**Faber 106.0709.959**

# Faber Hob Experia HT753 Alu AI FFD 75cm 3 Burner Gas Hob

Instruction Manual

## 1. Introduction

Thank you for choosing the Faber Hob Experia HT753 Alu AI FFD 75cm 3 Burner Gas Hob. This appliance is designed for efficient and safe cooking, offering both built-in and hobtop installation options. This manual provides essential information for the correct installation, operation, maintenance, and troubleshooting of your new gas hob. Please read it thoroughly before use and keep it for future reference.

## 2. Safety Information

Manuals+

Your safety and the safety of others are paramount. Please read all instructions before operating the appliance to prevent potential hazards. Improper installation, adjustment, alteration, service, or maintenance can cause injury or property damage.

- Ensure proper ventilation in the kitchen area.
- Do not store flammable materials near the hob.
- Keep children away from the appliance during operation.

- In case of a gas leak, immediately turn off the gas supply, open windows, and do not operate any electrical switches or appliances. Contact a qualified technician.
- Always use appropriate cookware for the burner size.
- The appliance is equipped with a Flame Failure Device (FFD) which automatically cuts off the gas supply if the flame extinguishes.

## 3. Product Overview

The Faber Hob Experia HT753 Alu AI FFD features a sleek black glass finish and robust brass burners, designed for durability and efficient cooking.




Image: Faber 75cm 3 Burner Hobtop with Auto-Ignition Technology, showcasing its modern design and burner layout.

## Key Features:

- **Size:** 75cm Width with 8 MM Black Finish Glass.
- **Control:** In-built Auto Electric Ignition, DC 1.5 V Operated.
- **Burners:** High-quality Brass Burners for even heat distribution.

- **Burner Configuration:** 1 x 3.0 KW Triple Ring Big Burner, 1 x 2.8 KW Mini Triple Ring Burner, 1 x 1.7 Kw Small Burner.
- **Pan Support:** Durable Cast Iron pan supports.
- **Drip Tray:** Round design Stainless Steel Black drip tray.
- **Knobs:** Premium Metal with Gold Border Knobs for precise control.
- **Flame Failure Device (FFD):** Integrated safety feature.

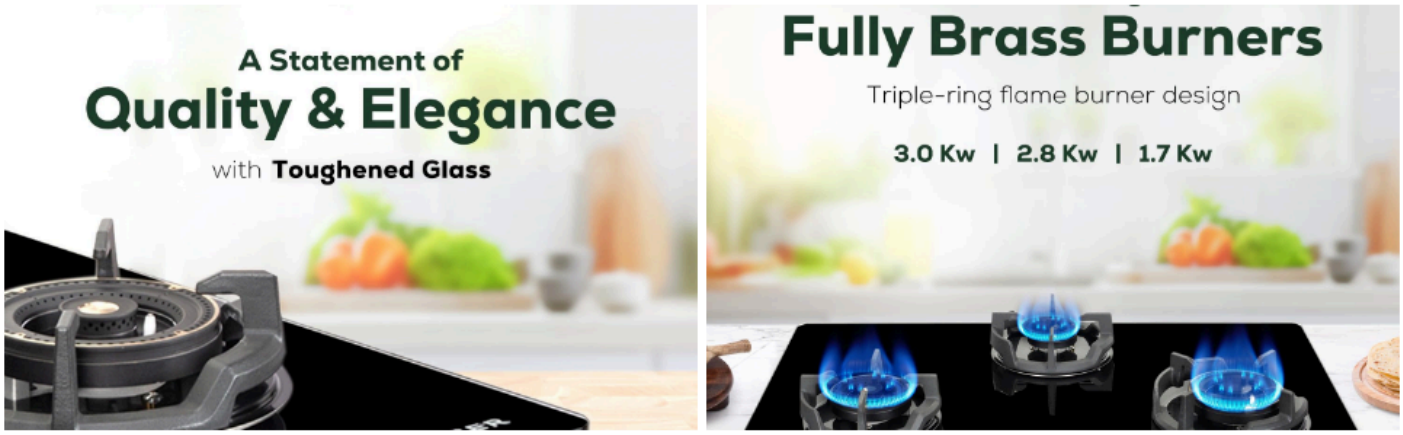



Image: Close-up view highlighting the toughened glass surface and fully brass burners with their power ratings.

# 4. Setup and Installation

This hob can be installed as a built-in unit or used as a hobtop (freestanding). Professional installation by a qualified technician is highly recommended to ensure safety and proper functioning.

