

# AREBOS

## Built-in gas hob

AR-HE-GH58 / AR-HE-GH68 / AR-HE-GH63 /  
AR-HE-GH70 / AR-HE-GH30



AR-HE-GH58



AR-HE-GH68



AR-HE-GH63



AR-HE-GH70



AR-HE-GH30

Please follow all security measures in this user's manual to ensure a secure use.



Thank you for trusting in AREBOS.

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Please read and save these instructions. Read through this user's manual carefully before using this product. Protect yourself and others by observing all safety information, warnings and cautions. Failure to comply with instructions could result in personal injury and/or damage to product or property. Please retain instructions for future reference.

The drawings in this manual may not match the physical objects. Please refer to the physical objects.

# 1. Introduction and Safety Precaution

## 1.1 Introduction

- **Thank you for choosing this built-in gas hob.**
- This instruction manual is designed to provide you with all required instructions related to the installation, use and maintenance of the appliance. In order to install and operate the unit correctly and safely, please read this instruction manual carefully before usage.
- Check the device for transport damage. Immediately report any damage to the transport company with which the gas hob was delivered.

## 1.2 Explanation of the symbols



By means of a CE marking, it can be recognized that a product complies with the legal requirements of European legal standards and therefore may be traded within the European Community.



This product **must not** be disposed of with household waste!



**Warning!** Read the safety instructions carefully. Failure to follow the safety precautions could result in serious injury or damage. Keep the operating instructions in a safe place.



**Warning!** Connect an earth terminal to the ground!



**Warning!** Hot surface




**Warning!** Flammable material!



**Warning** of electrical voltage!

### 1.3 Safety Precaution

- Your safety is of the most importance to us. Please make sure that you read this instruction booklet **before** attempting to install and use the appliance. If you are unsure of any of the information contained in this booklet, please contact the Retailer where you purchased your unit.
-  **WARNING:** Read all safety warnings and instructions. Failure to follow the warnings and instructions may result in electric shock, fire and/or serious injury. Save all warnings and instructions for future reference.  
**DO NOT** use the hob until you read the instruction manual.
- Ensure that these notes and that the whole of this instruction book are thoroughly read and understood before installation or operation of the hob.
- The instructions are provided in the interest of your safety.

### 1.4 Gas safety regulations

- It is regulated by law that the installation of the gas cooker may only be carried out by a professional in compliance with the operating instructions. It is in the interest of your safety to ensure compliance with the law.
- Repairs or maintenance of the gas cooker may only be carried out by an authorised specialist and only with approved accessories. The appliance must not be modified.
- The hob becomes very hot when in use. Therefore, make sure that children and animals stay away from it. The use of oven mitts during use is recommended.
- Do not let children use the appliance or play with it.
- Do not use unstable pans and do not position the Griff on the edge of the hob. The use of a suitable cooker service is recommended.
- In the interests of safety and hygiene, ensure that the hob is kept clean. An accumulation of grease could cause a fire.
- This appliance is suitable for domestic use only. Commercial use will invalidate the warranty.
- Do not cover the hob or place flammable materials on or near the surface, even when the hob is not in use.
- Do not fill frying pans with more than one-third oil. Do not leave them unattended.
- Switch off the mains plug before cleaning the hob.
- Switch off all controls and allow the hob to cool down when you have finished cooking.
- If you sell the appliance or transfer ownership to another person, you must give the user manual to the new owner.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- If the mains cable is damaged, it must be replaced by the manufacturer or its after-sales service or a similarly qualified person in order to prevent a hazard.
- Do not allow the appliance or the power cord to come into contact with water or other liquids.
- Unplug the appliance from the mains when cleaning or servicing it.

## 2. Installation

### 2.1 Technical Information

- The installation, the adjustments, conversions and maintenance listed in this party must only be carried out by qualified persons. The safety and automatic adjustment devices of the appliance may only be modified by an authorized safety agent. The installation of this gas hob must comply with the standards in force. This appliance is not connected to a flue for discharge of the combustion products; therefore, it must be connected in compliance with the installation rules mentioned above. Particular attention must be paid to the instructions given below for ventilation and aeration.
- **Warning:** The appliance must be connected to a combustion products evacuation device. It shall be installed and connected in accordance with the current installation regulations. Particular attention shall be given to the relevant instructions regarding ventilation.

### 2.2 Location

- The cooker may be located in a kitchen, kitchen/dinner or a bed-sitting room, but not in a room containing a bath or shower. The hob must not be installed in a bed-sitting room less than 20 m<sup>3</sup>. These models shall not be installed in a room or internal space below ground level, e.g. in a basement.

### 2.3 Provision for ventilation

- The room containing the cooker should have an air supply. The room must have an opening window or equivalent; some rooms may also require a permanent vent. If the room has a volume between 5 and 10 m<sup>3</sup>, it will require an air vent of 50 cm<sup>2</sup> effective area unless it has a door which opens directly. If the room has a volume less than 5 m<sup>3</sup>, it will require an air vent of 100 cm<sup>2</sup> effective area (Fig. 1). If there are other fuel burning appliances in the same room, the same room should be consulted to determine air vent requirements.
- **Note:** The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Always ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (Fig. 2). In particular, when using the grill or more than one hotplate burner, open a window if a mechanical ventilation device is not operating (Fig. 3).

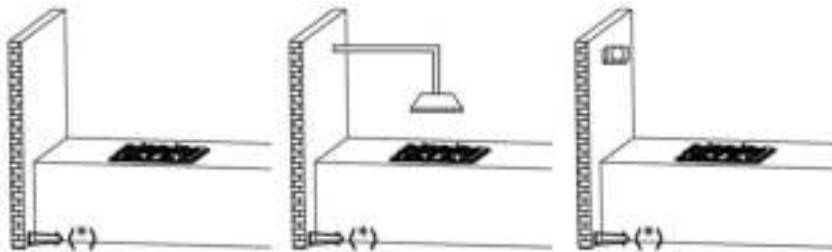


Fig. 1

Fig. 2

Fig. 3

(\*) Air inlet minimum section: 100 cm<sup>2</sup>

### 2.4 Unpacking the appliance

- Remove all packaging before use and check to make sure that the appliance is in perfect condition. If you have any doubts do not use the appliance and call your supplier. Some parts on the appliance are protected by a plastic film. This protective film must be removed before

the appliance is used. We recommend carefully slitting the plastic film along the edges with a sharp knife or pin. The packaging materials should be carefully discarded and not left within easy reach of children as they are a potential safety hazard.

## 2.5 Installing and fixing the hob

- Your hob can be fitted to any workshop with a thickness of 1.575 in (40) to 1.97 in (50 mm), accordance with no overhanging surface or cooker hood should be closer to the hotplate than 29.53 in (750 mm). Fix in position in Fig. 4. If fitting a 23.62 in (600 mm) bridging unit above the 27.56 in (700 mm) hob unit, the sides of adjacent cabinets may be lower than 29.92 in (760 mm) down to 13.15 in (334 mm) provided they are resistant to heat and steam. The hob has a special seal which prevents liquid from entering the cabinet. Follow these instructions in order to incorrectly apply this seal:

Detach the seals from their backing, that the transparent protection still adheres to the seal itself. Turn over the hob and correctly position seal "E" (Fig. 5) under the edge of the hob itself, so that the outer part of the seal itself perfectly matches the outer edge of the hob. The ends of the strips must fit together without overlapping. Evenly and securely fix the seal to the hob, pressing it firmly in place.

AR-HE-GH70

A	B	C	D	E	F	G
26.18 in (665 mm)	18.9 in (480 mm)	2.56 in (65 mm)	2.44 in (62 mm)	5.9 in (150 mm)	3.54 in (90 mm)	29.53 in (750 mm)

AR-HE-GH63; AR-HE-GH58; AR-HE-GH68

A	B	C	D	E	F	G
22.04 in (560 mm)	18.9 in (480 mm)	2.56 in (65 mm)	2.44 in (62 mm)	5.9 in (150 mm)	3.54 in (90 mm)	29.53 in (750 mm)

AR-HE-GH30

A	B	C	D	E	F	G
10.24 in (260 mm)	18.9 in (480 mm)	2.56 in (65 mm)	2.44 in (62 mm)	5.9 in (150 mm)	3.54 in (90 mm)	29.53 in (750 mm)

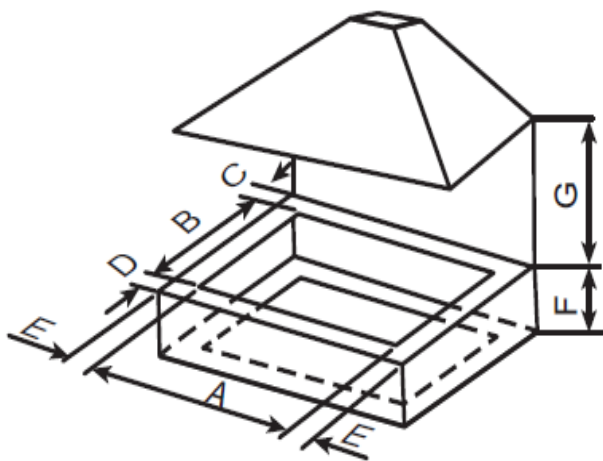


Fig. 4

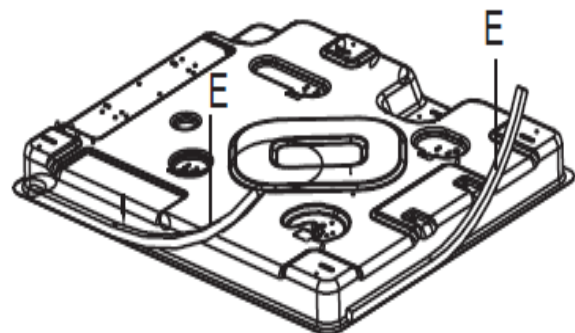
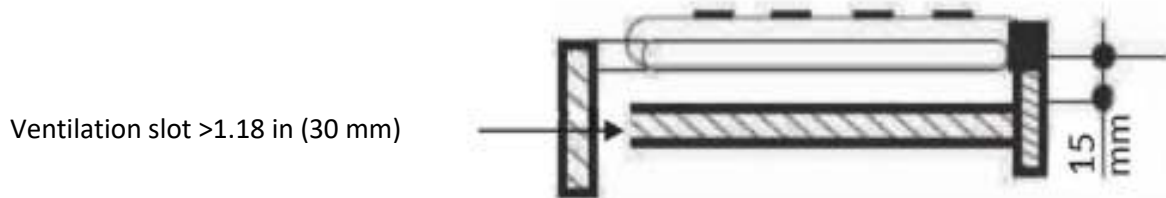


