

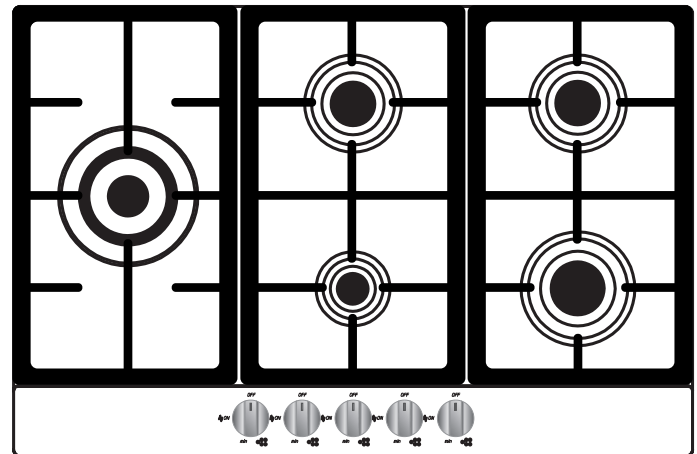
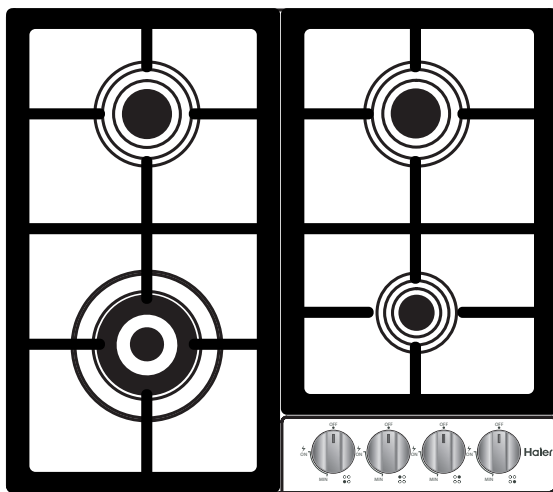
Haier

Installation Instructions
Instructions d'installation
Instrucciones de instalación
HCC2230AGS
HCC3230AGS

24" and 30" Gas Cooktops

Tables de cuisson à gaz de 24" et 30"

Superficies de cocción a gas de 24" y 30"



Installation Instructions

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IMPORTANT: SAVE THESE INSTRUCTIONS FOR LOCAL ELECTRICAL INSPECTOR'S USE.

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- This opening must be constructed so that it will not be obstructed from inside or outside, or constructed close to the floor. The opening is recommended to be on the side opposite to that on which the flue gases are discharged.

- Avoid placing cabinetry directly above cooktop when possible. If cabinetry is used above cooking surface, use cabinets no more than 13" deep (see Figure 6).

- Working areas adjacent to the cooktop should have 18" minimum clearance between countertop and cabinet bottom.

Make sure the wall coverings, countertop and cabinets around the cooktop can withstand heat (up to 200° F) generated by the cooktop.

- Maintain 30" minimum clearance between cooktop surface and cabinets installed above the cooktop.

- **⚠** If range hood is installed above cooktop, maintain a 30" minimum clearance between cooktop and bottom of range hood. The range hood must be connected directly to flues or to the outside.

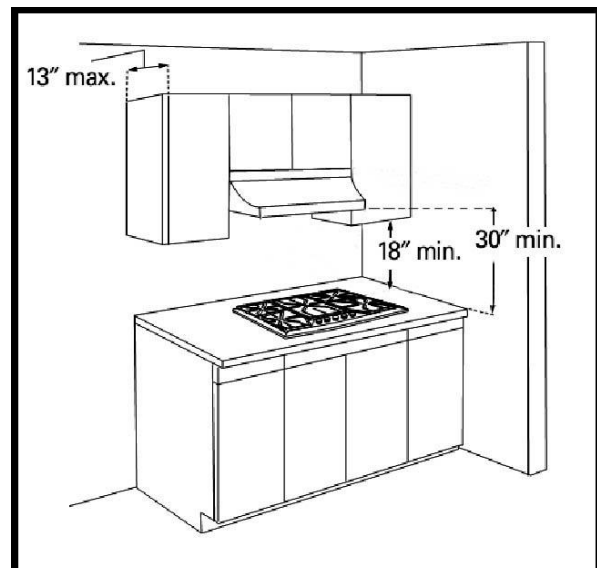


Figure 6

- A range hood with minimum 350 CFM that projects at least 5” beyond front of cabinets can reduce risk of burns caused by reaching over heated surface units.

Provide an Adequate Gas and Electrical Supply

- **⚠** Installation must comply with local codes. In the absence of local codes, the gas cooktop must comply with the National Fuel Gas Code ANSI Z223.1—latest edition in the United States, or in Canada CAN/CGA B149.1, and CAN/CGA B149.2, and the National Electrical Code ANSI/NFPA No. 70—latest edition in United States, or in Canada CSA Standard C22.1, Canadian Electrical Code, Part 1, and local code requirements.

- Gas supply should be located near the opening for this cooktop and be a minimum of 1” from the back wall (see Figure 7). This cooktop is set for natural gas and is designed to operate at 5” water column pressure. The regulator is required to provide a minimum of 6” water column to a maximum of 14” water column to the cooktop regulator.

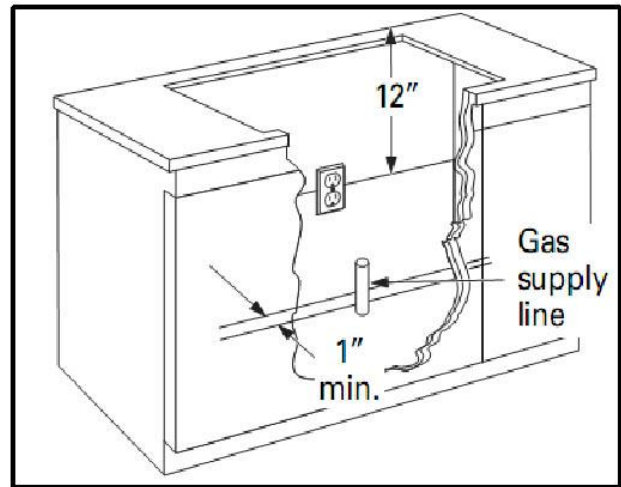
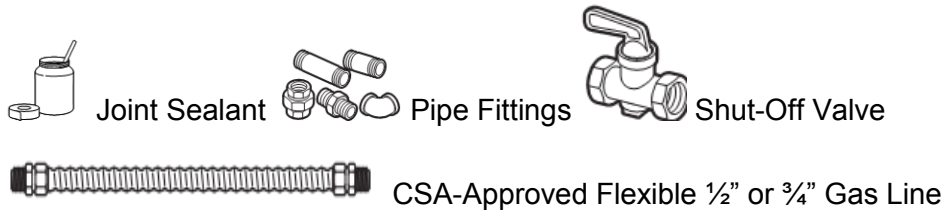


Figure 7

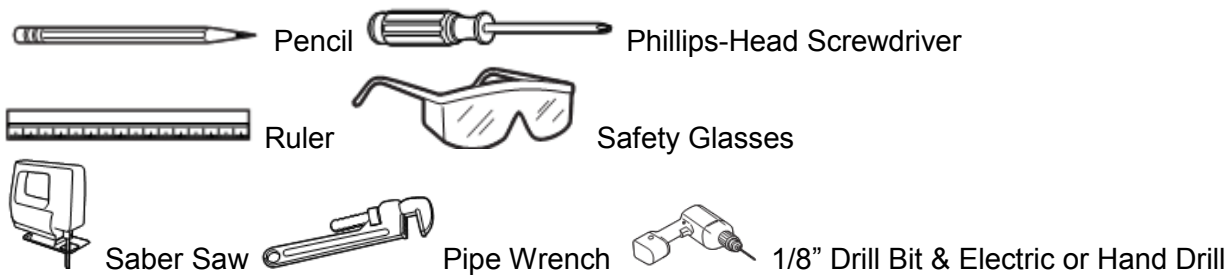
- The electric spark ignition feature for this model requires a 120V electrical power supply and should be located 12” below the countertop and within reach of the cooktop’s four-foot power cord.

Tools and Materials Needed

MATERIALS YOU WILL NEED:



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Cutting the Countertop

- 1) Use a 24" or deeper base cabinet.

