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**Note:** When servicing the cooktop, health and safety issues must be considered at all times. Specific safety issues are listed below with their appropriate icon. These are illustrated throughout the service information to remind service people of the health and safety issues

### 1.1.1 **Electrical Safety**



#### **WARNING! TO AVOID ELECTRIC SHOCK!**

**Do not attempt to service this cooktop without suitable training and qualifications.**

Ensure the main power has been disconnected before servicing any part of the cooktop. If the power is required to be on for electrical fault finding, then **extreme** care should be taken not to make contact with electrical components other than with testing probes. Ensure the cooktop is turned off when removing any electrical component or connection.

### 1.1.2 **Gas safety**

before servicing any part of the cooktop, shut –off the gas supply by closing the manual shut-off valve. When checking gas functionality , ensure the correct pressure and adjustment for the gas used. Carefully, never reuse old connector or gasket. leakage must be checked with a non corrosive leak detection fluid.

**IMPORTANT:** All connections must be wrench-tightened. Do not make connections to the gas regulator too tight. Making the connection too tight may crack the regulator and cause a gas leak. Do not allow the regulator to turn on the pipe when tightening fittings.

### 1.1.3 **Good Working Practices**



Ensure the work areas are kept tidy and free of hazards while servicing the cooktop. On completion of the servicing, ensure the cooktop and work areas are left clean and tidy.

### 1.1.4 **Insulation Test**



Megger test to check insulation.

### 1.1.5 **Sheet Metal Edges**



When working around cut sheet metal edges use appropriate gloves or protection to eliminate the chance of receiving a laceration.

**1.2.1 Tools**

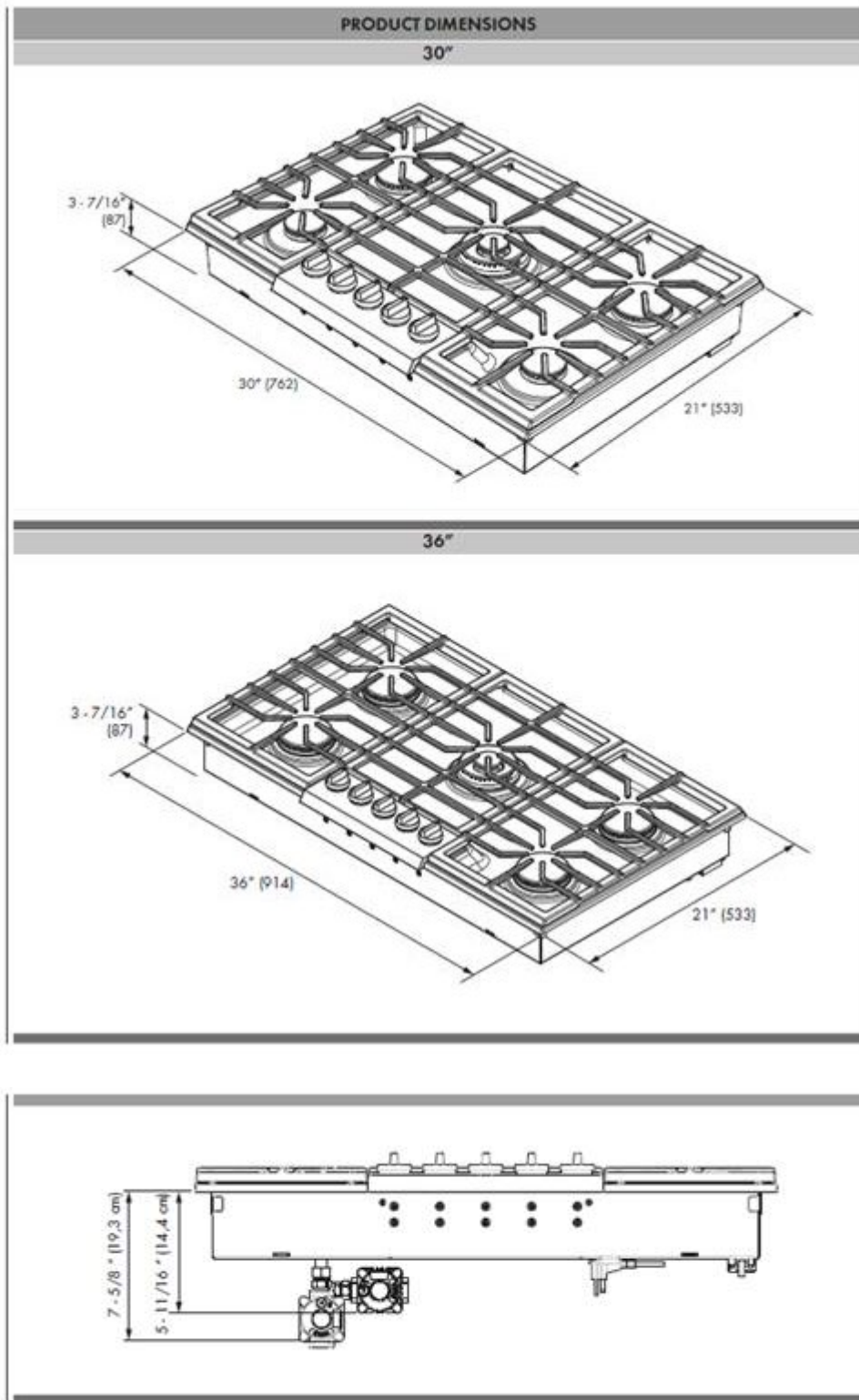
- 7,5V or 12V power screw/nut driver recommended
- Phillips screw driver
- Flat blade screw driver
- Socket wrench 9/32" (injectors replacement)
- Pipe wrench (These wrenches are to be suitably sized to handle the supply piping and its ground union joint.)
- Flat blade screw driver 7/64" diameter x 1-3/4" (valve minimum screw)
- Pliers
- Nut driver 5/8" (nut gas pipe connection)
- Nut driver 7/8" (gas flare union adapter)
- Nut driver 15/16" (nut manifold)
- Water Column Manometers. Each manometer must be capable of reading a range between 0 and 20 inches.

**1.2.2 Materials**

- Pipe thread compound or Teflon tape appropriate for LP gas
- Soap solution and application brush or leak detection fluid
- Washers for 1/2" gas connector
- High temperature grease. (e.g. ROCOLHT, Otimol HT2EP, Ragasine Moly LM).

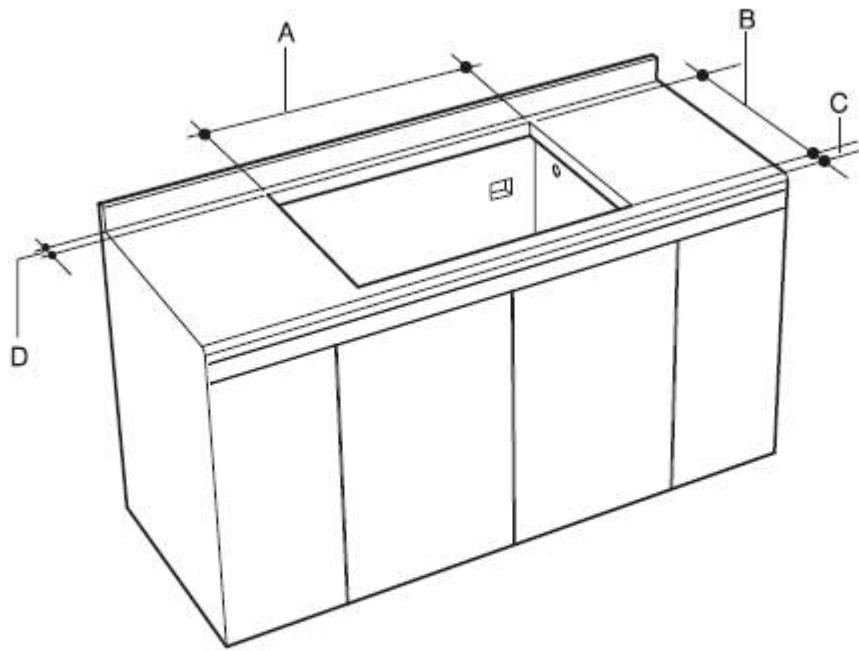


**2.1.1 Product dimension**



**2.1.2 Cut-out dimension**

## COUTOUT DIMENSIONS



CUT OUT WIDTH	A		B		C	D
30"	MIN 28-1/2"	[72.4 cm]	MIN 19-9/16"	[49.7 cm]	MIN 2" (5.0 cm)	MIN 3 1/2" (9.0 cm)
	MAX 28-11/16"	[72.9 cm]	MAX 19-3/4"	[50.2 cm]		
36"	MIN 34-1/2"	[87.6 cm]	MIN 19-9/16"	[49.7 cm]	MIN 2" (5.0 cm)	MIN 3 1/2" (9.0 cm)
	MAX 34-11/16 "	[88.1 cm]	MAX 19-3/4"	[50.2 cm]		