Fig. 5

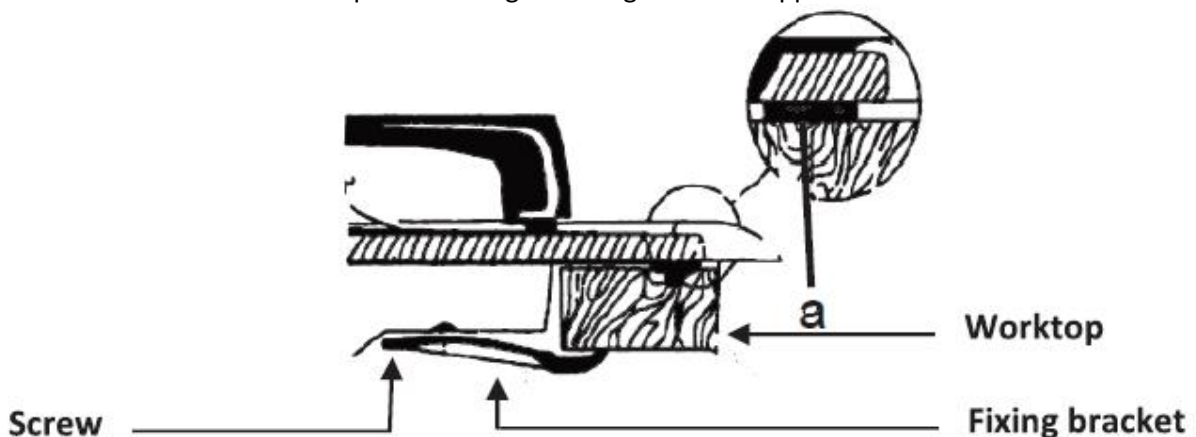
## 2.6 Installation options

- Option: When fitting a gas hob above a drawer or standard housing unit, suitable precautions to prevent contact. The panel underneath the hob must be easily removable to allow for any servicing requirements with the casing of the hob which becomes very hot during operation. The recommended method for overcoming this problem is to fix a wooden panel within the cabinet at a distance of 0.59 in (15 mm) below the underside of the hob (see figure below). This panel must have adequate ventilation to the rear.



## 2.7 Inserting and fixing the hob

- Before inserting the hob into the work surface, place the adhesive seal (a) around the underside edge of the hob. It is important to fix this gasket evenly, without gaps or overlapping to prevent liquids from seeping underneath the hob.
  - Remove the pan stands and the burner caps, then turn the hob upside down, taking care not to damage the ignition plugs and the thermocouples.
  - Place the gasket around the bottom edge of the hob as shown in the illustration overleaf (left)
  - Place the hob in the installation opening and push it down so that the hob is resting firmly on the cabinet.
  - Secure the hob in position using the fixing brackets supplied.

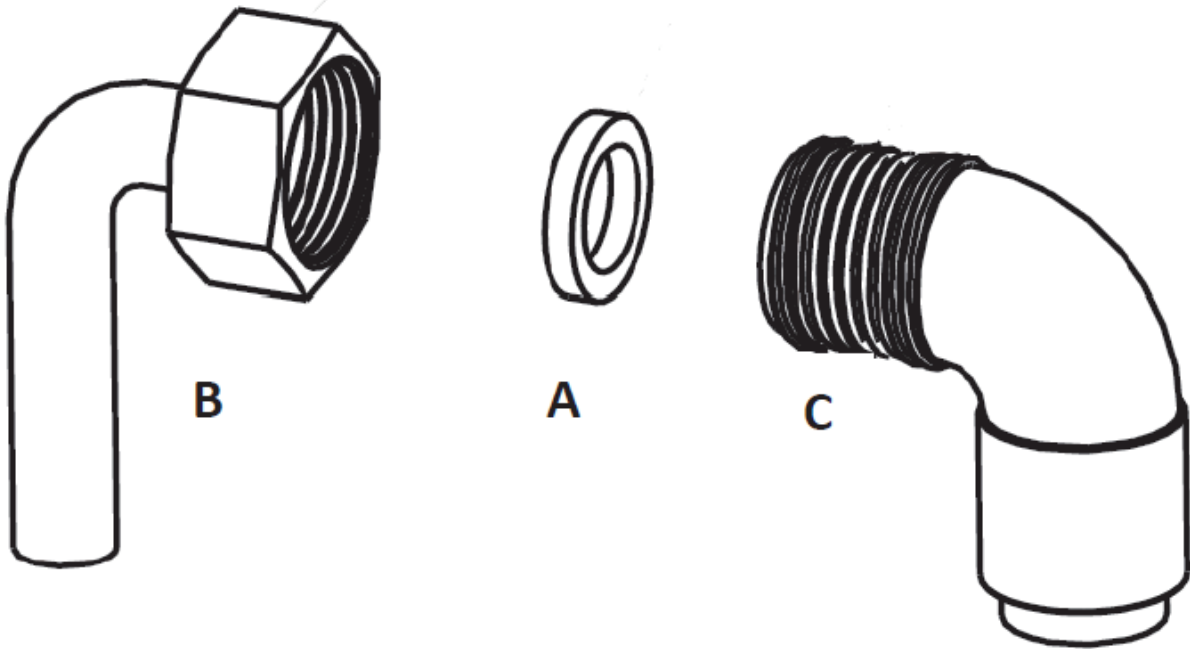


- Secure the hob to the underside of the workshop using the fixings provided. Screw one end of the bracket into the pre-drilled holes in the underside of the hob. The other end of the bracket should be located underneath the worktop to secure the hob in position.

## 2.8 Gas connection


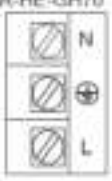
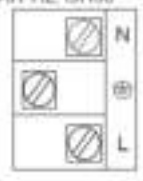

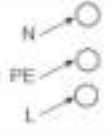
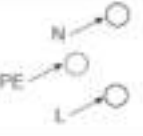
- The appliance's gas inlet fitting the ½" male threaded conic gas type in accordance with the ISO 7-1 standards. Make the connection using rigid pipe. When making the gas connection, it is important to place the gasket (A) in between the inlet pipe (C) and the elbow (B), to ensure a gas tight seal.





## 2.9 Electrical connection

- This appliance must be connected by a competent person, using fixed wiring via double pole switched fused spur outlet with a fuse rating of 3 amps and with a contact separation of at least 3 mm in all poles. We recommend that the appliance is connected by a qualified electrician who will comply with I.E.E regulations. The wires in the mains lead are coloured in accordance with the following code: Green & Yellow = Earth, Blue = Neutral, Brown = Live.

<p><b>CONNECTION DIAGRAM</b>                  Caution! Voltage of heating elements 220-240V                  Caution! In the event of any connection the safety wire must be connected to the  PE terminal.</p>	<p>AR-HE-GH68                  AR-HE-GH58                  AR-HE-GH63                  AR-HE-GH70</p> 	<p>AR-HE-GH30</p> 	<p>Recommended type of connection lead</p>
<p>For 220-240V earthed one-phase connection, the bridges connect L and N terminals, safety wire to </p>			

- Replace the injectors with the corresponding injector from the table on page below (see Fig. 6). First, remove the burner caps and rings with a socket spanner "B", unscrew injector "A" (see Fig. 6).
- The adjustment of the reduced rate position is as follows (Fig. 7): Light the burner and turn the knob to reduced rate position.
- Remove the knob "M" which is simply inserted into, tap stem. Insert a small screwdriver "D" into the top shaft "C" and turn the bypass screw left or right until flame of the burner is conveniently regulated to the low position.
- Make sure that when turning quickly from "Full on" position to reduced rate position that the burner does not extinguish.

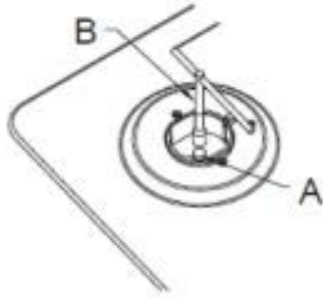


Abb. 6

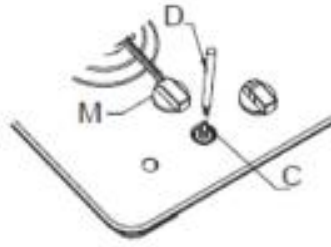
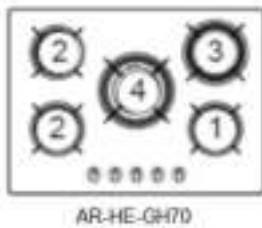
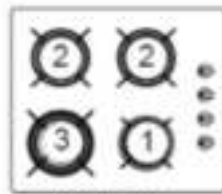


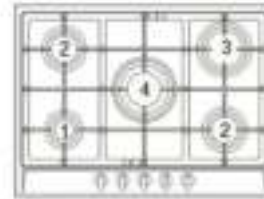
Abb. 7



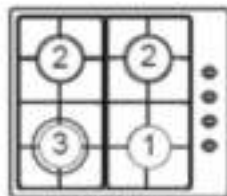
AR-HE-GH70



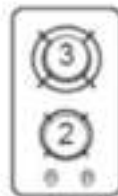
AR-HE-GH63



AR-HE-GH68



AR-HE-GH58



AR-HE-GH30

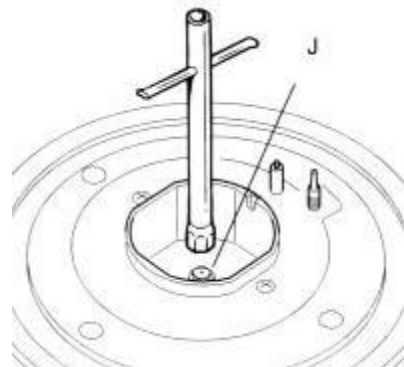
## 2.10 Injector replacement for LPG (G30/G31)

### Warning!

1. Exchanging the nozzles must be operated by an expert of gas installation.
2. Make sure to use the correct nozzles. You can find the correct nozzle diameter with the table below (2.11). The nozzle size is also printed on the nozzle itself.
3. For the correct use in your country, check out the scope on the last pages of this manual.

