



FOR MODELS

GH75SS | 75cm 5 Zone Gas Hob Stainless Steel

GH90SS | 90cm 5 Zone Gas Hob Stainless Steel

Instruction Manual

Serial Number:

Please read these instructions carefully before use and retain for future reference.
Before switching on your appliance – Always check for any damage that may have been caused in transit.

CONTENTS

Important Safety Instructions	2 - 3
Specification.....	4
Appliance Overview.....	5
Installation	5 - 10
Operating Instructions.....	11 - 12
Cleaning and Maintenance.....	13
Fuse Replacement	14
Disposal Information	14
Trouble Shooting Guide.....	15

IMPORTANT SAFETY INSTRUCTIONS


Read and follow all of the instructions even if you feel you are familiar with the product, and find a place to keep this manual handy for future reference.


Important: This product is intended for domestic household use only.

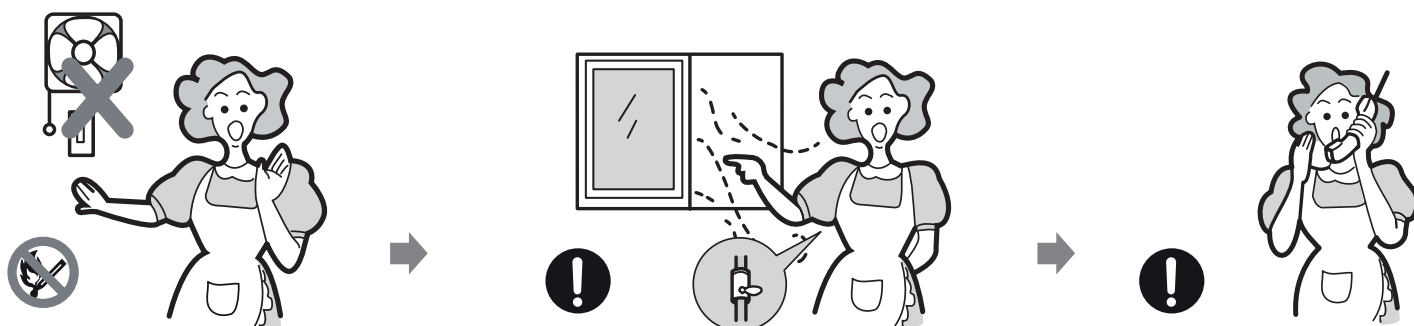
When using gas appliances, basic safety precautions should always be followed:

1. Only a registered CORGI gas safe engineer can install, connect or repair this appliance. Do not install or operate the appliance if it has been damaged.
2. Ensure the appliance is installed according to the installation instructions provided.
3. Do not change the specifications or modify this appliance.
4. Prior to installation, ensure that the gas supply conditions (nature of the gas and gas pressure) are compatible with the appliance.
5. Before installing ensure to turn off the gas and electricity supply to the appliance.
6. Check the voltage of the appliance matches the household voltage, which is located on the rating label.
7. All appliances containing any electrical components must be earthed.
8. When installing, ensure that the gas pipe and electrical cable do not touch any part of the appliance.
9. Ensure that the gas pipe or connectors are not bent or blocked by any other appliances.
10. The appliance is not intended to be operated by means of an external timer or remote control.
11. This appliance should only be used by adults.
12. Cleaning and user maintenance shall not be made by children.
13. Children shall not play with the appliance.
14. This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
15. Never leave the appliance unattended when in use.
16. Always ensure children are not left alone or unattended in the area of the appliance.
17. This appliance should not be used to warm or heat the room.
18. No combustible material or products should be placed on this appliance at any time.

19. It is not recommended to use plastic or aluminium foil dishes on the appliance.
20. Care should be taken when using this appliance as the cooker top can become extremely hot.
21. Do not allow clothing or any items other than suitable cookware contact with the appliance.
22. Ensure saucepan handles do not overhang burners that are switched on as they may become hot.
23. It is not recommended to store anything on top of the appliance.
24. After use, always ensure that burners are switched off.
25. After use the appliance will stay hot for some time, even after it is switched off. Keep children well away at all times.
26. Do not store flammable liquids and materials on or near the appliance.
27. Ensure that the kitchen is well ventilated or a mechanical extractor hood is fitted.
28. It is not recommended to use this appliance if it comes into contact with water or with wet hands.
29. Do not spray aerosols in the vicinity of the appliance whilst in operation.
30. When frying foods always try to ensure that food is as dry as possible as frost or moisture on food may cause hot fat to bubble up and over the sides of the pan.
31. Do not try to move a pan of hot fat, always allow to completely cool.
32. The manufacturer shall not be responsible for any damages to persons or property caused by incorrect installation or use of the appliance.