### **2.2.1 Location**

The product serial number plate is located on the bottom of cooktop

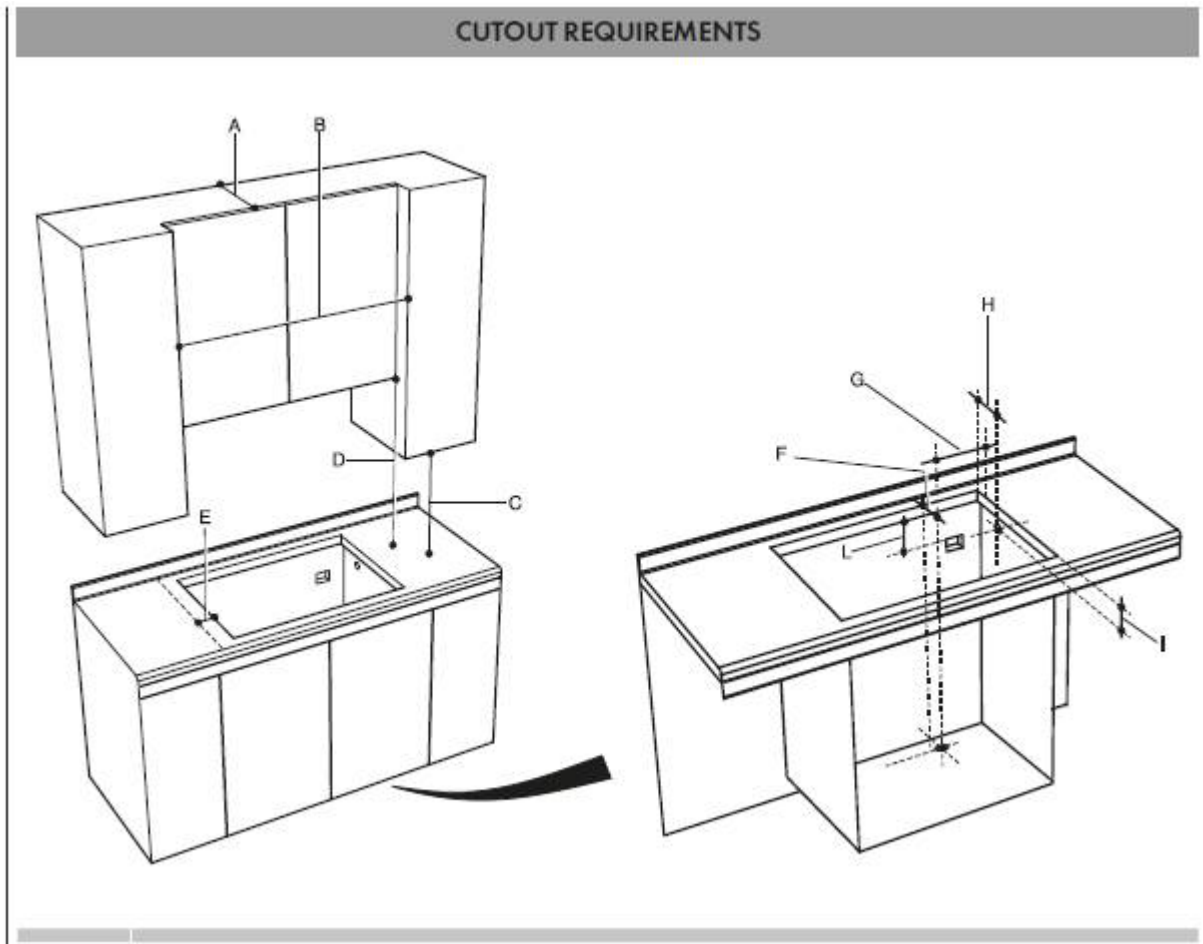
### **2.2.2 Model & Serial Number**

The numbers printed on the plate contains the following information:

- Model
- Serial Number
- Electrical ratings



### 2.3.1 Clearances for USA & CANADA



A - 13" (33 cm) Depth of unprotected overhead cabinets  
B - 30" (76.2 cm) MIN. (Model 30")  
36" (91.4 cm) MIN. (Model 36")  
C - 18" (47.7 cm) MIN. Height from countertop to nearest cabinet on either side of unit.  
D - 36" (91cm) MIN. (see Note\*) Clearance from countertop to unprotected overhead surface.  
E - 5" (12.7 cm) min Clearance from cut out to side wall on the left and right of the unit

F - From the back corner of cut-out to hole center 2-9/32" (5.8 cm)  
G - From the right corner of cut-out to hole center 2-19/32" (6.6 cm)  
H - From the back corner of cut-out to hole center 1-1/4" (3.2 cm). Opening with oven under cooktop  
I - From the top of countertop to hole center 5-1/8" (12.9 cm). Opening with oven under cooktop  
L - Electric outlet from bottom of counter top and adjacent to the cabinet side 12" (30.5 cm).  
- Hole 1-1/5" (3 cm).

**\* NOTE:**

- If cabinet has a drawer, a 5-1/4"(13,35 cm) depth clearance from the top of the countertop to the top of the drawer (or other obstruction) in base cabinet is required. The drawer depth may need to be shortened to avoid



interfering with the regulator.

- 24" (61 cm) min. clearance if bottom of wood or metal cabinets is protected by not less than 1/4" (0.6 cm) flame retardant millboard covered with not less than No. 28 MSG sheet steel 0.015" (0.04 cm) stainless steel, or 0.024" (0.06 cm) aluminium or 0.020" (0.05 cm) copper. 30" (76.2 cm) min. clearance between top of cooking platform and bottom of unprotected wood or metal cabinet.

### Mobile Home Installation

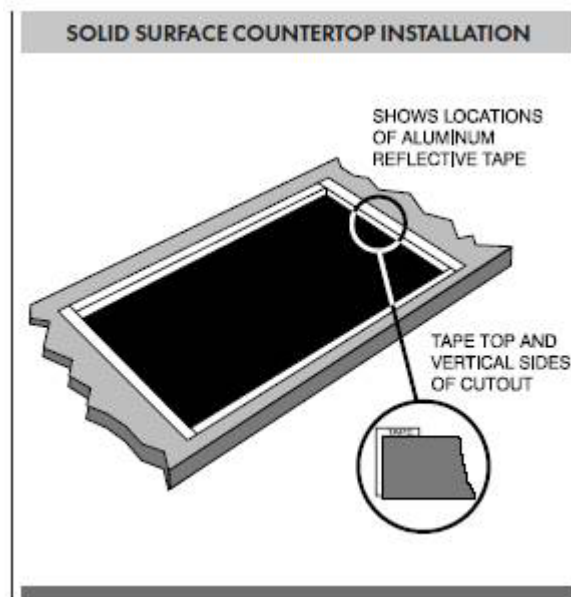
The installation of this cooktop must conform to the Manufactured Home Construction and Safety Standards, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety; Title 24 HUD part 280); or when such standard is not applicable, the Standard for Manufactured Home Installations (Manufactured Home Sites, Communities and Setups), ANSI A225.1 - latest edition, or with local codes.