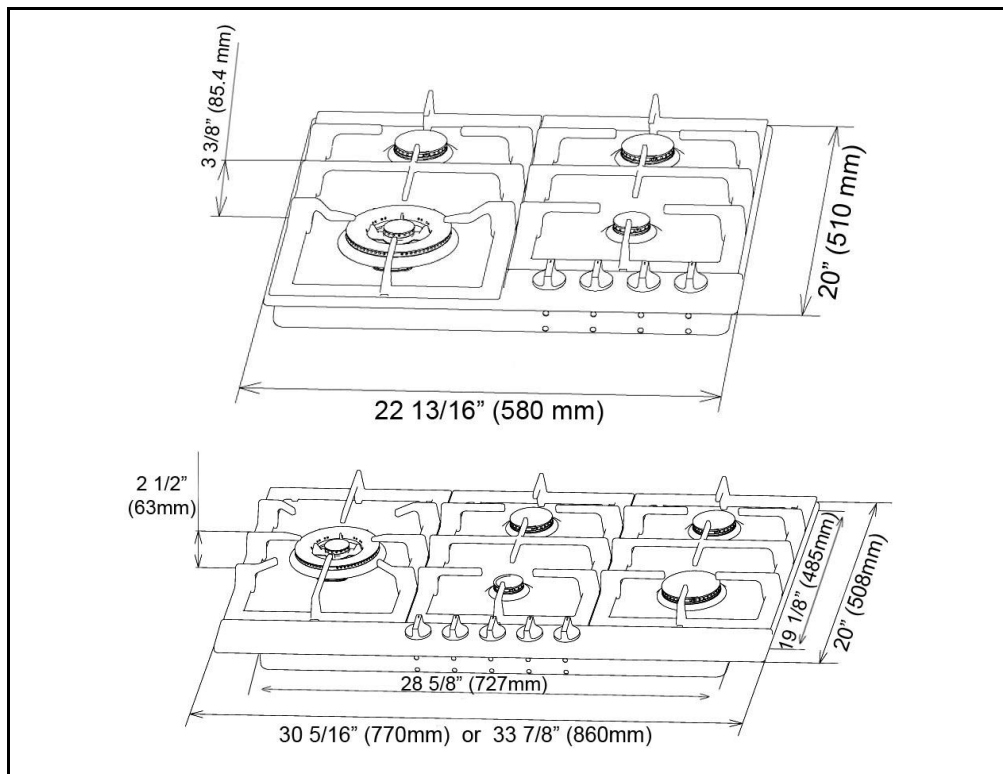


Figure 8

- 2) Cut the opening in the countertop. To ensure accuracy it is best to make a template (see Figure 9) for the opening. Make sure the sides are parallel also rear and front cuts are exactly perpendicular to the sides. Observe all minimum clearances.

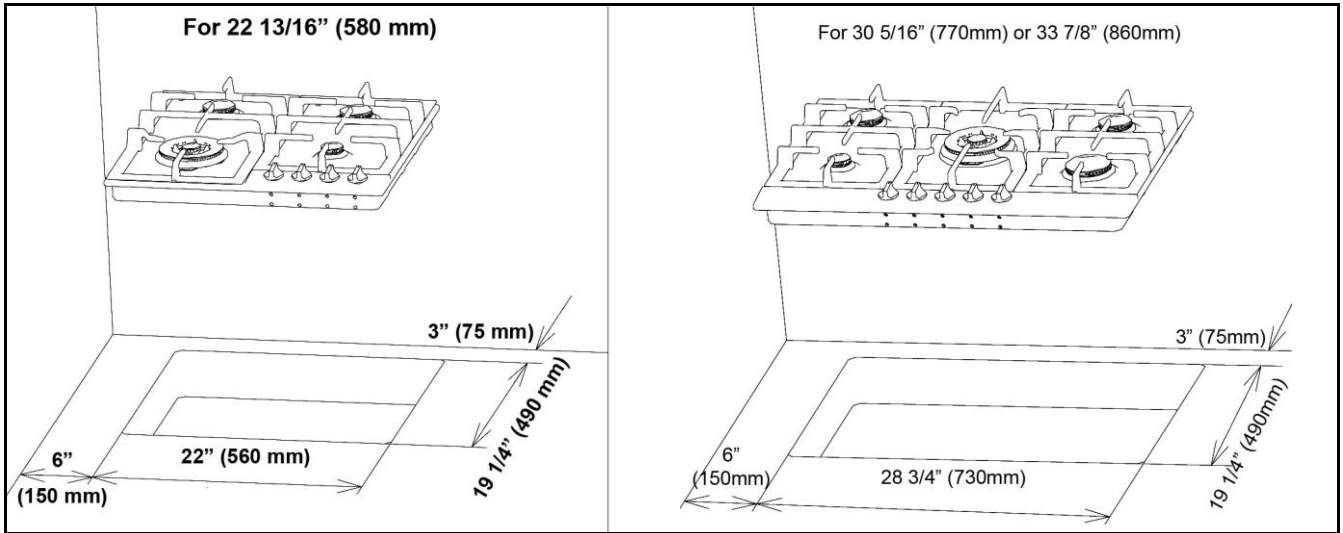


Figure 9

- 3) Before inserting the cooktop into the opening in the countertop, remove the grates and burner caps, turn the cooktop upside down and place the special foam gasket around the bottom edge of the cooktop (see Figure 10). It is important to fix this gasket evenly, without gaps or overlapping, to prevent liquid seeping underneath the cooktop.

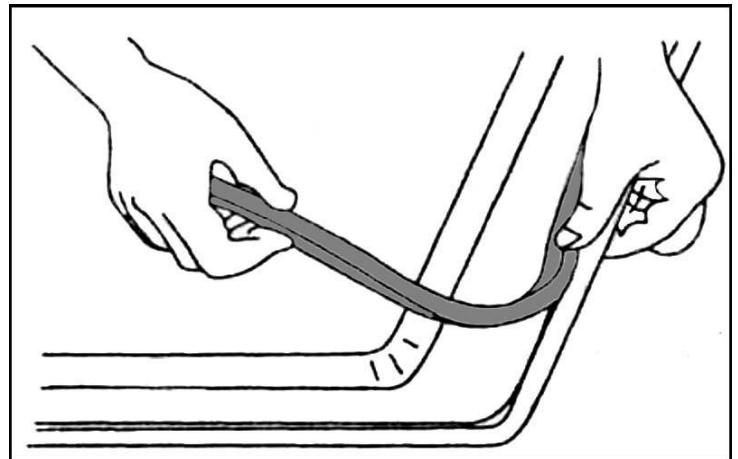


Figure 10

- 4) After the foam gasket has been affixed, place the cooktop into the countertop (see Figure 11).

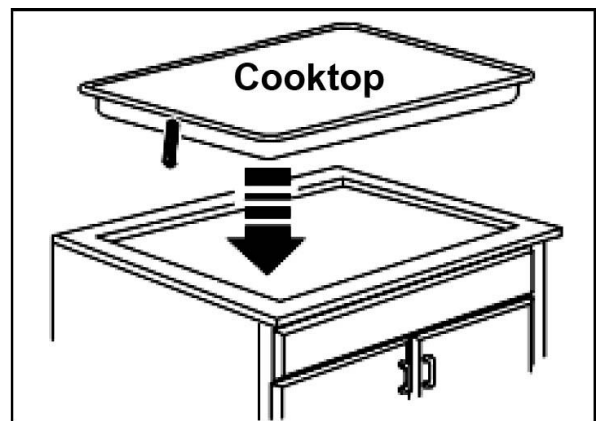


Figure 11

- 5) Secure cooktop from underneath with the supplied clips and screws (see Figure 12).

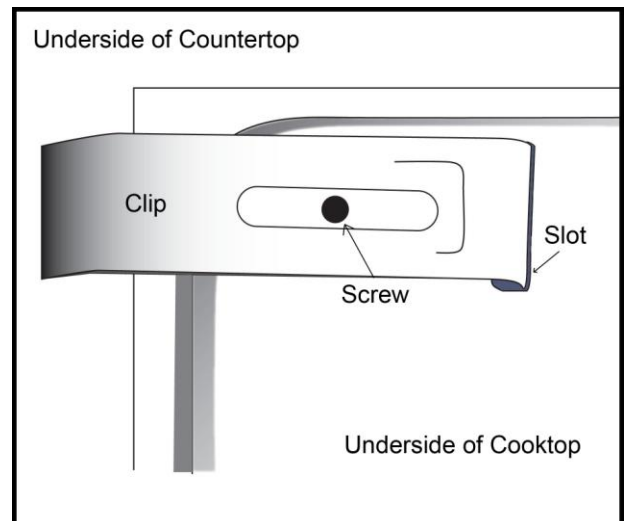


Figure 12

Installing the Pressure Regulator

⚠ WARNING: Never reuse old flexible connectors. The use of old flexible connectors can cause gas leakage and personal injury. Always use new flexible connectors when installing a gas appliance. To reduce the possibility of gas leakage, apply Teflon tape or a thread compound approved for use with LP or Natural gases to all threaded connections.

