Dear Customer,

Thank you for choosing Prestige Hobtop.

Brought to you by Prestige - a name synonymous with quality and reliability, trusted by millions of customers throughout the country.

Prestige Hobtop has been carefully designed, manufactured and tested so as to give you trouble free service. After all, it is from TTK Prestige Limited - a trusted name in kitchenware for generations and the largest kitchenware company in India.

This designer hobtop is crafted to suit every modern kitchen. To get the maximum benefits of the Prestige Hobtop, please read the instructions in this booklet carefully.
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FEATURES OF THE PRESTIGE HOBTOP

• Dual Purpose Design: Lets you use it as a gas stove and a hob
• Specially Designed Sabaf Burner: Imported from Italy, the burners are designed to provide uniform heating and consume less gas. What’s more, they are also ideal for cooking Indian dishes. Be it curries, dosas or chapatis.
• Cast Iron Support: Made from premium quality cast iron to provide durability and maximum stability for pots and pans.
• One Touch Auto Ignition (In models PHTS - 02 AI, PHTS - 03L AI & PHTS - 04 AI): The advanced auto ignition system ensures a flame every time you twist the knob.
• Elegant Design: The dual colour tone with superior quality SCHOTT glass make it irresistible.
• Ultra Slim Body: World’s slimmest design for aesthetic looks.

Unique Features of Schott® Glass

• Superior Quality: The expertise of SCHOTT coupled with the superior German manufacturing standards ensures that you always get the finest quality glass.
• Safety: The advanced toughening process ensures high impact and temperature resistance adhering to international safety standards.
• Durability: With advanced German technology, this glass is highly durable and is tested to withstand bigger thermal shocks and mechanical impacts than any other glass.
• Easy Maintenance: The smooth finish of the SCHOTT glass makes it a lot easier to keep your hob top clean.
DESCRIPTION OF PARTS

Model: PHTS - 02 / PHTS - 02 AI

Slab/counter top cutting profile

Gas inlet
Burner cap
Pan support
Knob
DESCRIPTION OF PARTS
Model: PHTS - 03L / PHTS 03L AI

Slab/counter top cutting profile

Gas inlet
Burner cap
Pan support
Knob

424+0.00/-2.00
724+0.00/-2.00
R15
DESCRIPTION OF PARTS

Model: PHTS - 04/ PHTS - 04 AI

- Gas inlet
- Burner cap
- Pan support
- Slab/counter top cutting profile
- Knob

Slab/counter top cutting profile

Dimensions:
- 654 +0.00/-2.00
- 484 +0.00/-2.00
- R15
INSTALLATION OF PRESTIGE HOBTOP

While unpacking, make sure that all parts of the hobtop are available as per the picture shown above.

The Prestige hobtop can be used as a gas stove or as a hob depending on your preference. If you want to install the hobtop as hob, please follow the instructions carefully.

Please ensure that the installation is carried out by a competent / qualified technician. The company is not responsible for damage / injury caused by faulty installation.

Please make sure that the hobtop is placed in a properly ventilated area.

- Cut the granite slab / counter top according to the size mentioned in the figure (1). For your convenience, we have provided the template for marking. Make use of the template.
- Please make sure that the granite slab / counter top is cut properly to ensure that the alignment of the hobtop is correct with respect to the counter top.
- Please make sure that the cut size is not big, as it may lead to more loads on the hobtop thus damaging the hobtop with time.
- Place the hobtop such that it sits firmly on the slab and the bottom cover goes inside the cut portion of the granite slab.

Connecting the nozzle to the gas pipe (gas hose)

1. The knobs on the hobtop should be in the “OFF” position at the time of fitting.
2. Push the rubber tube that is attached to the gas regulator (cylinder) on to the gas tube connector as far as it goes. Use only prescribed ISI marked LPG hose for connecting, as it is safe. Do not use a vinyl plastic tube or a tube with metallic cover, as this can be dangerous. The tube should not be twisted, looped or kinked, or subjected to external pressure of any kind.
3. Not more than 1.5 metres (4.5 ft.) Length of tube should be used to connect the hobtop. The tube must not be extended from one room to another and must not be passed through doors, windows, walls, partition, ceilings or floors.

4. After the tube is fixed, check for leakage near the gas connector area. This can be done by applying soap water solution near the gas connector area and the gas supply is opened. If the leakage is there, you will observe soap bubbles at the point of leakage.

5. In case, you have any difficulty in assembling the hobtop, please call the nearest Prestige Service Centre. (refer last page for your nearest Prestige Service Centre.)

**Loading the battery cell to the hobtop (applicable for models: PHTS - 02 AI, PHTS - 03L AI & PHTS - 04 AI)**

The Prestige Hobtop is fitted with battery operated multi spark auto ignition.

You will find the battery compartment under the bottom cover.