## 4.1 Installation Options




Image: Illustration demonstrating the flexibility of using the Faber hob as either a built-in unit or a freestanding hobtop.

### 4.2 Cut-Out Dimensions (for Built-In Installation)

- **Width (W):** 685 MM
- **Depth (D):** 475 MM

Ensure the kitchen countertop is cut precisely according to these dimensions. Maintain adequate clearance around the hob for ventilation.

### 4.3 Gas Connection

- Connect the hob to the gas supply using a certified flexible hose or rigid pipe.
- Check for gas leaks using soapy water solution; never use an open flame.
- Ensure the gas type (LPG/PNG) matches the hob's specifications.

### 4.4 Electrical Connection (for Auto-Ignition)

- The auto-electric ignition operates on DC 1.5V. Insert the battery (usually a D-cell) into the designated compartment, typically located underneath the hob.
- Ensure correct polarity when inserting the battery.

## 5. Operating Instructions

Follow these steps to safely operate your Faber gas hob.

### 5.1 Ignition

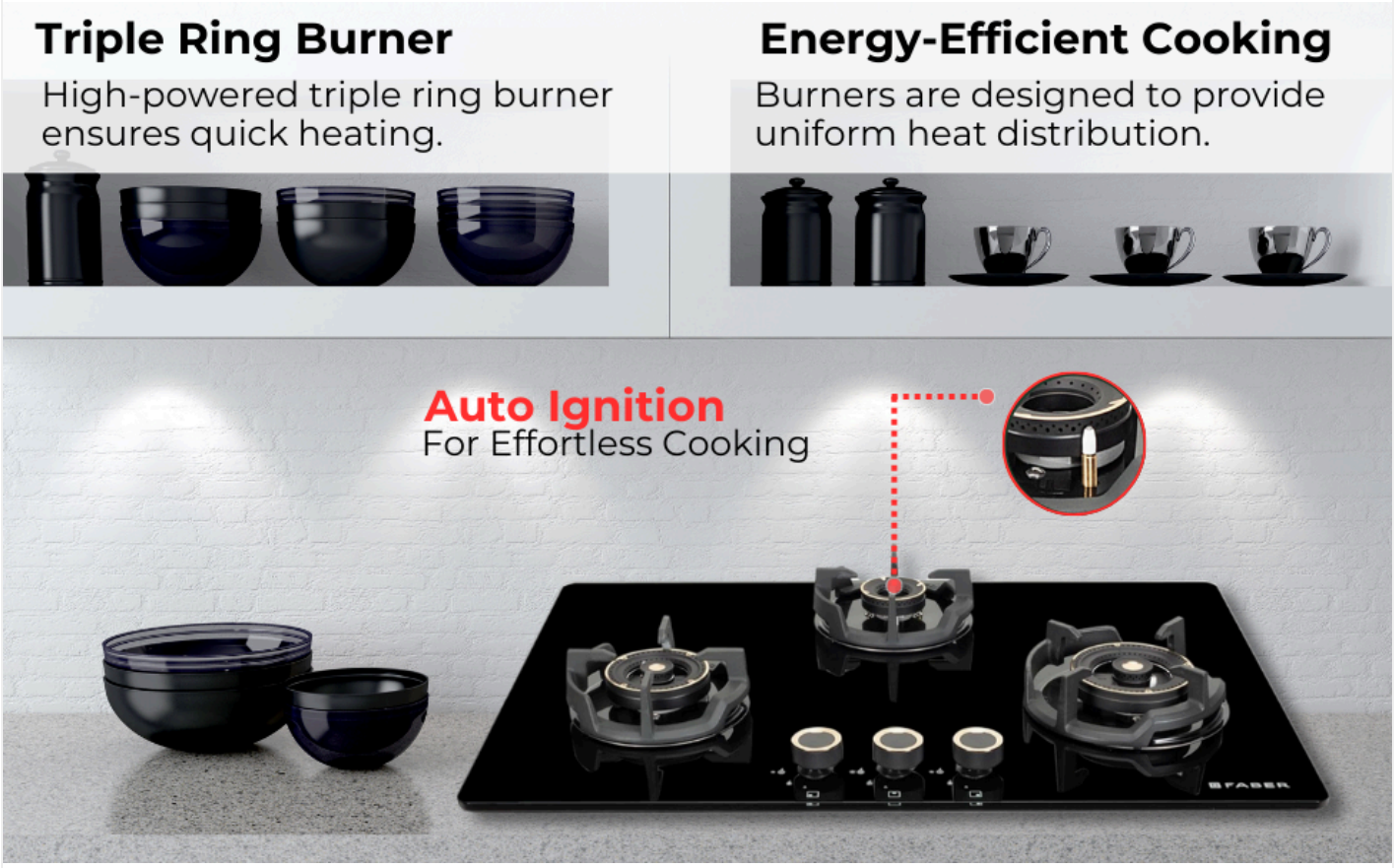



Image: Diagram illustrating the auto-ignition system for effortless cooking.

