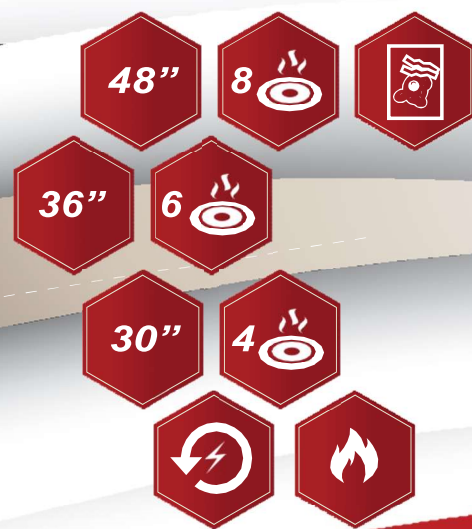


Vesta

PRO IN YOUR KITCHEN



GAS RANGETOP

INSTALLATION GUIDE AND USER MANUAL

APPLIANCE: MODELS: VRG-GI02-30SS/VRG-GI02-36SS/VRG-GI02-48SS

Thank you for choosing VESTA products.

We are very proud of our products and are completely committed to provide you with the best cooking experience. Your satisfaction is our top priority.

Please read through this manual prior to installation, it contains important information to help you properly use & maintain your new gas rangetop.

IMPORTANT NOTE:

- **Inspect the package and the product to verify there's no shipping damage to the product.**
- **DO NOT return this product to the original seller.**

Website: www.vesta.kitchen

Gas Rangetop Installation

IMPORTANT NOTE: This installation must be completed by a qualified appliance installer, a service company or the gas company.

Read this entire installation manual carefully prior to installation and save for the local inspector's reference. Keep this installation manual for future reference.

If you have any question, please contact our service department immediately for assistance.

The appliance must be installed in accordance with National Electrical Codes, as well as all state, municipal and local codes. The correct voltage, frequency and amperage must be supplied to the appliance from a dedicated, grounded circuit breaker or time delay fuse.

Awoco gas rangetops are manufactured for use with natural gas (NG) or liquid propane gas (LP). Features and specifications are subject to change at any time without notice. Visit awoco.com for the most up-to-date information.

To ensure the safe use of Awoco equipment, please take note of the following types of highlighted information throughout this guide:

- **IMPORTANT NOTE:** Important information that needs your attention.
- **CAUTION:** Indicate a situation where minor injury or product damage may occur if instructions are not followed.
- **WARNING:** States a hazard that may cause serious injury or death if precautions are not followed.

IMPORTANT INSTRUCTIONS

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.
- Warranty service must be performed by an Awoco authorized service partner.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliances.
- A ventilation hood is recommended for use with the Awoco gas rangetop.

For customers living in the State of Massachusetts:

Installations and repairs must be performed by a qualified or licensed contractor, plumber or gasfitter qualified or licensed by the state, county, or region where this appliance is being installed. Only use gas shut-off valves approved for use within the state, county, or region where this appliance is being installed. A flexible gas connector, when used, must not exceed 3' (0.9 m).

⚠ WARNING

If the information in this guide is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death.



WHAT TO DO IF YOU SMELL GAS:

- **DO NOT** turn on the lights or use any appliances.
- **DO NOT** use any phones in the house.
- **DO NOT** use any phone in your building.
- Call the Gas Company immediately from your neighbor's phone. Follow the instructions provided by the Gas Company.
- Call your local fire department if you cannot reach your gas supplier.

WARNINGS:

- **Suffocation Hazard** – The plastic packaging bags may cause suffocation if it covers a person's face. Keep the packaging materials away from children.
- Dispose the carton and plastic bags after the rangetop is unpacked. Cartons covered by rugs, bedspreads, or plastic sheets can become air-tight chambers.
- Carefully read and follow all instructions before installing and setting up the new rangetop for the first time.
- **Heat Hazard** – The heat generated by the rangetop in operation may cause severe burns.

Proposition 65

This product can expose you to chemicals known to the State of California to cause cancer or birth defect or other reproductive harms. For more information, visit www.P65Warnings.ca.gov.

Partially burning of the gas can result in generating low level of listed substances, including formaldehyde, benzene, soot and carbon monoxide. This is caused primarily from the incomplete combustion of natural gas or LP gas. Adjusting the burners properly will reduce incomplete combustion and its by-products.