Open the battery compartment, place one single battery provided in such a way that the + in the battery should match the + in the battery compartment.

Close the battery compartment.

Press the knob once to make sure that the spark is seen from the spark plug.

Now your Prestige Hobtop is ready to use.
HOW TO USE YOUR PRESTIGE HOBTOP

The Prestige hobtop is designed for use with Liquefied Petroleum gas that comes in the cylinder.

To turn the gas table on (applicable for models: PHTS - 02, PHTS - 03L & PHTS - 04):

• First open the gas regulator. Light a match stick or ignite a gas lighter over the operating burner, while simultaneously turning the operating knob towards the “ON” position (Fig. 1).

Note:
1. Always make sure that the gas is lit when the knob is turned to ON / SIM position. Otherwise the gas will be leaking.
2. If the stove does not light, bring the knob to OFF position and repeat until the gas lights.
   • To simmer (lower the flame), further turn the gas control knob counter clockwise to a suitable position.

To turn the hobtop on (applicable for models: PHTS - 02 AI, PHTS - 03L AI & PHTS - 04 AI):

• First open the gas regulator knob
• Press the knob and turn the knob counter clockwise towards ON position. You will hear the sparking sound near the burners
• Keep the knob pressed till the burner is lit with the flame

Note:
• Make sure that the spark plug and the area near spark plug is kept clean, otherwise it may not spark.
• When the spark becomes weak or no spark is seen after some days of usage, this means that the battery needs change. Please change the battery as per the instructions mentioned earlier.
• To simmer (lower the flame), further turn the gas control knob counter clockwise to a suitable position.

**To turn the hobtop off:**

Turn “OFF” the gas regulator. Then, turn the gas control knob to the “OFF” position.

**Note:**

The glass top of the hobtop may become hot during the time of use. This is normal. Please ensure that you do not touch the top or the pan supports when it is in use to avoid burns.

**Hints:**

• When using high flame or using larger burners, ensure that you use large sized vessels to cover the entire flame to avoid wastage of gas.

**Note:**

• Do not use Gas Tandoor cooker / Baati cooker or other similar products/utensils on the glass top gas stove as they work on the principle of closed cooking thereby not allowing the flame to go out and radiating the heat to the glass and thus creating abnormal temperature on glass, which may damage/shatter the glass top.

• Due to the principle of air mixing from the top, there will be slightly more noise and this is normal.

• There will be a small flickering flame from ignition point and it will continue during the operation also. It is normal and is as per the design.

• When using smaller vessels, reduce the flame intensity to the required level.

• After desired temperature is attained while cooking, it is sufficient to keep the flame intensity at a reduced level to maintain the temperature.

• The cast iron supports are heavy and may break if dropped. So, please handle them carefully.
THINGS YOU SHOULD BE CAREFUL ABOUT

- Use the Hobtop for cooking only. Do not dry towels, clothes etc. over it.
- Always use liquefied petroleum (LP) gas that comes in a cylinder that can be attached to the hobtop.
- To connect the hobtop to the cylinder, use ISI marked, good quality tubing only. Do not use a vinyl plastic tube, as this is dangerous.
- Always check the rubber tube for any wear and tear to avoid gas leak and prevent danger. Avoid keeping inflammables near the hobtop.
- When in use, do not touch the pan supports of the hobtop to avoid burns as it will be hot.
- Never apply excessive pressure to the gas control knobs. Do not tamper with the knob.
- Clean the burners regularly so that they don’t get clogged. Do not use abrasive materials for cleaning.
- Turn both the gas control knobs and the regulator off, i.e, after cooking is over or, when going to bed or leaving the house.
- If you trace gas leakage, close the gas regulator of the cylinder, open up all windows and call your gas supply agent. Do not switch on any electric light / appliances or light matches/lighter etc.
- The cylinder should not be tilted horizontally when in use.
- Make sure the hobtop is in a position where no person needs to reach over the burner for things placed on the far side. This avoids the chance of getting burnt by the flame.
- Keep the gas hobtop out of reach of children.
- Ensure that no appliances working on electricity or any other fuel are installed within a distance of 1 metre from the LPG installation (hobtop, tubing, regulator and cylinder).
CARE FOR YOUR PRESTIGE HOBTOP

1. The gas tube must be checked regularly for wear or leaks. It must be replaced every two years. If it is damaged or if you notice a leak, the gas tube should be replaced immediately. Do not reduce tube length.

2. You must regularly check the gas tube for cracks or any other defect, thoroughly. Remember NOT to check gas leak with a flame. Keep the tube away from heat.

3. Keep the gas tube clean from any dirt for clear visibility of the tube.

4. Keep the burners clean at all times to make sure gas consumption is optimum. To clean the burner holes use a wire brush. If you clean the burners with water, make sure that you dry them properly.

