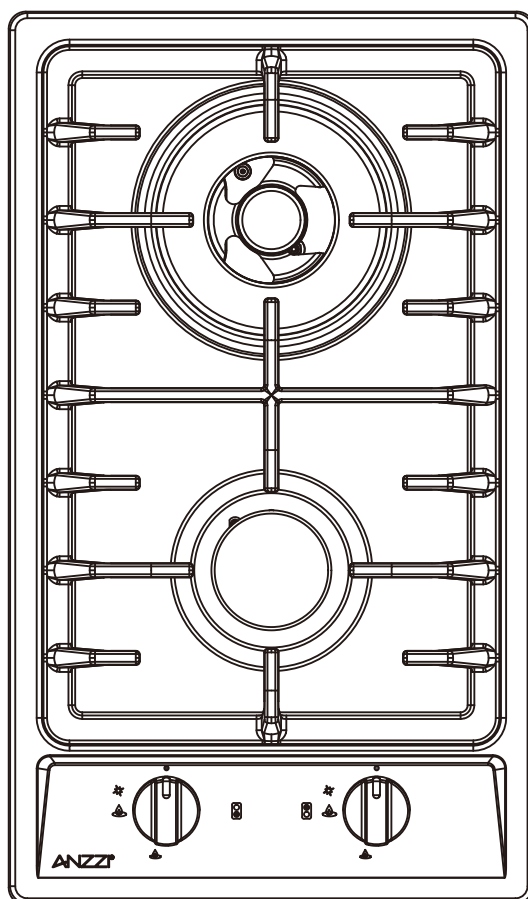


ITEM: AZ-CKTGS01  
ANZZI GAS COOKTOP  
INSTALLATION & OPERATION MANUAL

V1.0  
07/04/2025



# DON'T WAIT! REGISTER NOW!

Register your product within 90 days to ensure it is recognized as a purchase and covered under warranty.

Register online at <https://anzzi.com/pages/register> or scan the QR code on PG. 2.



## PRODUCT REGISTRATION\*

**IMPORTANT:** Warranty will not be recognized unless product is registered.

Register online at <https://anzzi.com/pages/register> or Scan the QR code below.

Registering your product maximizes your warranty benefits and ensures prompt service and support.

1

USE YOUR PHONE CAMERA  
TO SCAN THE QR CODE



2

FILL IN A QUICK  
REGISTRATION FORM

Thank you for your purchase!

Registering your products ensures you maximize your warranty benefits and receive prompt service and support.

Name\*

Email\*

City\*

Order #\*

Installer Name

...

Model Purchased\*

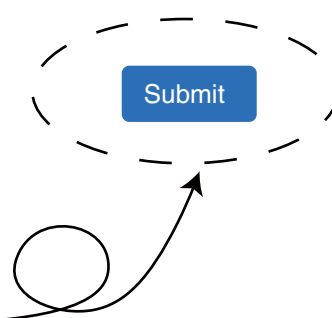
Installer Phone Number

Customer Age Range

Submit

3

CLICK SUBMIT AND  
ENJOY PEACE OF MIND



Need help? For technical support call **305-614-4070** or visit us at [www.ANZZI.com](http://www.ANZZI.com)

**WARNING:** If the information in these instructions is not followed exactly, a fire or explosion can result causing property damage, personal injury, or death.

- Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS:**
  - Do not try to light any appliance.
  - Do not touch any electrical switch.
  - Do not use any phone in your building.
  - Immediately call your gas supplier from a neighbour's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency, or the gas supplier.

**WARNING:** Gas leaks cannot always be detected by smell. Gas suppliers recommend the use of a gas detector approved by UL or CSA.

Thank you for purchasing the **ANZZI Gas Cooktop**. Please read and follow the installation and operation instructions carefully to ensure the long life and reliable performance of this appliance.

**Failure to do so could result in property damage, serious injury, or death. Please keep this manual for future reference.**

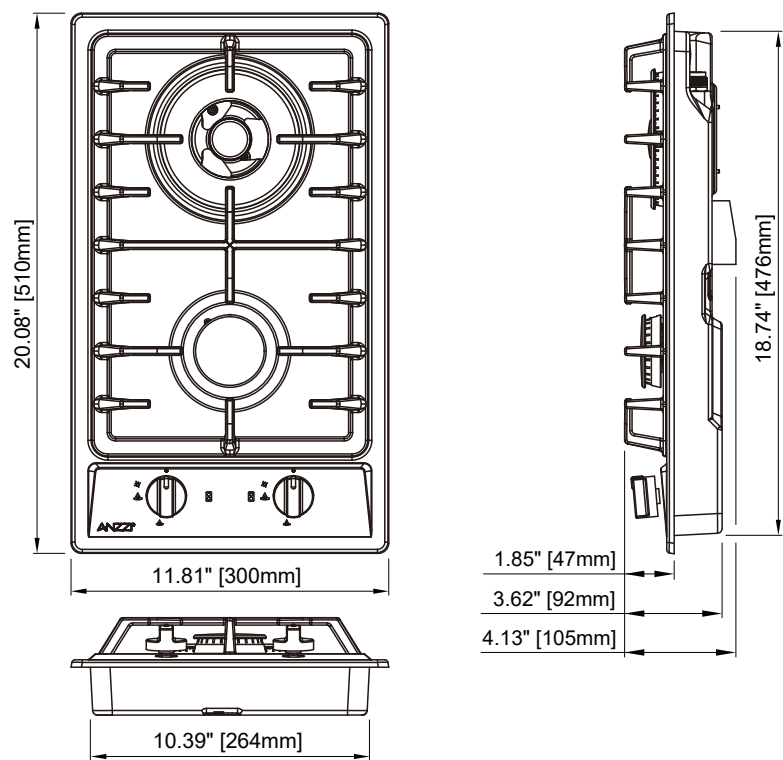
This booklet contains important information regarding product use, maintenance, and warranty coverage.

Installation must be performed by licensed professionals. Professional installation ensures full compliance with all applicable building and electrical codes.

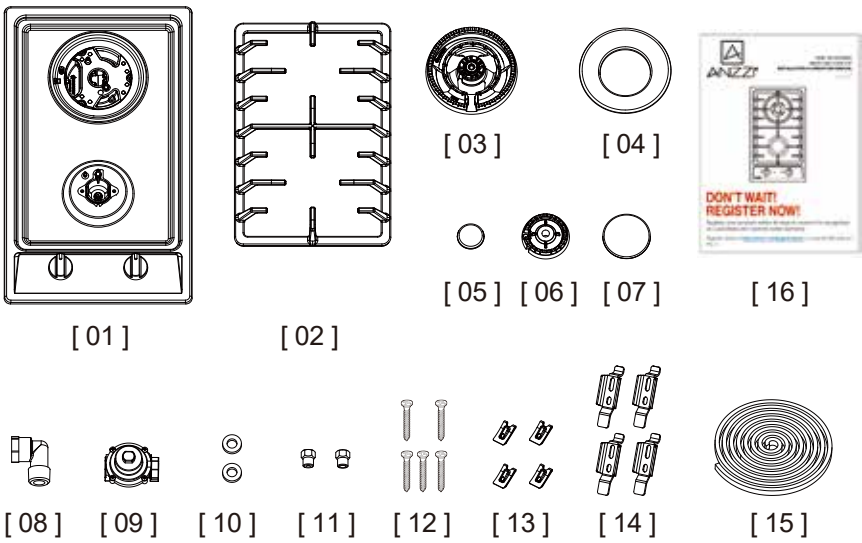
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# PRODUCT SIZE CHART



