

USER MANUAL

***HEXA* Technology Gas Stove**

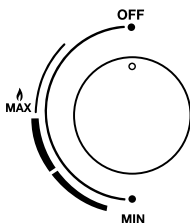
Please read the user's manual carefully first

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GENERAL GUIDELINES :

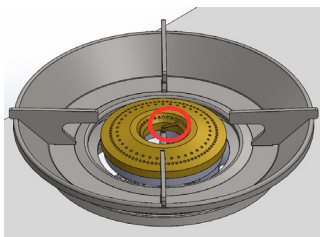
Caution: If the burner cap is misaligned, turn off the gas supply and reposition it correctly. Wait at least one minute before attempting to reignite the gas burner using the "dual control" knobs



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

Ignition Pin Important:

Press and rotate the knob to the maximum position, then hold it until the flame ignites.

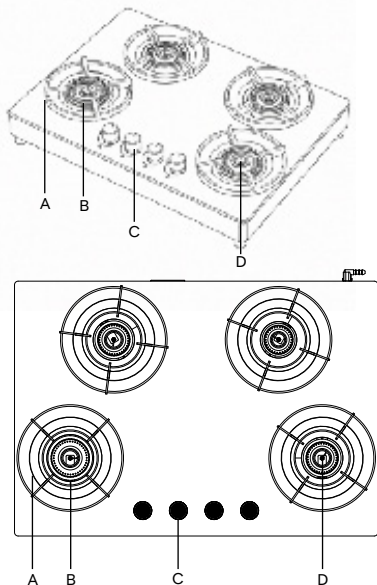


Ignition Pin for AI models only*

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.** Pan support
- B.** Brass burner
- C.** Knob
- D.** Ignitor Pin

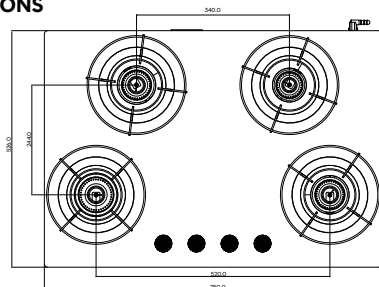
Ignition Pin for AI models only*

Stainless Steel Care:

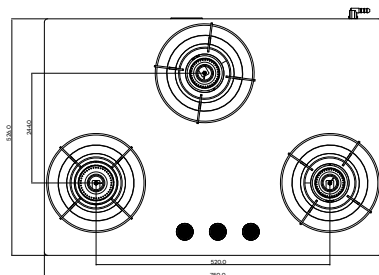
- Stainless steel can be stained if it remains in contact with highly calcareous water or aggressive detergents (containing phosphorus) for extended periods. Rinse thoroughly with clean water and dry well after cleaning. It is also important to clean up any spills promptly.
- Avoid using abrasive wool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

PRODUCT DIMENSIONS

4 Burner



3 Burner



Ignition Pin for AI models only*

ADVANCED FEATURES & TECHNOLOGY

HIGH THERMAL EFFICIENCY COOKTOP

- This cooktop is thoughtfully engineered to deliver exceptional thermal efficiency, ensuring that a greater portion of the generated heat is directly utilized for cooking rather than being lost to the surroundings. The intelligent burner pan support configuration enables faster heat transfer to the cookware, significantly reducing cooking time while optimizing gas consumption. Whether you are preparing daily meals or elaborate dishes, this high-efficiency system ensures consistent performance, energy savings, and improved overall cooking convenience.

LERC PATENTED BURNERS

- At the heart of the cooktop lies the advanced LERC patented burner technology, designed to provide superior flame uniformity and enhanced cooking precision. These high-quality brass burners are built for durability and long-term reliability, offering resistance to corrosion and wear even under frequent use. The precisely engineered flame ports ensure even heat distribution across the base of the utensil, allowing food to cook evenly and efficiently, while also delivering a powerful and stable flame output.

PATENTED GAS MIXING TUBE

- The innovative gas mixing tube technology ensures an optimal blend of gas and air before combustion, resulting in a clean, steady, and highly efficient blue flame. This precise mixing mechanism enhances combustion efficiency, reduces harmful emissions, and prevents incomplete burning of fuel. The result is not only better cooking performance but also increased safety and reliability, making the cooktop suitable for modern households that value both efficiency and environmental responsibility.

PATENTED PAN SUPPORT DESIGN FOR HIGH THERMAL EFFICIENCY

- The cooktop features a uniquely designed pan support system that not only provides excellent stability for various types of cookware but also plays a crucial role in enhancing thermal efficiency. Its ergonomic structure ensures that the vessel is positioned at the ideal height and distance from the flame, maximizing heat absorption and minimizing wastage. This results in improved cooking performance, reduced fuel usage, and added safety by securely holding utensils in place during use. The shape of the pan support reflects the heat radiation towards the pan bottom to improve efficiency.

8 MM THICK TOUGHENED GLASS

- Built with premium 8 mm thick toughened glass, the cooktop combines strength, durability, and elegance in one seamless design. This high-grade glass is specially treated to withstand high temperatures, impact, and daily wear and tear, ensuring long-lasting performance. In addition to its robustness, the smooth and glossy surface enhances the aesthetic appeal of your kitchen while allowing for easy cleaning and maintenance, making it both a functional and stylish choice.

NOZZLES

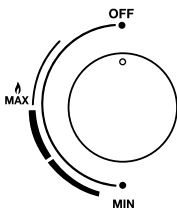
- The cooktop is equipped with precisely manufactured nozzles designed to ensure accurate gas flow and consistent flame performance. These high-quality nozzles help achieve efficient fuel combustion, improved thermal efficiency, and uniform heat distribution across the cookware. Engineered for durability and precision, they contribute to reduced gas consumption, enhanced cooking control, and long-lasting reliable performance.

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 knob & rotate anti clockwise to the symbol "max" and keep the knob pressed down until the burner ignites entirely.

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).

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 1x D-Type 1.5V battery 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.

Ignition Pin / Battery for AI models only*

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.

DO'S AND DON'TS FOR CLEANING Do's:

1. Do turn off the gas, disconnect the hose pipe & remove the batteries 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.

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 oven cleaners or strong chemicals that can damage the finish of the cooktop or the burners.
3. 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



For Service and Installation:

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