By opening a window, using a ventilating hood or fan can minimized the exposure to these substances.

Proper Installation

Awoco gas rangetop must be properly installed and grounded by a qualified technician in accordance with the National Fuel Gas Code ANSI Z223.1-latest edition, and the National Electrical Code ANSI/NFPA No.70-latest edition.

Installation & safety

Ask your dealer to recommend a qualified technician and an authorized repair service. Have the technician familiarize you with the locations of the manual gas shut-off valve and gas meter in the event it is necessary to shut off the gas to the rangetop during an emergency.

DO NOT REPAIR OR REPLACE any part of the appliance on your own unless it's instructed by this manual or our customer service department.

Repair service should be done by Awoco authorized technician/service partner only. This will reduce the risk of personal injury and damage to the product.

WARNING!

- DO NOT store any flammable materials such as paper, cloth, plastic and flammable liquids on or near the rangetop.
- Do not store explosives, such as aerosol cans, on or near the rangetop.
- Failed to follow this owner's manual could lead to personal injury or damage to the product.

DO NOT TOUCH THE SURFACE BURNERS AND THEIR SURROUNDING AREAS

The surface burners and their surrounding areas will be hot during and right after use. DO NOT touch them in these time windows. Please allow sufficient time for the rangetop to cool down before cleaning.

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning.

Installation Instructions

Be sure the rangetop is professionally installed and grounded by a qualified technician. It is the responsibility of the technician to make certain that your rangetop is properly installed. Damages caused by improper installation are not covered by the warranty. The costs to repair or replace such damaged component will be at the customer's expense.

Leak testing of the appliance shall be conducted according to the manufacturer's instructions, or according to the local building codes and the gas regulations in your area.

GAS CONNECTIONS (All Units)

NOTICE TO THE LOCAL DEALERS IN THE STATE OF MASSACHUSETTS:

Make sure this document is included in all gas rangetop appliances sold to consumers in the State of Massachusetts.

NOTICE - Massachusetts law requires the following:

- Appliances must be installed by a licensed plumber or gas fitter.
- Appliances must be connected with a three (3) feet (36" maximum length) flexible gas pipe and A "T" handle type manual gas valve in the gas supply line to the appliance.

Have your dealer install the rangetop or ask them to recommend a qualified installer if they don't provide such service. Installation must conform with the local codes. In the absence of local codes, the installation must conform with the National Fuel Gas Code, ANSI Z223.1-Latest Edition in the U.S.A. or the CAN/CGA B149.1 or B149.2 Installation Codes in Canada.

The rangetop should be connected to the gas line with a 1/2-inch black iron pipe or a certified flexible type stove connector. To prevent gas leaks, use pipe sealant that is resistant to liquefied petroleum gas on all threaded connections.

Important - Do not apply pressure directly to the rangetop manifold pipe when tightening the gas pipe connections. The manifold pipe should be held securely at the pressure regulator to prevent twisting. Hold the pressure regulator with a wrench during the tightening of the connection, or the manifold pipe may be twisted and split and cause a dangerous leak.

The installation of rangetops designed for manufactured (mobile) home installation must conform with the Manufactured Construction and Safety, Title 24 CFR, Part 3280, [formerly the Federal standard for Mobile Home Construction and Safety, Title 24, HUD (Part 280)] in the U.S.A. or C.S.A. Standard CAN/CGA Z240.4.2 in Canada or, when such standards are not applicable, with local codes.

The installation of rangetops designed for recreational vehicle installation must conform with state or other codes or, in the absence of such codes, with the standard for recreational vehicles. ANSI A119.2.2-1982 in the U.S.A. or CAN/CGA Z240.4.2 in Canada.

The installation of appliances designed for recreational park trailers must conform with state or other codes or, in the absence of such codes, with the standard for recreational park trailers, ANSI A119.5.

Note: Check all piping connections in the unit for leaks. Never use an open flame to check for gas leaks. Use a soap solution, 75% water, 25% dish washing soap. Defective component or damaged component during shipping may cause a gas leak. Make certain you have checked them all, and repair any connections that leak.

The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig.

The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig.