In Canada, the installation of this cooktop must conform with the current standards CAN/CSA-Z240 – latest edition, or with local codes.

### Important:

- For solid surface material installations such as Surel™ and Corian®, consult with solid surface manufacturer. Apply heat reflective tape such as Scotch® Aluminum Foil Tape #425 or #427 around the cutout so that it folds over on the top and sides. **DO NOT WRAP THE TAPE UNDERNEATH THE COOKTOP.**

Be sure the tape extends beyond the outermost flange of the cooktop. All corners should be covered with tape.

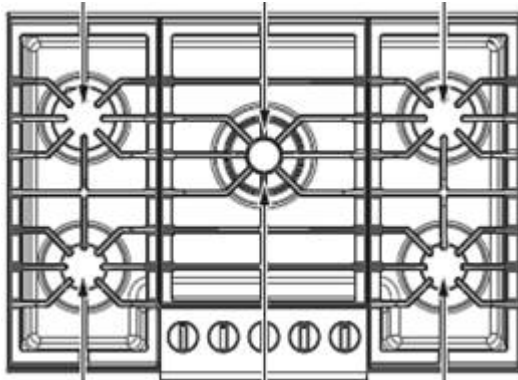




**2.4.1 COOKTOP 30" (4 Single + Minidual)**

<b>Total nominal input rating</b>	<b>NATURAL G (A)</b>	<b>57000</b>	<b>Btu/hr</b>
<b>Total nominal input rating</b>	<b>L PROPANE (E)</b>	<b>51000</b>	<b>Btu/hr</b>

BURNERS configuration:



		GAS PRESSURES	
		NATURAL	LPG
SUPPLY	7"	11"	
MANIFOLD	5"	10"	

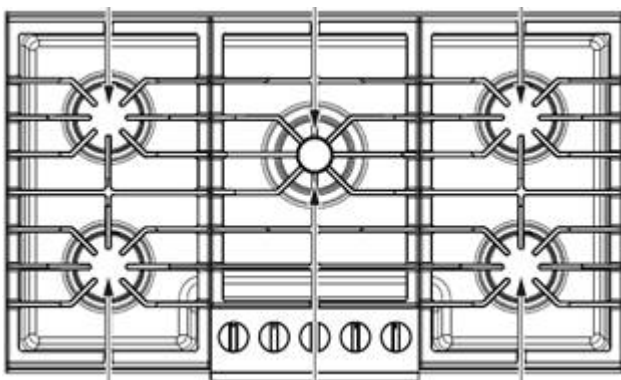
Zones	POWER Btu/h with NG at 5inch.WC		POWER Btu/h with LP at 10inch VC		INJECTOR orifice		VALVE By-pass	
	max flow rate	min flow rate	max flow rate	min flow rate	NG	LP	NG	LP
SR (front right)	8000	1300	6000	1300	130	72	pre-set (*)	36
SR (front left)	8000	1300	6000	1300	130	72	pre-set (*)	36
R (rear left)	10500	2200	10500	2200	150	94	pre-set (*)	48
R (rear right)	10500	2200	10500	2200	150	94	pre-set (*)	48
MD simmer (center)		750		750	72	50	pre-set (*)	28
MD main flame (center)	20000		18000		192	105		

(\*): Adjusted in factory - When converted to LP - by-pass are screwed tight

**2.4.2 COOKTOP 36" (4 Stacked + Minidual)**

<b>Total nominal input rating</b>	<b>NATURAL G (A)</b>	<b>80000</b>	<b>Btu/hr</b>
<b>Total nominal input rating</b>	<b>L PROPANE (E)</b>	<b>78000</b>	<b>Btu/hr</b>

BURNERS configuration:



		GAS PRESSURES	
		NATURAL	LPG
SUPPLY	7"	11"	
MANIFOLD	5"	10"	

Zones	POWER Btu/h with NG at 5inch.WC		POWER Btu/h with LP at 10inch VC		INJECTOR orifice		VALVE By-pass	
	max flow rate	min flow rate	max flow rate	min flow rate	NG	LP	NG	LP

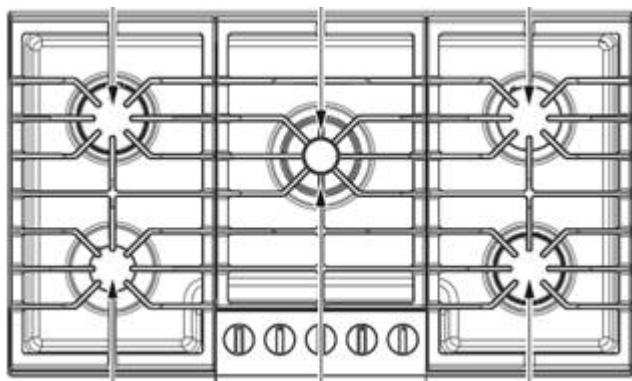
STACKED B (front right)	15000	1300	15000	1300	170/53	105/36	pre-set (*)	NA
STACKED B (front left)	15000	1300	15000	1300	170/53	105/36	pre-set (*)	NA
STACKED B (rear left)	15000	1300	15000	1300	170/53	105/36	pre-set (*)	NA
STACKED B (rear right)	15000	1300	15000	1300	170/53	105/36	pre-set (*)	NA
MD simmer (center)		750		750	72	50	pre-set (*)	28
MD main flame (center)	20000		18000		192	105		

(\*): Adjusted in factory - When converted to LP - by-pass are screwed tight

### 2.4.3 COOKTOP 36" (2 Stacked + 2 Single + Minidual)

<b>Total nominal input rating</b>	<b>NATURAL G (A)</b>	<b>70000</b>	<b>Btu/hr</b>
<b>Total nominal input rating</b>	<b>L PROPANE (E)</b>	<b>64000</b>	<b>Btu/hr</b>

BURNERS configuration:



#### GAS PRESSURES

SUPPLY MANIFOLD	<b>NATURAL</b>	<b>LPG</b>
	7"	11"
	5"	10"

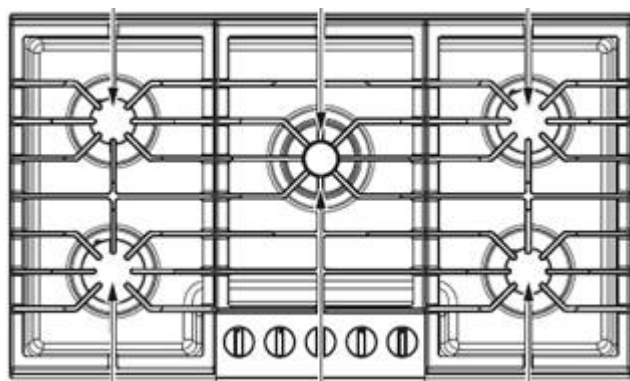
Zones	POWER Btu/h with NG at 5inch.WC		POWER Btu/h with LP at 10inch VC		INJECTOR orifice		VALVE By-pass	
	max flow rate	min flow rate	max flow rate	min flow rate	NG	LP	NG	LP
STACKED B (front right)	15000	1300	15000	1300	170/53	105/36	pre-set (*)	NA
SR (front left)	8000	1300	6000	1300	130	72	pre-set (*)	36
STAKED B (rear left)	15000	1300	15000	1300	170/53	105/36	pre-set (*)	NA
R (rear right)	12000	2200	10000	2200	163	94	pre-set (*)	48
MD simmer (center)		750		750	72	50	pre-set (*)	28
MD main flame (center)	20000		18000		192	105		

(\*): Adjusted in factory - When converted to LP - by-pass are screwed tight

### 2.4.4 COOKTOP 36" (4 Single + Minidual)

<b>Total nominal input rating</b>	<b>NATURAL G (A)</b>	<b>60000</b>	<b>Btu/hr</b>
<b>Total nominal input rating</b>	<b>L PROPANE (E)</b>	<b>50000</b>	<b>Btu/hr</b>

BURNERS configuration:



