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## Gas Cooktop User Manual

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## Welcome to Nicala Family

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Congratulations on your purchase of the Nicala product! Our unique combination of features, style, and performance make us a great addition to your home. We always try to consider all technical and design aspects in producing our goods through comprehensive research and survey. Therefore, our appliances are designed and manufactured with quality and pride while working within the framework of our company values.

To familiarize yourself with the controls, functions and full potential of your new cooktop, read this manual thoroughly. Should you ever have an issue with your cooktop, first check the Troubleshooting section for guidance? It gives suggestions and remedies that may pre-empt a call for service.

Valuable customer input helps us continually improve our products and services, so feel free to contact our Customer Assurance Team for assistance with all your product support needs.

Nicala Customer Care

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Post Number: 31995111

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Thanks for choosing Nicala for your home. We are confident that your new Nicala cooktop will deliver a top-level performance and enjoyment for years to come.



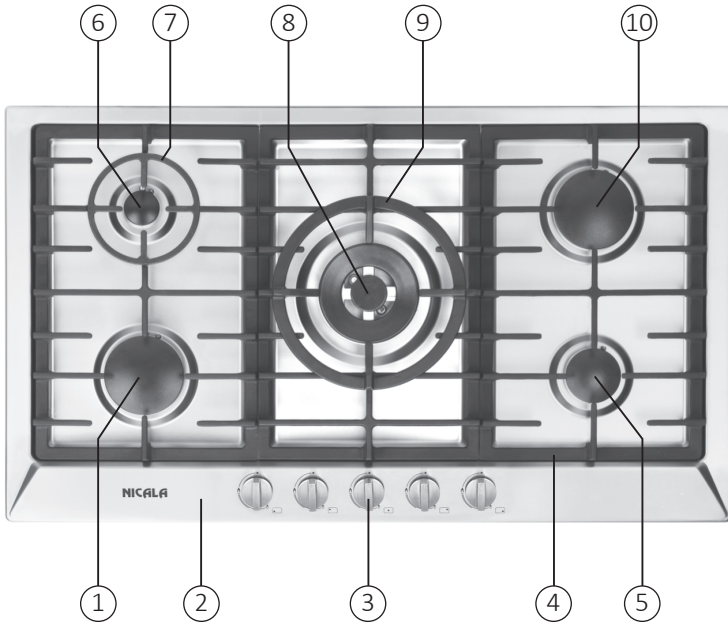
## Features

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- Burners and sealing elements are located in a way that the glass will not be under mechanical or thermal tensions. However, in the case of cracking, there would not be any possible gas leakage.
- Burners are designed in a way that concentrates flames, which increases the heat efficiency of the burner.
- Sensitive thermocouples that make the knobs more responsive and easy-to-ignite.
- High-quality processed tempered glass. The burners are not in direct contact with the glass, so during the cooking process, the temperature of the glass surface will remain below the recommended amount.
- The multiple cooktop's hold-down brackets provide flexibility in terms of installation.
- The product is designed in a way that ensures maximum heat protection for inner parts.

## Overview

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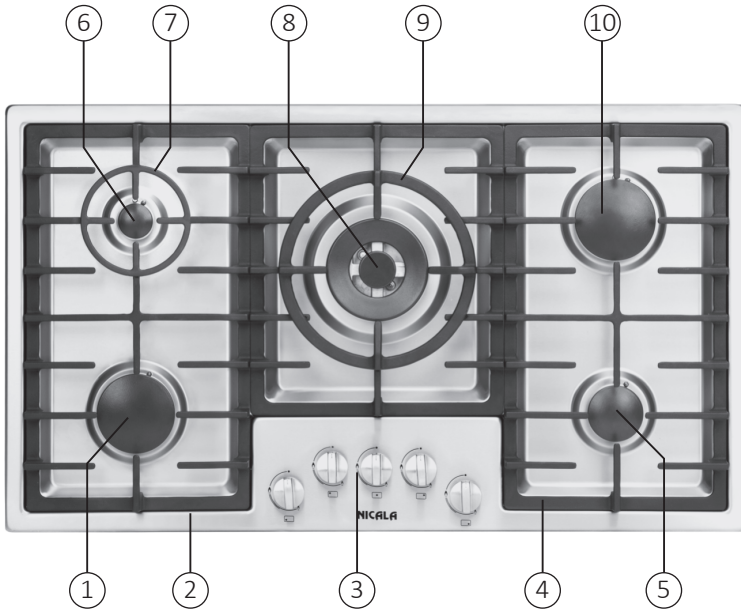