GAS LINE SHUT-OFF VALVE

- To reduce the possibility of gas leaks, apply Teflon tape or a thread compound approved for use with LP or Natural gases to all threaded connections.
- Install a manual gas line shut-off valve in the gas line in an easy-to-access location outside the range in the gas piping external to the appliance for the purpose of turning on or shutting off gas to the appliance.
- Install a male 1/2" (30- or 36-inch rangetop) or 3/4" (48-inch rangetop) flare union adapter to the 1/2" or 3/4" NPT internal thread elbow at inlet of regulator. Use a wrench on the regulator fitting to avoid damage.
- Secure the manual shut-off valve to keep it from turning while installing a male 1/2" or 3/4" flare union adapter to the NPT internal thread of the manual shut-off valve.
- Check for leaks using a leak detector or soapy water, 75% water, 25% dish washing soap.

INSTALLATION / CLEARANCES

All units must be installed in accordance to minimum rear and side wall clearances and clearances extended vertically above cooking top which are stated on the serial plate (the serial plate is located on the back of the unit.)

Make sure that the wall coverings, counter tops and cabinets around the rangetop can withstand the heat generated by the rangetop with temperatures up to 200 °F (93 °C).

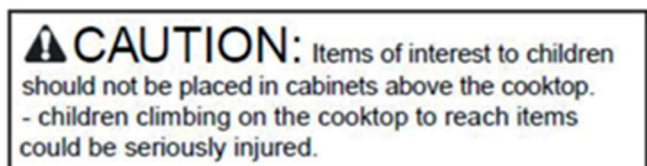
It is the responsibility of the installer to make certain that the rangetop is properly adjusted at the time of installation. Damages caused by improper installation or improper adjustment are not covered by the warranty. The costs to repair or replace such damaged component will be at the customer's expense.

GAS RANGETOP SPECIFICATIONS

Installation without a range hood

Note: All the measurement was based on a 24" (61 cm) deep cabinet.

- This rangetop may be installed directly adjacent to the existing 36" (91.4 cm) high base cabinets.
- The rangetop CANNOT be installed directly adjacent to sidewalls, tall cabinets, tall appliances, other equipment or furniture with side vertical surfaces higher than 36" (91.4 cm). There must be a minimum of 6" (15.2 cm) side clearance from the rangetop to such combustibles with vertical surface higher than 36" (91.4 cm).
- The depth of the wall cabinets must be 13" (33.0 cm) max.
- The installed height of the wall cabinets within this 6" (15.2 cm) side clearance must be 18" (45.7 cm) min above the 36" (91.4 cm) high counter top.
- If a range hood isn't installed above the cooking surface, the minimum clearance from the bottom of the wall cabinet that is directly above the rangetop to the cooking surface must be 42" (106.7 cm) for the full width of the rangetop.
- If a range hood is installed, maintain a minimum clearance of 30" (76.2 cm) from the bottom of the range hood to the cooking surface.



Installation with a range hood

Note: The minimum clearance for the back wall is 0" with backsplash (back guard) or high shelf.

- If a range hood is installed above the rangetop, maintain a 30" (76.2 cm) minimum clearance between the rangetop and the bottom of the range hood.
- The range hood must exhaust outside.
- For the best smoke elimination, the range hood should be installed between 30" and 36" above the rangetop cooking surface. The recommended CFM is 600 CFM for the 30" rangetop.
- DO NOT install the rangetop with a downdraft ventilation system.

Installation in an island

Note: There must be a minimum of 6" (15.2 cm) clearance from rear of rangetop to a combustible wall. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances to non-combustible materials must be approved by the authority having jurisdiction.

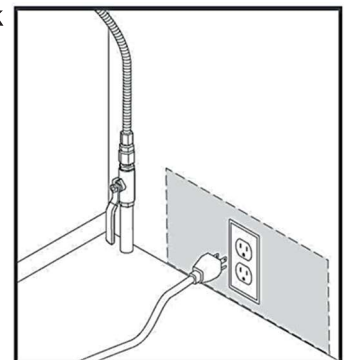
- This rangetop can be installed directly adjacent to the existing 36" (91.4 cm) high base cabinets.
- The rangetop CANNOT be installed directly adjacent to sidewalls, tall cabinets, tall appliances, or other side vertical surfaces above 36" (91.4 cm) high. There must be a minimum of 6" (15.2 cm) side clearance from the rangetop to such combustible surfaces above the 36" (91.4 cm) counter height.

