beyond
APPLIANCES

USER MANUAL
Cooktop

Please read the user's manual carefully first

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DO'S AND DON'TS FOR CLEANING

Do's:

1. Do turn off the gas before cleaning to ensure safety.
2. Do wait for the cooktop to cool completely before starting the cleaning process to avoid burns or accidents.
3. Do use a soft cloth or sponge to clean the cooktop surface and burner caps.
4. Do clean burner caps and grates separately by soaking them in warm soapy water if necessary, and scrubbing gently.
5. Do use mild detergent or soap for cleaning the cooktop and burners to prevent damage.
6. Do wipe down the brass burners gently with a soft brush and non-abrasive cleaner to maintain their shine and avoid scratching.
7. Do dry all parts thoroughly with a clean towel to prevent rust or water spots.
8. Do check the Flame Failure Device (FFD) and Ignition pin after cleaning to ensure it's working correctly

Don'ts:

1. Don't use harsh or abrasive cleaners (like steel wool or rough scrubbing pads) as they can scratch the surface and damage the burners, especially the brass.
2. Don't use excessive water on the cooktop or burners, as it could interfere with the FFD or create a risk of rusting.
3. Don't ignore the FFD during cleaning—ensure it functions properly after reassembling the cooktop.
4. Don't use oven cleaners or strong chemicals that can damage the finish of the cooktop or the burners.
5. Don't soak the cooktop itself in water—clean it with a damp cloth instead of submerging it

Following these Do's and Don'ts will help preserve the longevity and functionality of your cooktop

IMPORTANT SAFETY GUIDELINES Please read and follow these safety instructions carefully to ensure the proper use and safe operation of your cooktop. Failure to adhere to these guidelines may result in property damage, serious injury, or other hazards.

General Precautions:

- Always adhere to the instructions in this user manual. Ignoring these guidelines may result in fire, electric shock, or injury.

Fire Safety:

- Never leave the cooktop unattended during use, as spills and boil-overs can ignite.
- Keep flammable materials, such as dishcloths or paper, away from the burners.

Hot Surface Warning:

- Avoid touching burners, pan supports, or glass surfaces during and immediately after use, as they may remain hot.
- Allow the cooktop to cool completely before performing cleaning or maintenance.

Explosion Hazard:

- Keep flammable substances, such as gasoline or aerosols, away from the cooktop.
- Avoid using sprays or cleaning agents near open flames.

Cleaning and Maintenance:

- Ensure all burners are switched off and have cooled down before cleaning.
- Use only approved cleaning products to prevent damage to the cooktop surface.

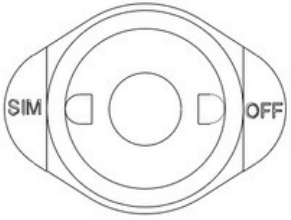
Child Safety:

- Keep children away from the cooktop during and after use.
- Ensure cookware handles are positioned safely to prevent tipping or accidental contact.

For concerns or assistance, please contact authorized customer support. Always ensure proper installation and comply with local safety regulations when using gas appliances.

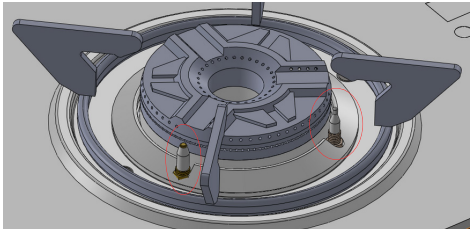
GENERAL GUIDELINES :

Caution: If the burner cap is misaligned, turn off the gas supply and reposition it correctly. Wait at least one minute before attempting to reignite the gas burner using the "duo control" knobs



To turn off a burner, turn the knob clockwise until it stops at the “OFF” position.

