

## 60 cm Glass Gas Cooktop

**Model Number HV-C60CG**

### **INSTRUCTION MANUAL**

**AFTER SALES SUPPORT**  
**(AU) 1300 886 649 (NZ) 0800 836 761**



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# General Safety Instructions

## IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Read this manual thoroughly before first use, even if you are familiar with this type of product. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly adhered to. Make sure you understand all instructions and warnings. Keep the manual in a safe place for future reference, along with the completed warranty card and purchase receipt. If you sell or transfer ownership of this product, please pass on these instructions to the new owner.

**Always follow basic safety precautions and accident prevention measures when using an electrical appliance, including the following:**

Pay particular attention to safety advice following the words **DANGER**, **WARNING** and **CAUTION**. These words are used to alert you to a potential hazard that can seriously injure you and others. The instructions will tell you how to reduce the chance of injury and let you know what can happen if the instructions are not followed.

- **DANGER** or **WARNING** means that failure to read this safety statement may result in severe personal injury or death.
- **CAUTION** means that failure to read this safety statement may result in minor or moderate personal injury or property damage.

### **DANGER!**

**In case of a gas leak, or if you suspect gas is leaking,\* take the following actions:**

**DO NOT** turn on the light.

**DO NOT** switch on/off any electrical appliance.

**DO NOT** touch any electric plug.

**DO NOT** use a telephone.

1. Stop using the product and close the middle valve.
2. Open a window to ventilate.
3. Contact our after sales support centre by using a phone outside.

\* The fuel gas contains mercaptan, which smells like rotten garlic or egg, so you can smell the gas leak, even only very small amounts.

# General Safety Instructions (Cont.)

## WARNING!

- **Professional installation only:** This cooktop must be installed by a licensed plumber/gasfitter in accordance with all instructions in this manual and all applicable rules and regulations. Any electrical work required for installation must be carried out by a licensed electrician. Comprehensive installation instruction follow on pages 9 to 21 of this manual.
- **Electric shock hazard:** This appliance must be connected to a good earth wiring system. Before carrying out any work on the electrical section of the appliance, or any maintenance work or repairs, the appliance must be disconnected from the mains. If accessible, always switch off the cooktop at the wall before cleaning the appliance. Failure to follow this advice may result in death or electric shock.
- **Hot surface hazard:** While in use, direct contact with the cooktop surface may cause burns! Take utmost care when the equipment is in use. Do not touch the cooktop components (base, burners, caps, enamelled trivets) when hot. We recommend using oven gloves when handling cookware.
- **Fire hazard:** Never leave items on top of the cooktop as this can be a fire hazard when switched on. Do not use large cloths, tea towels or similar in place of pot holders as the ends could touch the flames and catch fire. In case of a fire, never try to extinguish it with water. Switch off the burner and cover the flame(s) with a lid or fire blanket.
- **Explosion hazard:** DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER (IF PRESENT) OR NEAR THIS APPLIANCE.
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- DO NOT MODIFY THIS APPLIANCE.
- DO NOT USE THIS APPLIANCE AS A SPACE HEATER.

**Failure to adhere to the above warnings may result in death or serious injury.**

# General Safety Instructions (Cont.)

## General usage conditions and restrictions

- **Domestic use only:** This cooktop is designed for indoor domestic use only; commercial catering may invalidate the warranty. The cooktop can be built into a standard kitchen cabinet or housing unit.
- **Intended purpose:** Only use this cooktop for its intended purpose (preparing food), in its intended environment and as described in this manual. Any other use may cause fire, electric shock or injury, and invalidate the warranty. Do not modify this appliance.
- **Ventilation:** Heat, steam and moisture will be created during use. Take care to avoid injury and ensure that the kitchen is adequately ventilated.
- **Instructions:** Make sure to observe all rules and provisions in this instruction manual. Do not allow anybody who is not familiar with the contents of this manual to operate the cooktop. These instructions are not intended to cover every possible condition and situation. As with any electrical household appliance, use common sense and caution when installing, operating and maintaining the cooktop.
- **Power cord:** Do not allow the power cord to come into contact with areas on the cooktop that get hot. Check the cord regularly for damage. Do not use the appliance if the cord, or any other part of the appliance, has been damaged. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- **Usage restriction:** 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 the use of the appliance by a person responsible for their safety.
- **CAUTION! Children and pets:** Cooking appliances become very hot in use, therefore ensure children and pets are kept away. If it is necessary for younger family members to be in the kitchen, ensure that they are kept under close supervision at all times. Do not allow children to operate or play with any part of the appliance. It is designed to be operated by adults.
- **Health issues:** If you have any mechanical parts in your body (e.g. an artificial heart), consult a doctor before using the appliance.
- **WARNING! Fire risk:** Never leave the cooktop unattended during use, as this is a fire risk. Oils and fats in pots and pans may catch fire due to overheating. Do not cover the cooktop or place combustible materials on or near the surface even when the cooktop is not in use.

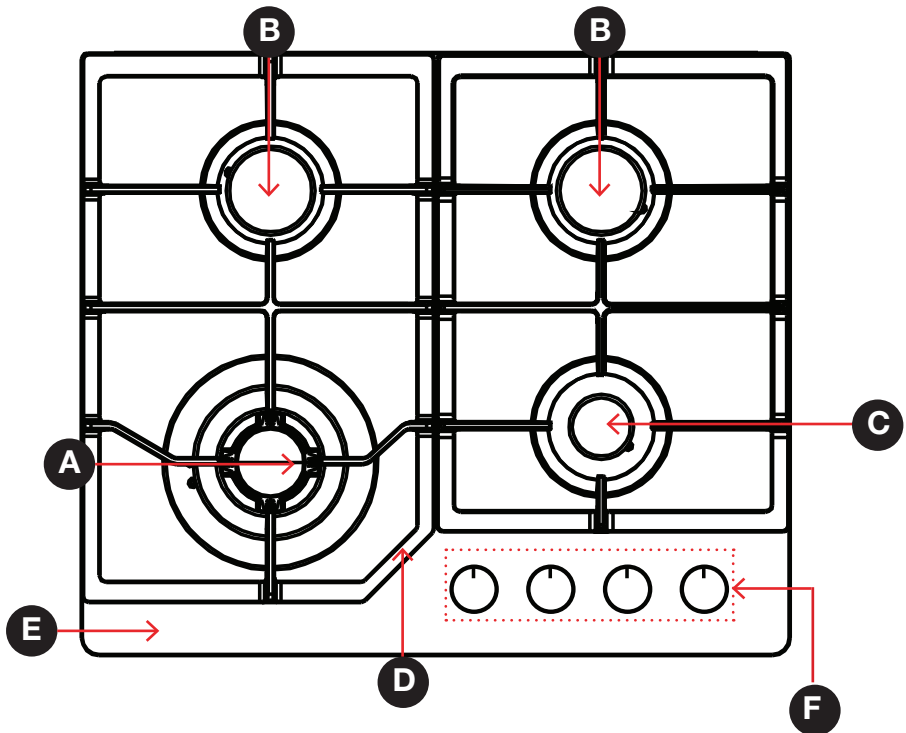
# General Safety Instructions (Cont.)