- This cooktop is set for **natural gas** and is designed to operate at 5" water column pressure. The gas supply is required to provide a minimum of 6" to a maximum of 14" water column pressure to the cooktop regulator.
- If the cooktop is converted for **liquid petroleum (LP) gas**, the LP gas supply is required to provide a minimum of 10" to a maximum of 14" water column to the cooktop regulator.
- The pressure regulator must be connected in series with the manifold of the cooktop and must remain in series with the supply line regardless the type of gas being used.

- **⚠** The gas supply line must be equipped with an approved manual shut-off valve. In an easily accessible location in the same room as the cooktop. Do not block access to the shutoff valve. Be sure you know how and where to shut off the gas supply to the cooktop. Install the electrical outlet 12" below the countertop (see Figure 13).

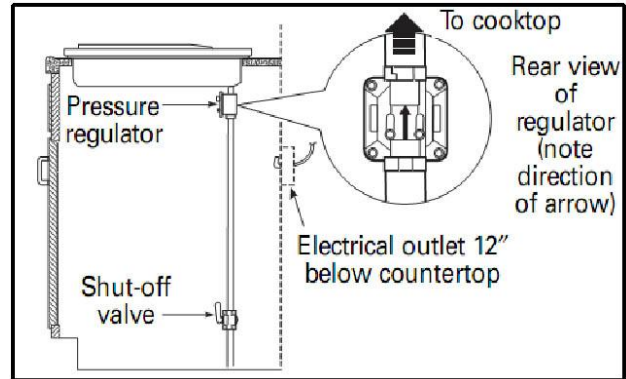


Figure 13

- 1) The gas inlet is located on the bottom of the cooktop at the rear and 8 1/2" from the right hand edge of the cooktop. Make gas connection through rear wall, or on cabinet floor at rear. Install the house gas supply at least 1" from the back wall.
- 2) When installing, fit a safety tap at the end of the pipeline. The appliance leaves the factory tested and set for natural gas. Make sure that the type of gas to be supplied to the appliance is the same as that shown on the label affixed to the underside of the cooktop.

- 3) Make the connection to the gas system using a rigid 1/2" or 3/4" metal pipe and regulation unions, or with a stainless steel hose complying with the local standard. If metal hoses are used, take care that they do not come into contact with mobile parts and are not crushed. This must also be checked if the cooktop is to be combined with an oven.

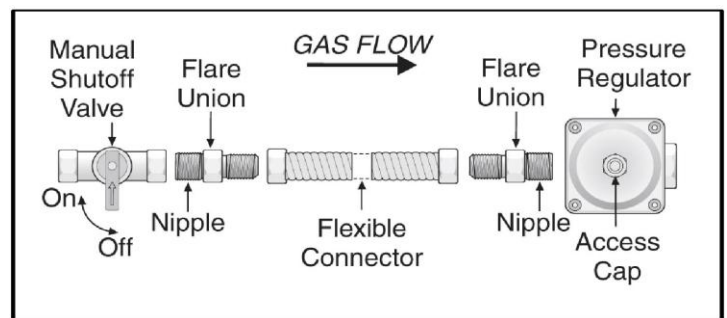


Figure 14

- 4) The gas intake connection of the appliance has a "male thread." When making the connection, take care not to apply stresses of any kind to the appliance. Over-

tightening may crack the regulator resulting in a gas leak and possible fire or explosion (see Figure 14).

- 5) Once regulator is in place, open the shutoff valve in the gas supply line. Wait a few minutes for gas to move through the gas line.

6) After connecting the cooktop to the gas supply, make sure all burners knobs are in the OFF position and check the system for leaks with a manometer. If a manometer is not available, turn on the gas supply and use a liquid leak detector (or soap and water) at all joints and connections to check for leaks.

• **⚠ Warning** - Do not use a flame to check for leaks from gas connections. Checking for leaks with a flame may result in a fire or explosion.

• **⚠ Tighten all connections** if necessary to prevent gas leakage in the cooktop or supply line.

• **⚠ Check alignment of control knob valves** after connecting the cooktop to the gas supply to be sure the cooktop manifold pipe has not moved. A misalignment could cause the valve stems to rub on the control panel, resulting in a gas leak at the valve.

• **⚠ Disconnect this cooktop and its individual manual shutoff valve** from the gas supply piping system during any pressure testing of that system at test pressures greater than 1/2 psig (3.5 kPa or 14" water column).

• **⚠ Isolate the cooktop from the gas supply piping system** by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.5 kPa or 14" water column).

Electrical Connection

Before making the connection, make sure that:

- 1) The safety circuit-breaker and the electrical system are able to with stand the load of the appliance.
- 2) The power supply system has a ground connection in good working order in accordance with the regulations in force.
- 3) The electrical socket is easily accessible with the appliance installed. In all cases, the power supply lead must be positioned so that it does not reach a temperature 50°C above the room temperature at any point.
- 4) If installed above a built-in oven, the cooktop cable must not touch the oven below (see Figure 15).

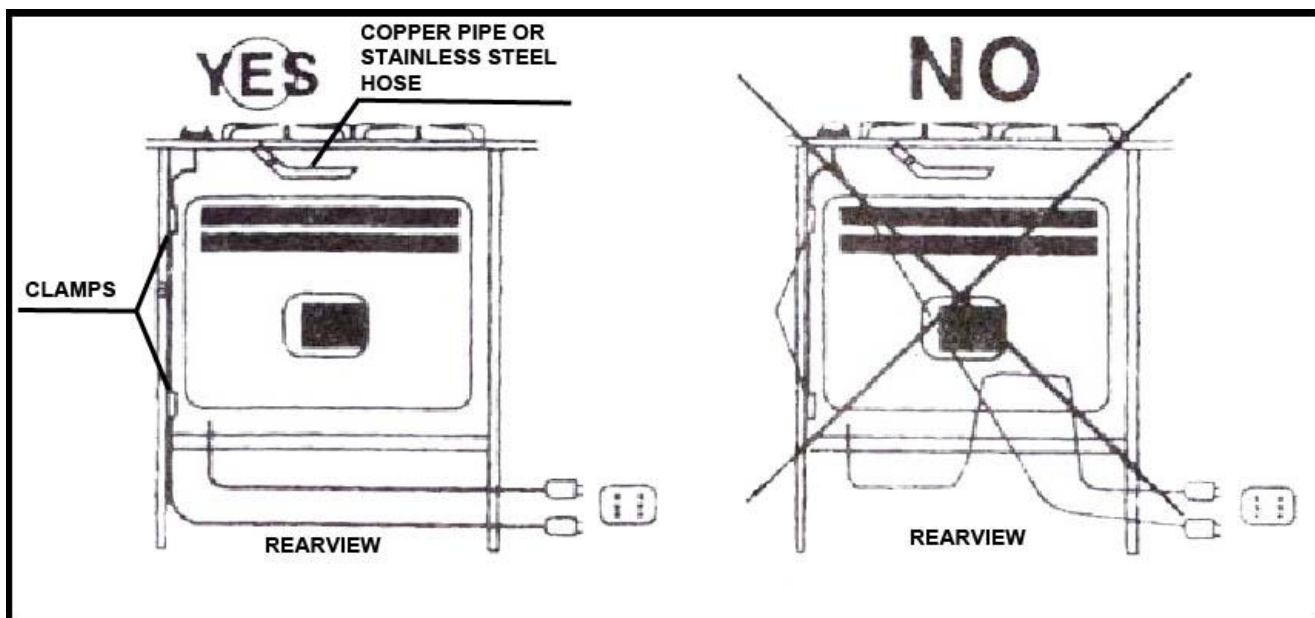


Figure 15

Assembling the Burners

The electrode of the electronic ignition system is positioned above the surface of the burner base. Do not remove a burner cap or touch the electrode of a burner while another is turned on. Damage or electrical shock may occur.