### MODEL : ROYAL - SGH 101

1. Rapid Burner
2. Stainless Steel Body
3. Surface Control Knobs
4. Grate
5. Standard Burner
6. Simmer Burner
7. Pan Support
8. Wok Burner
9. Wok Support
10. Rapid Burner

## Overview

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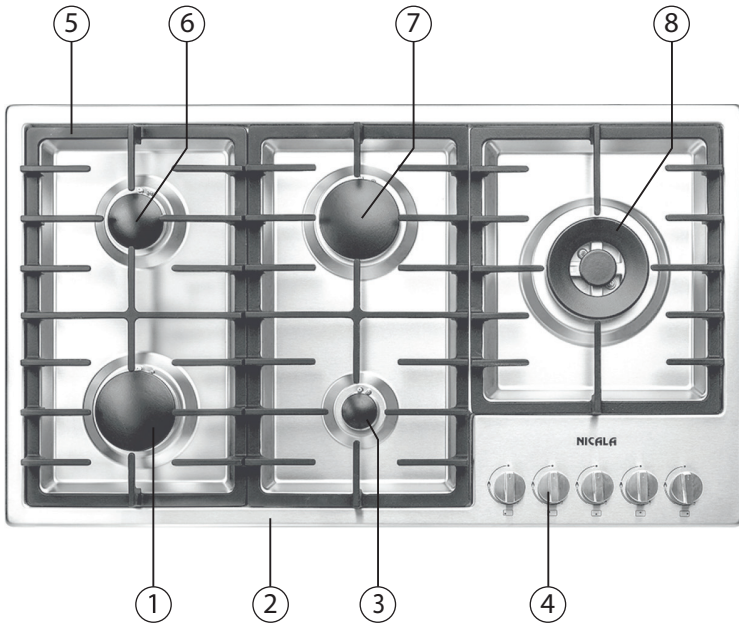


### MODEL : ROYAL - SGH 102

1. Rapid Burner
2. Stainless Steel Body
3. Surface Control Knobs
4. Grate
5. Standard Burner
6. Simmer Burner
7. Pan Support
8. Wok Burner
9. Wok Support
10. Rapid Burner

## Overview

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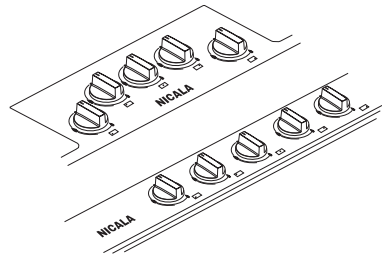
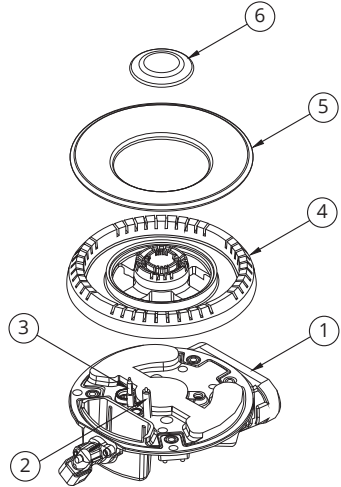
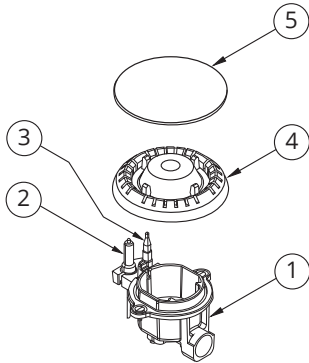
### MODEL : ROYAL - SGH 103

1. Rapid Burner
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7. Rapid Burner
8. Wok Burner

# Burner's Components

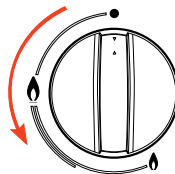
## The big/small burner's components

1. Bottom Cups
2. Spark Plug
3. Thermocouple
4. Surface Burner
5. Enameled caps
6. Small (center) enameled cap



## Ignition and adjustment

- Off Position
- 🔥 High setting
- 🔥 Low setting





## Safety Notes

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 **WARNING**

Hazards or unsafe practices that may result in severe personal injury or death.

 **CAUTION**

Hazards or unsafe practices that may result in electric shock, personal injury, or property damage.

 **NOTE**

Useful tips and instructions.