 **WARNING:** In the event of a fire, do not take any risks. If safe, turn the burner off, leave the building and call 999. Never throw water over it and do not tackle the fire yourself.

 **WARNING:** In the event of a gas leak, stop using the appliance and ensure that all control knobs are set to the off position. Open a window to ventilate and leave the room and contact a registered CORGI gas safe engineer by the use of a neighbours phone or a mobile phone but not in the vicinity of the appliance. Do not switch on/off any electrical appliances including lights. Gas can have the smell of rotten garlic or egg.



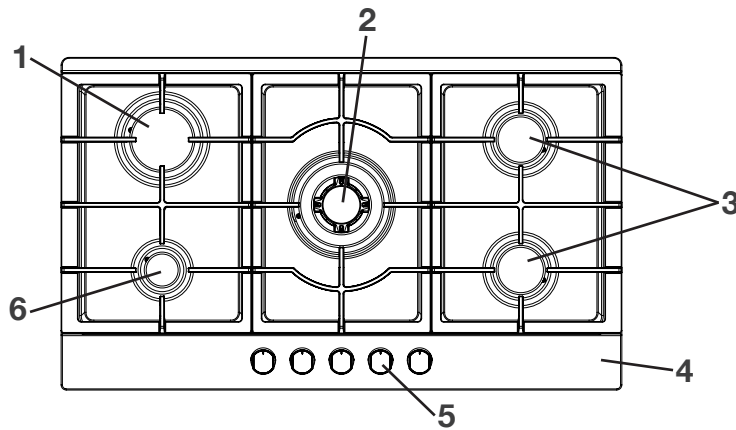
Technical Specification | GH75SS – 75cm 5 Zone Gas Hob

Supplier Name	Statesman			
Model	GH75SS			
Type of Hob	Gas			
Pan Support	Cast Iron			
Top Plate	Stainless Steel			
Dimensions (H x W x D) mm	90 x 750 x 510			
Ignition Device	Continous Ignition			
Type of Ignition	Electricity Cord			
Gas Connection	G1/2 Thread			
Electric Supply	220 - 240V, 50Hz/60Hz, 2W			
Energy Efficiency Per Gas Burner	G20 20mbar 58.24%			
Energy Efficiency Per Gas Hob	Triple Crown 53.79%	Rapid Burner 58.52%	Semi Rapid Burner 60.33%	Auxiliary N/A
Burner Power	Triple Crown (Middle) 3.6kW	Rapid (Rear Left) 3kW	Semi Rapid Rear & front right) 1.75kW	Auxiliary (Front left) 1kW

Technical Specification | GH90SS – 90cm 5 Zone Gas Hob

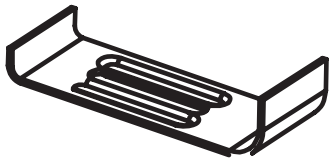
Supplier Name	Statesman			
Model	GH90SS			
Type of Hob	Gas			
Pan Support	Cast Iron			
Top Plate	Stainless Steel			
Dimensions (H x W x D) mm	90 x 860 x 510			
Ignition Device	Continous Ignition			
Type of Ignition	Electricity Cord			
Gas Connection	G1/2 Thread			
Electric Supply	220 - 240V, 50Hz/60Hz, 2W			
Energy Efficiency Per Gas Burner	G20 20mbar 58.24%			
Energy Efficiency Per Gas Hob	Triple Crown 53.79%	Rapid Burner 58.52%	Semi Rapid Burner 60.33%	Auxiliary N/A
Burner Power	Triple Crown (Middle) 3.6kW	Rapid (Rear Left) 3kW	Semi Rapid Rear & front right) 1.75kW	Auxiliary (Front left) 1kW