- **Winding the cord:** If winding the power cord, avoid tight bends as this could damage the cord.
- **Marine craft, leisure vehicles:** Where this appliance is installed for use with ULPG in marine craft or in caravans, it shall not be used as a space heater.
- **Pots and pans:** Do not use misshapen or unstable or plastic cookware, or aluminium foil containers on the cooktop. Do not let large cookware overlap the bench as this could deflect heat onto the benchtop, which could damage the surface. Pot and pan handles may become hot during use; position handles away from the edge of the cooktop and out of children's reach.
- **No timer:** The appliance is not intended to be operated by means of an external timer or separate remote control system.
- **No work surface:** Do not store any items on the cooktop or use it as a work surface.
- **Frying food:** When frying food on the cooktop, check constantly and ensure the oil is not overheating and becoming a fire hazard. Do not fill deep frypans more than one third full of oil. Do not leave unattended.
- **Cleaning:** In the interests of safety and hygiene, ensure the cooktop is kept clean as a build-up of grease could cause a fire hazard. Switch off all controls and allow the cooktop surface to cool before cleaning.
- **Cleaning precautions:** Disconnect the appliance from the mains before cleaning, if your setup allows and the plug is accessible. Do not immerse the appliance or power cord in water or any other liquid. Do not use a steam jet or other high pressure cleaning equipment for cleaning the cooktop. Do not use scourers or any other harsh abrasive cleaning agents, as these can scratch the finish. Do not use caustic cleaning agents.
- **Handle with care:** Do not place or drop heavy objects on your cooktop.
- **Disconnection:** Do not operate or disconnect the appliance with wet hands. Grip by the plug, do not pull by the cord when disconnecting.
- **Damage/repair:** Do not use the cooktop if any part has been damaged or does not work properly. Only have it repaired by authorised service personnel and only original spare parts should be used. Incorrect repair could expose you to the risk of electric shock, fire or injury. Prolonged use of the unit in such conditions could cause fire or electrocution. In case of damage, contact our after sales support centre.
- **No faulty use:** Do not use the cooktop in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorised person. Contact our after sales support centre for advice.
- **Misuse:** We accept no liability for any eventual damages or injury to persons caused by misuse of the product or noncompliance with these instructions.

# Product Overview

## Scope of delivery

### Gas cooktop



- A Wok burner (13.5 MJ/h)
- B Semi-rapid gas burner (2x 6.3 MJ/h)
- C Auxiliary gas burner (4.3 MJ/h)
- D Cast iron trivets (2)
- E Safety temperature glass surface
- F Control panel

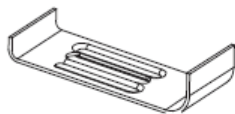
From left to right:

- Front left burner control (wok)
- Rear left burner control (semirapid)
- Rear right burner control (semirapid)
- Front right burner control (auxillary)

# Product Overview (Cont.)

## Installation hardware

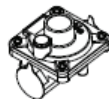
As illustrated below:



Mounting brackets (4)



Foam sealing tape (4)



Natural gas regulator valve (1)



ULPG Injectors \* (4)



Brass test point adaptor (1)



Screws (4)



Elbow (1)



Wok cradle (1)

\* The cooktop is configured for use with NG (Natural Gas). The injectors are for conversion to ULPG (Universal Liquefied Petroleum Gas).

## Documentation (not shown)

Instruction manual

Quick start guide

Warranty certificate

## NOTE:

Due to continued product improvement, images and illustrations in this manual may vary slightly from the product purchased. All images in this manual are for reference purposes only. Parts are not necessarily pictured to scale.



# Installation

## Unpacking the appliance

- This product has been packaged to protect it against transportation damage. Unpack the appliance but keep all packaging materials until you have made sure your new gas cooktop is undamaged and in perfect condition.
- If parts of the appliance are protected by a plastic film, please remove the film, and any stickers that may be present on the hob surface, before using the appliance.
- The carton is recyclable. Whenever possible, reuse the carton and recycle it when disposing of the packaging materials.
- Plastic wrapping can be a suffocation hazard for babies and young children, so ensure all packaging materials are out of their reach and disposed of safely.

### **WARNING: Professional installation only!**

This cooktop must be correctly installed by an authorised, licensed gasfitter/plumber only, in accordance with Gas Installation Code AS/NZS 5601, all other applicable rules and regulations and all instructions in this manual. It is in your interest and that of your safety to ensure compliance.

**Do not try to install the cooktop yourself!** Doing so will expose you to danger and void the warranty. Improper installation, adjustment, alteration or service can cause injury or damage. We decline any responsibility for injury or damage, to persons or property, as a result of improper use or installation.

This appliance is not connected to a flue for discharge of the combustion products; therefore, it must be connected in compliance with the above mentioned installation rules. Particular attention must be paid to the instructions given on the next page for ventilation.

Any adjustments, conversions and maintenance of this product may only be carried out by an appropriately authorised person, as mentioned above.

The safety and automatic adjustment devices of the appliance may only be modified by an authorised service agent.

# Installation (Cont.)

## Important installation advice

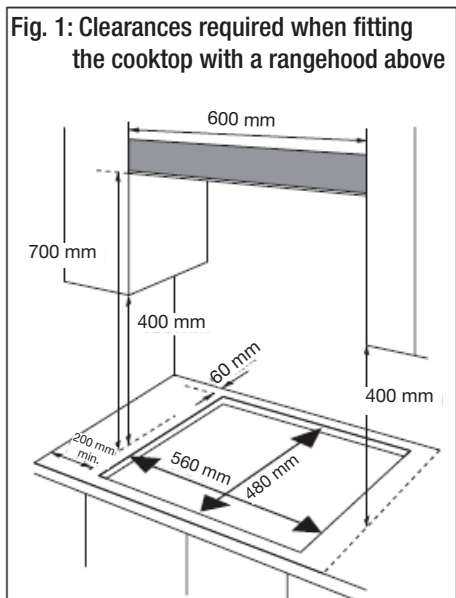
- NG / ULPG:** The cooktop is configured for use with NG (Natural Gas). If it is to be used with ULPG (Universal Liquefied Petroleum Gas), it must be converted using the ULPG injectors provided and following the conversion instructions on page 19. Such a conversion must only be carried out by a licensed plumber/gasfitter.
- Prior to installation, make sure that the location distribution conditions (type of gas and gas pressure) and the adjustment of the appliance are compatible. Adjustment conditions are stated on the rating label. Also ensure that prior to installation the gas and electricity supply to the appliance are turned off.
- Location:** The cooktop may be located in a kitchen, kitchen/dining room or a bed-sitting room, but **not** in a room containing a bath or shower. The cooktop must **not** be installed in a bed-sitting room of less than 20 m<sup>3</sup>. If used with ULPG, the cooktop shall not be installed in a room or space below ground level, such as in a basement.
- Heat resistance of surrounding surfaces:** Wall and bench surfaces must be capable of sustaining temperatures of 85°C above the ambient room temperature while in use and be resistant to heat, steam and condensation. All laminates, fixing adhesive and surfacing materials must be certified suitable for this temperature. We accept no liability for any damage caused if the appliance is installed contrary to this advice. Do not install the cooktop near curtains or other flammable materials.
- Ventilation requirements:** The appliance must only be used in rooms equipped with adequate ventilation. 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 rangehood.
- Prolonged intensive use of the appliance may require additional or more effective ventilation, for example, opening of a window or increasing the level of mechanical ventilation, where present.