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### General safety

 **WARNING**

To reduce the risk of fire, electric shock, personal injury, or death, observe these precautions:

- Do not touch any surface, component, or mechanism of the cooktop during or immediately after cooking.
- Learn where and how to shut off the valve that feeds gas to the cooktop.
- Ensure the cooktop's hold-down brackets are installed per the Installation Instructions.
- Do not let children sit/stand on the cooktop or play with any of its parts. Do not leave children unattended in the kitchen when the cooktop is in use.

## Safety Notes

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- Remove all packaging before operating the cooktop to keep this material from catching fire. Keep all packaging away from children. Properly dispose of packaging as soon as the cooktop is unpacked.
- Do not keep objects of interest to children on or around the cooktop.
- Do not operate the cooktop if it is damaged, if it malfunctions, or is missing parts.
- Do not use the cooktop as a space heater.
- Use only dry pot holders.
- Do not use the cooktop to heat sealed food containers.
- Unplug the cooktop before service/maintenance.
- To avoid fires/explosions. Ensure no under-counter storage (e.g., dish towels, paper, cleaning supplies or packaged/canned food) contacts the cooktop chassis.
- To prevent gas leaks or inferior function, take care not to smash or kink the gas line.

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### Fire safety

#### **WARNING**

To reduce risk of fire, electric shock, personal injury, or death:

- Do not store/place/use combustible materials (e.g., paper, plastic, pot

## Safety Notes

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- Do not wear loose fitting or hanging garments while using the cooktop.
- To avoid grease buildup, regularly clean the vents.
- Do not let pot holders or other flammable material touch a heating element. Do not use a towel or other bulky cloth item as a pot holder.
- Do not douse a grease fire with water. Instead, turn off the heat source, and smother the fire with a tight-fitting lid, or use a multi-purpose, dry-chemical or foam extinguisher.
- Do not heat unopened food containers. The buildup of pressure may cause the container to burst and result in injury.
- Always check if the burners are combusting normally. Overheating may cause a fire, and incomplete combustion may cause carbon-monoxide poisoning.

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### Gas safety

 **WARNING**

To reduce the risk of fire, electric shock, personal injury, or death observe these precautions:

- Checking for gas leaks

## Safety Notes

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- Leak-test the cooktop per the manufacturer’s instructions. Do not use a flame to check for gas leaks. Use a brush to spread a soap-and-water solution around the area you are checking. If there is a gas leak, small bubbles will appear in the solution.

 **CAUTION**

If you smell gas:

- Close the valve and do not use the cooktop.
- Do not light a match, candle, or cigarette.
- Do not turn on any appliances.
- Do not touch an electrical switch or plug in a power cord.
- Do not use any phone in your building.
- Evacuate the building.
- Immediately call your gas supplier, and follow their directions. (If you cannot reach your gas supplier, call the fire department.)

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### Electrical and grounding safety

 **WARNING**

To reduce risk of fire, electric shock, personal injury, or death:

- Plug the power cord into a grounded outlet.

## Safety Notes

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- Do not remove the grounding prong.
- Do not use an adapter or extension cord.
- Do not use a damaged plug, cord, or loose power outlet.
- Do not modify the plug, cord, or outlet.
- Do not put a fuse in a neutral or ground circuit.
- Do not connect the ground wire to plastic plumbing lines, gas lines, or hot-water pipes.
- This cooktop must be grounded. If the cooktop malfunctions, grounding reduces the risk of electric shock by providing a safe path for the current. This cooktop's power cord has a grounding plug, which must be firmly plugged into an outlet that is properly installed and grounded per local regulations. If you are unsure the outlet is properly grounded, have it checked by a licensed electrician.
- If codes allow for a separate ground wire, you should have a qualified electrician determine this wire's proper path.
- Electrical service to the cooktop must conform to local codes.

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### Installation safety

 **WARNING**

To reduce risk of fire, electric shock, personal injury, or death:

- The cooktop should be installed and properly grounded by a qualified installer, per the

## Safety Notes

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- Installation Instructions.
- Do not service/modify/replace the cooktop or any part of it unless specifically directed in this manual. All other services should be done by a qualified technician.
- Use only new, flexible connectors when installing the cooktop.
- Make sure the cooktop's hold-down brackets are properly installed. (See the
- Installation Instructions for details.)
- Remove all tape and packaging materials.
- After unpacking the cooktop, remove all accessories from inside and around it.
- (Cautiously handle the heavy grates and griddles.)
- Ensure no parts came loose during shipping.
- Ensure the cooktop is installed/adjusted according to local regulations by a qualified service technician or installer for the type of gas (natural or LP) you will use. For the cooktop to use LP gas, the installer must replace the 5 surface burner orifices with the provided LP orifice set, and reverse the GPR adapter. The agency performing this work shall be responsible for the gas conversion.
- Ensure the middle valve has adequate capacity and is unclogged.