ELECTRICAL REQUIREMENTS

- Awoco Gas Rangetop requires 110 volts, 50/60 Hz electrical supply to operate the ignition system. The power cord is a 3-prong grounding plug. The plug must be plugged into a mating outlet.
- Make sure there is a power outlet within the reach of the rangetop's power cord (within 36" (91.4 cm) from the right side of the rangetop). The outlet should be accessible with the rangetop installed.
- Awoco Gas Rangetop must be properly grounded for safe operation. DO NOT ground the rangetop to any of the gas lines/gas pipes.

RANGETOP INSTALLATION

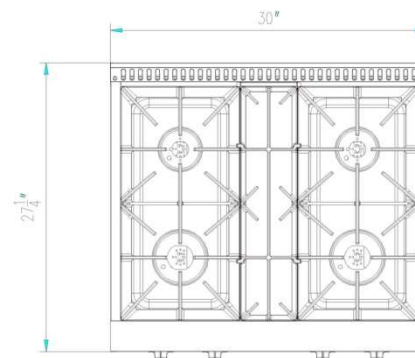
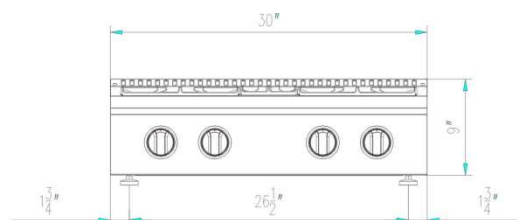
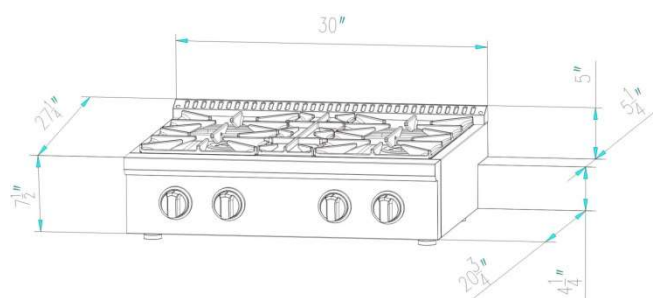
- Installation and service must be performed by a qualified installer, a service agency or the gas company.
- Remove the rangetop from the package and set aside all burners, burner caps and cooking grates.
- Gently slide the rangetop halfway into the cutout, make sure the gas connection and electrical power plug are properly installed.
- Once this is done, you're now ready to slide the rangetop all the way back to the wall.
 - Install all burners and burner caps.
 - Install all grates.



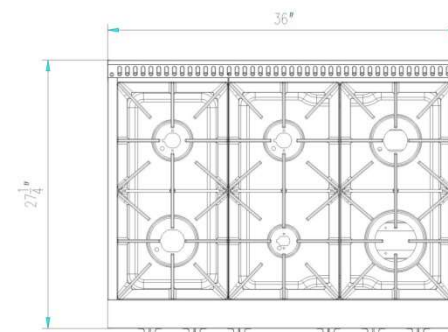
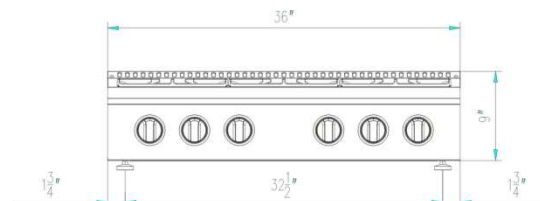
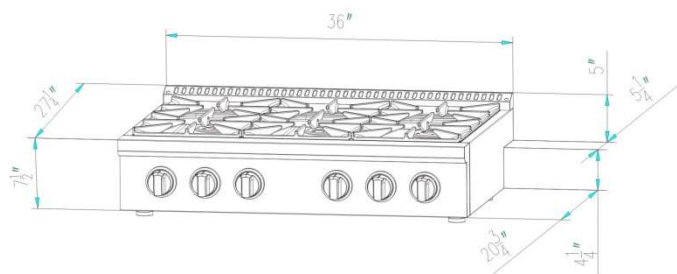
PRODUCT DIMENSION

Make sure the counter top cutouts follow the dimensions given in the illustration below. The material of the cabinet below the rangetop must be non-combustible.