Appliance Overview

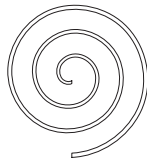


1. Rapid Burner
2. Triple Crown Burner
3. Semi-rapid Burner
4. Hob Top
5. Control Knobs
6. Auxiliary Burner

Accessories



Bracket (4)



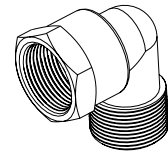
Sealing Strip (4)



Screw (4)



Injector (5)

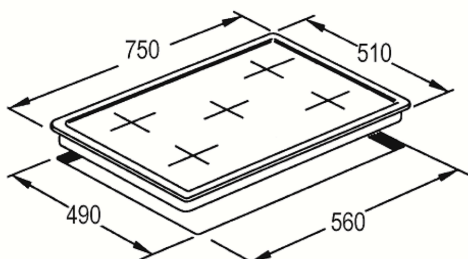


Gas Pipe Bend (1)

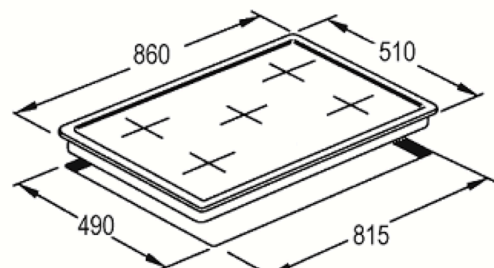
Installation

This appliance should only be installed by a registered CORGI gas safe engineer. Before installing the appliance ensure that the area that you have selected is suitable and allows enough ventilation for the appliance. The appliance can be fitted into a kitchen unit or 600mm wide worktop, providing that the stated minimum distances are allowed. Ensure that the selected worktop or unit and all surrounding materials are made of non-flammable materials. Install a mechanical ventilation device.

Important: Always ensure the appliance is well ventilated and the air inlet and outlet are not blocked.



GH75SS



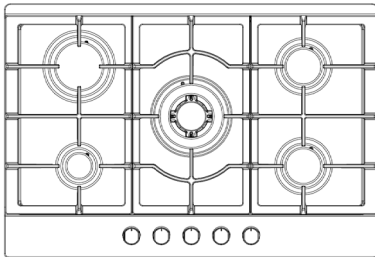
GH90SS

- Cut a hole in the worktop that corresponds with the above diagram.
- The edges of the hob must be a minimum distance of 60mm from a side of the rear wall.
- 700mm between the highest point of the hob surface (including the burners) and the underside of any horizontal surface directly above it.
- 400mm between the hob surfaces, providing that the underside of the horizontal surface is in line with the outer edge of the hob.
- The underside of the horizontal surface must be at least 50mm away from the outer edges of the hob.
- 50mm clearance around the appliance and between the hob surface and any combustible materials.
- You must have a gap of a minimum of 25mm and a maximum of 74mm between the underneath of the appliance and any surface that is below it.

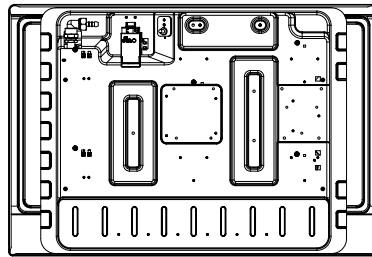
Important: Ensure the worktop is heat-resistant to avoid deformation caused by the heat radiation from the burners.

- Remove the pan supports, the burner lid and flame spreader and carefully turn the appliance upside down and place onto a cushioned mat. Taking care not to damage the ignition devices and flame safety devices.
- Apply the provided Sealing Strip around the edge of the appliance. Ensuring not to leave a gap or overlapping the sealing agent.