## Safety Notes

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### WARNING

To reduce risk of fire, electric shock, personal injury, or death:

- The cooktop is for indoor household use only and should not be exposed to weather/water/wind/drafts.
- The cooktop must be installed within easy reach of a grounded outlet.
- On windows near the cooktop, do not hang blinds or long curtains that could be blown over/onto the cooktop.
- To operate properly, the cooktop needs sufficient space below and all around the chassis for its vents to exhaust heat and fumes.
- Ensure the wall coverings around the cooktop can withstand heat up to 90 °C (194 °F).
- Do not store items above the cooktop. If cabinet storage above the cooktop is needed, allow at least 76 cm (30 in.) from the cooking surface to the bottom of the cabinets.

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### Cooktop safety

#### WARNING

To reduce risk of fire, electric shock, personal injury, or death:

- Select cookware that is designed for Cooktops and is large enough to cover the grates. Burner flames should not extend beyond the bottom of the cookware.

## Safety Notes

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- Turn off all burners that are not in use.
- Do not leave burners unattended on medium or high heat settings.
- Before igniting, ensure all burner caps are properly seated and all burners are level.
- Use the LITE (flame icon) position to ignite a burner, then verify the burner did ignite. If ignition fails, turn the burner OFF, and wait a few minutes for the gas to dissipate.
- When you set a burner to simmer, turn the knob slowly. Ensure the flame stays on.
- Place only cookware on the cooktop.
- Foods should only be flamed under an active ventilation hood.
- Turn off a burner before removing the cookware.
- Remove cookware immediately after cooking.
- Ensure all cooktop burners are off and all surfaces have cooled before removing the grates and disassembling the burners.
- After cleaning the burner spreader, dry it completely before re-assembling it.
- Do not use cookware that is substantially larger than the grate.
- Turn cookware handles away from active burners and the cooktop front edge.
- Stand at a safe distance from the cookware when frying.



## Safety Notes

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- Heat the frying oil slowly, and monitor the oil as it heats. For high-heat frying, do not leave the oil unattended.
- Use a deep-fry thermometer when possible to avoid heating the oil beyond its smoke point. (Know the smoke point of the oil you use.)
- Thaw food before frying, and do not fry food that is overly cold or that is clumped with ice.
- Always let the oil/fat cool to room temperature before moving the cookware.
- To avoid delayed-eruptive boiling, let hot oil/fat stand at least 20 seconds after
- In the case of scalding:
  1. Immerse the scalded area in cool water for at least 10 minutes.
  2. Do not apply any creams, oils, or lotions.
  3. Cover the scalded area with a clean, dry cloth.

### CAUTION

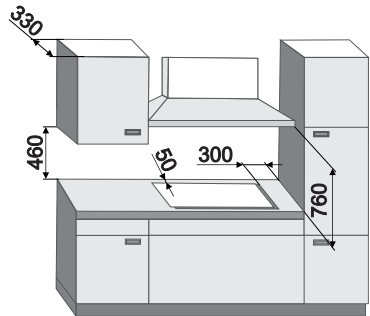
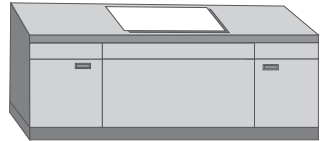
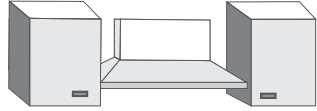
- If the cooktop is installed above an oven, do not use the cooktop while the oven's self-cleaning function is on.
- Make sure you put cookware on the grate so that the overall cookware size does not exceed the grate.

## Location requirements

The minimum distances given in these Installation Instructions must be observed in order to ensure safe operation. Failure to do so increases the risk of fire.

The cabinetry and venting hood should be installed first to prevent damage to the cooktop.

- The maximum distance from the gas supply valve should not exceed 150 centimeters and it should be easily accessible for service and inspection.
- The minimum space between the cooktop and surrounding walls are; 50 millimeters from the back wall, 300 mm from the rear walls, and the vertical distance between the cooktop and exhaust hood should be at least 760 millimeters.
- The walls around the cooktop should be at a certain point heat resistance (at least tolerate 90 Celsius)
- The product must not be installed over a dishwasher, washer, dryer, refrigerator or freezer. Heat radiated by the cooktop may damage them.