### Exchanging the nozzles

1. Remove the pan supports and slide the burners out of the cooktop.
2. Unscrew the nozzles(J) using a 7mm socket wrench and replace them with those for the new type of gas.
3. Reassemble the parts following the instructions in reverse order.
4. On completing the operation, your gas expert will tag the product with nozzles changed.

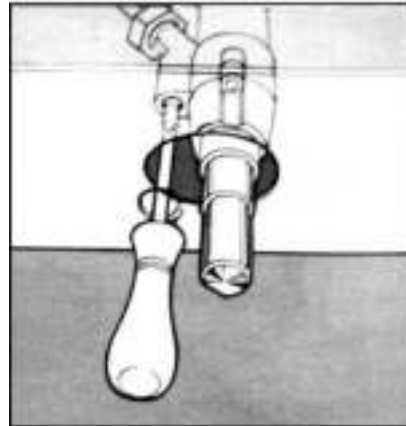
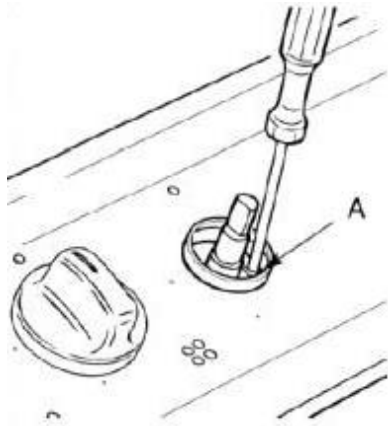


### Regulation of the burner flame level

When switching from one type of gas to another, the minimum flow rate must be adjusted so the flame should not go off.

To regulate the flame follow these steps:

1. Light up the burner
2. Turn the knob to minimum level
3. The adjustment screw is located next to the valve (see picture below). Please remove/pull out the control knob to access it.
4. Using a screwdriver with max. Diameter 3 mm, turn the screw inside the tap until the correct setting is obtained.



### **Leakage Test**

1. Connect the hob to the gas, but **not** electricity.
2. Mix water with detergent together and apply the soapy water to the adjustment screw which is the position adjusted with the screwdriver.
3. If there is a gas leak, there will be a lot of bubbles.

**Warning:** Do **not** use a flame to check for gas leaks.

### 2.11 Injector replacement table

	Burners	Gas	Normal pressure	Normal rate	Injector diameter	Nominal heat input (kW)
	Description		mbar	kW	1/100 m	min
1	<b>Auxiliary</b>	Butane	28-30	1	52	0.4
		Propane	37	1	52	0.4
		Natural	20	1	71	0.4
2	<b>Semirapid</b>	Butane	28-30	1.8	67	0.6
		Propane	37	1.8	67	0.6
		Natural	20	1.8	97	0.6
3	<b>Rapid</b>	Butane	28-30	2.4	77	0.9
		Propane	37	2.4	74	0.9
		Natural	20	2.4	110	0.9
4	<b>Triple Flame</b>	Butane	28-30	3.4	93	1.5
		Propane	37	3.4	93	1.5
		Natural	20	3.4	125	1.5

### 2.12 Energy efficiency

Model	Efficiency (%) - G20 @ 20mbar					
	Number of gas burner	EEgas burner (W)	EEgas burner (R)	EEgas burner (SR)	EEgas burner (A)	EEgas hob
AR-HE-GH70	5	57.1%	54.7%	2 × 57.6%	N/A	56.8%
AR-HE-GH63	4	--	54.7%	2 × 57.6%	N/A	56.7%
AR-HE-GH30	2	--	54.7%	57.6%	N/A	56.2%
AR-HE-GH58	4	--	53.1%	2 × 56.2%	N/A	55.2%
AR-HE-GH68	5	55.2%	56.3%	2 × 56.8%	N/A	56.3%

## 3. Operation

### 3.1 SAFETY INSTRUCTIONS DURING USE

Even if you have already used a gas cooker, it is important that you read the instruction manual before use. Pay particular attention to the installation and safety instructions. If you have any problems with the installation or use of your gas cooker, check that you have done everything correctly by reading this instruction manual again.

#### **WARNING!**

**During operation and for a few minutes afterwards, some parts of the appliance reach very high temperatures. Do not touch these parts without suitable protective equipment. Risk of burns!**

**Before use, the appliance and its components must be carefully cleaned as described in the paragraph "Cleaning".**

During initial start-up, the appliance may release smoke and unpleasant odours. This is not a cause for concern, as only the fats used during processing at the factory are burnt. It is advisable to ventilate the room well.

#### **The burners are equipped with a safety thermocouple.**

A thermocouple is a heat-sensitive device: as long as it is heated by the flame of the burner that is switched on, it allows the gas to flow out of the nozzle. If the flame accidentally goes out (for example, because liquid overflows from the pot), the thermocouple cools down in a few seconds and blocks the gas from escaping from the nozzle, preventing the space from becoming saturated with unburnt gas.

**If fat or hot oil ignites during cooking, do not extinguish the flames with water, but smother them with a damp cloth or something similar and notify the fire brigade immediately.**

- Always use the pan supports provided. Do not place the pots and frying pans directly on the flame distributors or the caps.
- Do not cook food in direct contact with the flame.
- Do not cover the appliance or parts of it with aluminium foil or similar material.
- Do not heat tin cans or hermetically sealed containers on the appliance, the overpressure created by the heat could cause them to explode and cause serious injury.
- Ensure that the cooking pots are correctly positioned on the pot support grids and do not wobble. The pots must be of an appropriate diameter for the burner selected and must not protrude beyond the pot support grate. The manufacturer is not liable and rejects any right to warranty if these regulations are disregarded.
- Always monitor the appliance during operation.
- Switch off the burner after each use.
- Flammable liquids or materials and highly flammable objects must not be on or near the appliance.
- Do not place hot pots on the controls.
- Do not operate the burner without pots and/or with empty pots.

### 3.2 Use

**NOTE:** Before use, the appliance and its components must be carefully cleaned as described in the

paragraph "Cleaning".

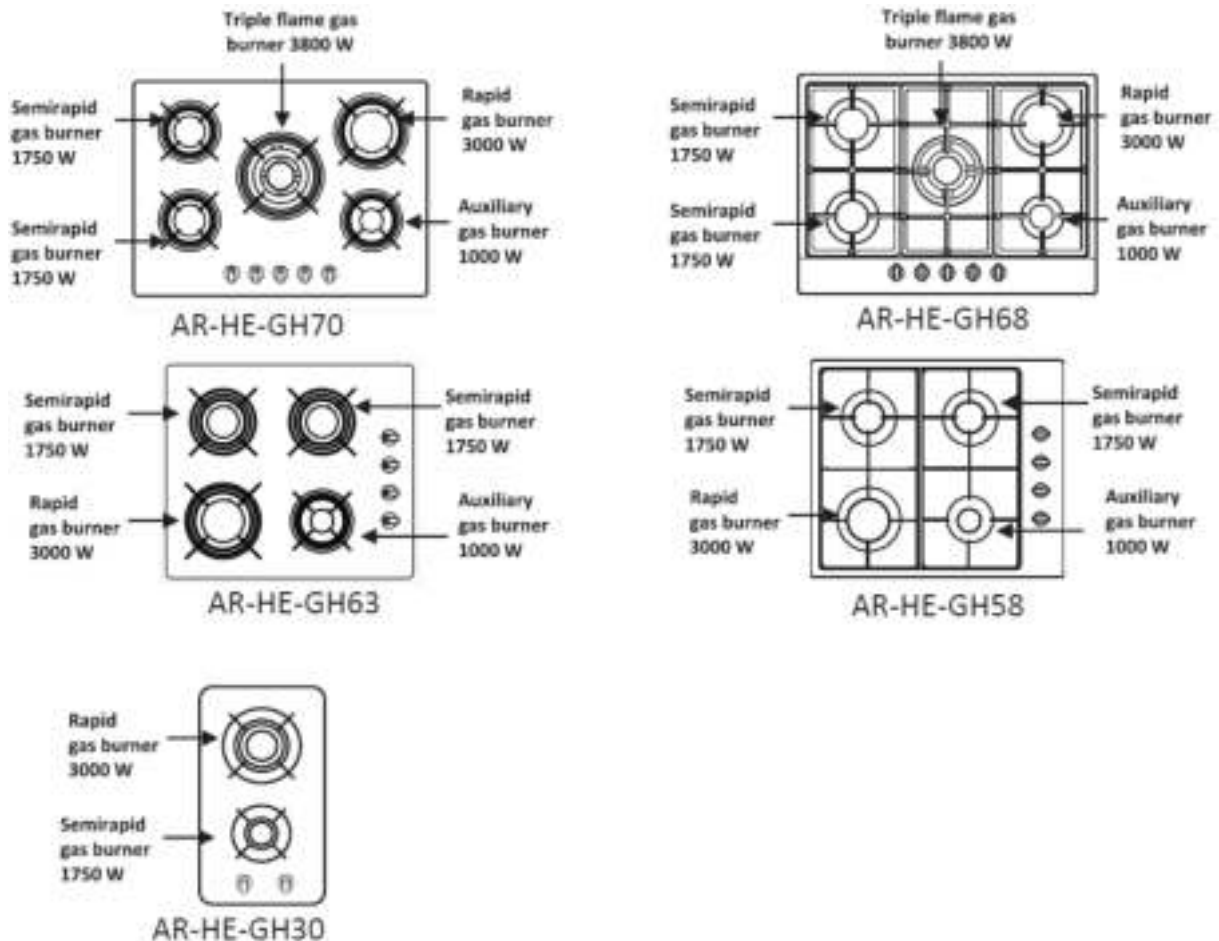
carefully as described in the section "Cleaning".