Top View

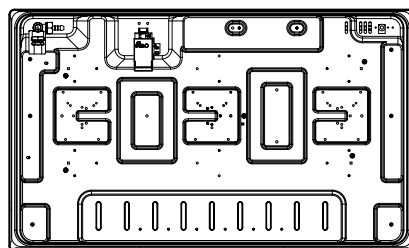
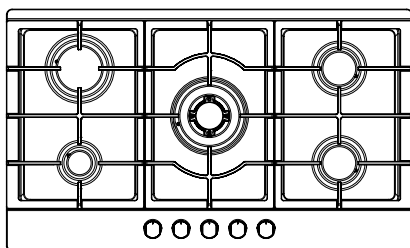


Bottom View



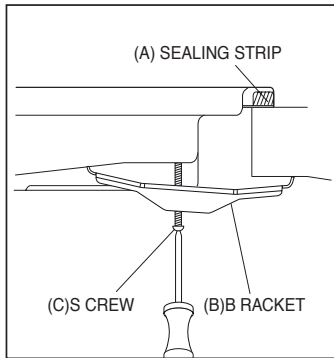
Sealing Strip

GH75SS | 75cm 5 Zone Gas Hob
 The thickness of the sealing strip is 1.5mm
 The width of the sealing strip is 10mm



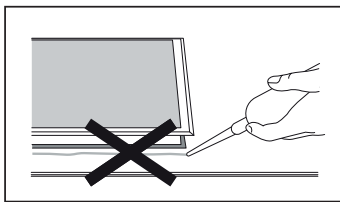
GH90SS | 90cm 5 Zone Gas Hob
 The thickness of the sealing strip is 1.5mm
 The width of the sealing strip is 10mm

- Locate the screw holes on the base of the appliance.
- Place the bracket over the matching holes and secure with a screw ensuring to allow the bracket to move.



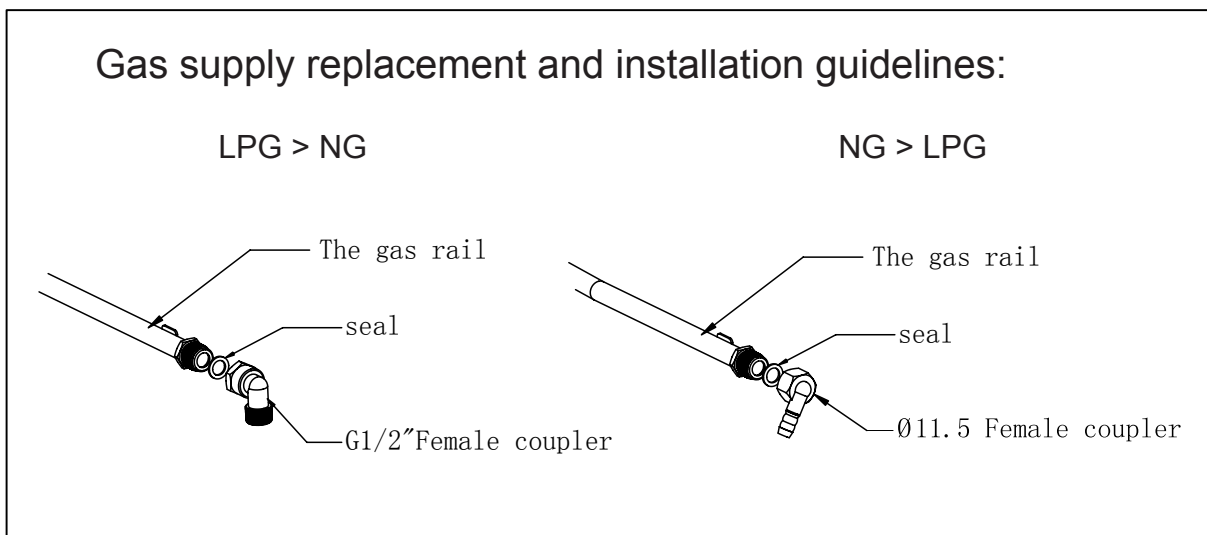
- Carefully turn the hob back over and then gently lower into the cut hole.
- On the underneath of the hob, adjust the brackets into a position that secures the appliance to the worktop or unit. Screw can now be fully tightened.

⚠ WARNING: Do not use a silicon sealant to seal the appliance against the worktop or unit. This will make it difficult to remove the appliance from worktops or units in the future, particularly if it needs to be serviced.



Connecting to the Gas Supply

⚠ WARNING: This appliance must be installed by a registered CORGI gas safe engineer. The appliance must be installed and connected in accordance with the manufacturer's instructions and to the relevant British Standards.



Note: This appliance is supplied to run on LPG and natural gas. Conversion for use on LPG and natural gases must only be undertaken by a registered CORGI gas safe engineer.