# COMPONENTS



PART	Description	Qty.
01	Gas Cooktop	1
02	Cast-Iron Grate	1
03	Large Burner Head	1
04	Circular Cap	1
05	Small Cap	1
06	Small Burner Head	1
07	Cap	1
08	Elbow	1
09	Gas Regulator	1
10	Washer	2
11	Orifice	2
12	Screw	5
13	Clip	4
14	Mounting Bracket	4
15	Sealing Strip	1
16	Manual	1

# TOOLS AND MATERIALS

## TOOLS

- Adjustable Wrench
- Pipe Wrench
- Screwdrivers
- Gloves
- Safety Glasses
- Tape Measure
- Marker Pen
- Jig Saw

## MATERIALS

- Sealing Tape
- Soap or gas leak detector solution
- Gas line shut-off valve
- Connectors (1/2 NPT male thread)
- Flexible gas connector (1/2 NPT female thread)

# SAFETY PRECAUTIONS

## READ AND SAVE THESE INSTRUCTIONS



### WARNING - GENERAL SAFETY INSTRUCTIONS

- Use this cooktop only for its intended purpose as described in this Owner's Manual.
- Installation and service must be conducted by qualified / licensed technician, in accordance with national & local regulation. Failure to comply will void the product warranty.
- Before connecting, check whether the voltage indicated on the type plate corresponds to the voltage supply in your home. A wrong connection may lead to grave damage on the cooktop and injured.
- This appliance shall be installed in accordance with the regulations in force and only used in a well-ventilated space.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- Do not attempt to repair or replace any part of your cooktop unless it is specifically recommended in this manual. All other servicing should be performed by a qualified technician.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries and void warranty.
- To protect against electrical shock do not immerse cord, plugs, or whole product in water or other liquid.
- Make sure that the mains connection cable is not damaged or squashed beneath the cooktop.
- Do not use outdoors and HOUSEHOLD USE ONLY.
- Make sure that the mains connection cable does not come into contact with sharp edges and/or hot surfaces.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.
- It is dangerous to store stuff in cabinet areas above appliance.
- Your cooktop is shipped from the factory set for use with natural gas. It can be converted for use with propane gas. If required, these adjustments must be made by a qualified technician in accordance with the installation instructions and local codes. The agency performing this work assumes responsibility for the conversion.
- Before performing any service, unplug the cooktop or disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- **Save these Instructions.**



## WARNING - COOKTOP SAFETY INSTRUCTIONS

- Close supervision is necessary when any appliance is used by or near children. They should never be allowed to climb, sit or stand on any part of the cooktop.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Never leave the surface burners unattended at medium or high heat settings. Foods, especially oily foods, may ignite resulting in fire that could spread to surrounding cabinets.
- Never leave oil unattended while frying. If allowed to heat beyond its smoking point, oil may ignite resulting in fire that may spread to surrounding cabinets. Use a deep fat thermometer whenever possible to monitor oil temperature.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot surface units or heating elements. Do not use a towel or other bulky cloth in place of pot holders.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Do not use aluminum foil to cover the grates or line any part of the cooktop. Doing so may result in carbon monoxide poisoning, overheating of the cooktop surfaces, or a potential fire hazard.
- To prevent accidents and achieve optimal fan ventilation, allow for sufficient space around the cooking area.
- Do not insert any objects like wires or tools into the ventilation slots.
- Never wear loose-fitting or hanging garments while using the cooktop. These garments may ignite if they contact hot surfaces causing severe burns.
- Burners should be operated only when covered by cookware. Burner flames not covered by cookware present a risk of fire or clothing ignition. Never let flames extend beyond the sides of the cookware. Failure to comply may result in serious injury.
- Do not let cooking grease or other flammable materials accumulate in or near the cooktop. Grease on the cooktop may ignite.
- In the event of a fire, do not use water or grease on fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitted lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or a foam-type fire extinguisher.
- Do not store or use flammable materials near the cooktop, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.
- Keep cooktop area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Do not use steam cleaners or high pressure cleaners to clean the cooktop, as this may result in electric shock.
- NEVER use this appliance as a space heater to heat or warm the room. Doing so can result in carbon monoxide poisoning and overheating of the cooktop.
- When using glass/ceramic cookware, make sure it is suitable for cooktop service, others may break because of sudden change in temperature.
- Do not use a wok with a round metal support ring. The ring may trap heat and block air to the burner resulting in a carbon monoxide hazard.
- Do not attempt to lift the cooktop. Doing so may damage the gas tubing to the surface burners resulting in a gas leak and risk of fire.
- When you need to change the gas cooktop, you must first close the air supply valve and the cooktop valve, unplug the plug of models with AC power supply, only after that you can remove the connector hose or threaded connector and then move the gas cooktop.

## CAUTION

- Do not use with empty pans/pots.
- Turn off the cooktop before removing the plug from wall outlet.
- To avoid spillover and fire, use a minimum amount of oil when shallow pan-frying and avoid cooking frozen foods with excessive amounts of ice.
- To minimize the possibility of burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the cooktop without extending over nearby surface units.
- This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore CANNOT be used in a commercial environment. The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.
- Do not store items of interest to children in cabinets above a cooktop - children climbing on the cooktop to reach items could be seriously injured.
- Injuries may result from the misuse of the cooktop such as stepping, leaning, or sitting on the top surface.
- Flammable materials should not be stored on or near surface units.
- Use proper pan size and avoid pans that are unstable or easily tipped. Select cookware that is matched to the size of the burner. Burner flames should be adjusted so that they do not extend beyond the bottom of the pan. Excessive flame may be hazardous.
- Top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil.
- Be careful not to touch hot surfaces of the cooktop.
- Make sure everyone operating the cooktop knows where and how to shut off the gas supply to it.
- Ensure the control knobs are in the closed position when not in use.

## PROPER DISPOSAL OF YOUR APPLIANCE

Dispose of or recycle your appliance in accordance with Federal and Local Regulations. Contact your local authorities for the environmentally safe disposal or recycling of your appliance.