1. Place burner heads over the burner base. Make sure the hole in the burner head is properly aligned with the electrode in the burner base (see Figure 16).
2. Place the burner caps on the burner heads. Make sure that the burner caps are properly seated on the burner head (see Figure 17).



Figure 16

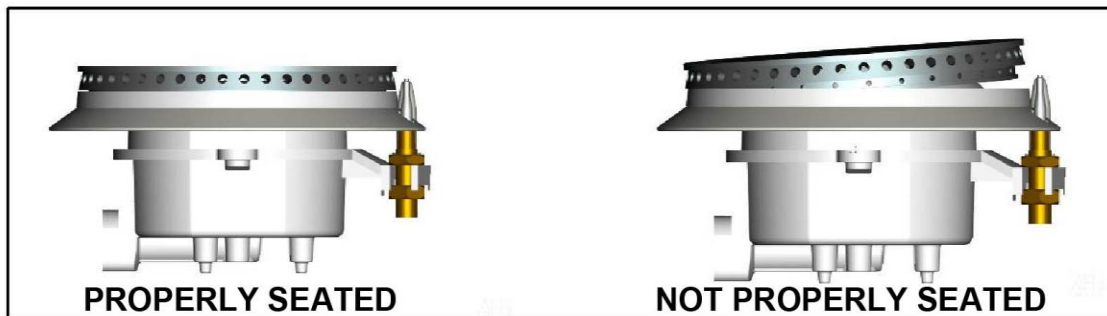


Figure 17

3. Operation of the electric igniters should be tested after the cooktop and supply line have been carefully checked for leaks and the cooktop has been connected to the electrical power. To check igniters, push and turn a burner valve to the LITE position. All spark igniters will make a series of sparks (ticking sounds), but only the burner turned to LITE will light.

LP/Propane Gas Conversion

This appliance can be used with **Natural Gas** or LP/Propane gas. It is shipped from the factory for use with natural gas. A kit for converting to LP gas is supplied with your cooktop. The kit is marked "FOR LP/PROPANE GAS CONVERSION".

When the cooktop is converted for **liquid petroleum (LP) gas**, the LP gas supply is required to provide a minimum of 10" to a maximum of 14" water column to the cooktop regulator.

⚠ The conversion must be performed by a qualified service technician in accordance with the kit instructions and all local codes and requirements. Failure to follow instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion. **⚠**

BURNER TYPE	MAX OUTPUT	MIN OUTPUT	Natural Gas		LPG	
	Kw	Kw	Nozzle mm	Cons M ³ /h	Nozzle mm	Cons g/h
Auxiliary Burner	1	0.3	1 x 1.10	0.1	1 x 0.70	73
Semi-Rapid Burners	2	0.55	1 x 1.20	0.19	1 x 0.80	124
Rapid Burner	3	0.8	1 x 1.45	0.29	1 x 0.91	182
Triple Ring Burner	4.5	1.5	5 x Φ 0.99	0.43	5 x Φ 0.56	327

Figure 18

⚠ WARNING ⚠

Failure to make the appropriate conversion can result in serious personal injury and property damage.

TOOLS YOU WILL NEED FOR CONVERSION



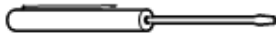
Wrench



7mm Nut Driver



Safety Glasses



Small Flat-head Screwdriver (2 to 2.4 mm or 3/32 tip size, 60 mm long)

A. ADJUST THE REGULATOR

- a) Disconnect all electrical power, at the main circuit breaker or fuse box.
- b) Shut off the gas supply to the cooktop by closing the manual shut-off valve.
- c) Adjust the pressure regulator by doing the following:

1) Unscrew the regulator cap with the wrench (see Figure 19).



Figure 19

2) This is how the retainer pin looks for Natural Gas usage (see Figure 20).



Figure 20

3) Remove the retainer pin (see Figure 21).



Figure 21

- 4) Reverse the retainer pin and put back into the regulator cap. This is how the regulator pin looks for LP gas usage (see Figure 22).



Figure 22

- 5) Screw the regulator cap back into the regulator and re-attach the regulator to the nipple and flare union (see Figures 14 and 23).



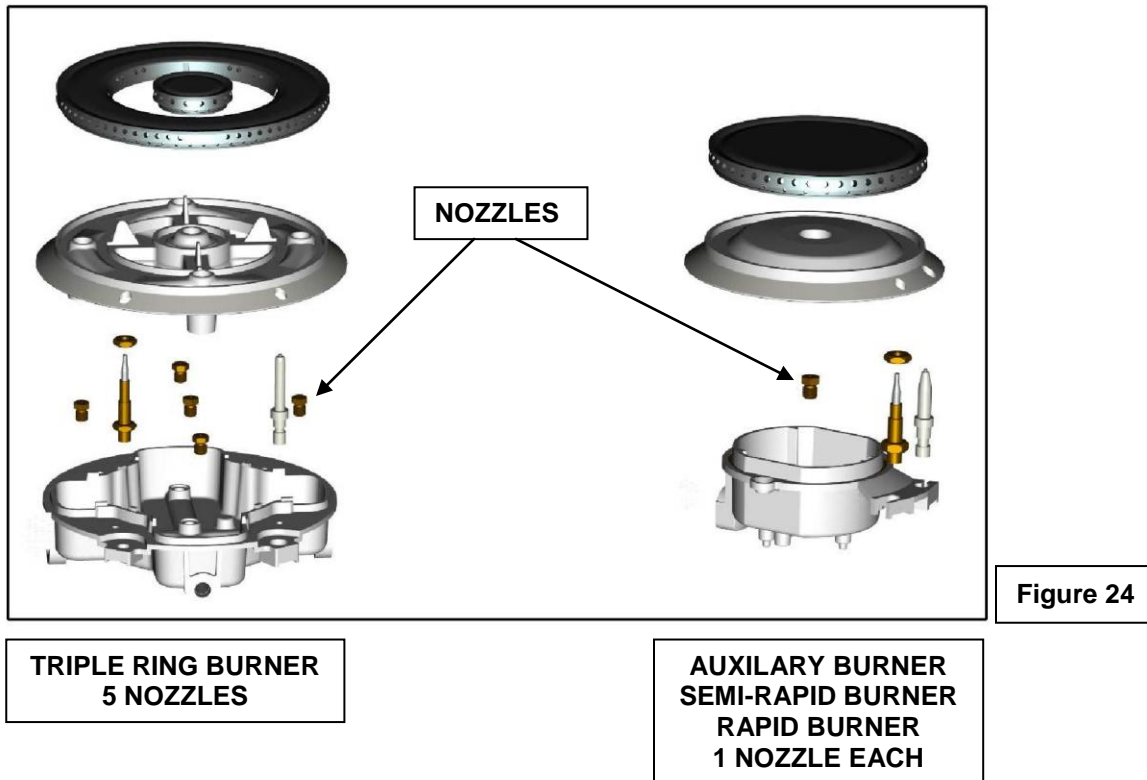
Figure 23

B. CHANGE BURNER NOZZLES

INSTALLATION TIP: First remove all nozzles and then start replacing them. This will help to prevent the possibility that some may not be replaced.

- 1) Remove the burner grates, burner caps and burner heads.
- 2) Using a 7mm nut driver, remove the burner nozzles.

⚠ IMPORTANT: Carefully read and observe each nozzle label for correct location (see Figure 18).



- 3) Install the proper nozzles in the exact locations as noted in the illustrations above (see Figure 24).
- 4) Replace the burner bases, heads, caps and top grates. Make sure burner caps are properly seated on the burner head (see Figure 17).

C. ADJUST BURNER FLAMES

- 1) Turn all burners on highest setting and check the flames. They should be blue in color and may have some yellow tipping at the ends of the flame when using LP gas. Foreign particles in the gas line may cause an orange flame at first, but this will soon disappear.
- 2) Turn the cooktop burner knob to “LO” while observing the flame.
- 3) Adjustments must be made with two other burners in operation on a medium setting. This prevents the upper row of flames from being set too low, resulting in the flame being extinguished when other burners are turned on.

- To adjust the flame, remove the knobs, insert a screwdriver through the access hole in valve shaft as shown (see Figure 25). Make the adjustment by slowly turning the screw until flame appearance is correct.