I3+(28-30/37)	G30 Butane at 28-30mbar and G31 Propane at 37mbar	BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SK, SI
I3B/P(30)	G30 Butane and G31 Propane at 30mbar	BE, CY, DK, EE, FR, GB, HU, IT, LT, NL, NO, SE, SI, SK, RO, HR, TR, BG, IS, LU, MT, FI
I2H/I2E/I2E+√	G20 Methane at 20mbar	AT, CH, CZ, DK, ES, FI, GB, GR, IE, IS, IT, PT, SE, SI, SK, DE, LU, GE, FR
II2H3+	G20 at 20mbar, G30 Butane at 28-30mbar and G31 Propane at 37mbar	CH, CZ, ES, GB, GR, IE, IT, PT, SI
II2H3B/P(30)	G20 at 20mbar, G30 Butane and G31 Propane at 30mbar	CH, CZ, DK, FI, GR, SE, SI, SK
II2E+3+	G20/G25 at 20/25mbar, G30 Butane at 28-30mbar and G31 Propane at 37mbar	BE, FR
I2L	G25 at 25mbar	NL
II2H3B/P	I2H: G20 Methane at 20mbar I3B/P: G30 butane and G31 propane at 30mbar	CH, CZ, DK, FI, GR, SE, SI, SK
II2H3+	I2H: G20 Methane at 20mbar I3+: G30 butane at 30mbar and G31 propane at 37mbar	CH, CZ, ES, GB, GR, IE, IT, PT, SI
II2E+3+	I2E: G20 Methane at 20mbar I3+: G30 butane at 30mbar and G31 propane at 37mbar	BE, FR,

- It is law that all gas appliances are installed by competent persons in accordance with the current edition of the Gas Safety Installation and Use Regulations.
- It is in your interest and that of safety to ensure compliance with the law.
- In the UK, GASSAFE registered installers work to safe standards of practice. The appliance must also be installed in accordance with the current edition of BS 6172. Failure to install the appliance correctly could invalidate the warranty, liability claims and lead to prosecution.

Model No.	Gas type & pressure	Electrical power	Heat input and orifice size marked(mm)				Total Heat input	
			Triple-Crow burner	Rapid burner	Semi-rapid S	Auxiliary- rapid		
GH75SS		220-240V ac 50/60Hz	3.6kW(263g/h)	3.0kW(219g/h)	1.75kW(127g/h)	1.75kW(127g/h)	1.0kW(73g/h)	11.1kW(809g/h) NA
	G31 37mbar		0.96	0.85	0.65	0.65	0.50	
	G30, 29mbar		0.96	0.85	0.65	0.65	0.50	
	G20, 20mbar√		1.32T	1.30H	0.97	0.97	0.72	
	G25 25mbar 1		1.40	1.22	0.95	0.95	0.70	
GH90SS		220-240V ac 50/60Hz	3.6kW(263g/h)	3.0kW(219g/h)	1.75kW(127g/h) 1	.75kW(127g/h) 1	.0kW(73g/h)	11.1kW(809g/h) NA
	G31 37mbar		0.96	0.85	0.65	0.65	0.50	
	G30, 29mbar		0.96	0.85	0.65	0.65	0.50	
	G20, 20mbar√		1.32T	1.30H	0.97	0.97	0.72	
	G25 25mbar 1		1.40	1.22	0.95	0.95	0.70	

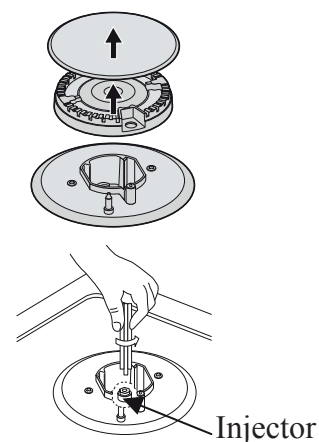
Gas Adjustment

All adjustments when converting from one gas to another must be done by a registered CORGI gas safe engineer.

 **WARNING:** Ensure the gas and electricity supply to the appliance are switched off before making any adjustments to the appliance.