#### GAS PRESSURES

SUPPLY MANIFOLD	<b>NATURAL</b>	<b>LPG</b>
	7"	11"
	5"	10"

Zones	POWER Btu/h with NG at 5inch.WC		POWER Btu/h with LP at 10inch VC		INJECTOR orifice		VALVE By-pass	
	max flow rate	min flow rate	max flow rate	min flow rate	NG	LP	NG	LP

SR (front right)	<b>8000</b>	1300	6000	1300	<b>130</b>	72	pre-set (*)	<b>36</b>
R (front left)	<b>12000</b>	2200	10000	2200	<b>163</b>	94	pre-set (*)	<b>48</b>
SR (rear left)	<b>8000</b>	1300	6000	1300	<b>130</b>	72	pre-set (*)	<b>36</b>
R (rear right)	<b>12000</b>	2200	10000	2000	<b>163</b>	94	pre-set (*)	<b>48</b>
MD simmer (center)		750		750	<b>72</b>	50	pre-set (*)	<b>28</b>
MD main flame (center)	<b>20000</b>		18000		<b>192</b>	105		
(*) : Adjusted in factory - When converted to LP - by-pass are screwed tight								

**Type of gas**

BEFORE CONNECTING THE APPLIANCE TO THE GAS LINE SUPPLY, ENSURE THAT THE GAS SETTING IS APPROPRIATE.

THE TYPE OF GAS ADJUSTED AND SHIPPED FROM THE FACTORY IS INDICATED ON THE RATING PLATE LOCATED ON BOTTOM OF BURNER BOX.

**Gas line supplying**

If the line pressure supplying the appliance pressure regulator exceeds 14 inches W.C.(any gas), an external regulator must be installed in the gas line ahead of the appliance regulator to reduce the pressure to no more than 14 inches W.C. failure to do this can result in malfunction and damage to the appliance.

**Gas requirement:**

The appliances and its individual gas shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system by closing its individual manual shut off valve. During any pressure testing of the gas supply piping at test pressures are equal to or less than ½ psi (3,5kPa). All supply piping, except as noted should use common National Pipe thread (N.T.P.) for all pipe connections use an approved pipe joint compound resistant to the action of LP.

**Pressure testing:**

The appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ PSIG (3,5 kPa).

This appliances, as well as its individual shut-off valve, must be disconnected from the gas supply piping system during any pressure testing of the system at test pressures in excess of ½ PSIG(3,5kPa).when checking appliances regulator function, make certain pressure of natural gas supply is between 6 and 14 inches of water column or, if converted for LP gas, between 11 and 14 inches W.C.

**Important:**

**Never reuse old connector when installing this cooktop.** To reduce the likelihood of gas leaks, apply Teflon tape or a thread compound approved for use LP or NG to all threaded connections. Apply a non-corrosive leak detection fluid to all joints and fittings in the gas connection between the supply line shut-off valve and the cooktop inlet. Check for leaks! Bubbles appearing around fittings and connectors will indicate a leak. If a leak appears, turn off supply line gas shut-off valve. Tighten connections, turn on the supply line gas shut-off valve and reset for leaks. **NEVER USE A NAKED FLAME WHEN CHECKING FOR GAS LEAKS.**

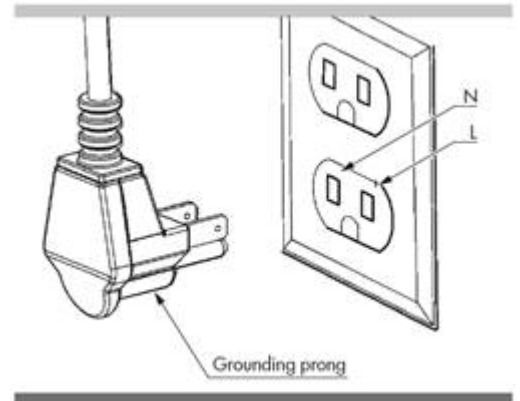


## Electrical requirements

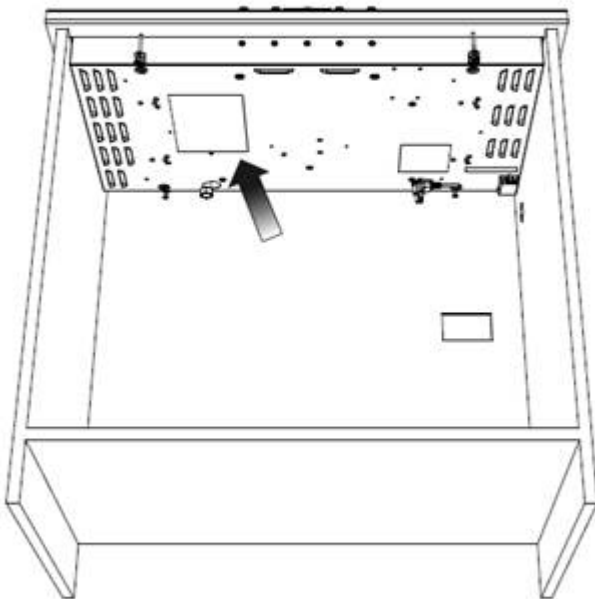
### 2.6.1 General Information

Electrical Shock Hazard Plug into a grounded 3 prong outlet. Do not remove ground prong. Do not use an adapter. Do not use an extension cord. Failure to follow these instructions can result in death, fire, or electrical shock.

The power cord of this appliances is equipped with a 3-prong (grounding) plug which must be used with a properly grounded 3-hole outlet with a standard 120V, 60 Cycles AC household current.



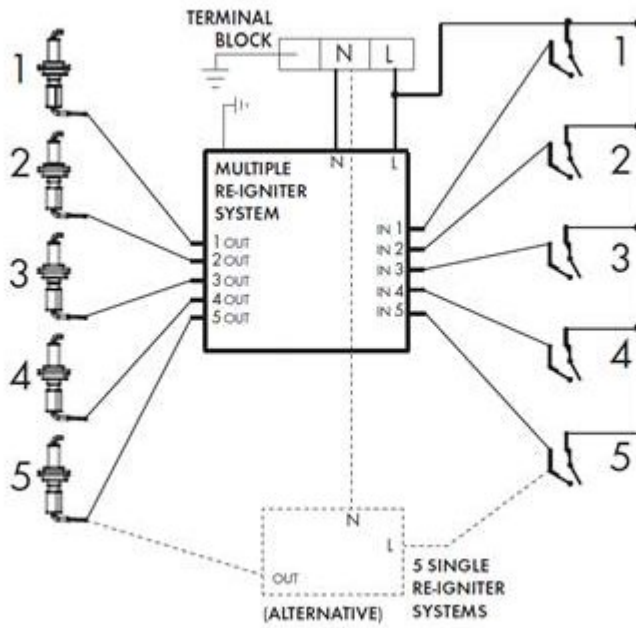
#### LOCATION OF RATING PLATE



Location of rating plate

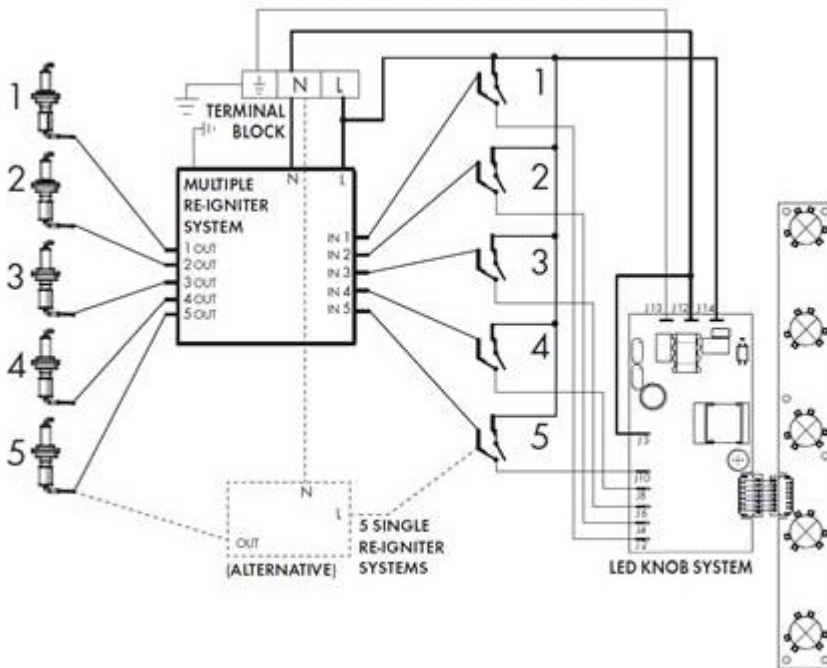
### 2.6.2 WIRING DIAGRAM (5 ZONES)