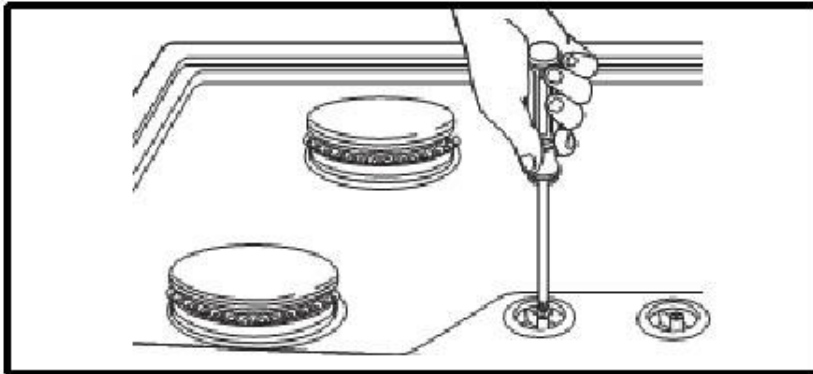


Figure 25

- If the flames are too small or fluttered, open the valve more than the original setting.
- If the flames are too large, close the valve more than the original setting.

D. TESTING FLAME STABILITY

Test 1—Turn the knob from “HI” to “LO” quickly. If the upper row of flames goes out at this setting, increase the flame size and test again.

Test 2—With the burner on “LO”, open and close the cabinet door under the cooktop. If the flame is extinguished by the air currents created by the door movement, increase the flame height and test again.

E. FLAME RE-CHECK

After the adjustment is made, turn all burners off. Ignite each burner individually. Observe the flame at the “HI” position. Rotate the knob to the lowest setting and be sure that the flame size decreases as the knob is rotated counter-clockwise.

⚠ Once the conversion has been completed and has passed testing, fill out the conversion sticker and include your name, organization and the date conversion is made. Apply the sticker near the cooktop gas inlet opening to alert others in the future that this appliance has been converted. If converting back to Natural Gas, please remove the sticker so others know that the appliance is set to use its original gas.

IMPORTANT

Do Not Return This Product To The Store
If you have a problem with this product, please contact the
"Haier Customer Satisfaction Center" at
1-877-337-3639.

DATED PROOF OF PURCHASE, MODEL #, AND SERIAL #
REQUIRED FOR WARRANTY SERVICE

IMPORTANT

Ne pas Réexpédier ce Produit au Magasin
Pour tout problème concernant ce produit, veuillez contacter
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UNE PREUVE D'ACHAT DATEE EST REQUISE POUR BENEFICIER DE LA GARANTIE.

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NECESITA UNA PRUEBA DE DE COMPRA FECHADA, NÚMERO DE MODELO
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Haier America
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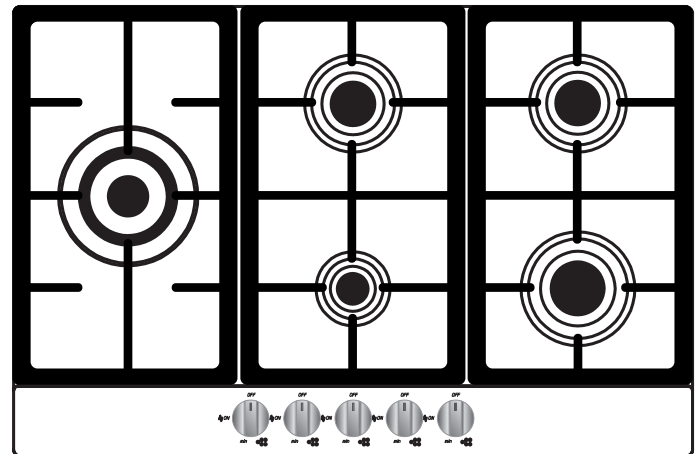
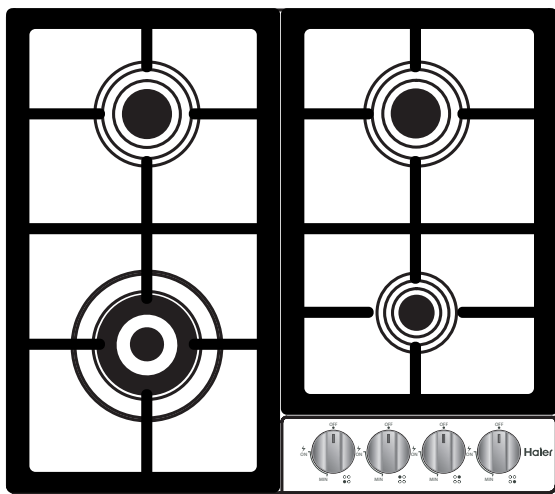
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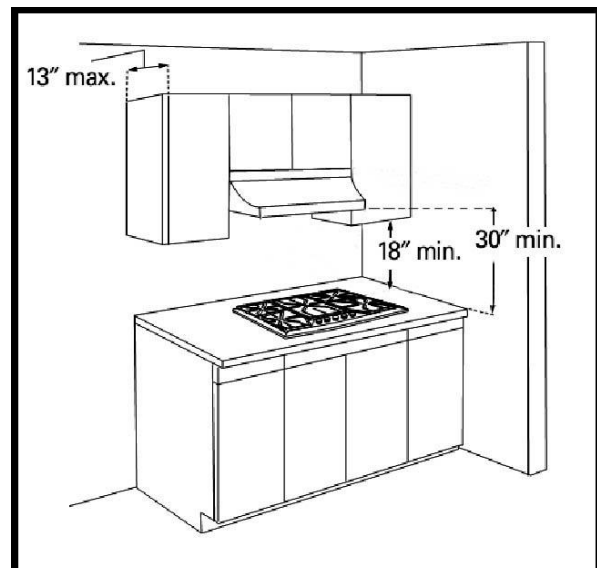


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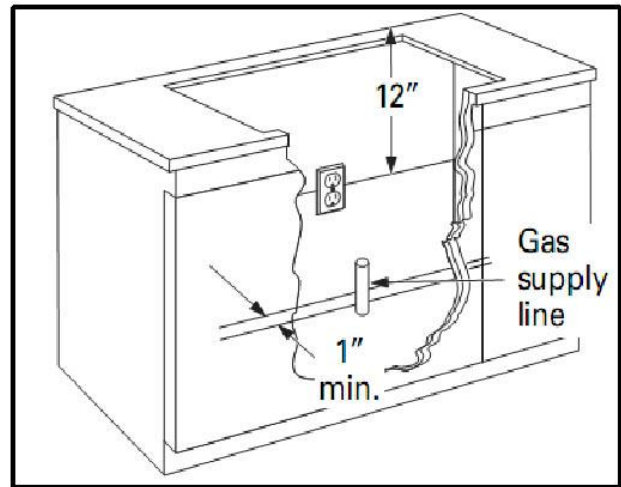
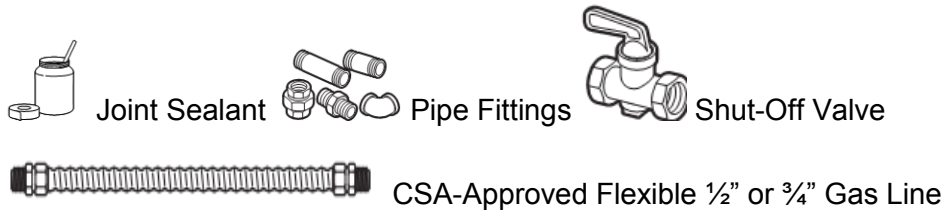