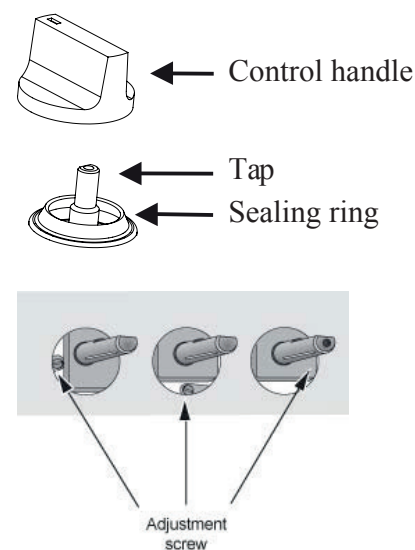
Change the Injector of the Burners

- Remove the pan support, burner lid and flame spreader.
- Unscrew the injector using a 7mm box spanner and replace with new injector correct for the new gas supply. Ensuring that the new injector is firmly tightened.
- Carefully reassemble all the Burner Cap, Burner Crown and Flame Spreader.



Adjustment of Minimum Level of the Flame

- Ignite the burner and set to MIN
- Remove the Control Knob and place a small bladed screwdriver in the centre of the Gas Tap Shaft.
- Adjust until a steady flame is reached, about 3 – 4mm and does not extinguish when the Control Knob is turned down to MIN.
- Repeat this procedure for all burners.



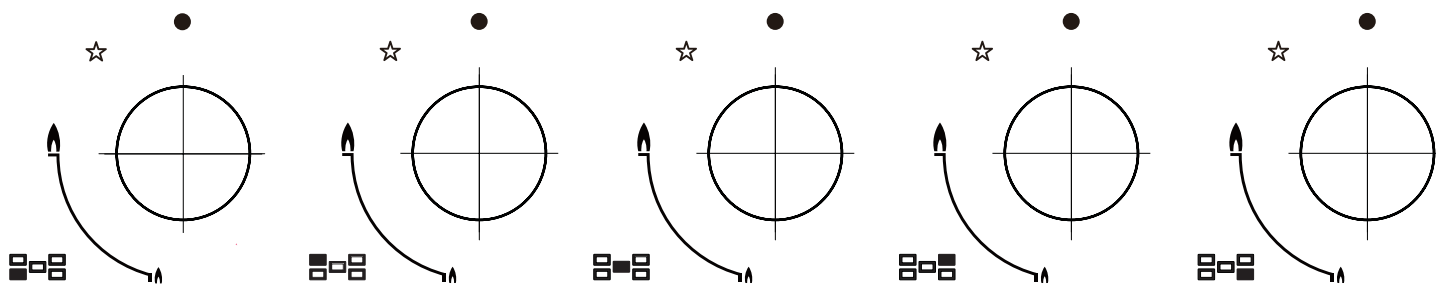
Important: For butane/propane gas, the adjusting screw must be tightly screwed in.

- Refit the control knobs to each Gas Tap.
- Test the flame by quickly turning the Control Knob from maximum to minimum, if the flame goes out then you will need to make further adjustments to the gas flow.
- Repeat the process again until the gas flow is correct.

⚠ WARNING: Do not dismantle the Gas Tap Shaft: In the event of a malfunction, change the whole tap.

- Before replacing the Flame Spreader and Burner Cap, ensure that the Injector is not blocked.
- A full operational test and a test for possible leaks must be carried out after a gas conversion.
- After completing conversion, the qualified gas engineer will need to mark “V” on the right gas category to match with the setting on the rating plate. Remove the previous setting mark.

Operating Instructions

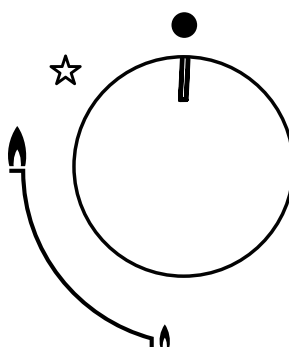


The appliance is fitted with a flame failure safety device on each burner, which is designed to stop the flow of gas to the burner in the event of the flame going out.