## WIRING DIAGRAM (5 ZONES)



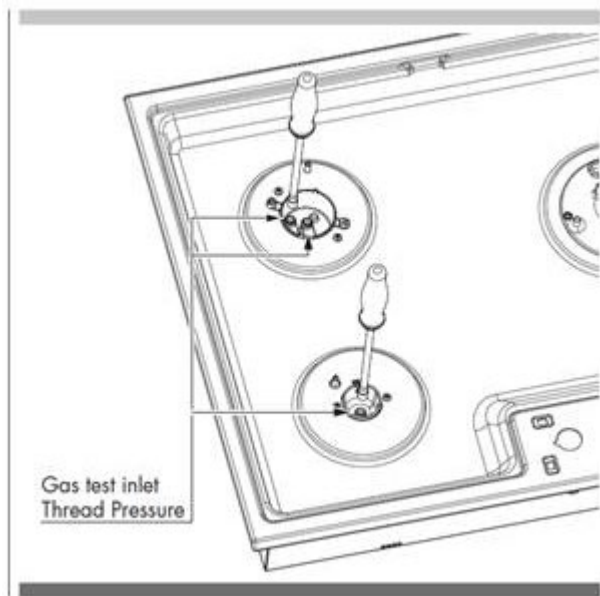
### 2.6.3 WIRING DIAGRAM (5 ZONES + KNOB LIGHT)

#### WIRING DIAGRAM (5 ZONES + KNOB LIGHT)





The appliances and its individual gas shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of  $\frac{1}{2}$  psi (3,5kPa). When checking appliance regulator function, make certain pressure of natural gas supply is between 6 and 14 inches of water column or, if converted for LP gas between 11 and 14 inches. THE PRESSURE TEST SHOULD BE PERFORMED BY MEANS OF THE INJECTOR THREAD ZONE.



Pressure test method:

- Remove grate and burner cap
- Remove aluminium gas spreader
- Temporarily remove the injectors
- Connect the pressure Test instrument into injector holder thread zone(M6x0,75)
- Check if the cooktop has the correct pressure
- Fix the injector removed for test and replace the parts in right position.





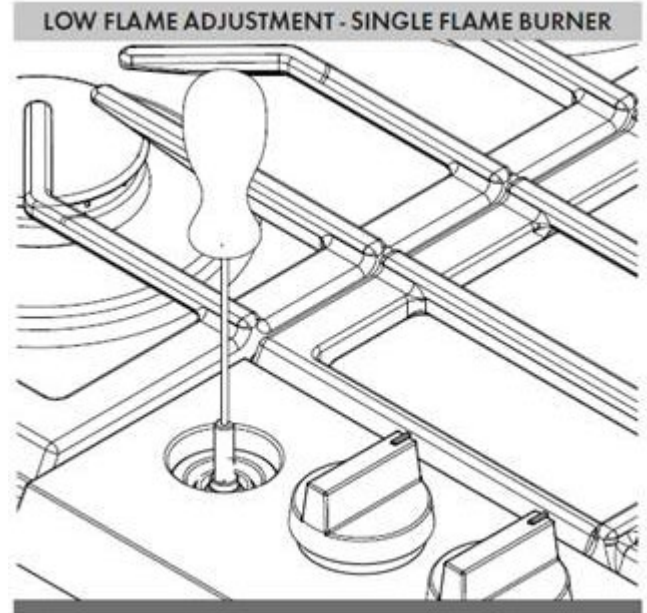
## Replacement of burner orifice & low setting

### 3.2.1 Minimum setting or turn down

This cooktop has been set at the factory but can be checked after the correct pressure has been reached. To adjust for minimum setting, if needed, you will need a 7/64" (2.5mm) x 1 3/4" (45mm) diameter screwdriver.

#### Adjustment for Burners with one:

1. Light burner and set control knob for low flame.
2. Remove control knob from valve stem.
3. Insert a slender, thin-blade screwdriver into the recess at center of valve stem and engage blade with slot in adjusting screw.
4. Turn center stem adjusting screw to set flame size:
  - clockwise to reduce
  - counterclockwise to increase
5. Replace control knob when adjustment is completed.



### Conversion to different gas type

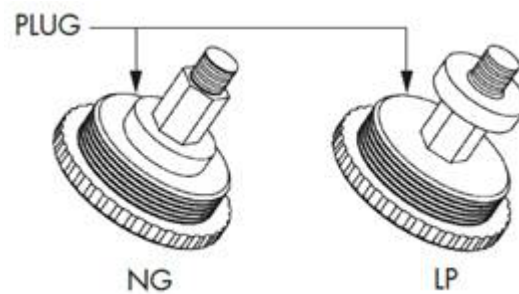
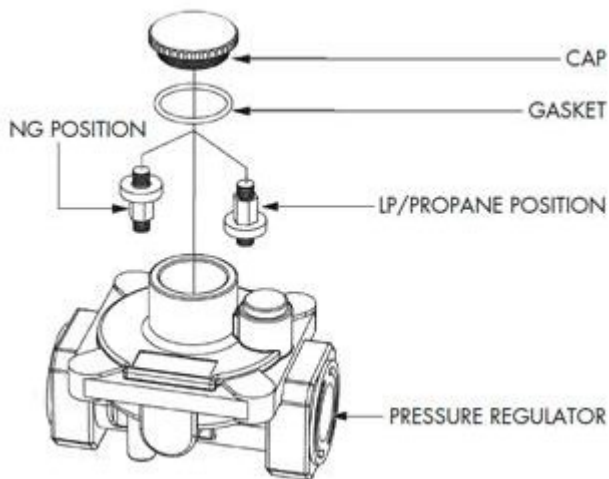
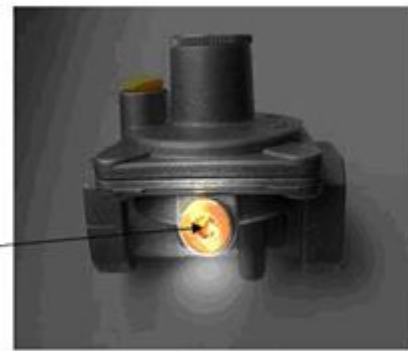
#### 3.2.2

This appliance is designed for use with NG gas or LP gas. The gas pressure regulator is supplied with this appliance,

It must be installed in the gas way ahead of manifold entrance. It is pre-set for use with the gas supplied with the appliance. For use with different gas the pressure regulator must be converted.

For the Pressure regulator conversion following the below instructions:

- Unscrew the regulator cap  
Unscrew the plastic conversion plug from the cap turn over and screw back (wide section away from cap for LP and against cap for NG) see figures below
- Replace the regulator the cap.
- Test gas pressure (test point provision on side of regulator). When converting the regulator for different settings, the function of the regulator must be checked at a pressure at least 1"WC (249Pa) above the specified manifold pressure.



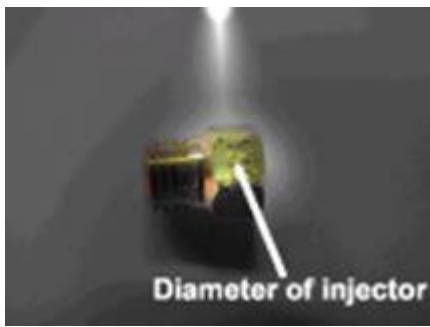
**NOTE:** Before replace the regulator cap Check the position of plug suitable for the gas converted.