## Ventilation requirements

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This product should be installed in accordance with the following guidelines. Please pay attention to instructions before using.

- Using a cooking tool may cause heat and humidity. Therefore, make sure your kitchen is ventilated properly.
- When the cooktop is in long-hours use, make sure the extra ventilation (e.g. Through natural ventilation or exhaust hood) is provided.
- If there is not any exhaust hood, make sure there is adequate natural ventilation.

 **CAUTION**

- Please do not install the cooktop in the way of vent stream.

## Stages of installation

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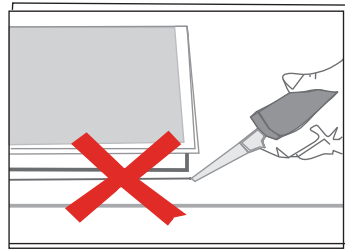
Please pay attention to the sequence of stages:

- Choosing a suitable location.
- Cutting countertop with the template that is in packaging.
- Applying heat resistant (212°F/100°C) adhesive around the removed countertop piece to prevent distortion or dissolving. Any back splashes should also be heat-resistant.
- Fixing the hold-down brackets to the countertop properly.
- Connecting the cooktop to natural gas supply or LPG with a standard and safe hose.
- Leak-test the cooktop. Use a brush to spread a soap-and-water solution around the area you are checking.
- Plug-in the power-outlet.
- Placing the cast iron grate.
- Checking the spark plugs.
- Checking the thermocouples.
- Checking the burners.
- Giving the instructions to the user.

## Installation requirements

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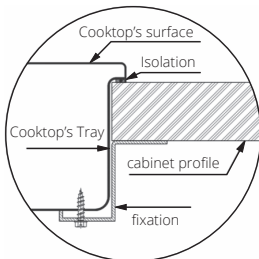
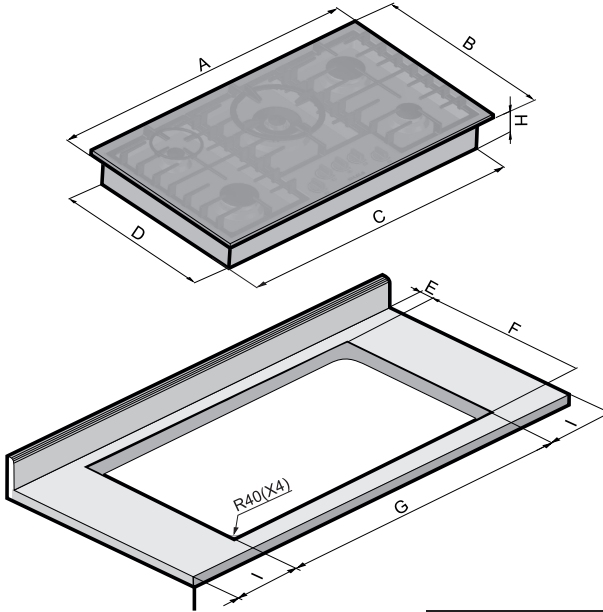
- The cable and gas hose should not conflict with cabinets and drawers.
- You must ensure the power cable for the appliance will not come into contact with the floor panel after installation, nor be subject to any mechanical strain.
- You must ensure the sealing strip under the glass panel is balanced and evenly spread.
- The cooktop must not be permanently sealed into the countertop when installed. The sealing strip under the edge of the cooktop provides a sufficient seal for the countertop.



- You must make sure the connecting hose is properly connected to the gas supply.
- You must make sure the power cable for the appliance is properly plugged into a standard power-outlet.
- The burners, thermocouples, and spark plugs must be checked by a licensed technician before use.
- Countertop installation details (please cut the countertop with the provided template in the packaging)

# Installation requirements

The template hold-down bracket's detail



cabinet's fixation section

Letter	Dimension (mm)
A	900
B	869
C	520
D	489
E	50
F	492
G	872
H	82
I	300

## Gas connection requirement

- Connect the cooktop with a 150 cm standard gas-hose to the gas supply and then leak-test the joints with a water-soap solution.
- This appliance can be connected to the gas supply from both sides. So, choose the shortest way in order to connect it to the gas valve.
- The gas-hose should not be bent or blocked on its way.
- When using LPG, make sure you are using a standard cylinder and regulator (30 mbar). Do not use a high-pressure regulator (even if it is adjustable) The cooktop must not be permanently sealed into the countertop when installed. The sealing strip under the edge of the cooktop provides a sufficient seal for the countertop.
- The pressure and the type of utilized gas should be in accordance with the specifications of this appliance. If needed, any modifications shall be done only through a licensed technician.
- Do not pass the gas-hose from the vicinity of the flames. This may cause catastrophic consequences.



