triple ring) only, the use of mini trivet is required for **FLAT BOTTOM** pan diameter of 120 mm and below.

User shall ensure that the mini trivet is placed stably on the predetermined position on the pan supports above the burner.



## Safety measures and guidelines

The following advice is intended to help save energy and prevent damage to your cooking equipment.

- Use pans which are the right size for each burner.
- Do not use small pans on large burners.
- The flame should not touch the sides of the pan.
- Do not use damaged pans, which do not sit evenly on the cook top, as it may tip over. Only use pans with a thick, flat base.
- Do not cook without using a lid and ensure lid is properly fitted to avoid wasting energy.
- Always place the pan right over the burner, not to one side, otherwise it may tip over.
- Do not place large pans on the burners near the control knobs. The control knobs may be damaged from the high temperatures.
- Place the pan on the pan supports, never directly on the burner.
- Do not strike the cooktop and do not place excessive weight on it and ensure that pan supports and burner covers are correctly positioned before using the appliance.

# OPERATING INSTRUCTIONS

The burner can be regulated with the corresponding control knob by using one of the following settings:



All the burners are fitted with flame failure device; the knob should be pressed down and turn in the counterclockwise direction to the "High" setting for approximately 3-5 seconds to allow the thermocouple device to keep the flame alight (heat up the thermocouple). (Refer to Figure 1.11)

The Ignition device shall not be operated for more than 15 seconds. If after 15 seconds the burner is still not lighted, stop operating the device and open the kitchen windows doors wait at least 1 minute before attempting to light up burner again.

For slow warming of food, turn control knob to low flame. (Refer to Figure 1.12)

Other flame level can be adjusted by positioning the indicator between the high and low flame.

Do not adjust the indicator between the high flame and OFF position.

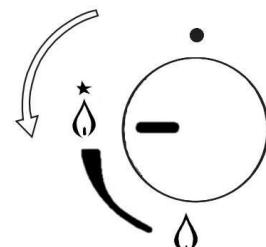


Figure 1.11

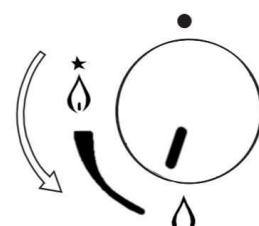


Figure 1.12

To switch off the burner, turn the burner control knob in clockwise direction until it stops (it should be on the “•” setting). (Refer to Figure 1.13)

This gas cooker hob is equipped with flame failure safety device. If the flame is accidentally extinguished, gas supply to burner will be cut off. Before re-igniting the burner, turn off the burner control knob and wait for at least 1 minute before try to ignite again.

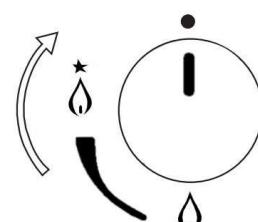


Figure 1.13

# MAINTENANCE AND CARE

**!** Always ensure the appliance is disconnected from the main power supply before carrying out any cleaning or maintenance activities.

## Cleaning the appliance

The appliance should be cleaned regularly, preferably after each use.

- Allow the appliance to cool down to room temperature before cleaning. Use a soft cloth to dry surfaces that have been cleaned with water to avoid water marks.
- To avoid food or liquid residues forming deposits on the appliance surface, remove stains or spills as soon as possible without waiting for the appliance to cool.
- Do not use abrasive or corrosive detergent such as stain removes, anti-rust products, powder detergent or sponges with abrasive surface. These may scratch the surface beyond repair.
- Clean the hob with a damp sponge and dry it with absorbent kitchen roll.
- The removable parts of the burner should be washed frequently with warm water and soap solution.
- Ignitor pin should be cleaned frequently and burner nozzles should be checked for blockages.
- Stainless steel can be marked by hard water that has been left on the surface for a long time, or by aggressive detergents contains phosphorus after cleaning, rinse and dry any remaining drops of water, overtime, the burner controls may become jammed or difficult to turn, if it happens the burner controls must be replaced.
- Burner controls must be service and replaced by a qualified / authorised technicians only.

*Note:* The manufacturer will not be held liable for any damages resulting from improper installation nor failure to adopt proper safety measures during installation and operational use of the appliance.

# TROUBLE-SHOOTING

Listed below are common problems encountered by users and suggested ways to resolve them. If in doubt, feel free to reach out to our customer service team on [www.hilde.com.sg](http://www.hilde.com.sg) and we will further advise on the next steps. If problems still persist after the checks, please reach out to Hilde Service Care Team for further assistance.

**For service calls**, please provide the model number of your appliance and note that it is necessary to provide your proof of purchase for warranty purposes.

Problem	Solution
The hob does not work.	Check to see that there is no interruption in the gas and electrical supplies. Ensure that the gas valves are open.
The burner does not light up.	Check the gas nozzles are clogged and burner cap and burner head must be placed in right position.
The ignition spark is not working.	Check and replace to new battery for battery ignition.
Flames extinguish automatically	Make sure the burner control knobs are pressed down all the way for few seconds.
Flame goes off while in low flame setting	Please check the burner nozzle whether its clogged. Clean the thermocouple and ensure the gas nozzle is not clogged.



## WARNING:

Do not disassemble the unit by yourself in case of any dangers.  
Please reach out to Hilde Service Care Team for assistance if needed.

# Hilde

[www.hilde.com.sg](http://www.hilde.com.sg)

The Company reserves the right to change the information of this installation and operation manual at any time without prior notice. In the event that any changes are made, the revised information shall be posted on [www.hilde.com.sg](http://www.hilde.com.sg) immediately. Please check the latest information posted herein to inform yourself of any changes.