

ALDA

keep your kitchen alive

COOKTOP 
— *inspired cooking*

USER'S GUIDE

HOW TO SET UP

- Unpack the cooktop and remove all the packaging material.
- Check and ensure that all the burners and the pan supports are in position and are seated properly.
- Place the cooktop on a level surface at a convenient working height. Keep it away from any inflammable materials.
- Place the gas cylinder below the cooking shelf or at a convenient position. However ensure that the cylinder does not tilt.
- Take a flexible tube of an approved brand, which is gas resistant. Make sure it is not longer than a metre.
- Connect the flexible tube from the cylinder to the inlet nozzle of the cooktop. Push it as far as it will go. The tube should not be twisted, looped sharply or put under pressure. It should be kept away from any source of heat.

HOW TO USE YOUR COOKTOP

- Close the windows and avoid using fans when using your cooktop.
- Select the burner you want to ignite. Light a match stick, keep it close to the burner and turn on the regulating valve by pressing and rotating anticlockwise.
- In auto ignition models, a push button is provided on the knob panel. Turn ON the knob and press the button simultaneously to put on the flame.
- If the auto ignition does not function, check and replace the batteries.

- While cooking make sure the food being cooked does not overflow as it may choke the burner pores or extinguish the flame.
- After cooking, turn the knob to the 'OFF' position, to extinguish the flame.
- Some models of the Alda cooktops have a high energy wok burner for faster cooking. Before igniting the burner ensure that its covers are properly in place, as the burner might get deformed if these are not kept properly. (Any deformation of the burner due to this is not covered under warranty)
- In case of leakage of gas or any other defect, report to your gas dealer and get the cooktop checked/ractified by an authorised person only.
- Use a damp cloth to clean your cooktop.
- Make sure that there are no inflammables near the cooktop.
- When the cooktop is in use check from time to time that it burns normally.
- While using the lighter to ignite the burner, keep a distance of atleast 0.5 cm between them to prevent gas from burning in the gas pipe. In case this happens, immediately switch off the burner and reignite.
- Toughened Glass is used for the cooking table in GT models. However necessary precaution in handling of glass is very important. Make sure that when the glass is hot, there should not be any dripping of cold water or liquid on glass as it ay damage the glass.
- The breakage of glass due to any reason is not covered under Warranty.

WARRANTY

This ALDA Cooktop is fully warranted against any defect arising out of defective materials or faulty workmanship for a period of one year from the date of purchase. Should any defect develop in this Cooktop during the guarantee period, the company undertakes to get the Cooktop or any parts there of repaired free of charge.

The aluminium alloy burners carry a five year replacement guarantee. In case any burner gets deformed or melted or has any manufacturing defect, it will be replaced free of cost within 60 months from the production date inscribed on them.

WARRANTY IS NOT VALID IF

- The Cooktop is not used according to the direction given in the instruction manual.
- Defects are caused by improper or reckless use.
- The repair work is carried out by persons not authorised by the Company.
- The serial no. has been deleted, defaced or altered.
- The Bill/Cash Memo is not presented.
- Any modification or alteration of any nature is made in the cooktop.

The manufacturer is not responsible for any consequential losses arising out of misuse of the appliance or due to non-observance of necessary precautions in using L.P. Gas/Electric Power.

SPECIFICATIONS

A. BURNER RATINGS

MODEL	TOTAL GAS RATING		Small Burner			Big Burner			High Flame Burner			Wok Burner		
	g/h	Kcal/h		g/h	Kcal/h		g/h	Kcal/h		g/h	Kcal/h		g/h	Kcal/h
CTA123	320	3485	1	143	1555	1	177	1930	--	--	--	--	--	--
CTA126	320	3485	1	143	1555	1	177	1930	--	--	--	--	--	--
CTA127	320	3485	1	143	1555	1	177	1930	--	--	--	--	--	--
CTA133HF	542	5898	1	143	1555	1	177	1930	1	222	2413	--	--	--
CTA137HF	542	5898	1	143	1555	1	177	1930	1	222	2413	--	--	--
CTA137WB	542	5898	1	143	1555	1	177	1930	--	--	--	1	222	2413
CTA144	640	6969	2	143	1555	2	177	1930	--	--	--	--	--	--
CTA144WB	719	7827	1	143	1555	2	177	1930	--	--	--	1	222	2413
CTA147HF	685	7453	2	143	1555	1	177	1930	1	222	2413	--	--	--
CTA147WB	685	7453	2	143	1555	1	177	1930	--	--	--	1	222	2413
CTA122	320	3485	1	143	1555	1	177	1930	--	--	--	--	--	--
CTA132	497	5414	1	143	1555	2	177	1930	--	--	--	--	--	--
CTA142	640	6969	2	143	1555	2	177	1930	--	--	--	--	--	--
CTA148	640	6969	2	143	1555	2	177	1930	--	--	--	--	--	--

B. OVERALL DIMENSIONS (mm)

Model	Width	Depth	Height	Approx. Wt. (Kg.)
CTA 123	650	350	135	5.5 Kg
CTA 126	665	400	110	6.0 Kg
CTA 127	650	415	110	6.0 Kg
CTA 133HF	720	455	110	8.5 Kg
CTA 137HF	730	470	110	8.5 Kg
CTA 144	590	565	110	8.5 Kg
CTA 147HF	690	490	110	8.5 Kg
CTA 122	660	410	120	7.5 Kg
CTA 132	725	435	120	8.5 Kg
CTA 142	610	585	120	10.0 Kg
CTA 148	710	585	120	11.5 Kg

Subject to change without prior notice
For Use with Commercial L.P.G. at 2.942 kN/m² (30gf/cm²)
For more information about BIS login : www.bis.org.in

COOKTOP _____

SERIAL NO. _____ BILL NO. _____

DATE OF PURCHASE _____

NAME OF OWNER _____

ADDRESS _____

DEALER'S STAMP & SIGNATURE

ALDA

Keep your kitchen alive

Manufactured & Marketed by

Glen Appliances Pvt. Ltd., EPIP Phase-II, Thana Baddi, Distt. Solan (H.P.)

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