## SPECIFICATIONS

Product Dimension(H x W x D)	4.13 x 11.81 x 20.08 inches
Cut-out Dimension(W x D)	Min: 10.47 x 18.82 inches, Max: 10.63 x 18.98 inches
Electric Connections	AC 120Volts, 60Hz
Type of Gas	NG-LPG (Default type of gas is NG, LPG convertible)
Burner	2
Heat Input Rating	Front: 5,800 Btu/h; Rear: 15,000 Btu/h; Total: 20,800 Btu/h
Mainfold Pressure	Natural Gas: 5" wc (1.24 kPa); Propane Gas: 10" wc (2.49 kPa)
Orifice Opening Size( NG )	Front: 1.13 mm; Rear: 1.85 mm
Orifice Opening Size( LPG )	Front: 0.75 mm; Rear: 1.17 mm
Operating Temperature(gas regulator)	-68°F to 124.7°F
Outlet Pressure(gas regulator)	Natural Gas: 5" +/- 0.3 wc; Propane Gas: 10" +/- 0.5 wc
Thread Size(gas regulator)	1/2 NPT (female)



# INSTALLATION

## WARNING

- Electrical power to the cooktop supply line must be shut off during installation. Failure to do so may result in serious injury or death.
- Installation must comply with local codes or, if unavailable, the **National Fuel Gas Code ANSI Z223.1/NFPA 54**. In Canada, refer to the **Natural Gas and Propane Installation Code CSA B149.1**, the **Propane Installation Code CAN/CGA-B149.2**, and all applicable local regulations.
- The cooktop must be electrically grounded per local codes or, where absent, in accordance with the **National Electrical Code ANSI/NFPA 70** or **CSA C22.1** in Canada. Ensure grounding is completed by a qualified technician.
- This cooktop includes a three-prong grounding plug to protect against electric shock. It must be plugged into a properly grounded outlet.
  - Do not cut or remove the grounding prong.
  - If the outlet is ungrounded, have it replaced with a grounded receptacle by a licensed electrician.
  - Do not use an extension cord with this appliance.
- Shut off the gas supply at its manual shutoff valve before pressure testing. Testing should not exceed 1/2 psi (3.5 kPa).
- Perform leak testing of all gas connections according to the manufacturer's instructions.
- Do not install the cooktop under an air curtain hood or similar ventilation that blows air downward over the appliance, as it may disrupt burner operation and cause a fire or explosion hazard.
- This appliance is designed for use with **Natural Gas**. If converting to **LP Gas**, the conversion must be completed by a qualified installer. Refer to page 18 before using the cooktop with LP gas.

## CAUTION

- Remove all packaging materials and user documentation before installation.
- Ensure your home has the correct electrical service to support the cooktop (refer to the specifications section).
- Follow all local building codes and installation ordinances.
- Always use a new flexible connector when installing a gas appliance. Old connectors may pose a risk of leaks or injury.
- Consult with your builder or cabinet supplier to confirm that cabinet materials used around the cooktop are heat-resistant and will not discolor, warp, or degrade.
- This cooktop is not vented. It must be installed per current codes governing non-vented combustion appliances, including those regulating room ventilation.
- Confirm the location of the gas shut-off valve with your installer and make sure you understand how to shut it off in an emergency.

# INSTALLATION

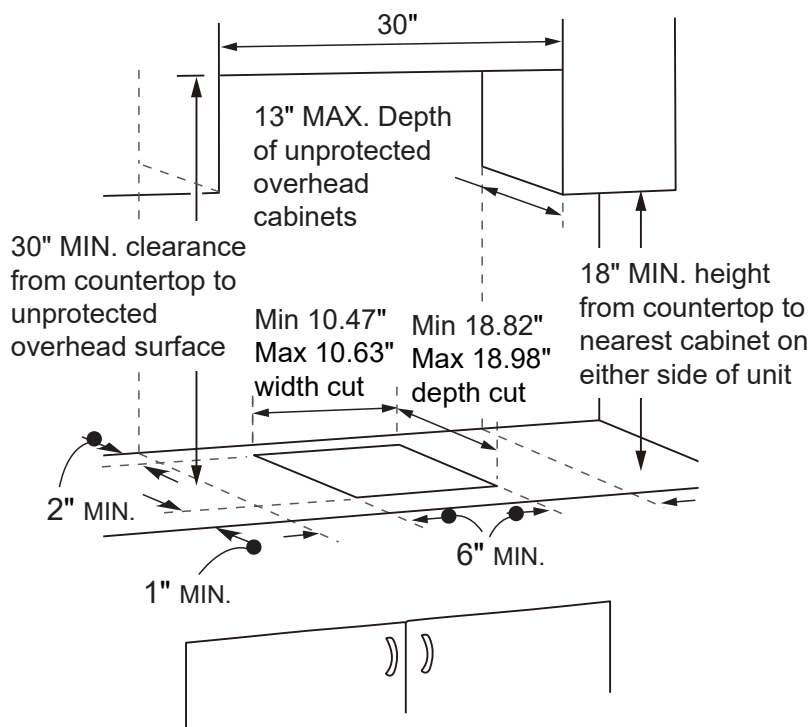
## **! CAUTION**

- For safety, do not store or use gasoline or other flammable vapors and liquids near the cooktop or any appliance.
- Maintain a minimum clearance of 1.18 inches (30 mm) between the underside of the unit and any surface below. If another appliance is installed underneath, a heat baffle is recommended.
- If installing a microwave or other listed cooking appliance above the cooktop, follow the installation instructions provided with that appliance.
- For built-in oven installations, follow the oven manufacturer's installation guide.

## INSTALLATION CHECKLIST

- Confirm that the cooktop and cabinet interior do not interfere with one another (refer to the section on preparing the opening).
- Ensure all wall surfaces, countertops, and cabinetry can withstand temperatures up to 185°F (85°C).
- Verify that the cut-out dimensions match your appliance specifications before cutting.
- Ensure the countertop thickness is between 1.1 and 1.7 inches.
- Confirm that a dedicated outlet is installed under the countertop for the cooktop connection.

## STEP 1: Preparing the Opening



1. Verify that all cabinet measurements conform to the diagram.
2. Cut an opening in the countertop based on the specified dimensions.
3. Use a cutting template to ensure accuracy.
4. Confirm that there is sufficient airflow underneath the cooktop and that the air inlet is unobstructed.
5. Maintain at least 30 inches of clearance between the cooktop and any overhead cabinetry.

# INSTALLATION

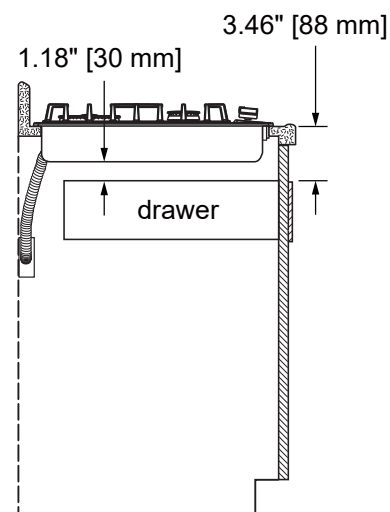
Allow a minimum vertical clearance of **1.18 inches** (30 mm) between the bottom of the cooktop and any combustible surfaces, such as cabinet drawers. Alternatively, ensure a minimum depth of **3.46 inches** (88 mm) from the countertop to the top of any surface beneath the cooktop.

## Note:

All surrounding cabinetry and materials must be able to withstand temperatures of at least **185°F (85°C)** above ambient conditions. Materials such as vinyl or laminate are more prone to heat damage or discoloration and may degrade at lower temperatures.

## ! WARNING

- Gas cooking appliances produce heat and moisture. Ensure the kitchen is adequately ventilated during use. Maintain natural airflow or install a mechanical ventilation system.
- Prolonged or intensive use may require additional ventilation (e.g., opening a window or using mechanical exhaust).
- The base of the cooktop should be shielded from direct contact with cabinetry using a horizontal plate or partition.