During initial start-up, the appliance may release smoke and unpleasant odours.

This is not a cause for concern, as only the fats used during processing at the factory are burnt. used in the factory. It is advisable to ventilate the room well.

**ATTENTION!**

Before use, check that the flame distributors, the caps and the pot support grates are correctly positioned.



**Notice!**

A thermocouple is a heat-sensitive device: as long as it is heated by the flame of the burner that is switched on, it allows the gas to flow out of the nozzle. As long as it is heated by the flame of the burner that is switched on, it allows the gas to flow out of the nozzle. If the flame accidentally goes out (for example, because liquid overflows from the pot), the thermocouple cools down in a few seconds. The thermocouple cools down in a few seconds and blocks the gas from escaping from the nozzle, preventing the room from becoming saturated with unburnt gas.

**3.3 Switching on**

**ATTENTION!**

Before use, check that the flame distributors, the caps and the pot support grates are correctly positioned.

The burner assigned to each knob is indicated.

The burner can be ignited as follows:

- manually with an external igniter
- piezoelectric with piezo ignition with mechanical/manual actuation.

To ignite the burner, proceed as follows:

1. Press the knob of the burner you want to switch on and turn it anticlockwise (until the symbol for maximum).
2. At the same time, actuate the electronic piezoelectric ignition device with a series of rapid pulses.
3. Once ignition is complete, keep the knob pressed for another 5 seconds (always at the maximum), then release it and set the desired strength of the flame.

**Note:** This delay when releasing serves to ensure that the safety thermocouple is heated.

If the burner does not stay on when you release it, it means that the thermocouple has not been heated sufficiently. In this case, repeat the procedure described in the table and keep the knob pressed longer after the burner is lit.

### **3.4 Regulating the flame**

Check that the flame is regular and stable. To regulate the flame, turn the knob to the desired position (MIN or MAX). The knob can also be positioned between the minimum and maximum. Do not position the knob between the maximum and "off".

#### **ATTENTION!**

**If the flame is not regular, check that the flame distributor and cap are correctly positioned.**

#### **ATTENTION!**

**The flame must not come out from under the bottom of the pot. Only use pots with a flat bottom.**

### **3.5 Cooking or heating food**

#### **ATTENTION!**

**Take care not to forget burners in operation without pots or with empty pots.**

#### **ATTENTION!**

**Place the pot on the switched-on burner so that it is centred and stable on the pot support grid.**

#### **ATTENTION!**

**Only use pots, pans and accessories expressly intended for this use and made of materials suitable for high temperatures and contact with food.**

### **3.6 User instruction**

- To light the hotplate push in the appropriate control knob and turn anti-clockwise to the large flame symbol (Fig. 8).
- Keep the knob depressed until the burner lights.
- Turn the tap to the required setting.
- In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to reignite the burner for at least 1 min.
- **Note:** Matches can be used to light the burners in the event of a power failure. Keep the control knob pressed in for 15 seconds ensuring the burner stays lit when released. If the

burner fails to stay lit wait for 1 minute before relighting.

- Closed position
- ★ Full on position
- ◐ Reduced rate position

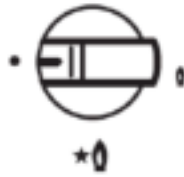


Fig. 8

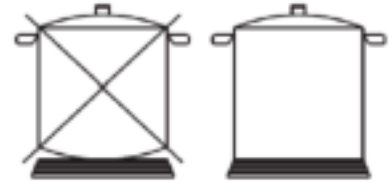


Fig. 9

### 3.7 Choosing the right burner

- Select the appropriately sized pan and with flat bottom for each burner (see the table below and Fig. 9). When the contents of the pan start to boil, turn the knob down to reduce rate position. Always put a lid on the pan.
- **Note:** Please do not use cooking vessels that overlap the boundaries of the hob.

Burners	Triple Flame 3300 W/3400 W	Rapid 3000 W/2400 W	Semirapid 1750 W/1800 W	Auxiliary 1000 W
Diameter pans in cm	24-26	20-22	16-18	10-14

#### **Note!**

For optimum performance of the burners, in order to achieve the maximum output with the lowest possible gas consumption, it is recommended to use pots with the diameter suitable for the desired burner.

#### **Note!**

In order to use the energy in a rational way, it is recommended to put the lids provided on the pots when cooking and to keep the flame as low as possible, namely so that it is just possible to boil without unnecessarily overheating the cooking liquids.

### 3.8 Parts list

#### AR-HE-GH30

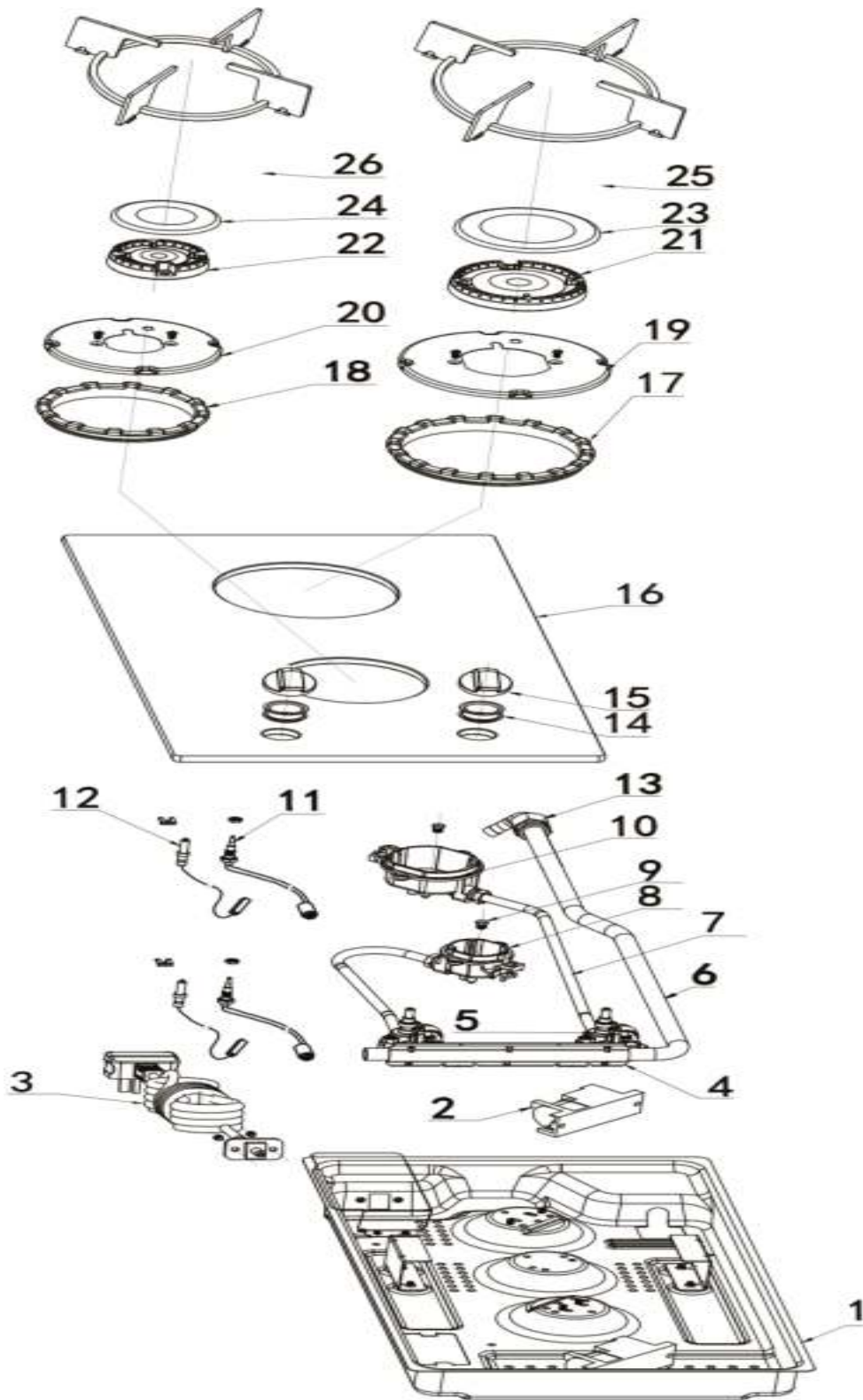
No.	Designation
1	Base plate assembly
2	Ignition box
3	Mains cable
4	Mounting plate for valves
5	Gas valve (1x 2pcs)
6	Mounting of gas pipes
7	Aluminium pipe mounting
8	Aluminium burner base for $\phi 70$ burners
9	Injector for $\phi 100$ burners
10	Injector for $\phi 70$ burners
11	Aluminium burner base for $\phi 100$ burners
12	Thermocouple for $\phi 100$ burner (500)
13	Thermocouple for $\phi 70$ burner (250)
14	Ignition pin & wire for $\phi 70$ burner (470)