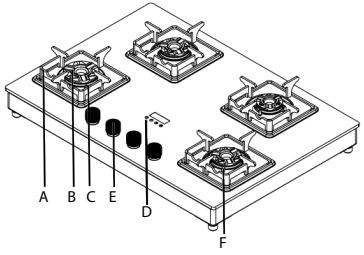
FFD & Ignition Pin Important:
Press and hold the knob for 5-7 seconds for ignition and to activate the FFD (Flame Failure Device).

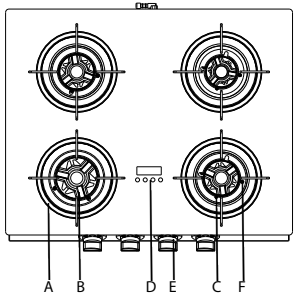


How to Keep Your Cooktop in Shape

Caution: Before cleaning or performing maintenance on your appliance, disconnect it from the battery connection.

To extend the life of your cooktop, clean it thoroughly and frequently. Avoid using steam equipment to clean the appliance





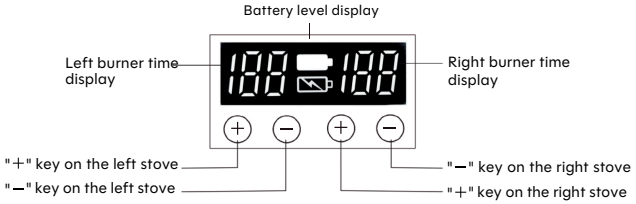
A. Iron trivet
B. Brass burner
C. Thermocouple
D. Timer
E. Knob
F. Ignitor Pin

HOW TO SET UP YOUR BEYOND APPLIANCES COOKTOP:

1. Verify Your Product
   - •Upon unpacking, ensure that all components are properly assembled and securely in place.
   - •Check that the control knobs, pan supports, and burners are correctly positioned.
2. Choose a Suitable Location
   - •Select a well-ventilated area to place the cooktop.
   - •Ensure there is adequate clearance around the unit, maintaining at least 1 foot of vertical distance between the cooktop and the gas cylinder.
3. Connect the Gas Supply and insert batteries
   - •Attach the rubber tube from the gas regulator (cylinder) to the cooktop's revolving nozzle. Push the tube firmly to secure the connection.
   - •Use a soap solution to check for gas leaks. If bubbles appear at the connection point, reattach the tube to ensure a proper seal.
   - •Insert 2X D-type 1.5V batteries for auto ignition.
4. Safety Reminders
   - •Avoid placing the cooktop near flammable materials or areas exposed to direct sunlight.
   - •Ensure the gas supply is turned off while connecting or inspecting the gas tube.
   - •Before using the cooktop, double-check that all components are securely in place and that all connections are leak-free.

Note: For any concerns or assistance, refer to the troubleshooting section or contact Beyond Appliances' authorized customer service team. Always use original parts and accessories for safe and efficient operation.

Description of Timer Function Operation :



1. In the power display status, press the "+" key on the left stove to activate the timer function for the left stove. Press the "+" key on the right stove to activate the timer function for the right stove.

2. After the timer function is activated, the digital display starts to flash. Press the "+ " or "–" key to adjust the required timing duration. While in the time adjustment mode, long press the "+" or "–" key to quickly adjust the timer setting.

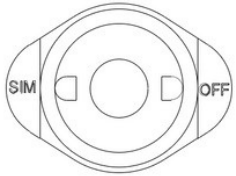
3. The adjustable range for the timer is "1 minute - 180 minutes". Both the right and left stoves can be timed independently and simultaneously without affecting each other.

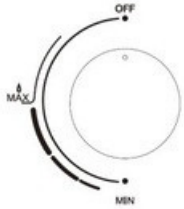
4. While the device is on, long press the "+" key on the left stove and the "–" key on the right stove simultaneously to enter the self-inspection shutdown procedure.