## STEP 2: Install the Cooktop

1. **Install Clips:** Slide the **Clips [13]** into the designated mounting channels on the cooktop. Push until fully seated - clip holes must align with the holes on the cooktop (see Fig 1.1).
2. **Install Sealing Strip:** Fit the **Sealing Strip [15]** into the groove around the cooktop perimeter (see Fig 1.2).
3. **Position Cooktop:** Lower the cooktop into the pre-cut countertop opening. Ensure the edge is flush with the surface (see Fig 1.3).
4. **Secure with Brackets:** From beneath the countertop, insert the tip of the **Mounting Brackets [14]** into the **slots** on the cooktop. Use **Screws [12]** to secure the brackets in place (see Fig 1.4).

## Note:

The mounting brackets are designed for countertops with a thickness of **1.1" to 1.7"**. For thicker countertops, use appropriately sized screws.

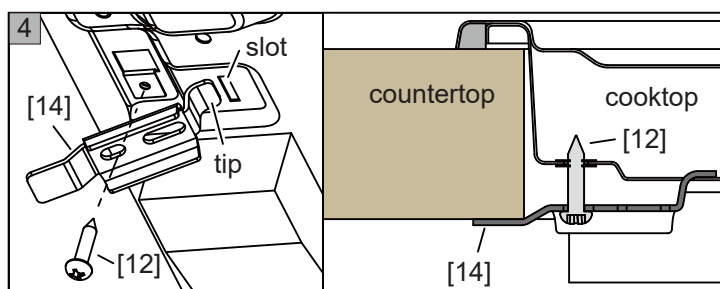
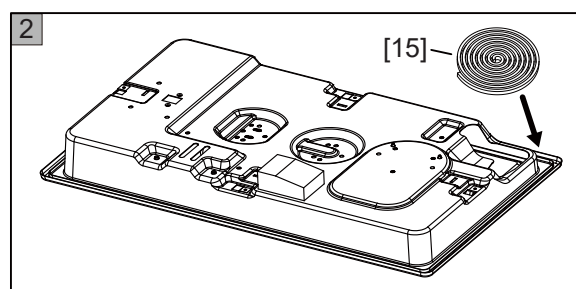
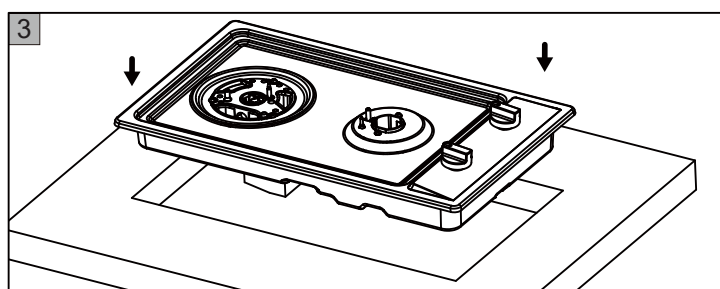
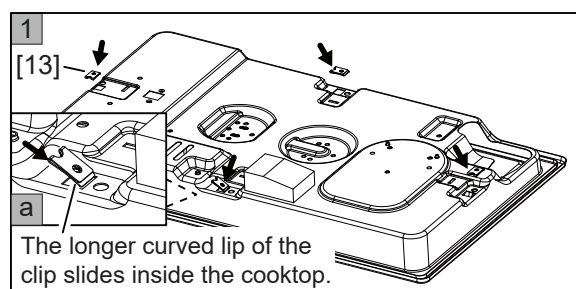


Fig 1

# INSTALLATION

## STEP 3: Connect the Gas Supply

### WARNING

- **Fire Hazard:** Never use an open flame to test for gas leaks.
- **Explosion Hazard:** Always tighten gas connections securely - but avoid overtightening, which may crack the regulator and create a leak or explosion risk.
- Use only the **Gas Regulator [09]** supplied with this cooktop. The required gas inlet pressures are as follows:
  - Natural Gas:**  
Minimum pressure: 6" w.c  
Maximum pressure: 13" w.c
  - Propane Gas:**  
Minimum pressure: 11" w.c  
Maximum pressure: 13" w.c
- If you are unsure about gas pressure levels, consult your gas supplier.
- Shut off the main gas valve before removing an old cooktop and leave it off until the new unit is fully connected. When restoring gas, relight any appliance pilots per manufacturer instructions.
- For flexibility and safety, use a CSA-certified flexible metal appliance connector unless local codes require a rigid connection. If using rigid piping, the gas line must be perfectly aligned before connection - **the cooktop cannot be repositioned after the connection is made.**
- Use approved pipe joint compound or thread tape on all male pipe threads to prevent leaks.

### Gas Supply Installation Instructions

1. **Install the Gas Regulator [09]** between the cooktop and manual shut-off valve.
  - Follow the directional arrow on the back of the regulator for proper gas flow.
  - The front of the regulator should face the front of the cabinet for easy access.
2. **Install the shut-off valve** in a location that is easily accessible.
3. **After all connections are made**, ensure all cooktop knobs are in the OFF position and turn on the main gas valve.
  - Use a **liquid leak detector** on all joints and connections to check for leaks.

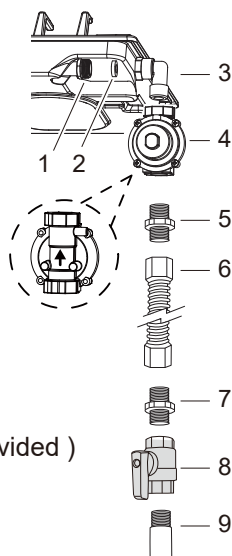
#### IMPORTANT:

- For pressure tests **above 1/2 psi**, disconnect the cooktop and shut-off valve from the supply piping.
- For tests **at or below 1/2 psi**, isolate the cooktop using the shut-off valve.
- To ensure proper regulator performance, inlet pressure must be **at least 1" w.c** greater than the operating pressure listed on the cooktop rating label.

### Installation Diagram Components

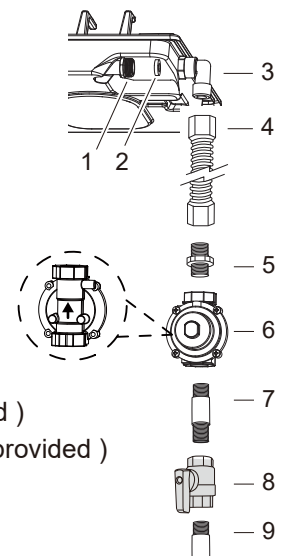
#### Typical Installation (No Obstruction Below Cooktop)

1. G1/2 male thread
2. Washer [10]
3. Elbow [08]
4. Gas Regulator [09]
  - outlet(1/2 NPT female )
  - inlet(1/2 NPT female )
5. Connector( not provided )
6. Flexible gas connector ( not provided )
7. Connector( not provided )
8. Shut-off valve( not provided )
9. Gas pipe 1/2" or 3/4"( not provided )