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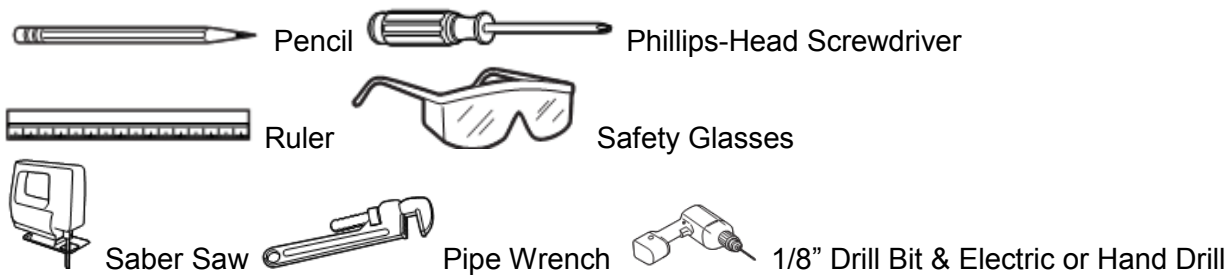
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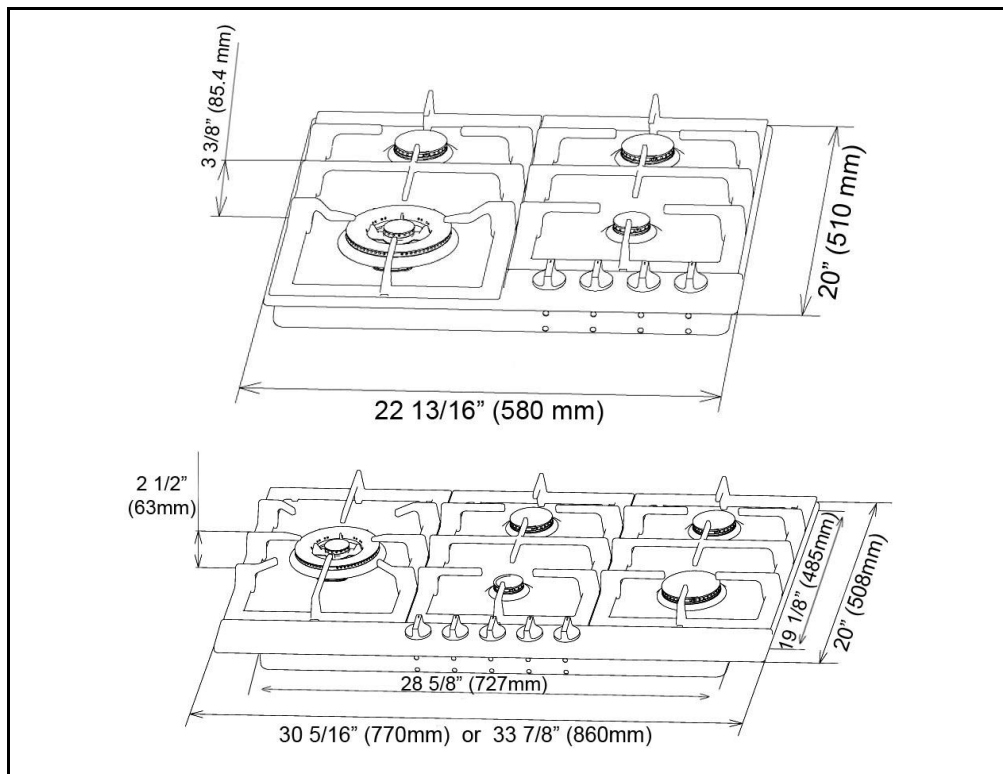


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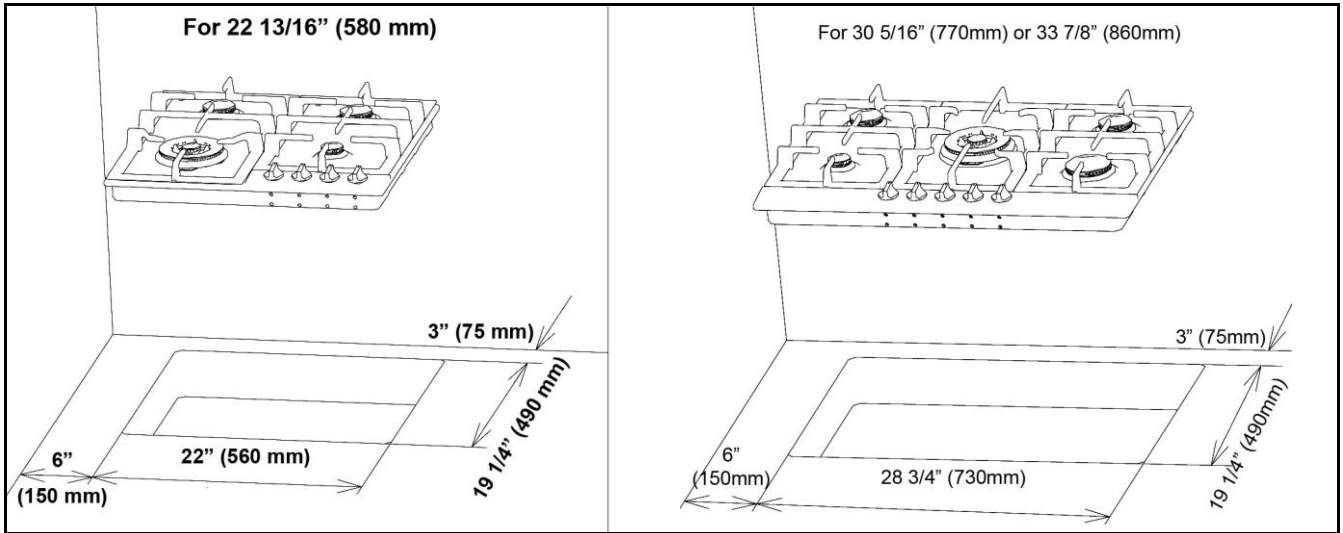


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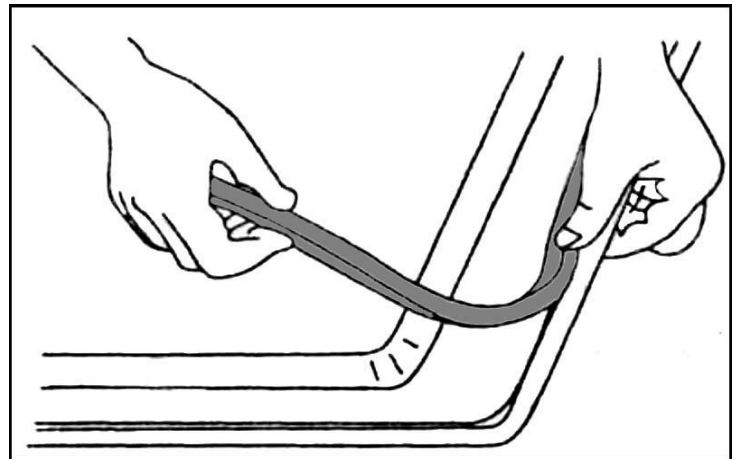


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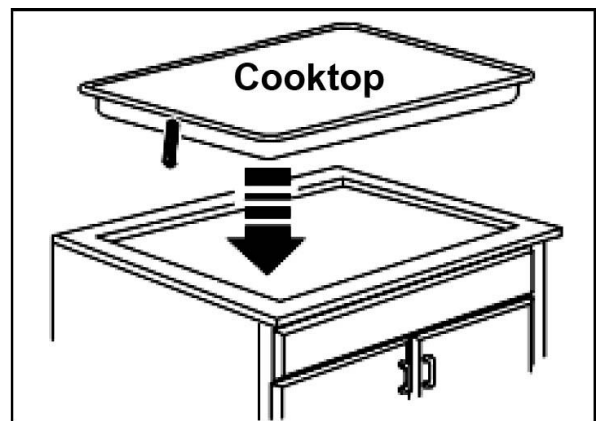


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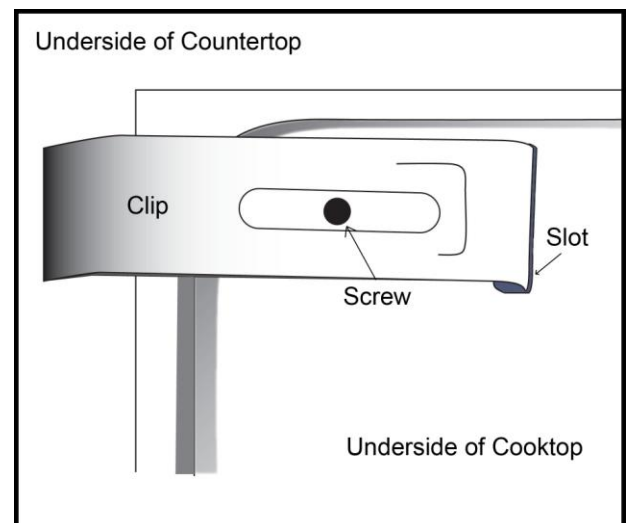