### 3.2.3 Substitution of Injector on (one ring flame or stacked burners)

If this appliance should be converted for use with gas **LP** (propane or butane) or **NG** (natural gas). Each of the following modification must be performed:

1. Remove the grates and burner cups.
2. Remove gas spreader.
3. Loosen injector by turning 9-32" (7mm) nut driver counter clockwise.
4. Install the injectors supplied with this appliance in the appropriate burner. The injectors have small number stamped on the side, this number codes the orifice diameter and its correct burner location **(see table on paragraph 3.2.5)**.
5. Turn clockwise to tighten (tighten to a torque of 15 to 20 inch-lbs).
6. Replace all parts following the reverse order.
7. **Save the injectors removed from the appliances for future use.**



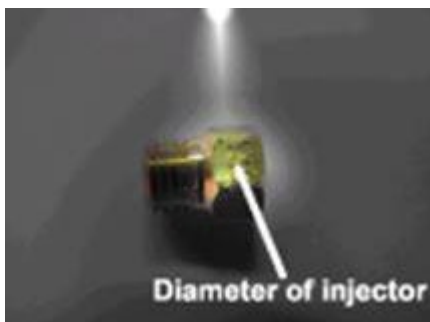
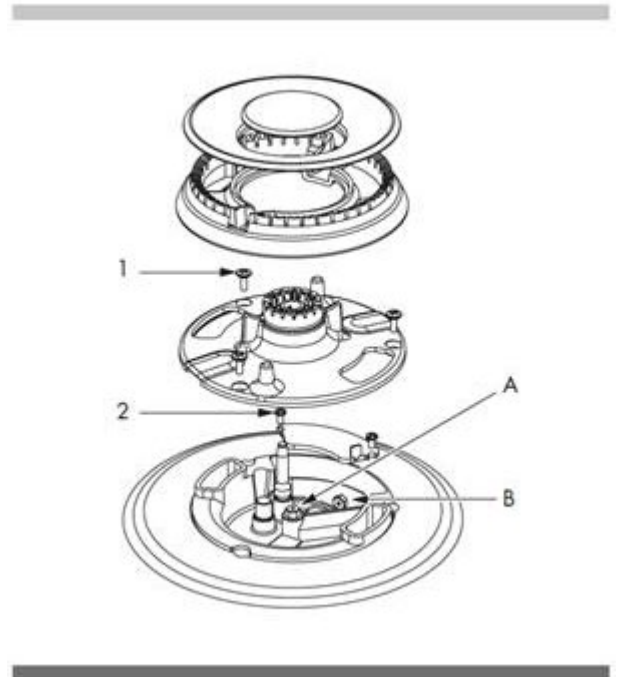


### 3.2.4 Substitution of Injector on (two rings flame burners)

If this appliance should be converted for use with gas **LP (propane or butane)** or **NG (natural gas)**. Each of the following modification must be performed:

#### Replace injectors on (two rings flame burner)

1. Remove the grates and burner cups.
2. Remove gas spreader.
3. Remove the three screws of simmer gas spreader (1).
4. Remove the two screws of injector cover (2).
5. Loosen injector (A) by turning 9-32" (7mm) nut driver counter clockwise.
6. Loosen injector (B) by turning 9-32" (7mm) box wrench counter clockwise.
7. Install the injectors supplied with this appliance in the appropriate burner. The injectors have small number stamped on the side, this number codes the orifice diameter and its correct burner location (see table on paragraph 3.2.5).
8. Turn clockwise to tighten (tighten to a torque of 15 to 20 inch-lbs).
9. Replace all parts following the reverse order.
10. **Save the injectors removed from the appliances for future use.**

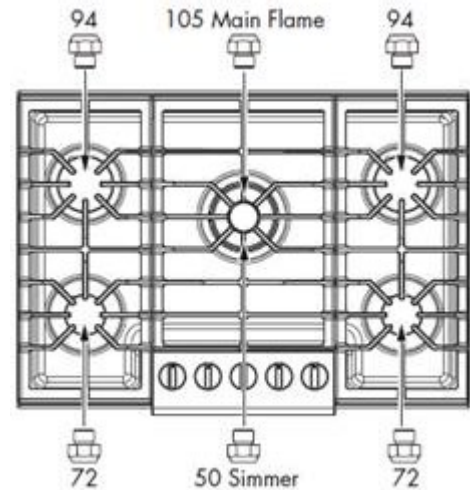
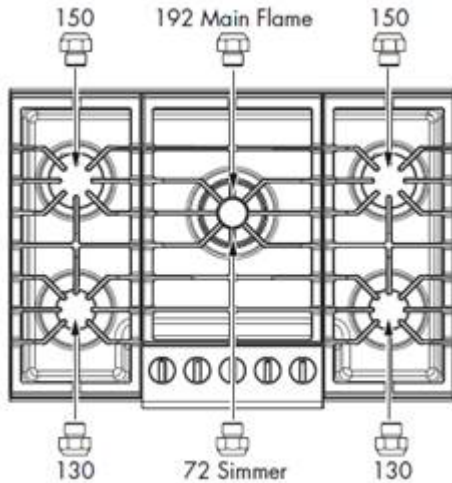


### 3.2.5 Injectors position

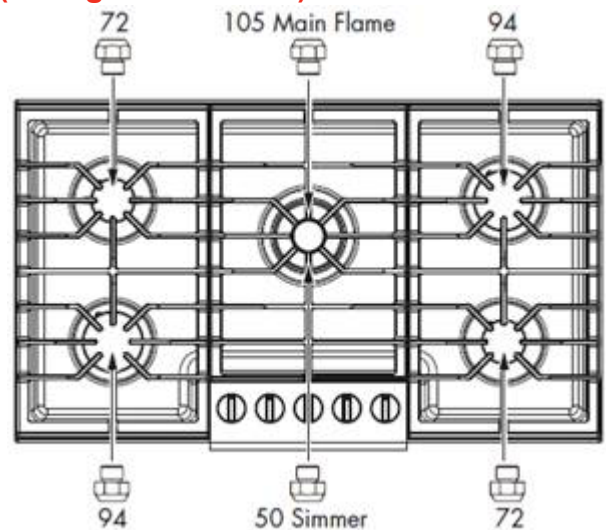
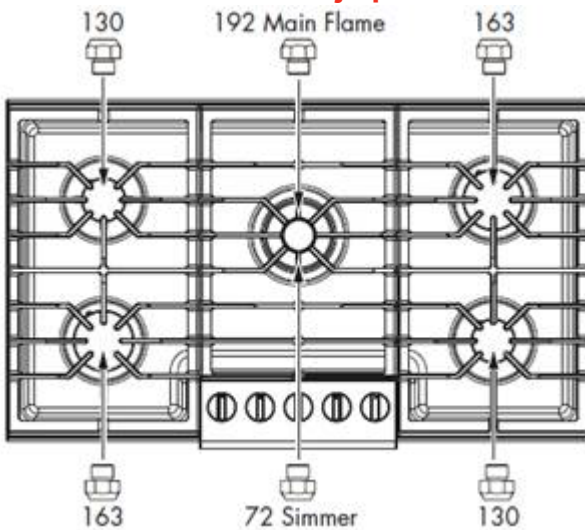
**NG**