 **Black Circle:** Gas off

 **Large Flame:** Maximum setting

 **Small Flame:** Minimum setting



- To light a burner, press in the relevant control knob and turn in an anticlockwise direction to the maximum setting.
- Keep the Control Knob depressed, the automatic ignition for the burner will, automatically ignite the flame.
- Keep the Control Knob depressed for a further 15 seconds after the flame has ignited.
- If the flame does not ignite or stay on, then repeat the process.
- The required setting can now be selected by turning the control knob.
- To switch the burner off, turn the Control Knob fully clockwise to the off position.
- In case of a power cut, the burners can be manually lit by using a match, although extreme care should be taken.


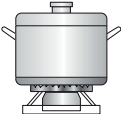

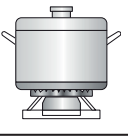

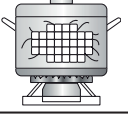

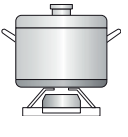

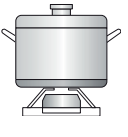


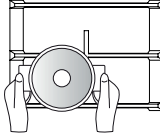
Important: Once liquids start to boil, reduce the flame so a gentle boil is reached. This will help prevent over spills.

Choosing the Correct Cookware

The diameter of the bottom of the pan should correspond to that of the burner.


BURNERS	PANS	
	Minimum	Maximum
Triple Crown	220mm	260mm
Rapid	180mm	220mm
Semi-Rapid	180mm	200mm
Auxiliary	120mm	180mm

Important: Do not use cookware that overlaps the edge of the burner.

NO		YES	
	Do not use small diameter cookware on large burners. The flame should never come up the sides of the cookware.	Always use cookware that is suitable for each burner, to avoid wasting gas and discolouring the cookware.	
	Avoid cooking without a lid or with the lid half off - as this wastes energy	Place a lid on the cookware.	
	Do not use a pan with a convex or concave bottom.	Only use pots, saucepans and frying pans with a thick, flat bottom.	
	Do not place cookware on one side of a burner, as it could tip over.	Always place the cookware right over the burners, not to one side.	
	Do not use cookware with a large diameter on the burners near the controls, which when placed on the middle of the burner may touch the controls or be so close to them that they increase the temperature in this area and may cause damage.		
	Never place cookware directly on top of the burner.	Place the cookware on top of the trivet.	
	Do not place anything, eg. flame tamer, asbestos mat, between pan and pan support as serious damage to the appliance may result.		
	Do not use excessive weight and do not hit the cooktop with heavy objects.	Handle cookware carefully when they are on the burner.	

⚠ WARNING: Do not touch burners or trivets whilst in use or for a good period after use as they will be extremely hot. It is not recommended to use roasting pans, frying pans or grill stones simultaneously on several burners as this may damage the appliance.

Cleaning and Maintenance

 **WARNING:** Allow burners to cool before cleaning. Do not clean parts in the dishwasher.

Cleaning the Top Plate

Before cleaning and maintenance ensure the appliance is disconnected from the mains electricity supply.

- Regularly wipe the appliance using a soft cloth with warm water and a little washing up liquid, ensuring to thoroughly dry before use.
- It is not recommended to clean the appliance with abrasive cleaners, cloths or sharp objects as this may damage the appliance.
- If the appliance becomes heavily soiled use a suitable cleaner for gas hobs. All cleaners should be thoroughly removed before use.
- Thoroughly remove salty foods or liquids from the appliance as soon as possible to avoid the risk of corrosion.
- Stainless steel parts of the appliance may become discoloured over time. This is normal due to the high temperatures. It is recommended to wipe these parts with a cleaner suitable for stainless steel.

Cleaning the Pan Support and Control Handles

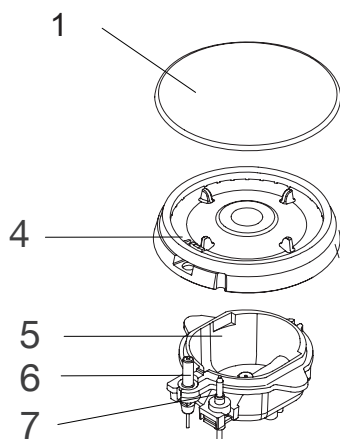
- Remove the pan supports.
- Clean these and the control knobs with a clean damp cloth, washing up liquid and warm water. For stubborn soiling, soak beforehand in warm water and a little washing up liquid.
- Dry everything with a dry clean cloth before replacing.