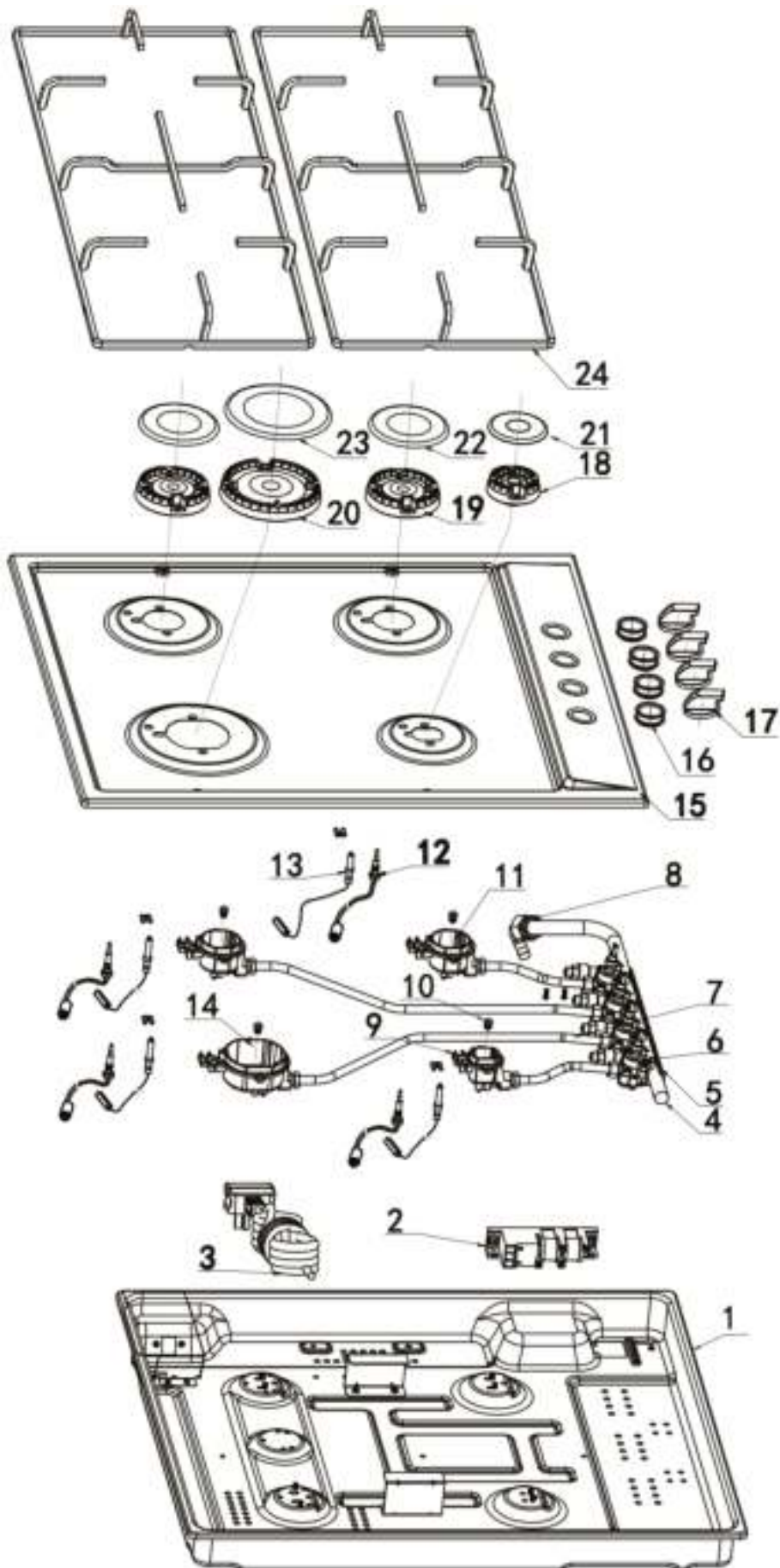


15	Firing pin & wire for $\phi$ 70 burners (120)
16	Fixing clamp for ignition pin (1 x 2 pieces)
17	Gas connection assembly
18	Waterproof rubber ring for knob (1x 2 pieces)
19	Black bakelite knob A (1x 2 pieces)
20	Glass hob (black)
21	Rubber ring of drip tray for $\phi$ 100 burners
22	Rubber ring of drip tray for $\phi$ 70 & $\phi$ 50 burners (1x 3 pieces)
23	Drip tray for $\phi$ 100 burners
24	Drip tray for $\phi$ 70 burners
25	Aluminium flame distributor for $\phi$ 100 burners
26	Aluminium flame distributor for $\phi$ 70 burners

**AR-HE-GH58**

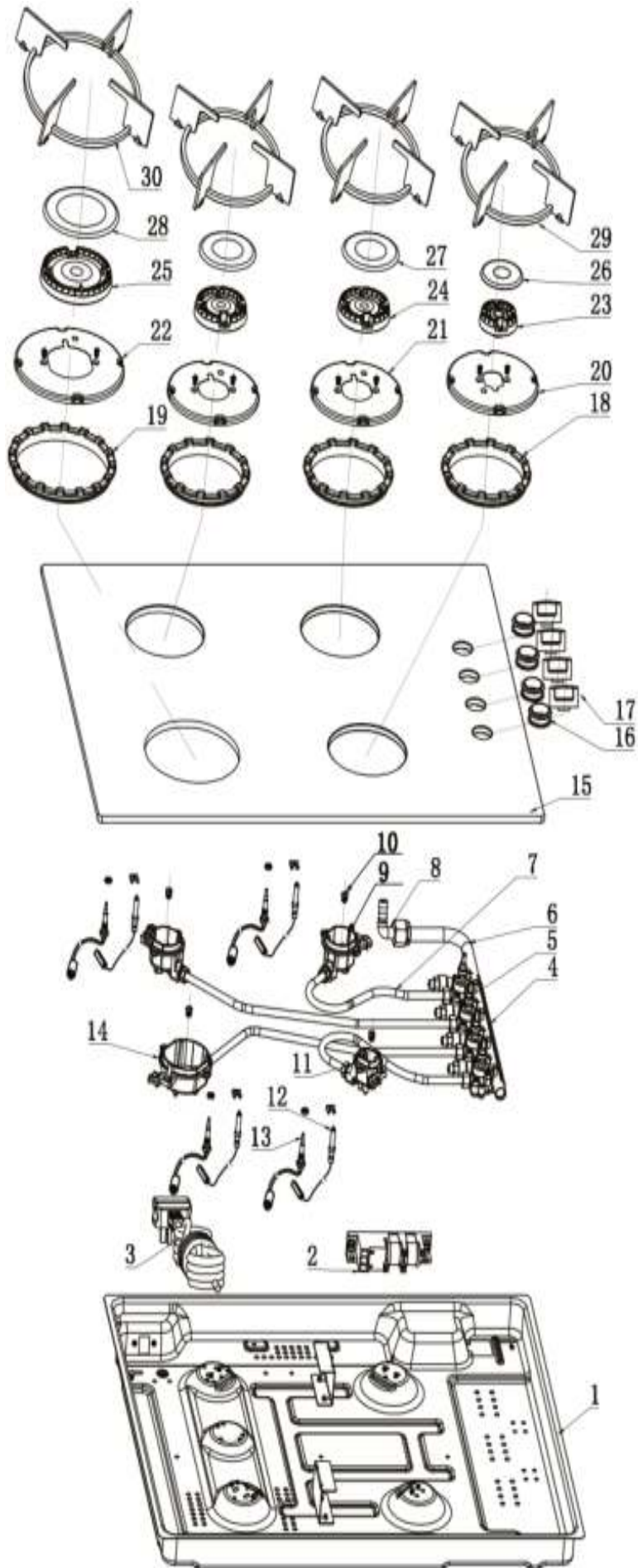
No.	Designation
1	Base plate assembly
2	Ignition box
3	Mains cable
4	Gas line
5	Mounting plate for valves
6	Gas valve (1x 4pcs.)
7	Aluminium tube
8	Gas connection
9	Aluminium burner for $\phi$ 50 burners
10	Injector for $\phi$ 100 burners
11	Injector for $\phi$ 70 burners (1x 2pcs)
12	Injector for $\phi$ 50 burners
13	Aluminium burner for $\phi$ 70 burner (1x 2 pieces)
14	Thermocouple for $\phi$ 70 burners (500)
15	Thermocouple for $\phi$ 70 burner (250)
16	Thermocouple for $\phi$ 50 burner (250)
17	Ignition pin & cable for $\phi$ 100 burner (560)
18	Ignition pin&cable for $\phi$ 70 burner rear right(120)
19	Ignition pin&wire for $\phi$ 70 burner rear left(250)
20	Firing pin&wire for $\phi$ 20 burners(250)
21	Fixing clamp for firing pin (1 x 4 pieces)
22	Aluminium burner for $\phi$ 100 burners
23	201 Stainless steel hob
24	Waterproof rubber ring for knob (1x 4 pieces)