1. Place your cookware centrally on the chosen burner's pan support.
2. Push down the corresponding control knob and turn it counter-clockwise to the 'High' flame position.
3. The auto-ignition will spark, and the burner will ignite. Keep the knob pressed for a few seconds to allow the Flame Failure Device (FFD) to activate and sense the flame.
4. Once the flame is stable, release the knob. You can then adjust the flame intensity by turning the knob between 'High' and 'Low' settings.

5. To turn off the burner, turn the knob clockwise to the 'Off' position.

### 5.2 Burner Usage

- **3.0 KW Triple Ring Big Burner:** Ideal for large pots and rapid heating.
- **2.8 KW Mini Triple Ring Burner:** Suitable for medium-sized cookware and general cooking.
- **1.7 Kw Small Burner:** Best for simmering, small pots, and low-heat cooking.

Always match the flame size to the base of your cookware to maximize efficiency and prevent heat loss.

## 6. Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and optimal performance of your hob.

### 6.1 General Cleaning

- Always ensure the hob is cool and the gas supply is turned off before cleaning.
- Use a soft cloth and mild detergent for the glass surface. Avoid abrasive cleaners or scourers that can scratch the glass.
- Wipe up spills immediately to prevent staining.

### 6.2 Burners and Pan Supports

- Remove the cast iron pan supports and brass burners for thorough cleaning.
- Wash them with warm soapy water. For stubborn stains, a non-abrasive scrub brush can be used.
- Ensure all parts are completely dry before reassembling them to prevent corrosion and ensure proper ignition.
- Clean the drip tray regularly to remove food particles and grease.

## 7. Troubleshooting

If you encounter issues with your hob, refer to the following common problems and solutions. If the problem persists, contact customer support.

| Problem | Possible Cause | Solution |
|---|---|---|
| Burner does not ignite. | No gas supply, clogged burner, weak battery for auto-ignition, ignition pin dirty/wet. | Check gas cylinder/pipeline. Clean burner ports. Replace DC 1.5V battery. Clean ignition pin with a dry cloth. |
| Flame is weak or uneven. | Clogged burner ports, low gas pressure. | Clean burner ports thoroughly. Contact your gas provider to check pressure. |
| Gas smell detected. | Gas leak. | Immediately turn off gas supply, open windows, do not operate electrical switches. Contact a qualified technician or emergency gas service. |
| Flame extinguishes after releasing knob. | FFD not activated, FFD sensor dirty or faulty. | Hold knob pressed for a few more seconds after ignition. Clean FFD sensor. If issue persists, contact service. |

## 8. Specifications

| Feature | Detail |
|---|---|
| Model Number | 106.0709.959 |
| Colour | Black |
| Material | Glass |
| Number of Heating Elements | 3 |
| Burner Type | Brass Burners (1 x 3.0 KW Triple Ring, 1 x 2.8 KW Mini Triple Ring, 1 x 1.7 Kw Small) |
| Control Type | Knob |

| Feature | Detail |
|---|---|
| Ignition Type | In-built Auto Electric (DC 1.5 Volts) |
| Pan Support | Cast Iron |
| Product Dimensions (WxDxH) | 750 x 525 x 130 MM (75W x 52.5D x 13H Centimeters) |
| Cut Out Dimensions (WxD) | 685 x 475 MM |
| Item Weight | 14300 Grams |
| Included Components | 1 Built In Hob, 1 Warranty Card, 1 User Manual |
| Manufacture Year | 2024 |

## 9. Warranty and Support

### 9.1 Warranty Information

- **Glass and Valves:** 5 Years
- **Burners:** 2 Years
- **Comprehensive:** 1 Year

The warranty covers manufacturing defects under normal use. Please retain your purchase receipt for warranty claims.

### 9.2 Customer Support

For any service, support, or warranty-related queries, please contact Faber customer service:

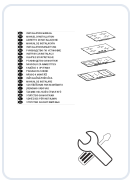
- **Manufacturer/Importer:** Franke Faber India Pvt Ltd
- **Address:** 1086/1/2, SANASWADI, TAL - SHIRUR, PUNE - 412208, MAHARASHTRA, INDIA
- **Contact Number:** 1800-209-3484

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