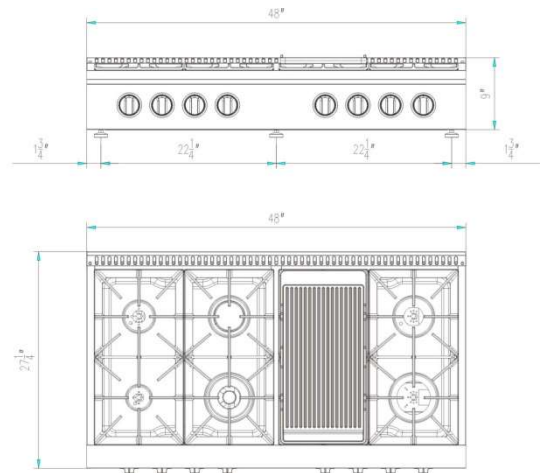
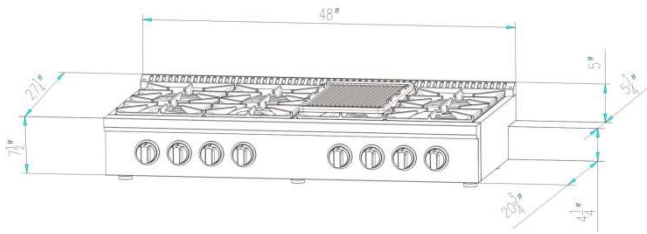
30" Rangetop



36" Rangetop



48" Rangetop



CONNECTING THE GAS TO THE RANGETOP

- This rangetop is designed to be used with natural gas or liquid propane gas and operate at a pressure of 4" of water column on natural gas or 10" of water column on propane gas (LP).
- When converting this rangetop to use with other type of gas, be it from natural gas to liquid propane gas or vice versa, the conversion modification must be made and tested by a qualified installer before the next use of the rangetop with that gas. Conversion kits (burner nozzles / orifices) are included in the user manual bag.
- For correct operation, the pressure of natural gas supplied to the regulator should be between 4" and 5" of water column. For LP gas, the pressure supplied must be between 10" and 12" of water column.
- When checking for correct operation of the regulator, the inlet pressure must be at least 1" more than the operating manifold pressure as given above.
- The pressure regulator located at the inlet of the rangetop manifold must remain in the supply line regardless of Natural (NG) or Liquid Propane (LP) gas is being used.
- A flexible metal appliance connector used to connect the rangetop to the gas supply should be 3 feet (91.4 cm) max. in length for easy installation. In Canada, the flexible connector should be a single-wall metal connector with less than 6 feet (182.9 cm) in length.
- Shut off the main gas supply valve before removing the old cooking appliance (if applicable) and leave it off until the new hook-up has been completed. Don't forget to relight the pilots on other gas appliances when you turn the gas back on.
- Because hard piping restricts the movement of the rangetop, the use of a CSA certified flexible metal connector is recommended unless your local codes require a hard-piped connection. Never reuse the old connector when installing a new rangetop. If the hard piping method is used, you must carefully align the pipes.

To prevent gas leaks, use pipe joint compound resistant to NG gases on all male external pipe threads.

1. In an easily accessible location, install a service manual gas shut-off valve. Be sure everyone operating the rangetop knows where and how to shut off the gas supplied to the rangetop.
 2. Use a flexible gas line to connect to the 1/2" fitting located at the bottom of the rangetop.
 3. When all connections have been made, be sure all rangetop controls are in the off position and turn on the main gas supply valve. Check for gas leaks by using a 75% water and 25% dish soap solution. If a gas leak is detected, shut off the gas immediately, tighten all connections, and retest for leaks.
- Any opening in the wall behind the appliance and in the floor under the appliance shall be sealed.

GUIDELINES FOR USING THE RANGETOP

- There are dual burners that have the same low turn-down setting (SIM) for gentle simmering (620 BTU/hr.). Use the SIM setting for melting chocolate and butter, cooking rice and delicate sauces, simmering soups and stews, and keeping cooked food hot.
- Never leave the rangetop unattended during use. Boil overs may cause smokes and greasy spills that may ignite.
- Never allow the flames to extend beyond the bottom of the cookware and curl up from the sides. This could discolor and damage the utensil and you may get burned touching a hot handle.
- Keep the handles out of the way. Turn the handles so that they don't extend over the edge of the range or another burner that is on.
- Take care when deep-frying. Oil or fat can overheat very quickly, particularly on a high setting.
- Make sure that all burner parts are properly assembled. Incorrectly or incompletely assembled burners may produce dangerous flames.
- Always keep the burners clean. Especially after a spill or boil over, make sure to clean the affected burners before the next use. Food residues may clog the igniter and the notches of the flame spreader, stopping the burner from functioning correctly.
- Check the color of the burner flames. It should be blue with no yellow tipping, and burn without fluttering all around the burner cap.
- If the flame is red or yellow, check:
 - if a wrong orifice is installed for the type of gas you are using;
 - if the orifice is clogged;
 - if the air shutter is sized improperly.