5. Always keep the spark plug area clean.

6. Wash the pan support in water and dry thoroughly before replacing.

7. Get your hobtop serviced once a year at your nearest Prestige Service Centre.

IMPORTANT: Do not wash the hobtop directly with water or wipe the hobtop with a cloth which has water dripping from it as the water may enter the cavity of the hobtop. This will cause growth of micro organisms in side the cavity of the hobttop and also breed pests such as cockroaches inside the body. Always wipe the hobtop with a damp cloth.
**TECHNICAL SPECIFICATION**

**Burner Ratings**
For use with Liquefied Petroleum Gas {gases at 2.942 kN/m² (30gf/cm²)}

<table>
<thead>
<tr>
<th>Model : PHTS 02/PHTS 02 AI</th>
<th>Description</th>
<th>Rated Heat (kw)</th>
<th>No. of Burners</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Burner</td>
<td>1.8 kw</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Big Burner</td>
<td>2.3 kw</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Model : PHTS 03L/ PHTS 03L AI</th>
<th>Description</th>
<th>Rated Heat (kw)</th>
<th>No. of Burners</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Burner</td>
<td>1.8 kw</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Big Burner</td>
<td>2.3 kw</td>
<td>2</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Model : PHTS 04/ PHTS 04 AI</th>
<th>Description</th>
<th>Rated Heat (kw)</th>
<th>No. of Burners</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Burner</td>
<td>1.8 kw</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Big Burner</td>
<td>2.3 kw</td>
<td>2</td>
<td></td>
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</tbody>
</table>

Material : High quality, heat resistant tempered glass top
Burners : High quality aluminium burners from Sabaf, Italy.
Pan Support : Premium quality cast iron pan support

*(applicable for models : PHTS - 02 AI, PHTS - 03L AI & PHTS - 04 AI)*:

Auto ignition : Multi spark electronic battery operated auto ignition.
Battery : R 20 size 1.5 volts battery cell
WARRANTY CARD (CUSTOMER’S COPY)

This page has to be treated as a full fledged warranty card and is required to be maintained by you. You will be required to produce this card while claiming the service within the warranty period. In the unlikely event that a defect should develop in the hobtop during the period of this warranty, the product should be delivered at your cost to the Authorised Service Centre or Authorised Service Dealer along with this warranty card.

Date of Purchase :

Model : Prestige Hobtop  PHTS - 02  □ PHTS 02 AI  □ PHTS - 03L □  PHTS 03L AI □  PHTS - 04  □ PHTS 04 AI □  (tick whichever is applicable)

Serial No. :

Customer’s Name :

Address :

Dealer’s Stamp & Address
WARRANTY

Prestige (hereinafter referred to as the Company) warrants to the purchaser of “Prestige Hobtop” (hereinafter referred to as hobtop) that the said hobtop is free from all defects in material and workmanship.

This warranty is valid for a period of two years from the date of original purchase, subject to the following terms and conditions.

1) The hobtop is only to be serviced by the Company or by its Authorised Service Agent.

2) The service/Repairs will be provided at the Company’s Service Centre/Authorized Service Centre.

3) The Customer shall bear all the conveyance expenses and other incidental expenses towards Service/Repair.

4) The customer shall carry the hobtop to the nearest Company service/Replacement under this Warranty at the earliest, but shall not be liable to do so within any specified time.

5) The Warranty will continue and remain in force only for the unexpired period of the original Warranty, in regard to the Repair/Replacement of parts of the hobtop.

6) The hobtop shall be used strictly for domestic cooking/heating purpose in accordance with the instruction manual.

7) Life time warranty on Schott glass is based subject to following terms and Conditions.
   • Do not use tandoor oven/batti cooker/any other similar products on the glass top as this may block the flame and create abnormal temperature on the glass surface. The damage to the glass on account of this will not be covered under Lifetime warranty.
• Breakage due to external impact (glass hit by external articles like heavy objects, wall etc.) will not be covered under lifetime warranty.

• Lifetime warranty is only for the SCHOTT glass and the product warranty shall remain in force for 2 years.

8) The card is to be completed and signed by the dealer immediately on purchase.

9) The Company shall not be responsible for any special consequential damages or loss arising directly for any delay in the performance of this warranty due to cause beyond their control.

10) Replacement of spares such as knobs, gas jets and gas cock assembly are not covered by this warranty, as these parts require periodic renewal.

11) The decision of the Company is final in all cases of complaints.

12) The Company reserves the right to retain any part or component at the Service Station/branches or Authorized Service Agent or at its workshop and shall effect Repairs/Replacement or parts or component as its sole discretion.

13) This warranty shall not in any case extend towards payment or any monetary consideration whatsoever.

14) Any complaints/disputes shall be within the jurisdiction of the Courts of Bangalore.