#### Alternate Installation (Obstruction Below Cooktop)

1. G1/2 male thread
2. Washer [10]
3. Elbow [08]
4. Flexible gas connector ( not provided )
5. Connector( not provided )
6. Gas Regulator [09]
  - outlet(1/2 NPT female )
  - inlet(1/2 NPT female )
7. Gas pipe( not provided )
8. Shut-off valve( not provided )
9. Gas pipe 1/2" or 3/4"( not provided )

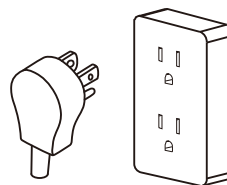


# INSTALLATION

## STEP 4: Connect Power Supply

### WARNING

- **Shock Hazard:** This appliance must be properly grounded. Failure to do so may result in electric shock.
- **Electrical Requirements:** 120 Vac, 60 Hz, connected to a properly grounded circuit protected by a **4-amp** (or higher) circuit breaker or time-delay fuse.
  - A dedicated circuit is strongly recommended.
  - **Note:** Automatic or wireless power switches that shut off external power are not recommended.
- **Grounding:**
  - The cooktop is equipped with a 3-prong grounding plug designed for a standard grounded wall outlet.
  - The outlet and circuit should be verified by a licensed electrician.
  - Do not use the cooktop with an ungrounded or faulty receptacle.
- If only a 2-prong outlet is available, it must be replaced with a grounded 3-prong receptacle.
- **DO NOT** cut or remove the grounding prong from the power cord.
- **DO NOT** use an adapter or extension cord.
- **GFCI Protection:** Not required or recommended for this appliance. The cooktop will function on a GFCI-protected outlet, but nuisance tripping may occur.



make sure the receptacle is properly grounded

## STEP 5: Install the Burners and Grate

### WARNING

**Fire or Explosion Hazard:** Never operate the burners without all burner components correctly installed.

#### 1. Install Burner Heads

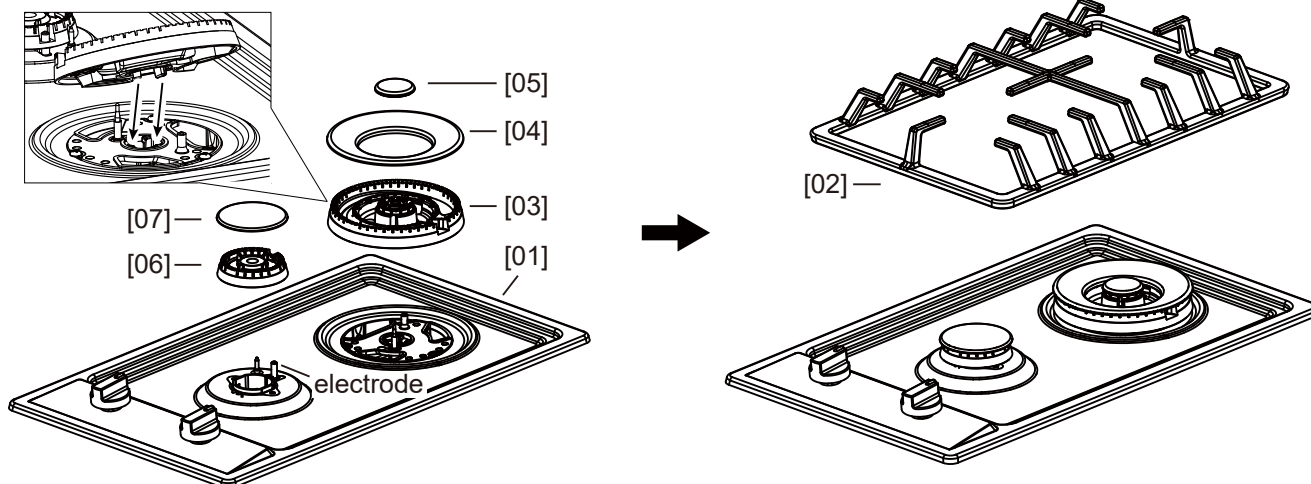
- Place the **Large Burner Head [03]** and **Small Burner Head [06]** into corresponding positions on the cooktop.
- **Note:**
  - Ensure the **Small Burner Head [06]** is aligned with the electrode pin.
  - Adjust the **Large Burner Head [03]** until its alignment pins match the burner cup.
  - Rotate gently left and right. The burner should not rotate if seated correctly.

#### 2. Install Burner Caps

- Place the **Circular Cap [04]**, **Small Cap [05]** and **Cap [07]** on their matching burner heads.
- **Note:** All caps must be centered properly on each burner.


#### 3. Install Grates

- Position the **Cast-Iron Grate [02]** securely over the burners.
- **Note:** The grate must sit fully in the grooves of the cooktop.



# INSTALLATION

## STEP 6: Check the Burners

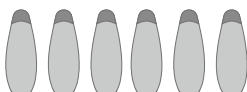
1. Open the gas supply valve. Ensure the power is on.
2. Remove any stickers or protective film from the cooktop surface.
3. Push and turn the control knob counterclockwise to the maximum flame symbol (). Hold the knob in for 2 seconds.
  - Continue pressing the knob until the burner ignites.
  - The internal igniter will produce sparks to light the flame.
4. If the burner does not ignite, turn the knob to OFF and repeat the ignition process.
5. To shut off the burner, turn the knob clockwise to the OFF position.

### Quality of Flames

- Visually inspect the flame quality:



**Natural Gas:** Steady, soft blue flames



**Propane Gas:** Yellow tips at the ends of outer cones are normal

### Note:

- Long, bright yellow flames indicate improper combustion. Some orange tint is acceptable due to dust or air particles.
- Ensure burner caps are correctly installed. Misaligned caps can cause flashback, heat damage, or burner deformation.

## Converting to Propane Gas (or Back to Natural Gas)

### IMPORTANT:

This cooktop is factory-set for **natural gas**. Conversion to **propane** must be performed by a **qualified propane gas technician**. Retain all conversion parts in case you revert to natural gas later.

### WARNING

- Conversion must be performed by a qualified agency in accordance with the manufacturer's instructions and local codes.
- Improper conversion may result in fire, explosion, carbon monoxide poisoning, property damage, serious injury, or death.
- The installer is responsible for verifying proper operation and compliance with the manufacturer's specifications.
- The Gas Regulator and Orifices must be converted in order to complete the transition for gas supply change.

### Conversion for Gas Regulator

1. **Disconnect power and shut off the gas supply** before beginning any work.
2. Remove the cap from the **Gas Regulator [09]** by turning it counterclockwise.
  - **Note:** If the cap matches Fig. 2, proceed with conversion. If it resembles Fig. 3, no changes are needed - reinstall the cap.
3. Unscrew the **pin** from the cap using your hand or a flat screwdriver if needed.
4. Flip the pin and reinstall it into the cap as shown in Fig. 3. Tighten by hand.
5. Reinstall the cap onto the **Gas Regulator [09]** and hand-tighten until secure.

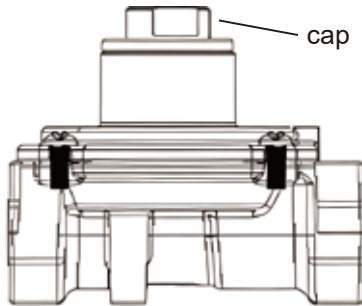


# INSTALLATION

## Converting to Propane Gas (or Back to Natural Gas)

### **WARNING**

Do not loosen or remove any screws from the **Gas Regulator [09]**. Doing so may alter factory settings and compromise safety.