5. While the device is on, long press the "–" key on the left stove to turn off the timer function for the left stove. Long press the "–" key on the right stove to turn off the timer function for the right stove

How to Use the Appliance
Each knob is labeled with gas flame levels: Off, Minimum, and Maximum, ensuring accurate and easy adjustment.

Gas Burner:
- Select the appropriate burner based on the diameter of the utensil or vessel and the cooking method.
- The burner can be regulated using the corresponding control knob, which allows you to adjust the flame to the desired setting





To Ignite the Burner:
- To light the selected burner, first press the anti clockwise to the symbol "max" and keep the knob pressed down until the burner ignites entirely.
- Continue holding the knob for up to 5-10 seconds after ignition to ensure the safety device (FFD) heats up properly

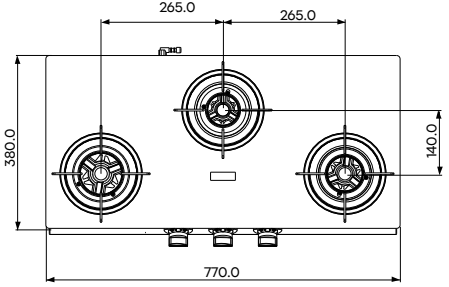
To Adjust the Flame:
For a low flame, turn the knob to the "MIN" symbol.
To Turn Off the Burner:
Turn the knob clockwise until it stops at the "OFF" symbol.
Cleaning Instructions:
Use a soft scrubbing pad with a glass cleaner or mild liquid soap to clean stainless steel parts and the glass top (if present).

Stainless Steel Care:

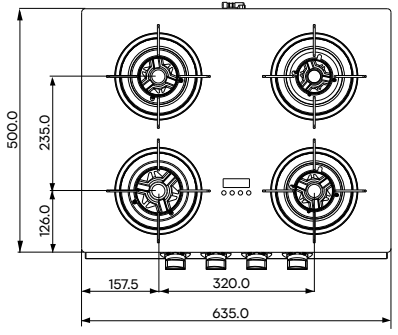
- Stainless steel can be stained if it remains in contact with highly calcareous water or aggressive detergents (containing phosphorus) for extended periods. Rinse thoroughly with clean water and dry well after cleaning. It is also important to clean up any spills promptly.
- Avoid using abrasive wool pads or unsuitable chemicals, as these may cause permanent damage to stainless steel surfaces. Always use appropriate cleaning materials and agents.

PRODUCT DIMENSTIONS

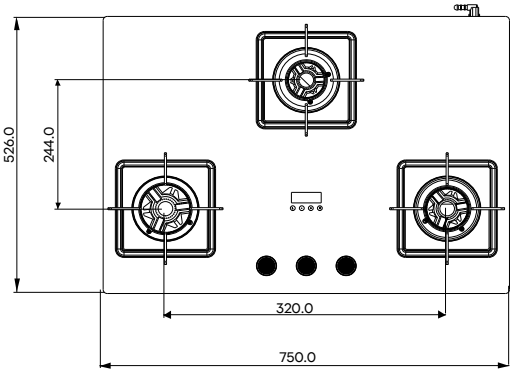
AURIGA 3B



AURIGA 4B



SOLARIA 3B



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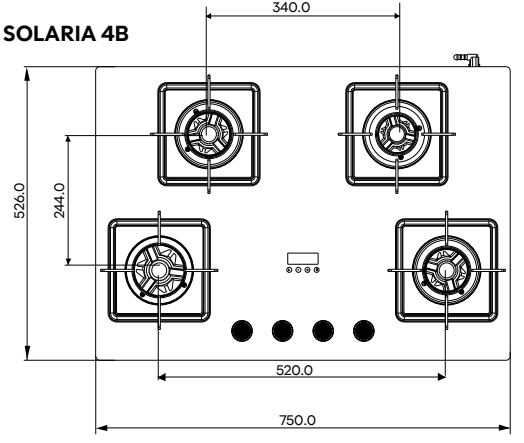

Dimensions Are In mm