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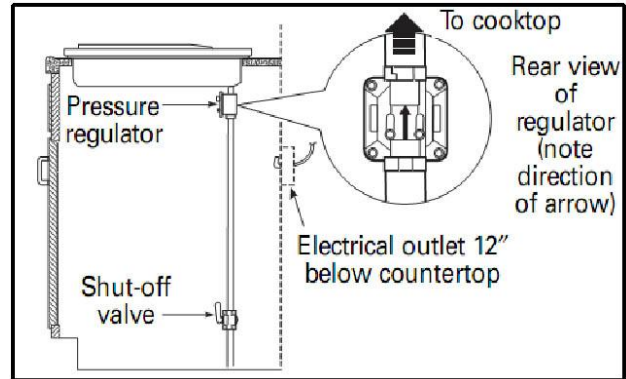


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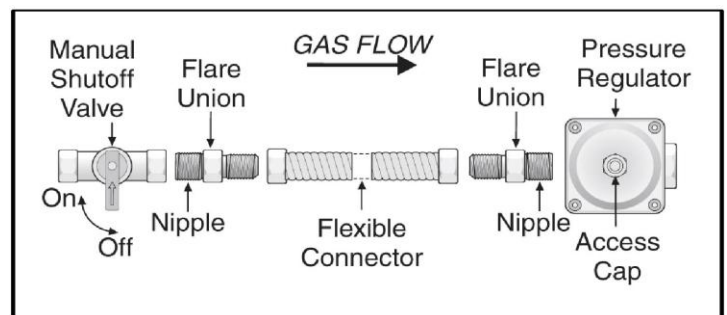


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- 5) Once regulator is in place, open the shutoff valve in the gas supply line. Wait a few minutes for gas to move through the gas line.

6) After connecting the cooktop to the gas supply, make sure all burners knobs are in the OFF position and check the system for leaks with a manometer. If a manometer is not available, turn on the gas supply and use a liquid leak detector (or soap and water) at all joints and connections to check for leaks.

• **⚠ Warning** - Do not use a flame to check for leaks from gas connections. Checking for leaks with a flame may result in a fire or explosion.

• **⚠ Tighten all connections** if necessary to prevent gas leakage in the cooktop or supply line.

• **⚠ Check alignment of control knob valves** after connecting the cooktop to the gas supply to be sure the cooktop manifold pipe has not moved. A misalignment could cause the valve stems to rub on the control panel, resulting in a gas leak at the valve.

• **⚠ Disconnect this cooktop and its individual manual shutoff valve** from the gas supply piping system during any pressure testing of that system at test pressures greater than 1/2 psig (3.5 kPa or 14" water column).

• **⚠ Isolate the cooktop from the gas supply piping system** by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.5 kPa or 14" water column).

Electrical Connection

Before making the connection, make sure that:

- 1) The safety circuit-breaker and the electrical system are able to with stand the load of the appliance.
- 2) The power supply system has a ground connection in good working order in accordance with the regulations in force.
- 3) The electrical socket is easily accessible with the appliance installed. In all cases, the power supply lead must be positioned so that it does not reach a temperature 50°C above the room temperature at any point.
- 4) If installed above a built-in oven, the cooktop cable must not touch the oven below (see Figure 15).

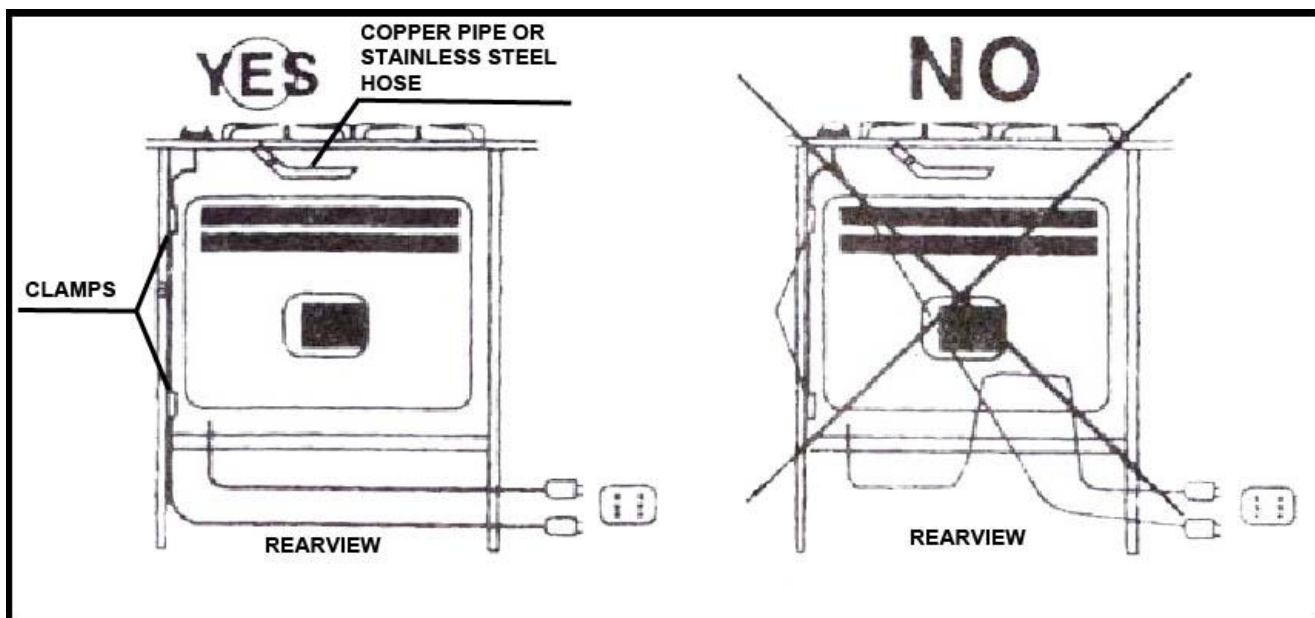


Figure 15

Assembling the Burners

The electrode of the electronic ignition system is positioned above the surface of the burner base. Do not remove a burner cap or touch the electrode of a burner while another is turned on. Damage or electrical shock may occur.

1. Place burner heads over the burner base. Make sure the hole in the burner head is properly aligned with the electrode in the burner base (see Figure 16).
2. Place the burner caps on the burner heads. Make sure that the burner caps are properly seated on the burner head (see Figure 17).



Figure 16

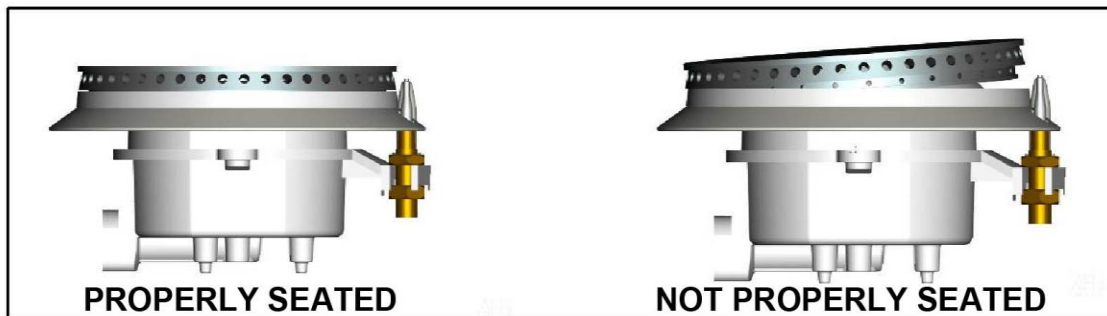


Figure 17

3. Operation of the electric igniters should be tested after the cooktop and supply line have been carefully checked for leaks and the cooktop has been connected to the electrical power. To check igniters, push and turn a burner valve to the LITE position. All spark igniters will make a series of sparks (ticking sounds), but only the burner turned to LITE will light.

LP/Propane Gas Conversion

This appliance can be used with **Natural Gas** or LP/Propane gas. It is shipped from the factory for use with natural gas. A kit for converting to LP gas is supplied with your cooktop. The kit is marked "FOR LP/PROPANE GAS CONVERSION".

When the cooktop is converted for **liquid petroleum (LP) gas**, the LP gas supply is required to provide a minimum of 10" to a maximum of 14" water column to the cooktop regulator.