# Installation (Cont.)

## Clearances

The clearances listed below are required when installing the appliance into a kitchen unit (depending on size) or 600 mm worktop (Fig. 1):

- The edges of the cooktop must be a minimum distance of **60 mm** from a side or rear wall.
- The highest point of the cooktop surface (including the burners and trivets) must be a minimum distance of:
  - **700 mm** to the underside of any horizontal surface directly above it
  - **400 mm** to the underside of any horizontal surface if it is in line with the outer edge of the cooktop (if the underside of the horizontal surface is lower than 400mm, then it must be **at least 50 mm** away from the outer edges of the cooktop)
- There must be a **50 mm** clearance around the appliance and between the cooktop surface and any combustible materials.
- Fire resistant materials (such as ceramic tiles) are required up to **450 mm** above the burner top.
- If installing above an oven, the oven must have forced ventilation. Check the necessary clearances and cut-out requirements in the oven installation manual.



# Installation (Cont.)

## Benchtop preparation

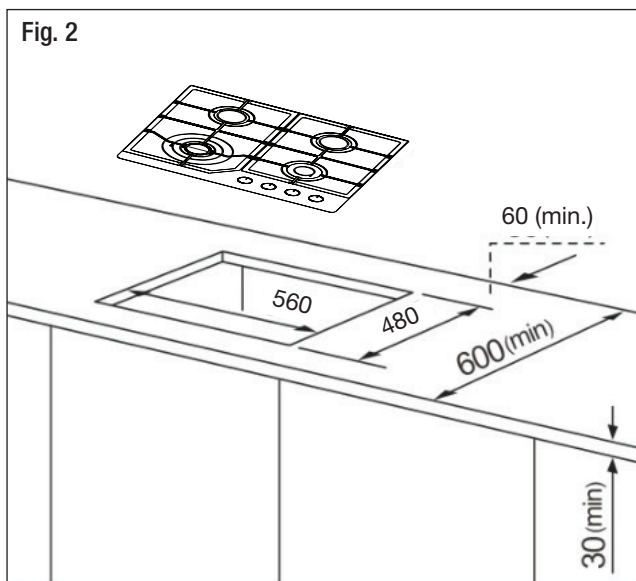
Make sure the kitchen area is dry and there is sufficient ventilation and easy access to all control elements.

Do not install the cooktop near curtains or other flammable materials.

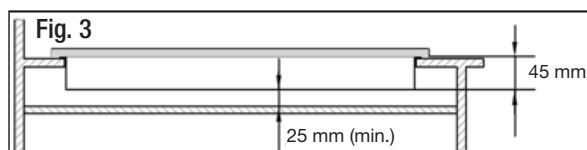
If you have (or plan to have) a rangehood fitted above the cooktop, check in the rangehood instructions that you will have the required clearance before starting with the installation.

To install the cooktop in your benchtop, make an opening with the dimensions (in mm) given below (Fig. 2).

The required clearances for the cooktop are illustrated on page 11 (Fig. 1).



**IMPORTANT:** You must have a gap of at least 25mm and at most 74mm between the underside of the appliance and any surface underneath it (Fig. 3).



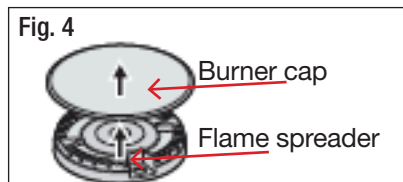
# Installation (Cont.)

## Applying the seal

The installation hardware includes a length of sealing tape, which when applied around the cooktop prevents liquid from entering the cabinet. Before installing the cooktop, please apply this sealing tape follow the instructions below.

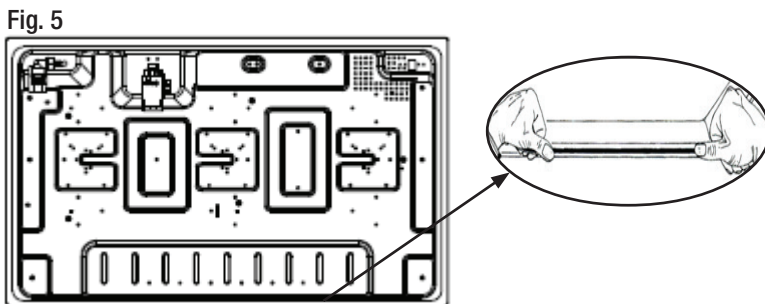
Remove the trivets (pan supports) and put aside.

Remove the burner caps and flame spreaders (Fig. 4), then turn the cooktop upside down and place it on a cushioned mat, taking care not to damage the ignition plugs and thermocouples.



The supplied sealing tape is 3mm thick and 10mm wide. Detach the backing strip from the tape but ensure that the transparent adhesive still adheres to the seal itself.

Correctly position the sealing tape under the edge (Fig. 5), ensuring that the outer part of the seal perfectly matches the outer edge of the cooktop. The ends of the strips must fit together without overlapping. Then press the seal firmly in place at the underside of the cooktop.



**IMPORTANT:** Do not use a silicon sealant to seal the appliance against the aperture. This will make it difficult to remove the cooktop from the aperture in future if it needs to be serviced.

# Installation (Cont.)

## Installation options

When fitting a gas cooktop above a drawer or standard housing unit, suitable precautions must be taken to prevent contact with the cooktop hob and base, which become very hot during operation. The recommended method for overcoming this problem is to fix a wooden panel within the cabinet at a minimum distance of 25 mm below the underside of the cooktop (see Fig. 3, page 12).

**NOTE:** The panel below the hob must be easily removable to enable servicing if and when required.

## Affixing the cooktop

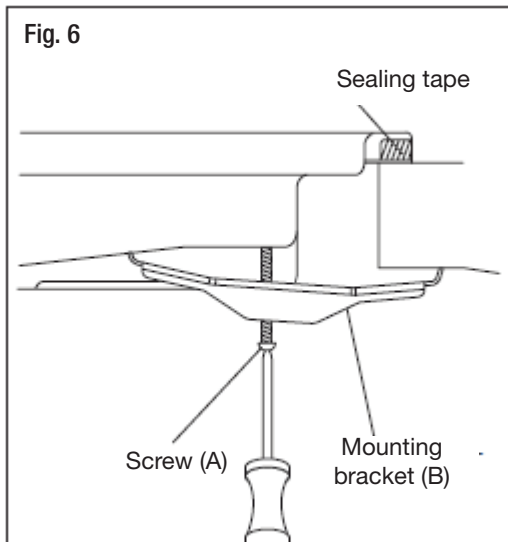
Once the sealing tape has been installed around the underside of the cooktop, carefully turn it back over and gently lower it into the aperture hole that has been cut out. Push it down gently so that the cooktop is resting firmly on the cabinet/benchtop surface.