Gas valve specifications (Dimensions are in mm)		
Burner type	LPG	Natural Gas
The Simmer Burner	Ø0.50	Ø0.85
The Standard Burner	Ø0.65	Ø0.97
The Rapid Burner	Ø0.82	Ø1.28
The Wok Burner	Ø1.00	Ø1.60

## Cooktop Specifications

### Cooktop Specifications

Burner type	The Simmer Burner	The Standard Burner	The Rapid Burner	The Wok Burner
Capacity (Kw/h)	1.24	1.67	2.63	4

Dimensions (mm)	Height	Width	Length
	82	520	900

Model	Net weight	Total weight
GGH-301	26	33
GGH-302	27.850	34.850
GGH-303	27.850	34.850

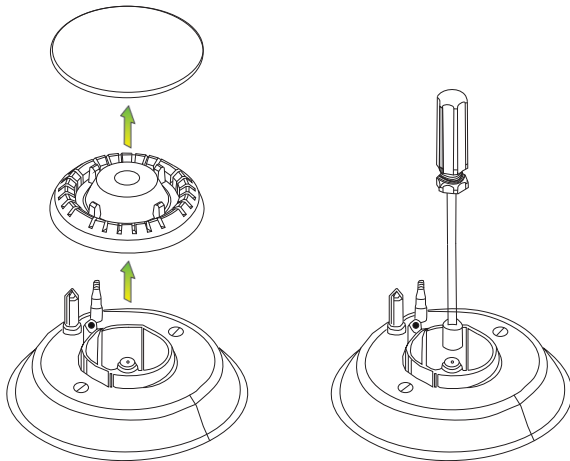
Voltage	Amp (mA)	Watt
220~240	0.2	0.5



## Natural-Gas to LPG converter and vice versa

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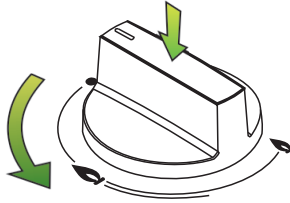
- This appliance is configured for natural urban gases only. Therefore, to be used for LPG the necessary procedures should be done only through a licensed technician.
- Remove all the components from the glass panel, such as; the cast-iron grate, enameled caps, flame spreader.
- Open the nozzle in the bottom cups with a no. 7 socket wrench.
- Choose and fix the suitable nozzle based on the gas type and according to the table on page 23. Then seal the nozzle accordingly.
- Put all the components back in its place properly (e.g. Flame spreader, enameled caps, and cast-iron grate).



## Ignition

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- The valves in this product are equipped with micro switches, so, to ignite this appliance, you can simply push the knob down and rotate it anti-clockwise.



- This cooktop is equipped with super responsive Top Time thermocouples. So, you do not need to hold the knob long to ignite the burner. After the burner ignites, turn the knob to the desired cooking level. You should rotate the knob between minimum and maximum.
- To turn-off the burner, you should simply rotate the knob clockwise until the indicated place in front of 0 signs.
- If a burner for some reason fails to ignite, put the knob on off position and after one minute repeat the operation again.
- During a power failure, you can ignite burners manually with a match or a lighter.
- Do not pass the gas-hose from the vicinity of the flames. This may cause catastrophic consequences.

## Using the cooktop burners

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- Choosing the right size of cookware not only results in higher efficiency of the cooking process but also reducing damage to your cookware.
- Using bigger cookware will result in rising the knobs surface temperature. In this case, use the pan supports.
- In case of using smaller cookware than the burner size, use small pan support.