SURFACE BURNER IGNITION

- To ignite the burner, push and turn the control knob counterclockwise to the "HI" position. You will hear a clicking noise of the electric sparks igniting ALL the burners, but only that burner should be lit up. Once the burner ignition has been achieved, turn the burner control knob to the desired heat setting to begin cooking.

NOTE: When one burner is turned to the "HI" position, the burner igniter will park. Do not attempt to disassemble or clean around any burner while another burner is in use. Do not touch any burner cap, burner base, or igniter while the ignition is in progress.

FOR THE MODELS WITH GRIDDLE (OPTIONAL)

Before Using the Griddle:

- Clean the griddle thoroughly with warm, soapy water to remove dusts or any protective coating.
- Rinse with clean water and wipe off, dry with soft, clean and lint-free cloth.
- A stainless steel cover that is sized to fit on top of the surface when the griddle is not being used is provided. Please note that the cover must be removed before turning the griddle on.
- Make sure the grease tray is under the front edge of the griddle. Position the tray under the griddle overhang to catch grease or food residue.

Using the Griddle:

1. Push and turn the control knob counterclockwise to the preferred cooking temperature.
2. Preheat the griddle for 10-12 minutes.
3. When the griddle is preheated to the desired temperature, the indicator light will turn on.
4. Butter or cooking oil can be added for more flavors, then plate the food to cook.

The surface of the griddle is hot after use. Please allow sufficient time for the griddle to cool down before cleaning.

Troubleshooting

Issue	Possible Cause	Solution
Burners will not light.	Burner parts or igniters may be wet, dirty or misaligned.	Check that the burner parts are clean, dry and correctly assembled. Check that the igniters are clean and dry.
Top burner will not stay lit.	Failed thermocouple.	Replace the thermocouple.
Flames do not burn all around the burner cap.	Burner parts may be dirty or misaligned.	Clean or adjust the burner parts.
Burner flames are large and yellow.	- The burner bezel ports are clogged. - The burner ports or burner caps are not positioned properly. - The rangetop is being operated with the wrong type of gas. - The regulator is not installed, is faulty, or is set for the wrong type of gas.	- Clear the burner bezel ring ports with straightened paperclip, needle, or wire. - Remove and carefully re-install the burner bezel and caps. - Ensure that the rangetop is set correctly to be used with the existing gas supply. - Check installation, replace the regulator, or set the regulator to the correct gas.
Igniters are sparking but burners are not ignited.	The gas shut-off valve is in the "OFF" position.	Turn the shut-off valve to the "ON" position.
Burner flame goes out at low setting.	- Low gas pressure. - Air intake holes around the burners are obstructed.	- Contact the gas company. - Remove any obstructions from the air intake holes.
The flames have suddenly gone out.	A draft or spill has extinguished the flame.	- Turn the burners off, clean the burners and their surrounding areas. - Once cleaned, reignite the burners.
No ignition sparks.	Dead batteries or ignition module failed.  CAUTION	- Replace the batteries. - If there are still no ignition sparks, the rangetop burners can still be used. To light the burners: - Holding a lit match to the flame spreader, push in on the control knob and turn counterclockwise to LIGHT. - When the flame is burning all the way around the burner, you may adjust the heat.
"Cracking" or "popping" sound is heard coming from rangetop	This is the sound of metal heating and cooling.	This is normal.

Contact Us

If you need any assistance, please contact us at **+1 905-480-0556** or **info@vesta.kitchen** . Please have your order number and model of the range hood ready. This information will help us better respond to your request.

If you need replacement parts, we recommend that you only use genuine parts. Our accessories and parts are engineered and designed specifically for this series of range hood, each is rigorously tested assuring the utmost in durability and reliability, providing a factory match, factory-installed appearance and functionality tailored to each individual range hood model.

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