Gas Regulator [09]

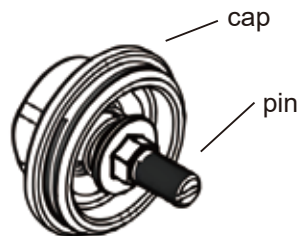


Fig 2  
(NG)



Fig 3  
(LPG)

### Conversion for orifices

1. Remove the **grates, burner caps, and burner heads** from the cooktop.
2. Use a **7 mm wrench** (not included) to unscrew the **rear burner orifices** in a counterclockwise direction.
  - Replace each with a **Rear Orifice** from the **Orifice Package [11]**.
  - Tighten until snug. **Do not overtighten.** (See Fig. 4)
3. Use a **7 mm socket** (not included) to remove the **front burner orifices** in a counterclockwise direction.
  - Replace each with a **Front Orifice** from the **Orifice Package [11]**.
  - Tighten until snug. **Do not overtighten.** (See Fig. 5)
4. Reinstall burner heads and caps.
5. Reconnect the gas supply and power.
6. Light the burners and inspect flame quality following the instructions in **Step 6** on page 14.
7. Reinstall the grates to complete the conversion.

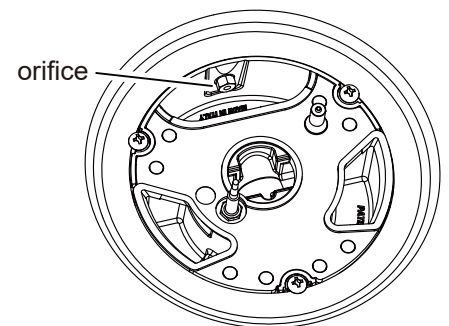


Fig 4  
(Rear burner cup)

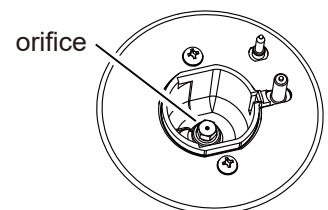


Fig 5  
(Front burner cup)

### Small Flame Adjustment

When switching gas types, you must adjust the minimum burner flow to prevent flame-out at low settings.

1. With the burner lit, turn the knob to the **lowest flame setting**. Pull the knob straight off the valve stem (see Fig. 6a).
2. Using a flat screwdriver (max 3 mm diameter), turn the adjustment **screw inside the stem** (see Fig. 6b):
  - **Clockwise** to decrease the flame
  - **Counterclockwise** to increase the flame
  - Adjust until the flame is about **1/3 the size of the high flame**.
3. Push the knob back into place and test the burner again.
4. Repeat for each burner as needed.

# INSTALLATION

## Conversion to Propane Gas (or Back to Natural Gas)

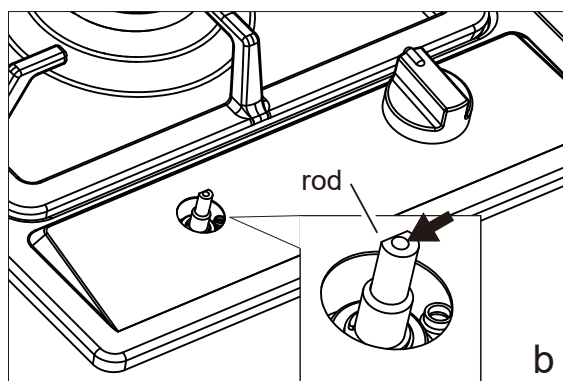
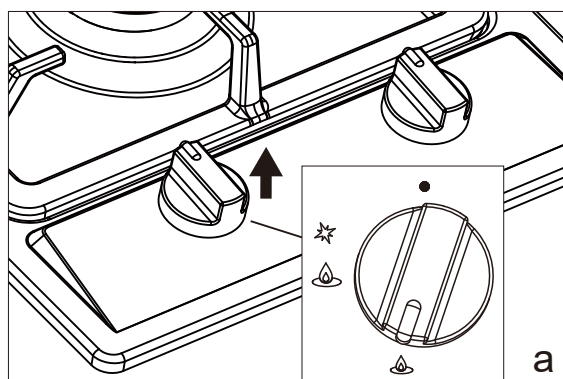


Fig 6  
(top of the product)

### Conversion labels

After completing the conversion, fill out the conversion label found in the **Orifice Package [11]** and attach it to the designated location as shown in **Figure 7**.

- This label is required for regulatory compliance and future servicing.
- Ensure the label indicates the new gas type (Natural Gas or Propane) and date of conversion.

<b>WARNING</b> This cooktop has been converted for use on propane gas. Min. inlet pressure is 11" wc (2.74 kPa). Max. inlet pressure is 13" wc (3.24 kPa). Improper operation could result in death or serious injury.	This cooktop has been converted on _____ (Date) For natural gas to propane gas kit no. _____ (Name and address of qualified installer or service organization who accepts responsibility for the correctness of the conversion) Ce poêle a été converti le _____ (Date) Kit de conversion du gaz naturel au propane no. _____ (Nom et adresse de l'installateur qualifié ou de l'organisme de service responsable de l'exactitude de la conversion)
<b>AVERTISSEMENT</b> Ce poêle a été converti pour fonctionner au gaz propane. La pression d'entrée minimale est de 11" wc (2.74 kPa). La pression d'entrée maximale est de 13" wc (3.24 kPa). Une mauvaise manipulation peut entraîner la mort ou des blessures graves.	

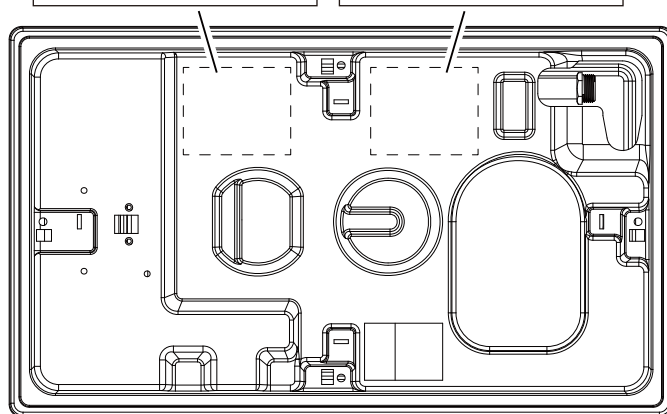


Fig 7  
(bottom of the product)

## COOKWARE FOR GAS COOKTOP

### Recommended Cookware Types

- **Stainless steel**
  - Often paired with copper or aluminum for better heat distribution.
  - Performs best when used at medium heat or as directed by the cookware manufacturer.
- **Cast-Iron**
  - Provides excellent results when heated slowly and evenly.
  - Suitable for searing and simmering.
- **Aluminium**
  - Medium-weight aluminum heats quickly and evenly.
  - Ideal for even browning and simmering when paired with tight-fitting lids and minimal water.
- **Enamelware**
  - Use with caution—some enamel coatings may melt at high heat.
  - Always follow the manufacturer's care and use guidelines.
- **Glass**
  - Only use cookware labeled as suitable for gas cooktops.
  - Glass conducts heat slowly and may not distribute heat evenly.
- **Heatproof Glass Ceramic**
  - Can be used for stovetop or oven cooking.
  - Heats and cools slowly - check the manufacturer's specifications before use.