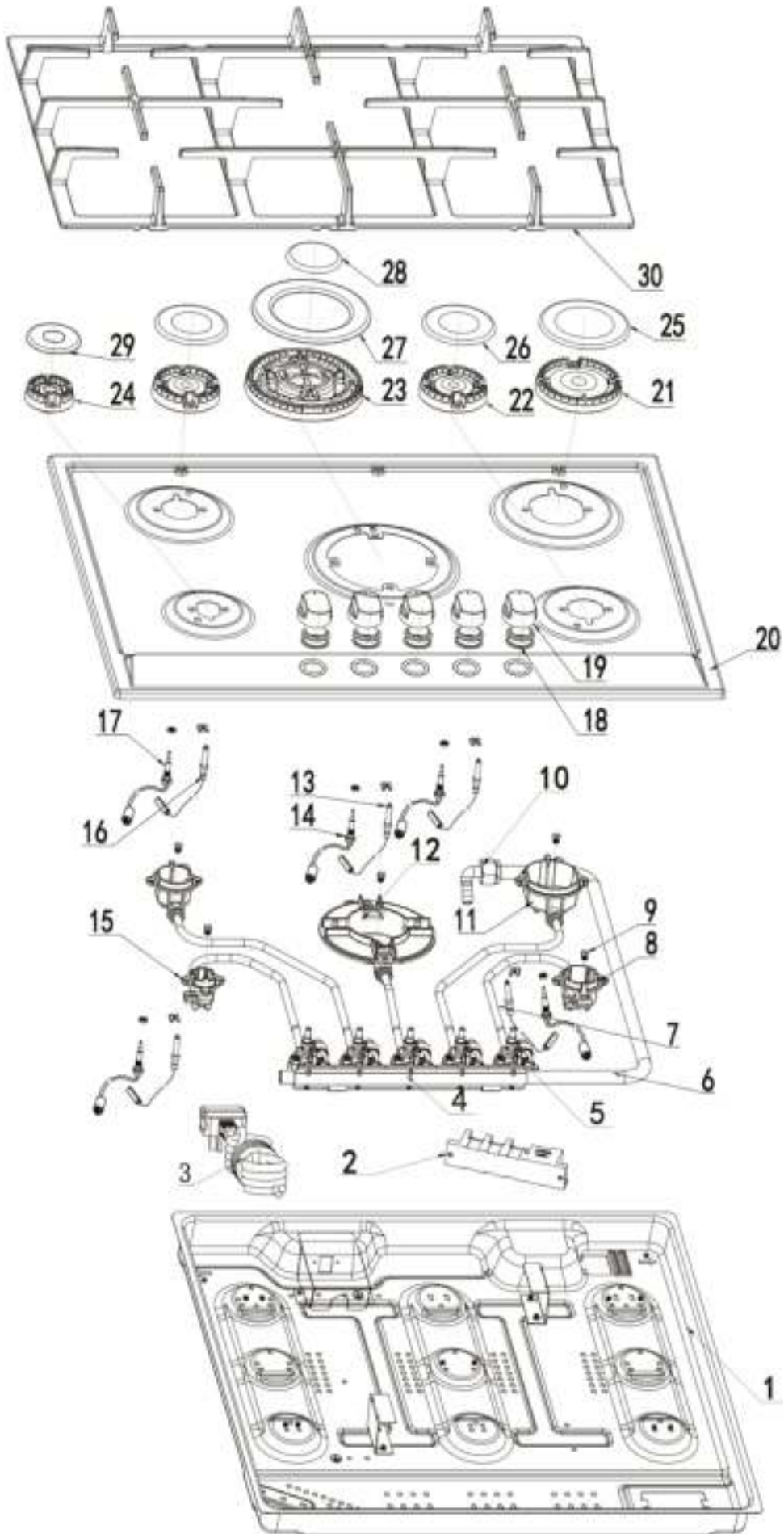
**AR-HE-GH63**

<b>No.</b>	<b>Designation</b>
1	Base plate assembly
2	Ignition box
3	Mains cable
4	Mounting plate for valves
5	Gas valve (1x 4pcs.)
6	Mounting of gas pipes
7	Aluminium pipe assembly
8	Gas connection assembly
9	Aluminium burner base for $\phi 70$ burners (1x 2pcs)
10	Injector for $\phi 100$ burners
11	Injector for $\phi 70$ burners (1x 2 pieces)
12	Injector for $\phi 50$ burners
13	Aluminium burner base for $\phi 50$ burners
14	Ignition pin & cable for $\phi 100$ burners (560)
15	Ignition pin & cable for $\phi 70$ burner -rear right(120)
16	Firing pin & wire for $\phi 70$ burners - rear left(350)
17	Firing pin & wire for $\phi 50$ burner (350)
18	Fixing clip for firing pin (1 x 4 pieces)
19	Thermocouple for $\phi 100$ burner (600)
20	Thermocouple for $\phi 70$ burner-rear left (500)
21	Thermocouple for $\phi 70$ burner-rear right (250)
22	Thermocouple for $\phi 50$ burner (250)
23	Aluminium burner base for $\phi 100$ burners
24	Glass hob (black)
25	Waterproof rubber ring for knob (1x 4 pieces)
26	Black bakelite knob A (1x 4 pieces)
27	Rubber ring of drip tray for $\phi 70$ & $\phi 50$ burners (1x 3 pieces)
28	Rubber ring of drip tray for $\phi 100$ burners
29	Drip tray for $\phi 50$ burners
30	Drip tray for $\phi 70$ burners (1x 2 pieces)



**AR-HE-GH68**

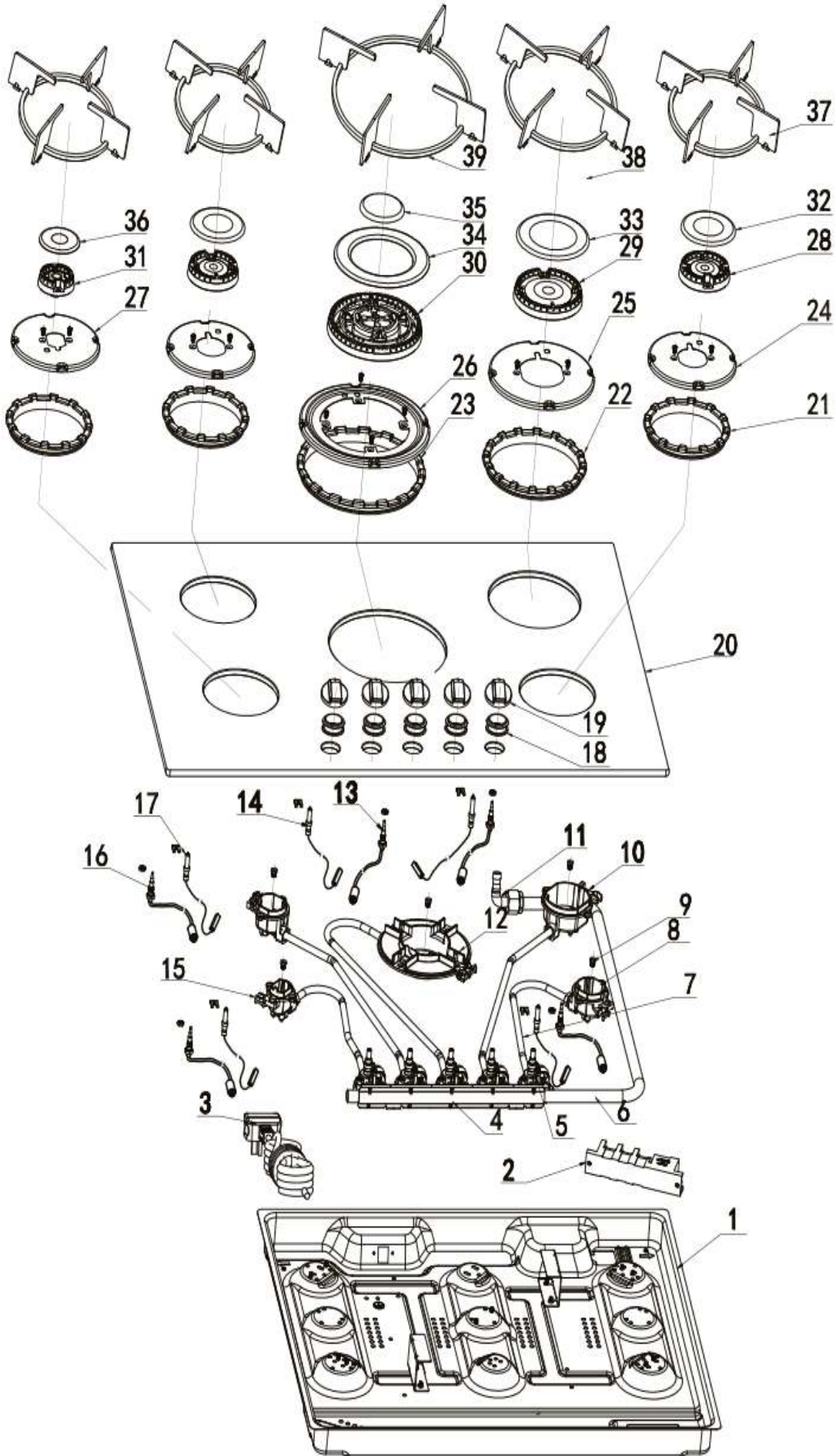
<b>No.</b>	<b>Designation</b>
1	Base plate assembly
2	Ignition box
3	Mains cable
4	Mounting plate for valves
5	Gas valve (1x 5 pieces)
6	Mounting of gas pipes
7	Aluminium pipe assembly
8	Aluminium burner base for $\phi 70$ burners (1x 2 pieces)
9	Injector for $\phi 120$ burners
10	Injector for $\phi 100$ burners
11	Injector for $\phi 70$ burners (1x 2 pieces)
12	Injector for $\phi 50$ burners
13	Gas connection assembly
14	Aluminium burner base for $\phi 100$ burners
15	Aluminium burner base for $\phi 120$ burners
16	Ignition pin & wire for $\phi 120$ burners (470)
17	Fixing clip for ignition pin
18	Thermocouple for $\phi 120$ burners (500)
19	Aluminium burner base for $\phi 50$ burners
20	Ignition pin & wire for $\phi 100$ burners (750)
21	Ignition pin & cable for $\phi 70$ burners (470) (1 x 2 pieces)
22	Firing pin & cable for $\phi 50$ burners (120)
23	Fixing clamp for ignition pin (1 x 4 pieces)
24	Thermocouple for $\phi 100$ burner (500)
25	Thermocouple for $\phi 70$ burner-rear left (500)
26	Thermocouple for $\phi 70$ burner-front right (250)
27	Thermocouple for $\phi 50$ burner (250)
28	Waterproof rubber ring for knob (1x 5 pieces)
29	Bakelite knob G (1x 5 pieces)
30	201 Stainless steel hob