**LP Conversion**

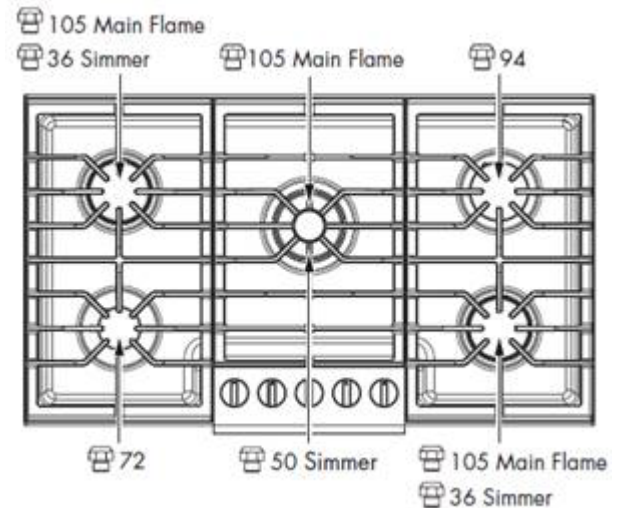
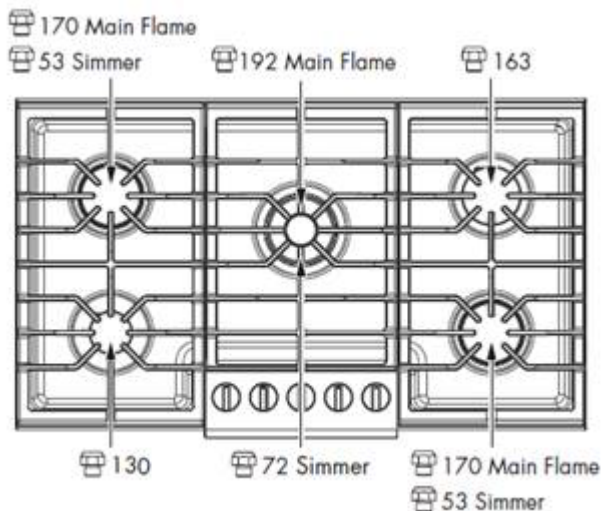
**Inj -pos- 30" (4 Single + Minidual)**



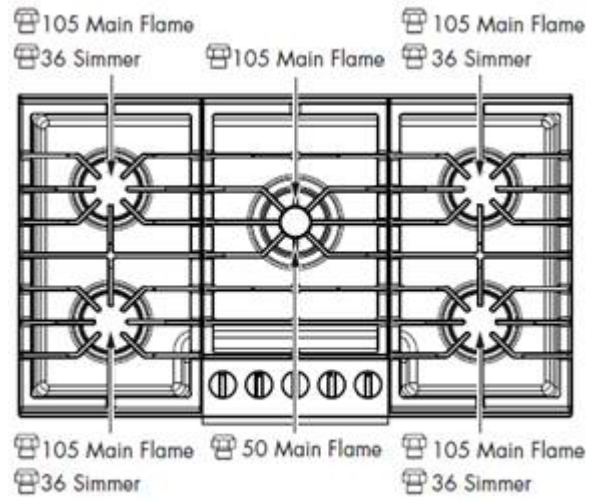
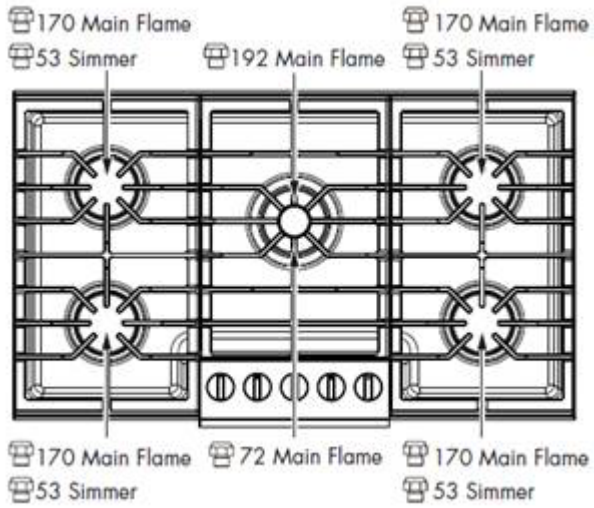
**Inj -pos- 36" COOKTOP 36" (4 Single + Minidual)**



**Inj -pos- 36" (2 Stacked + 2 Single + Minidual)**



## Inj -pos- 36" (4 Stacked + Minidual)





## ***Gas doesn't light - No spark***

---

- Check the electricity supply.
- Check spark gap is not too wide (burners sitting correctly).
- Check if electrodes/burners are clean (use rubbing alcohol and an old toothbrush).
- Check continuity from the box to the electrode and from the burner or ground point to the ground connection on the box.
- Check the high tension leads are not coiled, as this may result in a loss of voltage to the electrode. (Use correct length leads and locate in correct position.)
- Check for damage to the wire insulation and that the leads are not against parts that will heat up during operation.
- Check the burner components including the burner cap are sitting correctly.
- Check the high tensions leads have not been coiled, as this may result in a loss of voltage and a spark of insufficient energy to ignite the gas.



## ***Sparking Continuously After Ignition***

---

- Check if the polarity of the electrical supply is correct to the ignition box (incorrect polarity will cause a problem.)
- Check if electrodes are clean (use rubbing alcohol and an old toothbrush).
- Check if the cooktop is correctly grounded (lack of grounding will cause a problem).
- Check if the cooktop and regulator are set up for the correct gas type and pressure.
- Check if the correct injectors are used for each burner.
- Check if the burner components including the burner cap are sitting correctly.
- Check if the flame touches the electrodes. If the flame doesn't correctly touch the electrodes will cause the problem.



## ***Flame goes out on low setting***

---

- Check if the cooktop and regulator are set up for the correct gas type and pressure
- Check if the burners low setting is correct (see Section 3.1).
- Check if the gas spreaders are positioned correctly on injectors support
- Check if the pin of the cap is positioned correctly on gas spreader
- Check if the ignition micro switch contact is whet (use hair dryer to let it dry)





## ***Flame is distorted or large and yellow***

---

- Check if the cooktop and regulator are set up for the correct gas type and pressure
- Check if the burners low setting is correct (see Section 3.1).
- Check if the gas spreaders are positioned correctly on injectors support
- Check if the pin of the cap are positioned correctly on gas spreader
- Check if the gas spreader ports are clogged (to clean the ports use tooth brush or straightened paper clip)



- Check if the wires are not damaged.
- Check if the connectors are properly connected to the both boards driver and led.
- Check if microswitches work properly.



**Removal of product top panel**



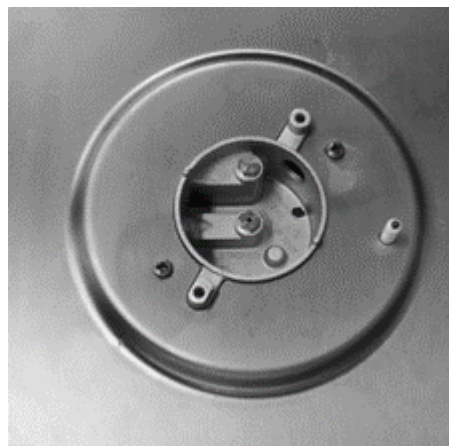
- Remove the grates, burner caps, aluminium spreader
- Pull off knobs.
- Remove the two screws holding each burner. (To prevent damaging the screw head use a No. 1 Philips screwdriver.)
- Lift off top panel in vertical way. Note: The edge on stainless models can be sharp.
- To replace, reverse the procedure.