# COOKWARE FOR GAS COOKTOP

## Recommended Pan Size

For best performance, always use cookware with flat bottoms that match the burner size. Avoid using rim-based or convex-bottom vessels on hotplate burners.

Burner	Minimum Pan Size (inches)	Maximum Pan Size (inches)
Front	5.5	8
Rear	10	-

### Usage Tip:

Adjust the flame based on the pan size, not the knob setting. Rapid heating is best achieved when the flame matches the base of the cookware. Flames extending beyond the cookware bottom do not speed up cooking and may pose a hazard.

## OPERATION INSTRUCTIONS

### Before Operation

1. Remove all packing materials from the cooktop to prevent ignition.
2. Clean the surface using a dedicated cooktop cleaner and a soft cloth.
3. Review the safety and usage instructions provided in this manual.
4. Turn on the cooktop and test all functions for proper operation.
5. Place compatible cookware on the burners.

### WARNING

Never leave the cooktop unattended while in use.

- Failure to follow safety instructions may lead to fire, explosion, or burn hazards causing serious injury or property damage.
- In case of fire, stay clear of the appliance and contact emergency services.

**DO NOT** attempt to extinguish an oil or grease fire with water.

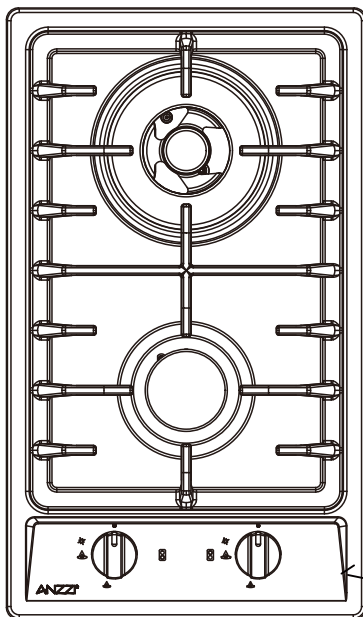
### CAUTION

- If the cooktop doesn't operate, verify the circuit breaker is on and the power supply is working. Consult the troubleshooting section or contact customer support.
- If the flame extinguishes, the safety device will shut off the gas supply. Wait 30 seconds before relighting.
- If ignition fails repeatedly, check burner caps and heads for correct placement.
- Unusual ignition behavior may occur due to trapped air in the pipeline. Turn the knob off, wait, and try again.
- Burner areas may remain hot after use. Keep children and pets at a safe distance.

# OPERATION INSTRUCTIONS

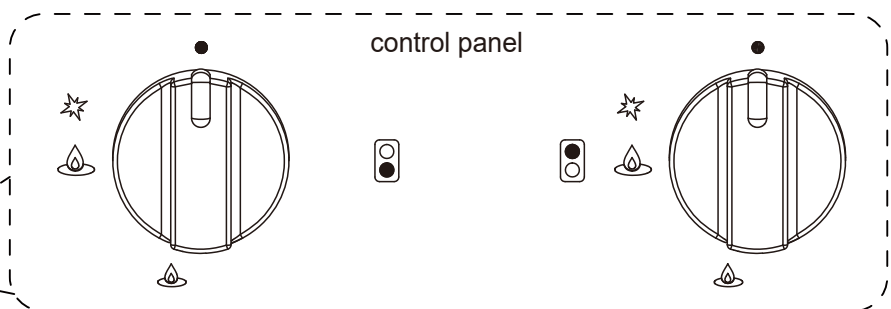
## Features and Functions

Gas flow is controlled via two knobs located on the control panel:



Symbol	Function
●	Off Position
✱	Ignition Position
🔥	Largest Flame
🔥	Smallest Flame

- Off Position
- ✱ Ignition Position
- 🔥 Largest Flame
- 🔥 Smallest Flame
- Left knob: controls the front burner
- Right knob: controls the rear burner



## Gas Burners

- Rotate the knob to the largest flame setting for rapid boiling.
- Use the smallest flame for simmering or maintaining a gentle boil.
- To reduce the flame to minimum, continue turning the knob counterclockwise until it stops.
- For intermediate heat settings, position the knob anywhere between the largest and smallest flame icons - but never between the flame and off positions.
- After use, always return the knob to the OFF position and shut off the main gas valve.

## Operations

### Power Off ( ● )

Turn the knob clockwise to the ● icon to completely shut off the burner.

### Ignition ( ✱ )

1. Turn the knob from OFF to the ✱ (ignition) position while pressing it inward.
2. Continue turning **counterclockwise** to the 🔥 (maximum flame) position.
3. Hold the knob down for 2 seconds to ignite the burner. A clicking sound indicates the ignition spark.
4. Once the flame is lit, release the knob and adjust to your desired setting.

#### Tips:

- If ignition fails at the largest flame setting, try the **smallest flame** position instead.
- To re-light the burner, return the knob to **OFF**, wait a few seconds, and repeat the ignition process.
- **To extinguish**, simply turn the knob clockwise to the ● OFF position.

## Important Safety Notices

- If power is lost or the igniter fails, you may use a match or lighter - but do so with extreme caution.
- Do not operate the ignition for longer than **15 seconds**. If unsuccessful, stop and wait at least **1 minute** before retrying.
- If the burner goes out unexpectedly, turn off the knob immediately and wait **at least 1 minute** before attempting to re-ignite.

# OPERATION INSTRUCTIONS

## Operations

### CAUTION

- If control knobs become stiff or difficult to turn, contact your local service center for assistance.
- Do not use cookware that extends beyond the edge of the burner grate, as this may cause instability or damage.
- Never operate a burner without cookware placed on the grate. Doing so may cause the grate to discolor or chip due to prolonged heat exposure.
- Do not attempt to disassemble or adjust a burner while another burner is in use.
- Always ensure burners and grates are cool before touching them or placing cleaning materials on their surface.

## CLEANING AND MAINTENANCE

### WARNING

- Always disconnect the cooktop from the electrical power supply and turn off the gas valve before cleaning or maintenance.
- Clean only when the appliance has completely cooled.
- After cleaning, verify that all burner caps and heads are properly reassembled. Ensure electrodes and thermocouples are clean and aligned for reliable ignition.
- Never immerse the cooktop in water; doing so may result in malfunction.
- Servicing should only be performed by an authorized service technician.

## Cleaning Instructions

### Cleaning the Cooktop Surface

- Do not use oven cleaners, harsh abrasives, strong liquid detergents, steel wool, plastic scouring pads, or powdered cleaners. Use a mild detergent or a 50/50 solution of vinegar and water. Rinse with clean water and dry with a soft cloth.
- Avoid direct sunlight and high temperatures during cleaning. Acidic substances such as tomato sauce, fruit juice, and marinades can stain the surface and should be wiped immediately when cool.
- Never use steel wool. For stainless steel surfaces, clean with warm sudsy water or a dedicated stainless steel cleaner. Wipe in the direction of the grain.
- To remove rust, tarnish, or small surface blemishes, use a cleaner with oxalic acid. Apply with a damp, soft sponge and wipe in the direction of the brushed finish.