Now secure the cooktop in position using the mounting brackets supplied.

Place a mounting bracket over the hole that matches the size of the screws—there are appropriate screw holes in each corner of the hob.

Insert a screw (A) through the mounting bracket (B) and slightly tighten it so that the bracket is attached to the cooktop, but you can still adjust its position (Fig. 6).

On the underside of the cooktop, adjust the mounting brackets into a position that is suitable for your benchtop. Then fully tighten the screws (A) to secure the cooktop into position.



# Installation (Cont.)

## Electrical connection

### Electrical work

Should any electrical work be required associated with the electrical outlet that is to be used for the cooktop, all such work must be carried out by an appropriately qualified, licensed electrician in accordance with all applicable rules and regulations.

### Wall socket

The electric wall outlet must be properly earthed, accessible and suitable for the power drawn by the appliance. The outlet voltage and circuit frequency must correspond to the voltage stated on the appliance rating label.

### Power cord

When installing the appliance, make sure that the power supply cord does not come into contact with any parts of the cooktop that get hot during use, or with hot cookware. If the supply cord is damaged, it must be replaced by the manufacturer or a similarly qualified person in order to avoid a hazard.

The wires in the power cord are coloured in accordance with the following code: green/yellow = earth, blue = neutral, brown = live.

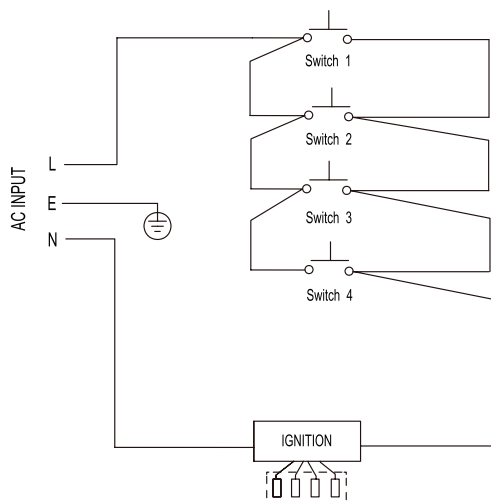
**IMPORTANT:** The green/yellow coloured wire must be connected to the terminal which is marked with the letter E or by the earth symbol (Fig. 7).

### Connection

The appliance is equipped with an electrical cord and power plug, which must be connected to a 220–240 V~, 50–60 Hz electricity supply in order for the ignition to work.

After the appliance has been installed and connected to the gas supply, insert the power plug firmly into an appropriate earthed electrical outlet and switch on the power at the outlet.

Fig. 7: Wiring diagram



# Installation (Cont.)

## Gas connection

### Statutory requirements

**This cooktop must be correctly installed by an authorised, licensed gasfitter/plumber only.**

The appliance must be installed in accordance with local gas fitting regulations, municipal building codes, Gas Installation Code AS/NZS 5601.1, S.A.A. Wiring Code, all other applicable rules and regulations and all instructions in this manual. It is in your interest and that of your safety to ensure compliance. Failure to have the cooktop installed correctly could invalidate the warranty, liability claims and lead to prosecution.

For piping size details, please refer to AS/NZS 5601.1.

### Before connecting the gas

**Tools required:** screwdriver, tubing wrench, 7mm box spanner (for assembling/disassembling the injector nozzles), protective gloves (for installing the appliance)

Turn off the power for safety and appliance protection. Close the middle valve to prevent gas leakage.

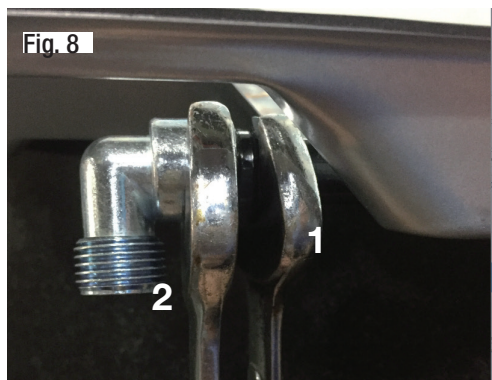
Make sure that it is possible to run gas lines to the gas connection point of the appliance. The gas connection point must be accessible without having to remove the hob.

**If a flexible hose is used**, the connection point must also be accessible without having to remove the hob. The hose must be fitted in such a way that it cannot come into contact with a movable part of the housing unit and does not pass through any space susceptible to becoming congested.

### Replacement of gas-type fitting

Using a wrench, disassemble the gas-type fittings from the main gas tube.

When you disassemble/assemble the gas connection, use two spanners: one for fixing the gas connection elbow, the other for tightening the gas hose (Fig. 8).





# Installation (Cont.)

## Installing the gas regulator

Connect the elbow fitting to the appliance gas manifold connection. Check and ensure that the seals between the elbow and manifold connection are in place and in good condition.

- **NG:** If connecting the appliance to a Natural Gas (NG) outlet, connect the supplied Natural Gas regulator valve with the integral test point to the elbow fitting (Fig. 9-A).
- **ULPG:** If connecting the appliance to a ULPG outlet, connect the supplied brass test point adaptor to the elbow fitting (Fig. 9-B).

When making the connection, ensure that the gas regulator valve outlet thread matches the thread of the gas connector. Use an approved gas thread tape or compound around the threads.

Ensure that the gas regulator valve installation location is perpendicular.

Ensure that the supply connection point, test point and NG regulator adjustment screw (for NG installation) are accessible for testing and/or adjustment with the hotplate in the installed position.

After installation, open the gas source switch and check the valve body connections with soap and water for leaks.

Fig. 9-A Natural Gas connection

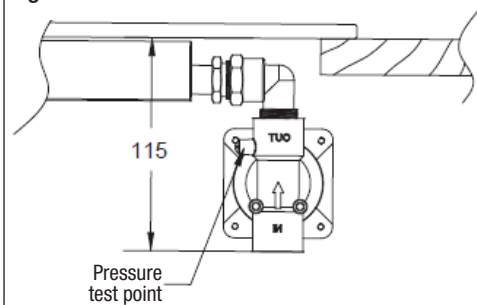
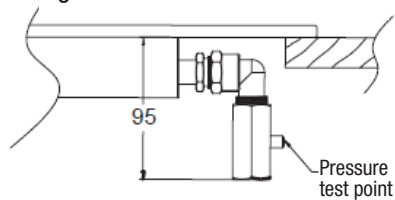


Fig. 9-B ULPG connection



## WARNING:

- The regulator valve outlet pressure is set at the factory, please do not adjust it in order to avoid the occurrence of safety accidents.
- If you find any abnormality of the regulator valve, stop using the appliance and contact our after sales support centre for advice. Do not attempt any maintenance yourself.