Minimum and maximum Cookware diameter (cm)		
Burner Type	Cookware diameter	Mode of use
The Simmer Burner	Ø10-14	Simmer/Slow boiling
The Standard Burner	Ø16-18	Making sauce/Reheating food
The Rapid Burner	Ø20-22	Cooking/Warming
The Wok Burner	Ø22-26	Cooking/frying/boiling

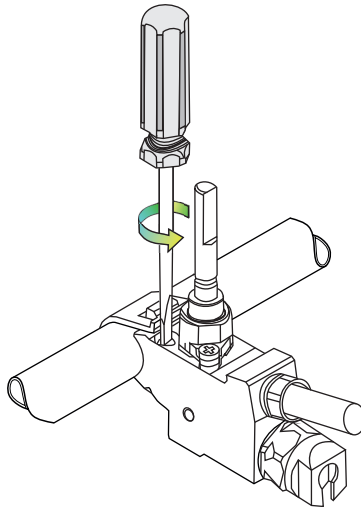
# The Half-flame Burner adjustment

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 **CAUTION**

This procedure should be done only through a licensed technician  
Turn on the burner by rotating the knob anti-clockwise to the end and then pull the knob out to remove it. Then rotate the half-flame screw to adjust the minimum desired flame. At this stage, the tip of the thermocouple is in contact with the flame that is stable. In the end, put the knob back on its place and fix it.

To make sure that the flame stays stable, turn down the knob slowly and locate it on minimum position. On this stage, the flame should not go off. Otherwise, you must increase the minimum flame.



## Pre-cleaning procedures

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Please pay attention to these precautions before cleaning your cooktop.

- Unplug your appliance.
- To avoid scalding, wait for all surfaces to cool before cleaning any part of the cooktop
- Remove all components from the cooktop's surface, such as; burners, flame spreaders, and cast-iron grates.
- Never use a steam cleaner to clean your appliance, because it may penetrate into electrical parts and cause electrocution.

## Cleaning the Glass-panel

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- The spills can be removed with a soft and wet absorptive cloth or a sponge.
- Apply an approved stainless steel cleanser to a cloth or paper towel.
- After cleaning with water please dry it with a soft cloth to avoid stains from left over calcareous water sediments.
- Make sure you remove all the detergents from the cooktop's surface, otherwise it may produce infectious fumes by heats.
- Melted sugar or sugar containing foods should be instantly removed from the glass panel. Otherwise, it may crack or smash the glass panel.
- When a palette knife is used to remove the spills and stains, please do not place it vertically on the glass panel you can use it angled instead.

## **Cleaning the Cast-Iron grids**

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- Never use a scrubbing powder.
- Never use corrosive solutions like acids, ammonia, bleach, or any anti-germs.
- Do not use sharply pointed materials to clean your cooktop.

## **Cleaning the Glass-panel**

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- Make sure the cast-iron grid is cool enough before washing it. Otherwise, the water may cause small cracks in it.
- To remove persistent burnt grease you may require boiling water. Pour the hot water gradually on the cast-iron.
- Fill the kitchen-sink with water until it covers the grids. Then add some drops of detergent into the water and leave it for about 10 to 15 minutes and finally rinse them.
- If the stains remain, you can apply some washing powder and scrub it with a harsh nylon-sponge.

## Rinsing and drying

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- Please rinse the grids with warm water and dry them with a cloth, kitchen paper or a cotton napkin.



### NOTE

using a steel-wool would result in scratching the enameled coating.

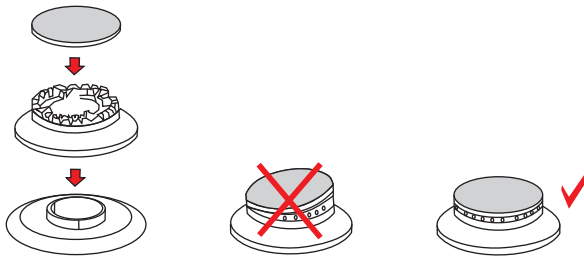
Cleaning the burners:

**Method 1:** after cooling the burners remove them of the cooktop. Firstly, wash them in a kitchen-sink. Then, mix some drops of dishwashing liquid with an equal amount of baking soda and solve the combination into the water. Pour the solution on the burners in the kitchen-sink. Afterward, place the burners into a plastic zip-bag for approximately 1 hour. In the end, wash and dry them.