**AR-HE-GH70**

<b>No.</b>	<b>Designation</b>
1	Base plate assembly
2	Ignition box
3	Mains cable
4	Mounting plate for valves
5	Gas valve (1x 5 pieces)
6	Mounting of gas pipes
7	Aluminium pipe assembly
8	Aluminium burner base for $\phi 70$ burners (1x 2 pieces)
9	Injector for $\phi 120$ burners
10	Injector for $\phi 100$ burners
11	Injector for $\phi 70$ burners (1x 2 pieces)
12	Injector for $\phi 50$ burners
13	Aluminium burner base for $\phi 100$ burners
14	Gas connection assembly
15	Aluminium burner base for $\phi 120$ burners
16	Thermocouple for $\phi 120$ burners (500)
17	Ignition pin & wire for $\phi 120$ burners (470)
18	Fixing clamp for ignition pin
19	Aluminium burner base for $\phi 50$ burners
20	Thermocouple for $\phi 100$ burners (500)
21	Thermocouple for $\phi 70$ burner-rear left (500)
22	Thermocouple for $\phi 70$ burner-front right (250)
23	Thermocouple for $\phi 50$ burner (250)
24	Firing pin&wire for $\phi 100$ burner (750)
25	Ignition pin&wire for $\phi 70$ burner (470)(1x 2pcs)
26	Firing pin&wire for $\phi 50$ burners (120)
27	Fixing clamp for firing pin (1x 4pcs)
28	Waterproof rubber ring for knob-black (1x 4pcs.)
29	Black bakelite knob A (1x 5pcs)
30	Glass hob (black)
31	Rubber ring of drip tray for $\phi 70$ & $\phi 50$ burners (1x 3pcs)
32	Rubber ring of drip tray for $\phi 100$ burners
33	Rubber ring of drip tray for $\phi 120$ burners
34	Drip tray for $\phi 70$ burners
35	Drip tray for $\phi 100$ burners
36	Drip tray for $\phi 120$ burners
37	Drip tray for $\phi 50$ burners
38	Aluminium flame distributor for $\phi 70$ burners (1x 2 pieces)
39	Aluminium flame distributor for $\phi 100$ burners





## 4. Technical Data

Model	AR-HE-GH70	AR-HE-GH63	AR-HE-GH30	AR-HE-GH68	AR-HE-GH58
Colour	Black/Silver			Stainless Steel	
Voltage	AC220-240 V				
Frequency	50/60Hz				
Power	10.4 kW	7.0 kW	4.2 kW	10.4 kW	7.0 kW
Energy efficiency	56.8%	56.7%	56.2%	56.3%	55.2%
Rear	/	/	2.4 kW	/	/
Front	/	/	1.8 kW	/	/
front left zone power	1,8 kW	2,4 kW	/	1,8 kW	2,4 kW
back left zone power	1,8 kW	1,8 kW	/	1,8 kW	1,8 kW
back right zone power	2,4 kW	1,8 kW	/	2,4 kW	1,8 kW
front right zone power	1,0 kW	1,0 kW	/	1,0 kW	1,0 kW
front center zone power	3,4 kW	/	/	3,4 kW	/
Propane gas	yes	yes	yes	yes	yes
Product dimensions L x W	700 x 510 mm	600 x 510 mm	300 x 520 mm	680 x 500 mm	590 x 510 mm
Mounting dimensions W x L	480 x 665 mm	480 x 560 mm	260 x 480mm	480 x 560 mm	480 x 560 mm

## 5. Cleaning

### ATTENTION!

Before cleaning, make sure that the burner is switched off.  
Always wait until the appliance has cooled down completely.

### ATTENTION!

Do not use hydrochloric acid (commercial hydrochloric acid and/or cleaning agents containing chlorides) on the stainless steel surfaces.

### ATTENTION!

Do not use cleaning agents with abrasive powders, they could change the appearance of the surface finish.

### Note

If some particularly acidic substances (for example, vinegar, lemon juice, etc. ....) are left on the appliance for a long time, they could attack the surface and cause unsightly stains, but these will not affect the operation of the appliance.

### 5.1 Vitreous enamel

- Hotplate, burner caps, pans supports: Use a cloth wrung out in hot soapy water. Stubborn

stains can be removed with a cream paste approved by the Vitreous Enamel Development Council, liquid cleaner or by rubbing with fine steel wool soap pads.

## 5.2 Aluminum

- Hotplate burner bodies: Similar to paint cleaning above. Use a nylon brush to remove any cleaning materials, water or dirt from the hotplate burner bodies. After cleaning, wipe them dry and refit to the hob ensuring they are correctly seated. Check parts are reassembled correctly by lighting the burners and allowing to dry out.

## 5.3 Plastic

- Control knobs: Wipe with a cloth wrung out in hot soapy water.


## 5.4 Stainless steel

- Cloth wrung out in hot soapy water.

### ATTENTION!

During and after cleaning, check that the holes on the nozzles are not blocked by dirt and that no cleaning agent remains at the bottom of the burner bases. If this is the case, the dirt particles must be sucked off without using liquid cleaning agents or similar.

# 6. Fault finding guide

-  **ATTENTION!**  
**This appliance must be installed in compliance with the current provisions in force and only used in rooms equipped with adequate ventilation. Consult the instruction manual before proceeding with installation or use of the appliance.**
- Check the guide below if there is a problem with your hob.

## 6.1 Uneven or yellow flame rather than blue?

- Switch off and check the following points:
  - Are the burners fitted correctly?
  - Are the holes in the burner clear?
  - Check that no dust has fallen into the flame turning it yellow.

## 6.2 Burner failing to ignite?

- Check that the power is turned on or that the fuse has not blown. Make sure that the ignitor is not coated with food spillage.

## 6.3 Spark but no gas?

- Make sure the gas is turned on. Check that the burner holes are not blocked.

## 6.4 Smell gas?

- Check to see if any gas tap has been left on. If they are off, switch off gas at mains and call a service agent.
- **DO NOT** search with an open flame, strike any matches or press ignitor.

## 6.5 Still not working?

- Call the customer service.

## 7 Environmentally friendly disposal

### 7.1 Disposal and packaging


- The packaging of your unit consists of materials that are necessary to guarantee effective protection during transport. These materials are fully recyclable and therefore reduce the environmental impact. Dispose of the packaging in a bin for recyclable materials.

### 7.2 Disposal of old equipment

- Old appliances must be disposed of in accordance with the guidelines and regulations of the local waste disposal authority. Check with your local administration for the address of the nearest recycling centre and deliver your appliance there.



The symbol of the crossed-out dustbin on a Waste electrical or electronic equipment indicates that it must not be disposed of with household waste at the end of its life. Collection points for waste electrical and electronic equipment are available free of charge in your area. You can obtain the addresses from your city or local government. You can find out about other return options created by us on our website [www.arebos.de](http://www.arebos.de).

 The separate collection of Waste electrical or electronic equipment is intended to enable the reuse, recycling or other forms of recovery of Waste electrical or electronic equipment and to avoid the negative consequences of disposal on the environment and human health.

**Our customer service number: Tel. +44 (0) 208 068 5604**

**Fax: +49 (0) 931 4523 2799 / E-Mail: [info@arebos.de](mailto:info@arebos.de)**

Canbolat Vertriebs GmbH • Gneisenaustraße 10-11 • 97074 Würzburg

## 8. Disassembly

Removal requires that the appliance is accessible for disassembly and has been disconnected from the power supply.

For gas appliances, ensure that the gas connection has been completed.

- Loosen the fastening clips.
- Remove the silicone joints.
- Remove the appliance upwards from the worktop.
- Remove any other accessories.
- Dispose of the old appliance and contaminated accessories as described under "Environmentally friendly disposal".

## EU Declaration of Conformity

We,

Canbolat Vertriebs GmbH, Gneisenaustraße 10-11, 97074 Würzburg, Germany,

Hereby declare that the product named below, seen its design and construction as well as according to our sales, has been complied with the relevant and basic health and safety EU-requirements.

Name	Gas hob 58 cm	Gas hob 68 cm	Gas hob 63 cm	Gas hob 70 cm	Gas hob 30 cm
Art-No.	4260199758489	4260199758496	4260199758472	4260199756768	4260199758465
Mod-No.	AR-HE-GH58	AR-HE-GH68	AR-HE-GH63	AR-HE-GH70	AR-HE-GH30

If the device is modified without our consent, this declaration of conformity loses its validity.