### Cleaning the Knobs

- For best results, remove the knobs by pulling them straight up when in the OFF position.
- Wash with warm soapy water, rinse, and dry thoroughly before reinstalling.

# CLEANING AND MAINTENANCE

## Cleaning Instructions

### Cleaning the Burner Caps

- Remove the grate first, then lift off the burner caps.
- Soak the caps in warm, soapy water and clean with a non-abrasive pad.
- Use a plastic scouring pad to remove food deposits and burnt-on residues.

### Cleaning the Burner Heads

- Clean the burner heads regularly, especially after spills that may clog the ports. Lift the burner heads when cool and wash with hot, soapy water. Rinse thoroughly.
- For stubborn stains, use a soft brush with plastic bristles.

#### Note:

Do not use steel wool or abrasive scouring pads, as they may clog burner openings or cause discoloration. Never wash burner heads in the dishwasher. Keeping the burner heads clean is essential for consistent ignition and a proper flame. Blocked ports or electrodes can disrupt burner performance.

### Cleaning the Grate

- Wash grates with hot, soapy water. Rinse and dry completely.
- To remove burnt-on food, soak the grate in a solution of  $\frac{1}{4}$  cup household ammonia mixed with water for several hours. Then scrub with a plastic scouring pad and rinse thoroughly.

### Reinstall the Burner Heads, Burner Caps, and Grates

Follow the reassembly instructions provided in **Step 5 on page 13**.

### Ignition electrode

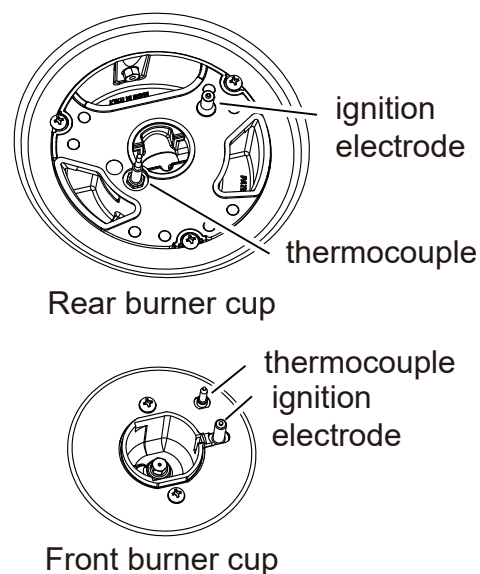
- The ignition system consists of a ceramic "electrode" and a metal spark generator.
- These components must be kept clean and unobstructed to ensure proper sparking and flame ignition.
- Check the burner crown holes for any blockages that might interfere with lighting.

### Thermocouple

- The thermocouple is a critical safety feature that cuts gas supply if the flame goes out. Keep it clean to ensure it functions properly.

## ⚠ CAUTION

- **Always use a liquid leak detector** to test all joints and connections after performing maintenance.



# CLEANING AND MAINTENANCE

## Routine Maintenance Checklist

It is recommended to inspect and clean the cooktop at least every six months:

**1. Check for Flammable Hazards:**

Ensure the area around the appliance is free of combustible materials, gasoline, or vapors.

**2. Confirm Adequate Ventilation:**

Make sure the airflow for combustion is not obstructed.

**3. Inspect Ignition and Flame Condition:**

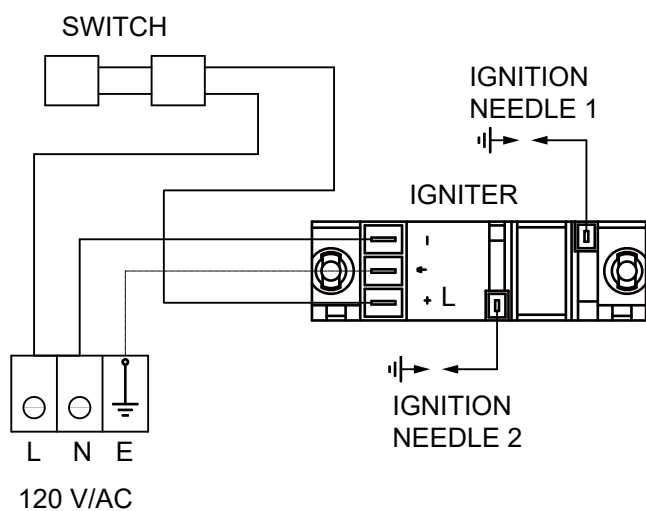
- a. Remove the grate.
- b. Light the burners.
- c. Turn the knob from high to low, and observe the flame.
- d. The flame at the lowest setting should be smaller than the highest.
- e. Check the flame before each use. Refer to the Troubleshooting section if any abnormalities are

## TROUBLESHOOTING

If you encounter any issues during operation, refer to the table below for guidance. For further assistance, contact **ANZZI Customer Support at 305-614-4070**. Have your product serial number and purchase date available when you call.

Symptoms	Possible Causes	Recommended Action
The burner does not light or the flame is uneven.	<ol style="list-style-type: none"><li>1. Orifices are clogged.</li><li>2. Burner heads or caps are dislocated or missing.</li><li>3. Insufficient ventilation.</li><li>4. Power supply not connected.</li></ol>	<ol style="list-style-type: none"><li>1. Inspect and clean orifices for blockages.</li><li>2. Reposition or replace burner parts. Call 305-614-4070 if needed.</li><li>3. Improve ventilation or consult a professional.</li><li>4. Ensure the appliance is plugged in and power is on.</li></ol>
The flame does not stay lit.	<ol style="list-style-type: none"><li>1. Orifices are clogged.</li><li>2. Ignition time is too short.</li></ol>	<ol style="list-style-type: none"><li>1. Clean any blocked orifices.</li><li>2. Push and hold the knob for 2+ seconds. If the flame doesn't hold, turn off the knob and retry. Contact support if the issue persists.</li></ol>
Burner does not remain lit on smallest flame.	<ol style="list-style-type: none"><li>1. Orifices are clogged.</li><li>2. Insufficient ventilation.</li><li>3. Flame setting too low.</li></ol>	<ol style="list-style-type: none"><li>1. Clean the orifices.</li><li>2. Improve ventilation.</li><li>3. Adjust the minimum flame (see page 15).</li></ol>
Cookware is unstable.	<ol style="list-style-type: none"><li>1. Cookware bottom is not flat.</li><li>2. Cookware is too small.</li><li>3. Grate is not level.</li></ol>	<ol style="list-style-type: none"><li>1. Use flat-bottomed cookware.</li><li>2. Choose appropriately sized cookware.</li><li>3. Reseat and level the grate correctly.</li></ol>

# CIRCUIT DIAGRAM



L - Blue wires  
N - Brown wire  
E - Green and Yellow

## ⚠ CAUTION

- **Label all wires** before disconnecting during service to avoid wiring errors that may cause improper or unsafe operation.
- Always **verify proper function** after maintenance or repair.