# Installation (Cont.)

## Hose assembly

The final gas connection shall be made using a flexible hose or annealed copper tubing of sufficient length to permit the insertion and removal of the appliance.

For gas appliances connected using a flexible hose, install with a hose assembly that complies with AS/NZ 1869 (AGA approved), 10 mm ID class B or D, and in accordance with AS/NZS 5601.1. This hose must not exceed 1.2 m in length.

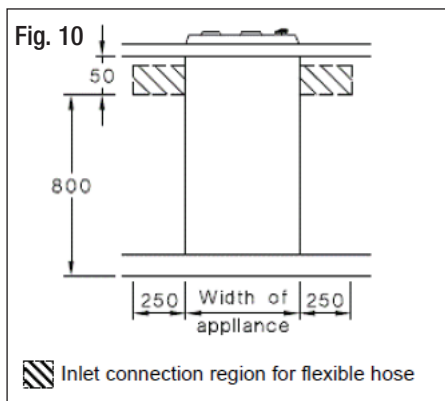
Ensure that the hose does not contact the hot surfaces of the hotplate, oven, dishwasher or any other appliance that may be installed underneath or next to the cooktop. The hose should be positioned so that it does not interfere with drawers or other moving parts, and so that it is not subjected to abrasion, kinking, or permanent deformation. The hose should be able to be inspected along its entire length. Unions compatible with the fittings must be used and all connections must be tested for gas leaks.

**WARNING:** Ensure that the hose assembly is restrained from accidental contact with the flue outlet of an underbench oven.

This hose assembly is suitable for connection to a fixed consumer piping outlet located at 800–850 mm above the floor (hotplates), and outside the width of the appliance to a distance of 250 mm (Fig. 10).

A restraining wire or chain of adequate strength is to be fixed to the appliance and the wall within 50 mm of each connection point. The length of the chain or wire is not to exceed 80% of the length of the hose assembly.

It is recommended that a manual shut-off valve be installed in the gas supply line, in an accessible position external to the appliance, so that the gas supply to the appliance can be shut off in the event of an emergency or for servicing without having to remove the appliance.



# Installation (Cont.)

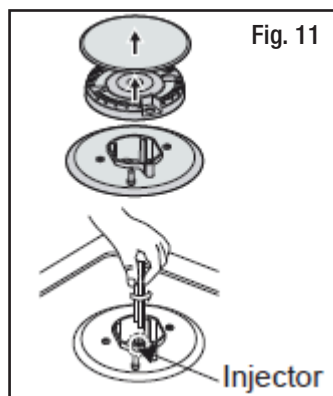
## Gas adjustment (conversion for use with ULPG)

This cooktop is fitted out for use with Natural Gas (NG). If it is to be used with Universal Liquefied Petroleum Gas (ULPG), the burners have to be converted.

**IMPORTANT:** Before starting the conversion, make sure all gas is switched off (and preferably disconnected from the appliance) and the electrical power has been disconnected.

### Changing the injectors of the burners

1. Remove the pan supports, burner caps and flame spreaders (Fig. 11).
2. Unscrew the injector (Fig. 11) using a 7 mm box spanner and replace it with the stipulated injector for the new gas supply (see Table 1 below).
3. Carefully reassemble all the components; in particular make sure that the burner crown is correctly placed on the burner.
4. After the injectors are replaced, tighten the injector firmly in place.



**IMPORTANT:** The minimum flow adjustment process must be completed before the appliance is next used (see page 20).

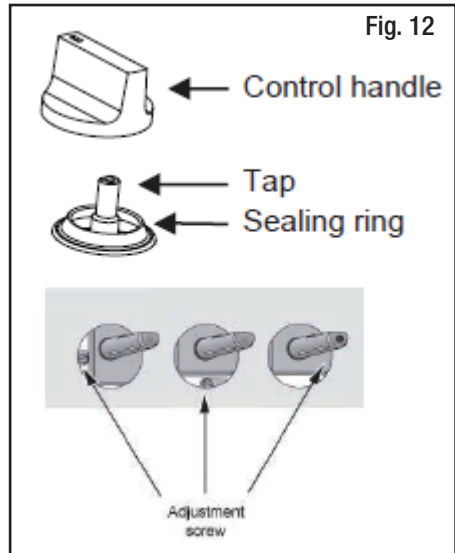
Table 1: Gas Specification						
Burner	Regulated for <b>NATURAL GAS</b>			Regulated for <b>ULPG</b>		
	Injection Ø (mm)	MJ/h	Gas Pressure	Injection Ø (mm)	MJ/h	Gas Pressure
Wok (1x)	1.72	13.5	1.0 kPa	1.00	13.5	2.75 kPa
Semirapid (2x)	1.15	6.3		0.68	6.3	
Auxiliary (1x)	0.93	4.3		0.58	4.3	
<b>Total</b>		<b>30.4</b>			<b>30.4</b>	

# Installation (Cont.)

## Adjusting the minimum level of the flame

**IMPORTANT:** Before adjusting the minimum level of the flame, make sure all gas is switched off (and preferably disconnected from the appliance) and the electrical power has been disconnected.

1. Turn the tabs down to minimum.
2. Remove the knob (control handle) from the tap (Fig. 12) and place a small-bladed screwdriver in the centre of the tap shaft.
3. The correct adjustment is obtained when the flame has a length of about 3–4 mm. (For butane/propane gas, the adjustment screw must be tightly screwed in.)
4. Refit the control knob.
5. Make sure that the flame does not go out by quickly turning the knob from maximum flow to minimum flow. If the flame goes out, then remove the control knob and make further adjustments to the gas flow, testing it again once the adjustment has been made.
6. Repeat this process for each one of the gas taps.
7. Attach the ULPG sticker to the cooker, near the gas supply inlet, covering the factory-fitted NG label.



## CAUTION!

- Do not dismantle the tap shaft. In the event of a malfunction, change the whole tap.
- Before placing the burners back on the top plate, make sure that the injector is not blocked.
- A full operational test and a test for possible leakages must be carried out after gas conversion; see page 21 for details.
- After completion of the conversion, a qualified technician or installer has to mark "V" on the right gas category to match with the setting on the rating plate. They will also have to remove the previous setting "V" mark.

# Installation (Cont.)

## Commissioning process

The below process must be performed on the gas cooktop by the authorised plumber/gasfitter before leaving:

- Confirm that the supplied gas regulator is correct.
- Turn on and light one semirapid burner only to check operation.
- Measure and confirm the test point pressure is correct.
- Make any adjustment, change, modification or repair required due to inadequate performance of the cooktop.