Single Burner



Dual Burner



Stacked Burner



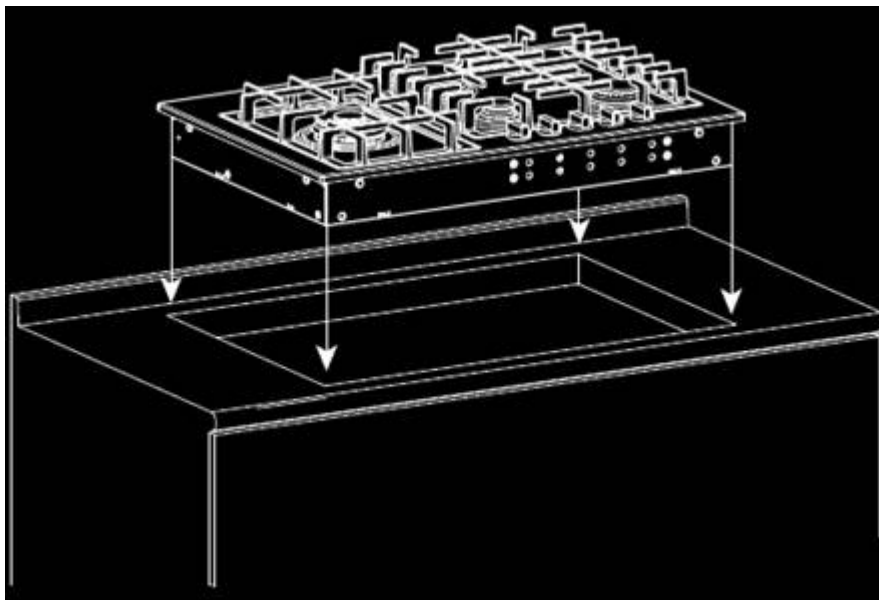
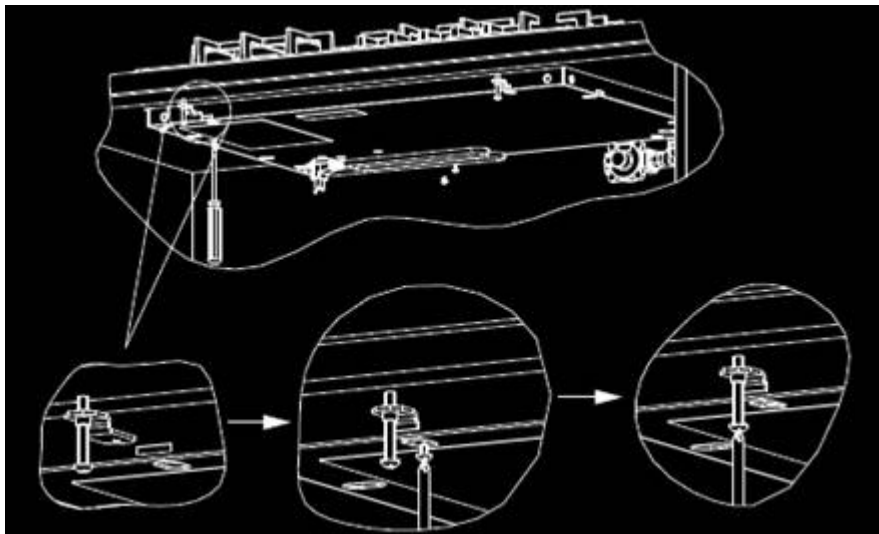
**To remove the product from the counter-top**



This cooktop allows for easy servicing for internal components simply by removing the top panel rather than removing the product from the counter-top (see [Section 6.1](#)).

Disconnect the electrical supply. Turn off gas supply and disconnect. Loosen the clamping brackets at the front/back sides (underneath). Lift product out.

**Note:** Fit a new sealing washer when re-connecting the gas supply.





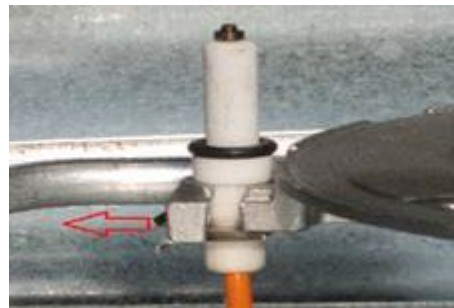
## Replacement & servicing of electronic ignition



### 6.3.1 To replace a spark plug

- Disconnect from power.
- Remove the product top panel (see [Section 6.1](#)).
- Remove the re-ignition protection cover unscrewing the highlighted screws.
- Unlatch the spark plug spring.
- Disconnect the terminal from the related ignition and replace it.
- Reassemble in reverse order.

**Note:** before reassembly of the top panel don't forget to put in correct position the spark plug sealing ring.



### 6.3.2 To replace ignition box

- Disconnect from power.
- Remove the product top panel (see [Section 6.1](#)).
- Remove the re-ignition protection cover unscrewing the highlighted screws
- Disconnect the terminals from the damaged ignition and replace it.
- Reassemble in reverse order.

Electrode wires **must** be plugged into correct terminals.





### To replace the microswitch



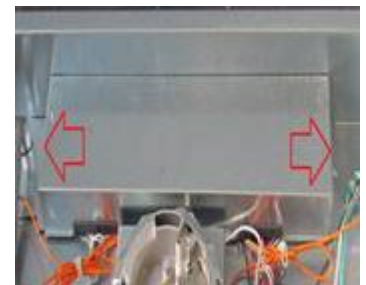
- Disconnect from power.
- Remove the product top panel (see [Section 6.1](#)).
- Remove the board protection film and disconnect the connector
- Remove the led board by its plastic snap spacers.



- Remove the metal support by its two screws.
- Release it by pushing in the direction of the arrow.



- Remove the re-ignition and led driver protection covers unscrewing the highlighted screws.



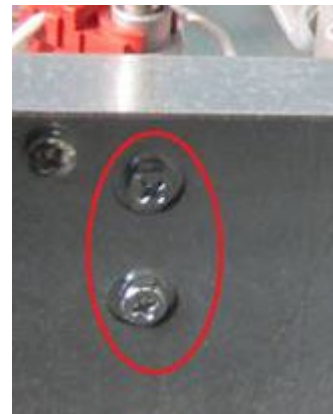
- Remove all microswitches in the direction of the arrow
- Disconnect the wirings from power and from the re-ignitions.
- Reassemble in reverse order.





- Turn off the gas and electricity supplies.
- Remove cooktop from the counter top (see [section 6.2](#))
- Remove the burner heads.
- Remove the screws that hold the top panel to the burners and remove the panels (see [section 6.1](#))
- Remove the led board (see [section 6.6](#))
- Lift off the microswitches from the gas valve.
- Disconnect the aluminium tubes from the valve outlets.
- Remove the bracket screw holding the manifold outlet zone to the burner box.
- Remove the screws holding the manifold bracket to the burner box and remove the manifold.
- Replace the gas valve on the manifold tube.
- Reassemble in the reverse order.
- Leak test all gas connections before refitting the micro switch assembly
- 1-check leakage from gas supply at the 1/2" floating nut manifold connection
- 2-check leakage from each gas valve connection to the manifold
- 3-check leakage from each gas pipe connection to the valve as following describe:
- Block each injector orifice in turn open the correspondent valve and check leakage beyond the valve.
- We recommend appropriate leak detection spray NEVER USE A NAKED FLAME WHEN CHECKING FOR GAS LEAKS
- Reassemble product top panel (see [section 6.1](#))
- Check turndown setting. (see [section.3.2](#))

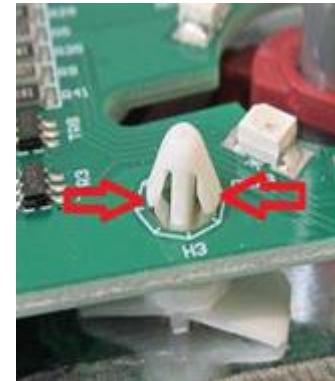
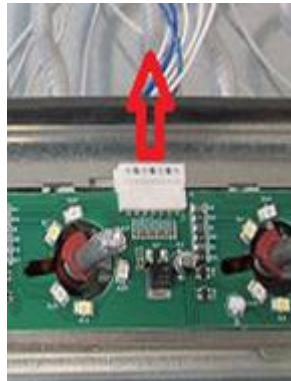
Gas valve identification (see [section 2.4](#))





### 6.6.1 Replace the led board

- Disconnect from power.
- Remove the product top panel (see [Section 6.1](#)).
- Remove the board protection film and disconnect the connector.
- Disconnect the connector.
- Remove the led board by its plastic snap spacers.
- Replace with the new one and reassemble in reverse order.



### 6.6.2 Replace the driver led board

- Disconnect from power.
- Remove the product top panel (see [Section 6.1](#)).
- Remove the re-ignition led driver protection covers unscrewing the highlighted screw.
- Disconnect the wiring harnesses from the board.
- Remove the driver board by its plastic snap spacers.
- Replace with the new one and reassemble in reverse order.