### Directives

This device complies with the following EU/EC directives:

2014/30/EU EMC Directive

2014/35/EU Low Voltage Directive

2009/125/EC Ecodesign Directive

2011/65/EU RoHS Directive

### Regulations

This appliance complies with the following EU Regulations:

2016/426 EU Gas Appliances Regulation

Date/Manufacturer Signature/Location:

Würzburg, 13 October 2021



Identification of the signatory:

Korhan Canbolat, head of the company

Authorised representative for the technical documentation:

Korhan Canbolat

### Office address:

Canbolat Vertriebs GmbH

Gneisenaustraße 10-11

D-97074 Würzburg

Return address can be found in the imprint: <https://www.arebos.de/impressum/>

VAT identification number: DE 263752326

Court of the Commercial Register is Würzburg, HRB 10082

WEEE Reg.-No. DE 61617071

## Annex Labels

Gas Hob						
Model AR-HE-GH70						
Gas Category		I2H3+	I2E3B/P	I2E3B/P	I2H3B/P	I2EL/LA3B/P
Gas Type	NG, (*) Pressure	G20at20mbar	G20at20mbar	G20at20mbar	G20/G25, 1at 25 mbar	G20 at 20mbar G2,350 at 13mbar
	LPG, Pressure	G30/G31at 28-30/37mbar	G30/G31at 30mbar	G30/G31at 50mbar	G30/G31at30mbar	G30/G31at 37mbar
Countries of Destination		CH, CZ, ES, GB GR, IE, IT, LT PT, SK	RO	DE	HU	PL
Nominal heat input		Total: 10,4 kW (Total Gas Consumption: 991g/h)				
Electrical Voltage		220-240V, 50/60 Hz				
Class		Device Class A   Type 1				
Country of Origin		Made in China				
Date of Manufacture		10/2020				
Serial No. C/N		4260199756768 / P0320052				
Manufacturer		CANBOLAT Vertriebsgesellschaft mbH Gneisenastr. 10-11, 97074 Würzburg   Germany				
<p>This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance. Dieses Gerät darf nur in Übereinstimmung mit den geltenden Vorschriften installiert und nur in einem gut belüfteten Raum verwendet werden. Lesen Sie die Anweisungen, bevor Sie das Gerät installieren oder verwenden.</p>						
 					(*) nozzles installed/ Düsen installiert Pin Code: 2575DM2833	

Gas Hob						
Model AR-HE-GH30						
Gas Category		I2H3+	I2E3B/P	I2E3B/P	I2H3B/P	I2EL/LA3B/P
Gas Type	NG, (*) Pressure	G20at20mbar	G20at20mbar	G20at20mbar	G20/G25, 1at 25 mbar	G20 at 20mbar G2,350 at 13mbar
	LPG, Pressure	G30/G31at 28-30/37mbar	G30/G31at 30mbar	G30/G31at 50mbar	G30/G31at30mbar	G30/G31at 37mbar
Countries of Destination		CH, CZ, ES, GB GR, IE, IT, LT PT, SK	RO	DE	HU	PL
Nominal heat input		Total: 4,2 kW (Total Gas Consumption: 400g/h)				
Electrical Voltage		220-240V, 50/60 Hz				
Class		Device Class A   Type 1				
Country of Origin		Made in China				
Date of Manufacture		10/2020				
Serial No. C/N		4260199758465 / P0320052				
Manufacturer		CANBOLAT Vertriebsgesellschaft mbH Gneisenastr. 10-11, 97074 Würzburg   Germany				
<p>This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance. Dieses Gerät darf nur in Übereinstimmung mit den geltenden Vorschriften installiert und nur in einem gut belüfteten Raum verwendet werden. Lesen Sie die Anweisungen, bevor Sie das Gerät installieren oder verwenden.</p>						
 					(*) nozzles installed/ Düsen installiert Pin Code: 2575DM2833	

Gas Hob						
Model	AR-HE-GH63					
Gas Category	2H3+	2E3B/P	2E3B/P	2HS3B/P	2ELwLs3B/P	
Gas Type	NG, (*) Pressure	G20at20mbar	G20at20mbar	G20at20mbar	G20/G25.1at 25 mbar	G20 at 20mbar G2.350 at 13mbar
Gas Pressure	LPG, Pressure	G30/G31at 28-30/37mbar	G30/G31at 30mbar	G30/G31at 50mbar	G30/G31at30mbar	G30/G31at 37mbar
Countries of Destination	CH, CZ, ES, GB GR, IE, IT, LT PT, SK	RO	DE	HU	PL	
Nominal heat input	Total: 7 kW (Total Gas Consumption: 667g/h)					
Electrical Voltage	220-240V, 50/60 Hz					
Class	Device Class A I Type 1					
Country of Origin	Made in China					
Date of Manufacture	10/2020					
Serial No. C/N	4260199758472 / P0320052					
Manufacturer	CANBOLAT Vertriebsgesellschaft mbH Gneisenastr. 10-11, 97074 Würzburg   Germany					
<p>This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance. Dieses Gerät darf nur in Übereinstimmung mit den geltenden Vorschriften installiert und nur in einem gut belüfteten Raum verwendet werden. Lesen Sie die Anweisungen, bevor Sie das Gerät installieren oder verwenden.</p>						
 					(*) nozzles installed/ Düsen installiert Pin Code: 2575DM28833	

Gas Hob						
Model	AR-HE-GH58					
Gas Category	2H3+	2E3B/P	2E3B/P	2HS3B/P	2ELwLs3B/P	
Gas Type	NG, (*) Pressure	G20at20mbar	G20at20mbar	G20at20mbar	G20/G25.1at 25 mbar	G20 at 20mbar G2.350 at 13mbar
Gas Pressure	LPG, Pressure	G30/G31at 28-30/37mbar	G30/G31at 30mbar	G30/G31at 50mbar	G30/G31at30mbar	G30/G31at 37mbar
Countries of Destination	CH, CZ, ES, GB GR, IE, IT, LT PT, SK	RO	DE	HU	PL	
Nominal heat input	Total: 7 kW (Total Gas Consumption: 667g/h)					
Electrical Voltage	220-240V, 50/60 Hz					
Class	Device Class A I Type 1					
Country of Origin	Made in China					
Date of Manufacture	10/2020					
Serial No. C/N	4260199758489 / P0320052					
Manufacturer	CANBOLAT Vertriebsgesellschaft mbH Gneisenastr. 10-11, 97074 Würzburg   Germany					
<p>This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance. Dieses Gerät darf nur in Übereinstimmung mit den geltenden Vorschriften installiert und nur in einem gut belüfteten Raum verwendet werden. Lesen Sie die Anweisungen, bevor Sie das Gerät installieren oder verwenden.</p>						
 					(*) nozzles installed/ Düsen installiert Pin Code: 2575DM28833	

Gas Hob						
Model		AR-HE-GH68				
Gas Category		2H3+	2E3B/P	2E3B/P	2HS3B/P	2EL/L43B/P
Gas Type	NG. (*) Pressure	G20at20mbar	G20at20mbar	G20at20mbar	G20/G25.1at 25 mbar	G20 at 20mbar
Gas Pressure	LPG, Pressure	G30/G31at 28-30/37mbar	G30/G31at 30mbar	G30/G31at 50mbar	G30/G31at30mbar	G2.350 at 13mbar
Countries of Destination		CH, CZ, ES, GB GR, IE, IT, LT PT, SK	RO	DE	HU	PL
Nominal heat input	Total: 10,4 kW (Total Gas Consumption: 991g/h)					
Electrical Voltage	220-240V, 50/60 Hz					
Class	Device Class A   Type 1					
Country of Origin	Made in China					
Date of Manufacture	10/2020					
Serial No. C/N	4260199758496 / P0320052					
Manufacturer	CANBOLAT Vertriebsgesellschaft mbH Gneisenastr. 10-11, 97074 Würzburg   Germany					
<p>This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance. Dieses Gerät darf nur in Übereinstimmung mit den geltenden Vorschriften installiert und nur in einem gut belüfteten Raum verwendet werden. Lesen Sie die Anweisungen, bevor Sie das Gerät installieren oder verwenden.</p>						
  2575/21					(*) nozzles installed/ Düsen installiert Pin Code: 2575DM28833	



## Scope of Countries

Scope	Gas Category	Country of Destination	Supply Pressure
	I <sub>3+</sub> (28-30/37)	BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SK, SI	G30/G31 at 28-30/37 mbar
	I <sub>3B/P</sub> (30)	BG, CY, DK, EE, FI, FR, GB, HU, HR, IT, IS, LT, LU, MT, NL, NO, RO, SE, SI, SK, TR	G30/G31 at 30mbar
	I <sub>3B/P</sub> (37)	PL	G30/G31 at 37mbar
	I <sub>3B/P</sub> (50)	AT, CH, DE, SK	G30/G31 at 50mbar
	I <sub>3P</sub> (37)	BE, CH, CY, CZ, IT, ES, FR, GR, GB, HR, LT, NL, PT, SK, IE, SI	G31 at 37mbar
	I <sub>2H</sub>	AT, BG, CH, CY, CZ, DK, EE, ES, FR, FI, GR, GB, HR, HU, IS, IE, IT, LU, LV, LT, NO, PT, RO, SK, SI, SE, TR	G20 at 20mbar
	I <sub>2E</sub>	DE, LU, PL	G20 at 20mbar
	I <sub>2E+</sub>	BE, FR	G20/G25 at 20/25mbar
	I <sub>2EK</sub>	NL	G25.3 at 25mbar
	I <sub>2ELs</sub>	PL	G20 at 20mbar and G2.350 at 13mbar
	I <sub>2ELw</sub>	PL	G20/G27 at 20mbar
	I <sub>2HS</sub>	HU	G20/G25.1 at 25mbar
	II <sub>2H3+</sub>	CH, CZ, ES, GB, GR, IE, IT, LT, PT, SK	G20 at 20mbar and G30/G31 at 28-30/37mbar
	II <sub>2E3B/P</sub>	RO	G20 at 20mbar and G30/G31 at 30mbar
	II <sub>2E3B/P</sub>	DE	G20 at 20mbar and G30/G31 at 50mbar
	II <sub>2HS3B/P</sub>	HU	G20/G25.1 at 25mbar and G30/G31 at 30mbar
	II <sub>2ELwLs3B/P</sub>	PL	G20 at 20mbar, G2.350 at 13mbar and G30/G31 at 37mbar
	II <sub>2ELL3B/P</sub>	DE	G20/G25 at 20mbar and G30/G31 at 50mbar