## Final installation checks

After commissioning and before leaving, the installer must check and ensure that:

- All parts (burners, trivets, knobs) and the gas pipe are installed correctly. Pipes and cables must not be able to touch any appliance parts that may become hot.
- The ignition system is working satisfactorily on all burners, both individually and combined. The gas pipe or connector must not be bent or blocked by any other appliances.
- When lit, each burner produces a well defined blue flame without any yellow tipping. If burners show abnormalities, check and ensure the burner lid is on correctly, the flame spreader is positioned correctly and the burner is vertically aligned with the injector nipple.
- Each burner flame remains lit when the respective control knob is rotated quickly from the HIGH to the LOW position.
- The duplicate data label provided with this appliance is attached to an accessible and nearby surface for easy reference.
- There are no leaks in the gas supply. We recommend conducting a full gas soundness check according to the requirements of AS/NZS 5601. Whenever any change to the installation is made that may affect gas soundness (e.g., adjustments involving any disconnection and reconnection), follow the below leak test procedure. **Never use a naked flame to check for gas leaks!**

In a small container, mix up a solution of water and detergent or soap. Make sure that the gas supply is turned on and all gas control valves on the appliance are off. Using a brush or spray bottle, apply the solution to the gas line and each joint in the gas line, including any flexible hosing and regulator. Bubbling of the solution will indicate that there is a leak present. Retighten or reseal any joints that are leaking. If the leak persists, please contact our after sales support centre for assistance.

# Instructions

## Before first use

When your new gas cooktop has been professionally installed, please take the time to read this manual thoroughly to familiarise yourself with the appliance. Pay particular attention to the safety instructions on pages 3–7.

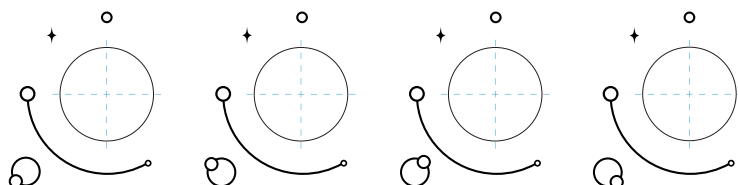
Clean the cooktop surface as described in the “Care and cleaning” section.

Check and ensure the cooktop is securely plugged into an appropriate wall outlet and power is switched on to the outlet.

## The cooktop

The control panel at the front of the cooktop has five control knobs, one for each burner; the small diagram to the left of each knob (Fig. 13) illustrates which burner it controls.

Fig. 13



The following symbols will appear on the control panel, next to each control knob:

- Black circle: OFF (gas off)
- Large circle: HIGH (maximum) setting
- Small circle: LOW (minimum) setting

The minimum setting is at the end of the anticlockwise rotation of the control knob.

All operation positions must be selected between the maximum and minimum position. Never set a knob to between the maximum and off position.

# Instructions (Cont.)

## Lighting and extinguishing a burner

To light a burner, press down the corresponding control knob gently and turn it anticlockwise to the HIGH position. When the burner lights, keep the knob depressed for approximately 15 seconds to ensure it stays lit.

Turn the knob to the required position, anywhere between HIGH and LOW. Do NOT set it between OFF and HIGH.

After use, always turn the control knob fully clockwise to the gas off position.

### NOTE:

If the burner has not lit after 15 seconds—or in the event of a burner flame being accidentally extinguished—turn off the burner control and wait for at least one minute before reigniting it.

You can use matches to light a burner in the event of a power failure.

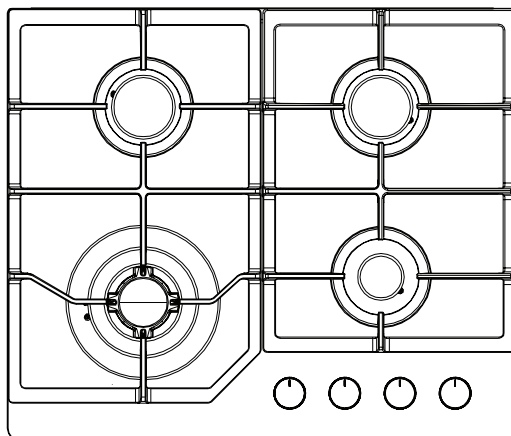
## Flame failure feature

Each burner on this gas cooktop is fitted with a flame failure safety device, which is designed to stop the flow of gas to the burner head in the event of the flame going out. To ensure the flame stays lit, you must hold down the control knob for approximately 15 seconds before releasing it.

## Trivets

The trivets fit over the burners as pictured below (Fig. 14).

Fig. 14



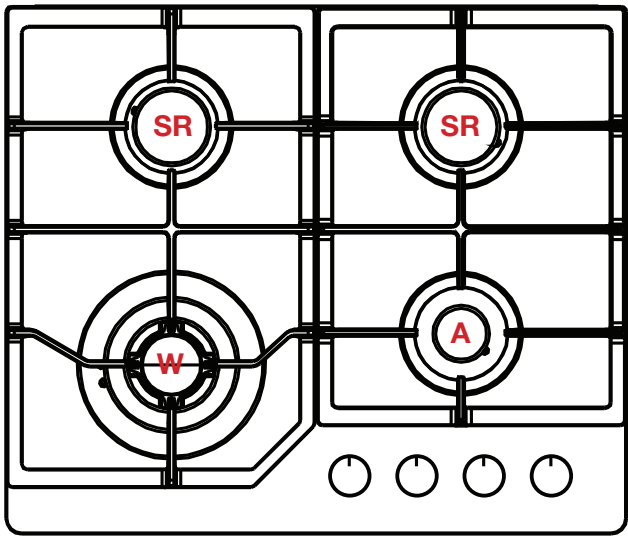
# Instructions (Cont.)

## Cookware

In order to avoid unnecessary energy use, it is important to use appropriately sized pots and pans for each burner (Table 2 and Fig. 15).

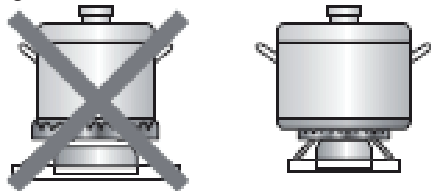
Table 2: Appropriate pan size	
<b>W:</b> Wok burner	20–24 cm Ø
<b>SR:</b> Semirapid burner	16–18 cm Ø
<b>A:</b> Auxiliary burner	12–16 cm Ø

Fig. 15



Use appropriately sized cookware for the burner. Adjust the flame height so it heats the underside of the pot/pan. The flame should never come up the sides of the cookware as this will waste gas and possibly cause damage to the cookware handle (Fig. 16).

Fig. 16

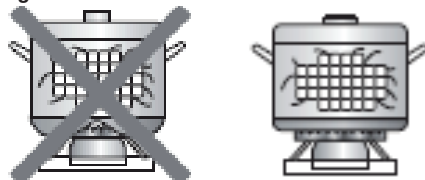




# Instructions (Cont.)

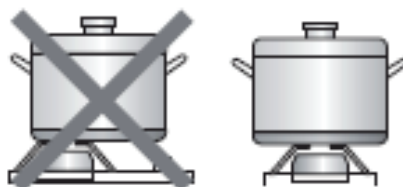
Only use cookware with a thick, flat base so that it sits on the trivet properly and does not rock. Do not use a pan with a convex or concave base (Fig. 17).