Cleaning the Burners

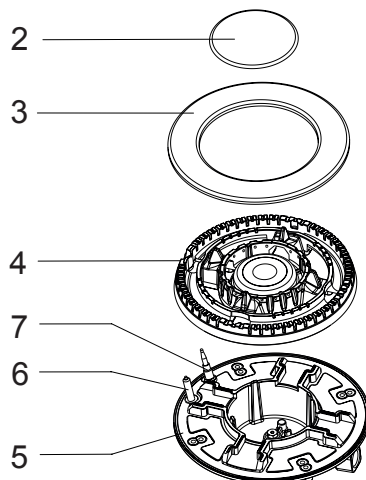
- Remove the burner lids and flame spreaders, these can be soaked in hot water and washing up liquid. Once clean dry thoroughly.
- Wipe the fixed parts of the burner with a clean damp cloth and dry afterwards.
- Gently wipe the ignition device and flame failure safety device with a well wrung out cloth and immediately wipe dry.
- Check that the ignition shaft is clear from debris.

Re-assembling the Auxiliary, Semi-Rapid, Rapid and Triple-Crown Burner

Auxiliary, Semi-Rapid and Rapid



Triple Crown



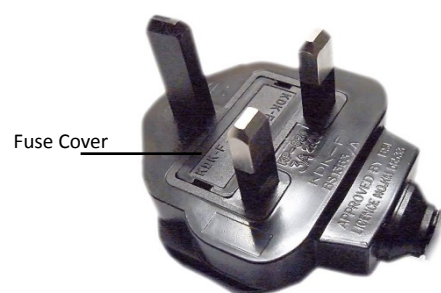
1/2/3	Burner Lid
4	Flame Spreader
5	Burner Cup
6	Ignition Needle
7	Thermocouple

- Place the flame spreader on the burner cup so that the ignition and flame failure safety device extends through the holes in the flame spreader. The flame spreader should click into place.
- Position the burner lid onto the flame spreader so that the retaining pins fit exactly into the supplied holes.

Important: Do not mix up the burner lids.

FUSE REPLACEMENT (MOULDED PLUG TOP – CLASS I OR II)

Remove the fuse cover with a small flat head screw driver.
Take out the fuse and replace with a new fuse of the same Amp.
Replace the fuse cover and push back into place.



DISPOSAL

The European Directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in normal unsorted municipal waste.

Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.

The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected. Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.



Trouble Shooting

If you are having problems with your appliance, please use our troubleshooting guide below.

If you are unable to resolve the issue using this guide please ring our Customer Service Department on 0844 848 5861. Please have the model code and purchase information available.

Fault	Possible Causes	Solution
Not Ignited	No spark	Check the electric supply
	The burner assembly is not put together correctly	Ensure the burner assembly is securely fitted together
	The gas supply is closed	Open the gas supply completely
	The fuse has blown	Change the fuse
Inconsistent/unstable flame	The gas supply is not completely open	Open the gas supply completely
	The burner assembly is not put together correctly	Ensure the burner assembly is securely fitted together
	The ignition shaft has debris in it	Clean the debris with a dry cloth
	The burners are wet	Turn down the boiling pan and wipe dry once cold
	The holes in the flame spreader are clogged	Clean the flame spreader. Refer to ' Cleaning and Maintenance '
Noise made when ignited	The burner assembly is not put together correctly	Ensure the burner assembly is securely fitted together
Yellow Flame	The holes in the flame spreader are clogged	Clean the flame spreader. Refer to ' Cleaning and Maintenance '
	Different gas is used	Check the gas used is correct
Gas Smell	Gas leakage	<p>Stop using the appliance and close any functioning burners. Open a window to ventilate and contact a registered CORGI gas safe engineer by the use of a neighbours phone or a mobile phone.</p> <p>Note: Do not switch on/off any electrical appliances including lights. Gas can have the smell of rotten garlic or eggs.</p>



**38 Bluestem Road,
Ransomes Europark
Ipswich, IP3 9RR**

0844 848 5861

Disclaimer: Statesman operate a policy of continual improvement and development.
We therefore reserve the right to change/alter the specification and appearance of our appliances without prior notice.
All diagrams and images shown in this manual are for illustration purposes only.