⚠ The conversion must be performed by a qualified service technician in accordance with the kit instructions and all local codes and requirements. Failure to follow instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion. **⚠**

BURNER TYPE	MAX OUTPUT	MIN OUTPUT	Natural Gas		LPG	
	Kw	Kw	Nozzle mm	Cons M ³ /h	Nozzle mm	Cons g/h
Auxiliary Burner	1	0.3	1 x 1.10	0.1	1 x 0.70	73
Semi-Rapid Burners	2	0.55	1 x 1.20	0.19	1 x 0.80	124
Rapid Burner	3	0.8	1 x 1.45	0.29	1 x 0.91	182
Triple Ring Burner	4.5	1.5	5 x Φ 0.99	0.43	5 x Φ 0.56	327

Figure 18

⚠ WARNING ⚠

Failure to make the appropriate conversion can result in serious personal injury and property damage.

TOOLS YOU WILL NEED FOR CONVERSION



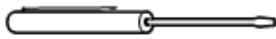
Wrench



7mm Nut Driver



Safety Glasses



Small Flat-head Screwdriver (2 to 2.4 mm or 3/32 tip size, 60 mm long)

A. ADJUST THE REGULATOR

- a) Disconnect all electrical power, at the main circuit breaker or fuse box.
- b) Shut off the gas supply to the cooktop by closing the manual shut-off valve.
- c) Adjust the pressure regulator by doing the following:

1) Unscrew the regulator cap with the wrench (see Figure 19).



Figure 19

2) This is how the retainer pin looks for Natural Gas usage (see Figure 20).



Figure 20

3) Remove the retainer pin (see Figure 21).



Figure 21

- 4) Reverse the retainer pin and put back into the regulator cap. This is how the regulator pin looks for LP gas usage (see Figure 22).



Figure 22

- 5) Screw the regulator cap back into the regulator and re-attach the regulator to the nipple and flare union (see Figures 14 and 23).



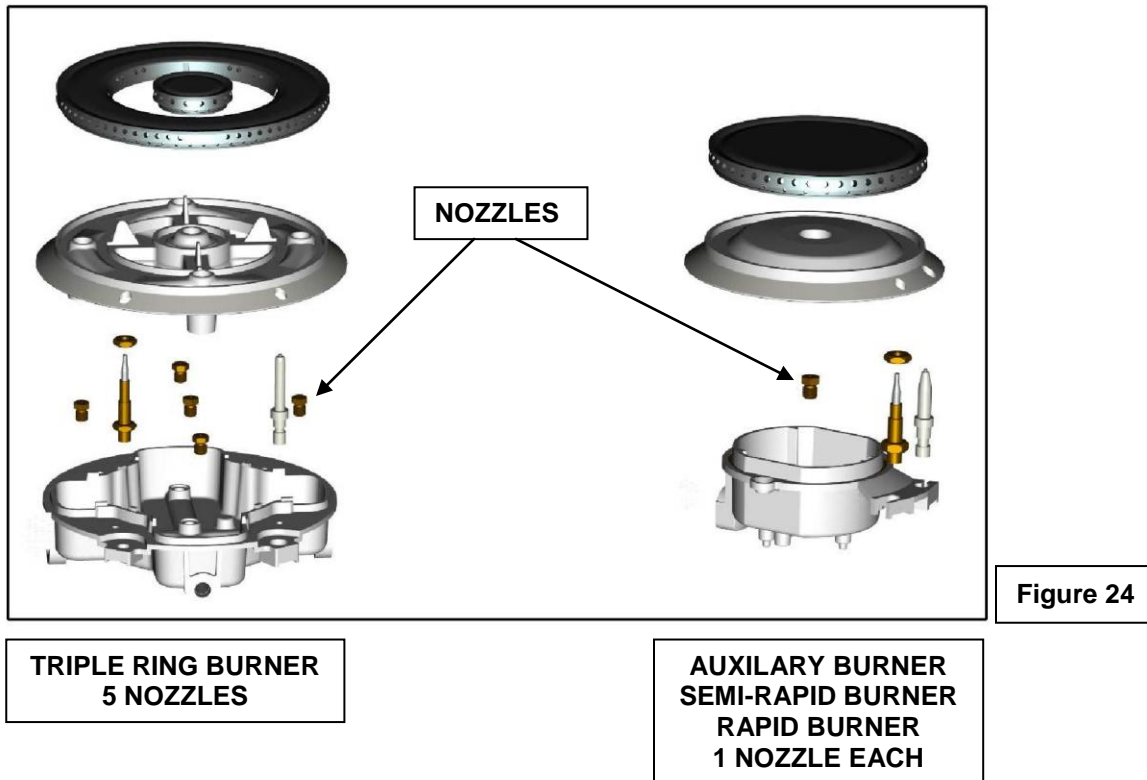
Figure 23

B. CHANGE BURNER NOZZLES

INSTALLATION TIP: First remove all nozzles and then start replacing them. This will help to prevent the possibility that some may not be replaced.

- 1) Remove the burner grates, burner caps and burner heads.
- 2) Using a 7mm nut driver, remove the burner nozzles.

⚠ IMPORTANT: Carefully read and observe each nozzle label for correct location (see Figure 18).



- 3) Install the proper nozzles in the exact locations as noted in the illustrations above (see Figure 24).
- 4) Replace the burner bases, heads, caps and top grates. Make sure burner caps are properly seated on the burner head (see Figure 17).

C. ADJUST BURNER FLAMES

- 1) Turn all burners on highest setting and check the flames. They should be blue in color and may have some yellow tipping at the ends of the flame when using LP gas. Foreign particles in the gas line may cause an orange flame at first, but this will soon disappear.
- 2) Turn the cooktop burner knob to “LO” while observing the flame.
- 3) Adjustments must be made with two other burners in operation on a medium setting. This prevents the upper row of flames from being set too low, resulting in the flame being extinguished when other burners are turned on.

- To adjust the flame, remove the knobs, insert a screwdriver through the access hole in valve shaft as shown (see Figure 25). Make the adjustment by slowly turning the screw until flame appearance is correct.

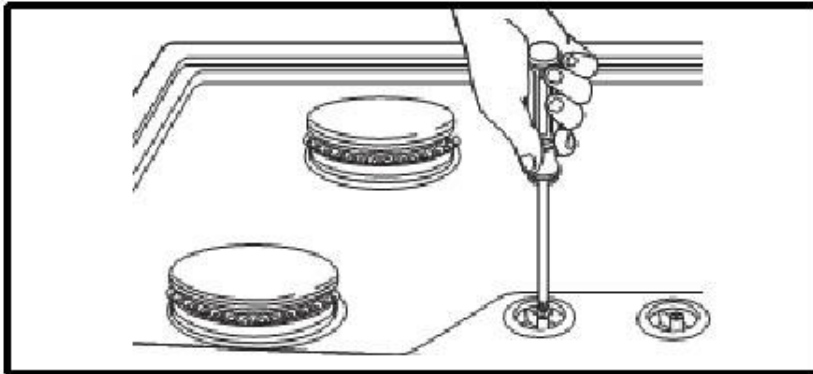


Figure 25

- If the flames are too small or fluttered, open the valve more than the original setting.
- If the flames are too large, close the valve more than the original setting.

D. TESTING FLAME STABILITY

Test 1—Turn the knob from “HI” to “LO” quickly. If the upper row of flames goes out at this setting, increase the flame size and test again.

Test 2—With the burner on “LO”, open and close the cabinet door under the cooktop. If the flame is extinguished by the air currents created by the door movement, increase the flame height and test again.

E. FLAME RE-CHECK

After the adjustment is made, turn all burners off. Ignite each burner individually. Observe the flame at the “HI” position. Rotate the knob to the lowest setting and be sure that the flame size decreases as the knob is rotated counter-clockwise.

⚠ Once the conversion has been completed and has passed testing, fill out the conversion sticker and include your name, organization and the date conversion is made. Apply the sticker near the cooktop gas inlet opening to alert others in the future that this appliance has been converted. If converting back to Natural Gas, please remove the sticker so others know that the appliance is set to use its original gas.

IMPORTANT

Do Not Return This Product To The Store
If you have a problem with this product, please contact the
"Haier Customer Satisfaction Center" at
1-877-337-3639.

DATED PROOF OF PURCHASE, MODEL #, AND SERIAL #
REQUIRED FOR WARRANTY SERVICE

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le service des consommateurs "Haier Customer Satisfaction Center" au
1-877-337-3639.

UNE PREUVE D'ACHAT DATEE EST REQUISE POUR BENEFICIER DE LA GARANTIE.

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No regrese este producto a la tienda
Si tiene algún problema con este producto, por favor contacte el
"Centro de Servicio al Consumidor de Haier" al
1-877-337-3639 (Válido solo en E.U.A).
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