Fig. 17



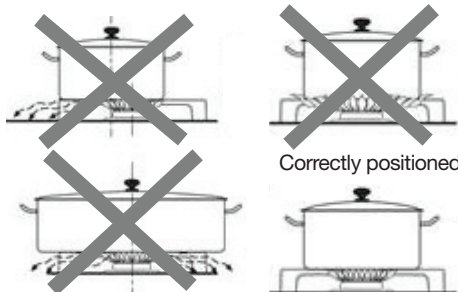
Position your pot/pan properly on the trivets above the burners. Do not place cookware on one side of a burner as it could tip over (Fig. 18).

Fig. 18



Do not use saucepans that overlap the boundaries of the cooktop, otherwise heat may get deflected towards the cooktop or benchtop, which could deteriorate these surfaces; see Fig. 19 for optimum placement.

Fig. 19 Heat deflected towards benchtop      Heat extended beyond base of pan

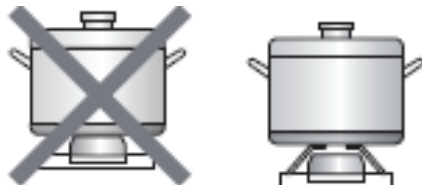


Do not use large diameter cookware on the burners near the controls. When placed on the middle of the burner, too large cookware may be too close to, or touch, the controls so that they increase the temperature in this area and may cause damage.

## Instructions (Cont.)

Never place cookware directly on top of the burner. Make sure the trivet is properly in place (Fig. 20).

Fig. 20



Do not place anything, for example a flame tamer or asbestos mat, between the pan and trivet as it may result in serious damage to the appliance (Fig. 21).

Fig. 21



Do not remove the trivet and enclose the burner with a wok stand as this will concentrate and deflect the heat onto the cooktop surface (Fig. 22).

Do not use large, heavy pots that can bend the trivet or deflect the flame onto the cooktop surface; do not place heavy weights on the cooktop (Fig. 23).

Fig. 22



Fig. 23



Handle pots, saucepans and frypans carefully when they are on the burner.

Only ever use the burners after placing pots and pans on them. Do not heat up any empty pots or pans.

Never use plastic or aluminium foil dishes on the cooktop.

Preferably cover pots and pans with a lid to permit cooking at a lower heat.

When the contents start boiling, turn the knob down to the LOW position.

Always switch off the burner before removing the pot/pan.

# Instructions (Cont.)

## Cooking on the gas cooktop

- Do not use large cloths, tea towels or similar as the ends could touch the flames and catch fire.
- Use heat-resistant pot holders or oven mitts when handling hot cookware.
- Do not let pot holders or oven mitts come near open flames when lifting cookware.
- Take care not to let pot holders or oven mitts get wet, as this causes heat to transfer through the material quicker with the risk of burning yourself.
- When using glass cookware, make sure it is designed for hotplate cooking.
- To minimise the possibility of burns, ignition of flammable materials and spillage, turn cookware handles towards the sides or centre of the cooktop without extending over adjacent burners.
- When using other electrical appliances, ensure the cable does not come into contact with the appliance surfaces of the cooking appliance.
- When boiling food, use as little water as possible to reduce cooking times.
- Never leave the appliance unattended when cooking.
- Always heat fat slowly and watch as it heats.
- Carefully watch foods being fried at a high flame setting.
- Foods to be fried should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
- Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is completely cool.
- Do not spray aerosols in the vicinity of the appliance while it is in use.
- Do not store perishable food, plastic items or aerosols above or below the appliance as these items may be affected by heat.
- Do not store flammable materials near the appliance.
- Ensure the control knobs are in the OFF position when not in use.

## CAUTION!

- It is not recommended to use roasting pans, frypans or grill stones heated simultaneously on several burners because the resulting heat build-up may damage the appliance.
- To avoid scalding, do not touch the cooktop surface or trivets while in use and for some time afterwards: the surfaces are hot.

# FAQs & Troubleshooting Guide

If you experience problems with your gas cooktop, or it appears not to be operating correctly, check the information below for solutions to common problems. If none of the solutions offered help you solve your problem, please contact our after sales support centre for advice; contact details are printed at the bottom of the page. **Do not attempt to repair the appliance yourself!**

Problem	Possible cause and solution
The burner produces an unstable or yellow flame rather than a blue one.	Switch off the burner and check the following points: <ul style="list-style-type: none"><li>• Are the flame spreaders and burner caps fitted correctly?</li><li>• Are the holes in the flame spreader clear?</li><li>• Are all parts of the burner clean and dry?</li><li>• Ensure no dust has fallen into the flame turning it yellow.</li><li>• If none of the above solved the irregular burning issue, call your licensed gasfitter or our after sales support centre and arrange a service.</li></ul>
Flames are uneven or tending to lift.	<ul style="list-style-type: none"><li>• Check and ensure that the flame ports are clean and dry.</li><li>• Check and ensure the burner caps and bases are correctly fitted.</li></ul>
The burner fails to ignite.	<ul style="list-style-type: none"><li>• Check and ensure that the cooktop is plugged in and power is turned on at the outlet.</li><li>• Check whether your home circuit breaker has flipped or the fuse blown, and flip or replace as necessary.</li><li>• Make sure that the ignitor is not coated with food spillage. Clean and check it for proper operation.</li><li>• Make sure you are holding down the control knob for about 15 seconds when lighting a burner.</li></ul>
The burner sparks but there is no gas.	<ul style="list-style-type: none"><li>• Make sure the gas is turned on.</li><li>• Check that the burner holes are not blocked.</li></ul>
I can smell gas.	<ul style="list-style-type: none"><li>• Check whether any gas tap has been left on.</li><li>• If all burners are off, switch off the gas at the mains and, using a phone outside, call our after sales support centre or a licensed gasfitter for service.</li><li>• DO NOT search with a naked flame, smoke, strike any matches or press an ignitor. DO NOT operate electrical switches or devices, including mobile phones.</li></ul>
Still not working?	Call your licensed gasfitter, or our after sales support centre, and arrange a service.

# Other Useful Information

## Care and cleaning

### CAUTION!

- Before cleaning the cooktop, it is recommended that you unplug the appliance from the mains electricity supply if the power plug is accessible.
- Make sure that all burners are switched off and the cooktop surface is cool enough to touch before cleaning.
- Do NOT use abrasive or harsh cleaning agents (such as scouring powders, abrasive stones, wire or nylon brushes and so on) or sharp objects that may scratch the glass cooktop surface.
- Do NOT use acidic/alkali detergent, thinner, benzene or edible oils for cleaning the cooktop parts.
- Only use a soft cloth or sponge, moistened with water and a mild detergent for cleaning the cooktop.

## Everyday cleaning of the glass cooktop surface

To ensure food safety and keep the cooktop in good working order, clean it regularly after each use.

Switch off the power to the cooktop at the wall.

Wipe the glass surface with a soft sponge, moistened in warm, soapy water and well wrung out. Rinse and wipe dry with a clean cloth. This is important! Leaving cleaning residue on the cooktop may stain the glass.

The control knobs may be removed for thorough cleaning. Pull them off the shaft and push them firmly back into position after cleaning.

Switch the power to the cooktop back on.