**Method 2:** if the spills resist on the parts we recommend to boil the parts as a more practical alternative.

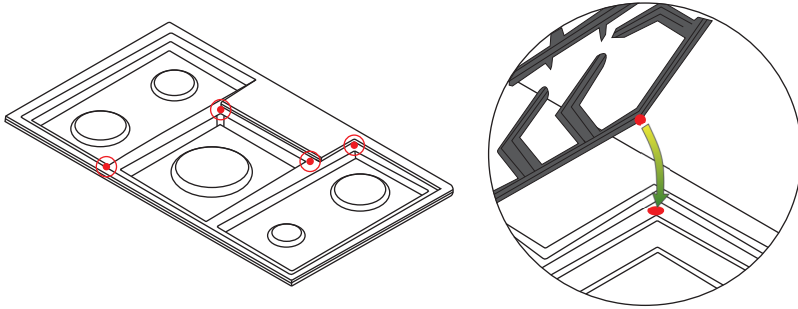
First, make a baking soda and water solution. Then, leave the parts in a proper container and add the solution. At this stage, bring the water into a boil and let the parts be there for 15 minutes. After cooling down, dry them.

- we recommend regular cleaning to save time and energy.
- using a steel-wool would result in scratching the enameled coating.
- after washing the parts, make sure you place them back properly.



## Rinsing and drying / Cookware limitations

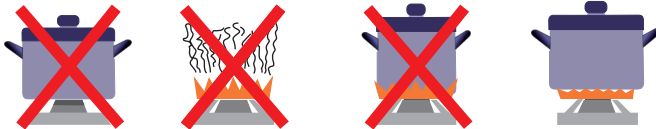
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### Cookware limitations

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- To save energy and time, please pay attention to the size of the cookware and the burner. They should be proportionate.
- To save energy and time, you may use cookware that has a relatively tiny bottom.
- When you put small cookware on a small burner, it means you consume lesser energy.



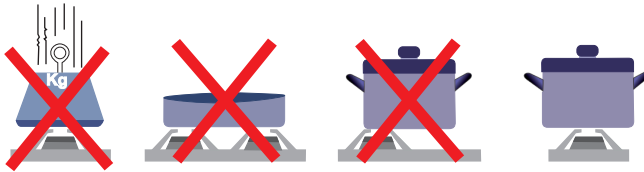


## Cookware limitations / Cookware

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### Other safety recommendations

- Make sure your cookware stays stable on the grid.
- Do not leave cookware on a flame unattended.



### Cookware

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- Flat bottom and straight sides.
- Tight-fitting lid.
- Well-balanced, with the pot/pan having the bulk of the weight.

### Material characteristics

Material	Heat conduction	Comment
Aluminum	Excellent	Some foods may darken the aluminum. However, anodized aluminum resists staining and pitting.
Copper	Excellent	Discolors easily
Stainless steel	Slow	Uneven cooking performance but is durable, easy to clean, and resists staining.
Cast-iron	Poor	Retains heat very well
Enamelware	-	Heating traits depend on the base material.
Glass	Slow	Use only glass cookware that is specified for cooktop cooking or oven use.
Heatproof Glass-ceramic	Very slowly	Can be used for either surface or oven cooking. Check cookware manufacturer's directions to be sure it can be used on a gas cooktop.

## Troubleshooting

If the cooktop malfunctions, before calling for service, review the tables in this section for a possible resolution of the issue.

### Gas safety

Problem	Possible cause	Action
You smell gas.	Burner knob is on, but there is no flame.	Turn the burner knob to OFF.
Surface burner	There is a gas leak.	<ul style="list-style-type: none"> <li>• Evacuate the room/building/area.</li> <li>• From a neighbor's home, immediately call your gas supplier, and follow their directions.</li> <li>• If you cannot reach your gas supplier, call the fire department.</li> </ul>
All burners do not light.	The cooktop is unplugged.	Make sure the power cord is plugged into a live, grounded outlet.
	Blown fuse; tripped circuit breaker	Replace the fuse or reset the circuit breaker.
	Gas supply not properly connected or turned on	See the Installation Instructions.
Surface burners do not light.	Control knob does not set properly.	Push in the control knob and turn it to the Lite position.
	<ul style="list-style-type: none"> <li>• Burner caps not seated.</li> <li>• Burner base misaligned.</li> </ul>	<ul style="list-style-type: none"> <li>• Clean the electrodes.</li> <li>• Put the burner cap on the burner head.</li> <li>• Align burner base.</li> </ul>
A burner clicks during operation.	The control knob has been left in the Lite position.	After burner ignites, turn the control knob to the desired setting; if the issue persists, contact a service technician.
The burners do not burn evenly.	Burner components are not assembled correctly.	Check the instructions as it is in this manual
	Burners are dirty.	Clean the burner components.
Very large or yellow burner flames	The wrong burner orifice is installed.	Check the burner orifice size; if you have wrong orifice (LP gas instead of natural gas, vice versa) switch to correct orifice