**NOTE:** Heavy-duty (and also some nylon) scourers and harsh/abrasive cleaning agents may scratch the glass surface, causing irreversible damage. Do not use them on the glass surface.

## Removing boil-overs, melts and hot sugary spills from the glass

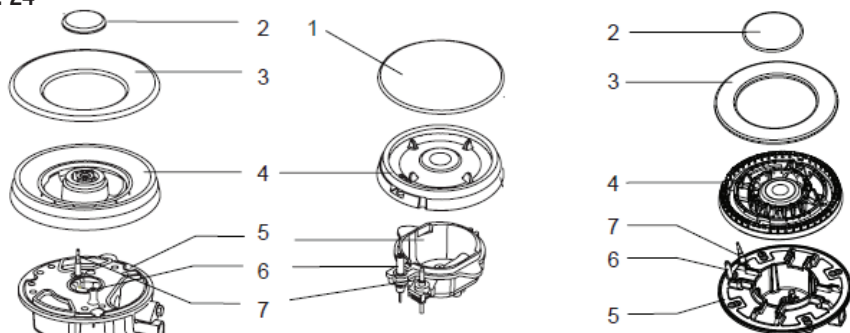
Remove these immediately with a fish slice or glass cooktop scraper. Hold the utensil at a 30° angle and carefully scrape off the spill until you can remove it with a dishcloth or paper towel. If left to cool on the glass, these types of stain may be difficult to remove or even permanently damage the glass surface.

**CAUTION!** When the safety cover is retracted, a glass cooktop scraper is very sharp. Use with extreme care and always store it safely and out of reach of children. Failure to use caution could result in injury or cuts. Also beware of hot surfaces and parts around the burner(s) and take care not to burn yourself.

## Other Useful Information (Cont.)

### Cleaning the burners

Fig. 24



- 1, 2, 3 Burner cap
- 4 Flame spreader
- 5 Burner cup
- 6 Ignition spark electrode (ignitor)
- 7 Flame failure safety probe (thermocouple)

- Remove the burner caps and flame spreaders by pulling them up and away from the top plate. Soak them in hot water and a little detergent or washing up liquid. Rinse thoroughly. After cleaning and rinsing these parts, dry them thoroughly using a soft cloth. Also ensure that the flame holes are clean and completely dry.
- Wipe the fixed parts of the burner cup with a damp cloth and dry afterwards. Gently wipe the ignition spark electrodes and flame failure probes with a well wrung-out cloth and wipe dry with a clean cloth.
- Before placing the burner back on the top plate, make sure that the injector is not blocked. Then refit all burner parts to their dedicated spaces on the cooktop, ensuring they are correctly in place.
- Place the flame spreader onto the burner cup so that the ignition spark electrode and flame failure safety probe fit over the holes in the ring of the flame spreader. The flame spreader must click into place. If it does not fit, you are trying to fit the burner body onto the wrong burner. Position the burner cap onto the flame spreader so that the retaining pins fit into their respective recesses.

To check that all parts are reassembled correctly, light the burners and allow them to dry out.

## Other Useful Information (Cont.)

### Cleaning the trivets

Remove the trivets from the cooktop and clean them with a soft cloth wrung out in warm, soapy water. Remove tough stains using a nonabrasive liquid detergent.

### Service, repair and spare parts

- This appliance must only be serviced by authorised personnel.
- If your cooktop appears not to be operating correctly, disconnect it from your mains supply and then contact our after sales support centre.
- **CAUTION!** Do not attempt to repair the appliance yourself! Gas appliances should be checked and maintained by authorised personnel on a regular basis in order to maintain proper function and safety.
- Please note that if you book a service, the appliance must be accessible for the technician to perform any necessary repair. If it is installed in such a way that the technician is concerned that damage will be caused to the appliance or your kitchen, then they will not complete a repair.

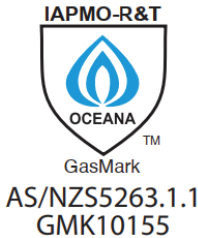
# Other Useful Information (Cont.)

## Technical specifications

Rated rating	220–240 V~ 50-60 Hz 2 W
Certified gas type	NG + ULPG
Gas connection	G1/2 thread
Burner feature	Wok (1), Semirapid (2), Auxiliary (1)
Cooktop material	Glass
Ignition device	Continuous ignition type
Cooktop dimensions	600 (W) x 510 (D) x 110 (H) mm
Benchtop cut-out dimensions	560 (W) x 480 (D) mm
Net weight (approx.)	9.6 kg
Gross weight (approx.)	11.2 kg

Table 1: Gas Specification

Burner	Regulated for <b>NATURAL GAS</b>			Regulated for <b>ULPG</b>		
	Injection Ø (mm)	MJ/h	Gas Pressure	Injection Ø (mm)	MJ/h	Gas Pressure
Wok (1x)	1.72	13.5	1.0 kPa	1.00	13.5	2.75 kPa
Semirapid (2x)	1.15	6.3		0.68	6.3	
Auxiliary (1x)	0.93	4.3		0.58	4.3	
<b>Total NHGC</b>	<b>30.4</b>			<b>30.4</b>		



## Compliance

This appliance has been fully tested and meets all requirements as set out by standards AS/NZS 60335.1 and AS 60335.2.102 for electrical safety and AS/NZS 5263.1.1 for gas safety.



The RCM Mark (Regulatory Compliance Mark) indicates that the product complies with the relevant guidelines of the ACMA as well as corresponding government requirements for the safety of electrical devices.



# Other Useful Information (Cont.)

## Responsible disposal



Packaging materials are recyclable. Please dispose of them responsibly for recycling.



At the end of its working life, do not throw this appliance out with your household waste. Electrical and electronic products contain substances that can have a detrimental effect on the environment and human health if disposed of inappropriately. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of it appropriately for recycling.

Contact your local authorities for advice on recycling facilities in your area. Or find recycling scheme services listed on Planet Ark’s website at [www.recyclingnearyou.com.au](http://www.recyclingnearyou.com.au), or call Planet Ark on 1300 733 712.

## Licensed installer (gasfitter/plumber) details

Please ask your licensed installer (gasfitter/plumber) to fill in the details below so you have them on record should you need to contact the installer in the future. **Proof of professional installation is also required for warranty claims.**

Please fill in the details below:

Name of licensed installer: .....

Licence number: .....

Date of installation: .....

Signature / Date: .....

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## Warranty returns

Should you for any reason need to return this product for a warranty claim, make sure to include all accessories with the product.

## Product does not work?

If you encounter problems with this product, or if it fails to perform to your expectations, make sure to contact our After Sales Support Centre on (AU) 1300 886 649 or (NZ) 0800 836 761 for advice.

Distributed by Tempo (Aust) Pty Ltd ABN 70 106 100 252

PO BOX 132, Frenchs Forest NSW 1640, Australia

Customer Helpline:

(AU) 1300 886 649 (NZ) 0800 836 761

Web Support: [tempo.org/support](http://tempo.org/support)

For an electronic copy of this manual, please contact our after sales support centre.