

**INSTRUCTIONS FOR THE INSTALLATION,
MAINTENANCE AND USE OF FIXED HOBS
WITH GAS OR MIXED SUPPLY**

**INSTRUCTIONS POUR L'INSTALLATION,
L'ENTRETIEN ET L'UTILISATION DES TABLES
DE CUISSON ENGASTRABLES GAS ET MIXTES**

T624S T614AS T604B T654

T705A T705B T705D

T915A T915D

(GB) READ THE INSTRUCTION BOOKLET BEFORE INSTALLING AND USING THE APPLIANCE.

These instructions are valid only for those countries which are indicated by their identification symbol on the front cover of the instruction booklet and on the label on the appliance.

The manufacturer cannot be held responsible for any damage to things or persons caused by an incorrect installation or by incorrect use of the appliance.

The manufacturer cannot be held responsible for any inaccuracies due to errors in printing or writing contained in this booklet. The appearance of the figures shown is also only approximate.

The manufacturer reserves the right to make changes to his products when it is considered necessary and useful without affecting the essential features regarding safety and function.

THIS APPLIANCE HAS BEEN DESIGNED FOR NON PROFESSIONAL USE IN HOUSEHOLDS.

TECHNICAL MANUAL FOR THE INSTALLER

INFORMATION FOR THE INSTALLER

The installation, all regulations, changes and maintenance referred to in this part must only be carried out by an authorized person / licensed gasfitter. A wrong installation can cause damage to persons, animals or things which the manufacturer cannot be held responsible for. The safety and automatic regulation devices on the appliances can only ever be changed by the manufacturer or by the supplier which has been authorized to do so.

INSTALLATION – GENERAL

The requirements of local Gas and Electrical authorities must be adhered to; Refer to AS 5601 Gas Installations and AS 3000 Wiring Rules as appropriate.

Location of gas inlet:

Bottom rear, right hand side of hotplate

Electrical connection:

Bottom rear, right hand side of hotplate, connection is by means of flexible cord and plug.

INSTALLATION – GAS CONNECTION

These Technical Instructions have been prepared for use by Authorised persons. This unit must only be installed by an Authorised person. Rigid plumbing or an Australian certified 10mm flexible hose connection is suitable for this appliance. The hose must be restrained from contact with the flue outlet of an oven, or any other hot surfaces. Gas Inlet fitting is ½ inch BSP (male) thread. Fit the regulator supplied for Natural gas at the inlet.

It is recommended that an isolating valve and union be fitted, to enable simple disconnection for servicing. These are to be in an accessible location. Check connections are gas tight with soapy water or other approved method.

UNDER NO CIRCUMSTANCES USE A NAKED FLAME IN CHECKING FOR LEAKS.

Check the operation of the hotplate, if the hotplate fails to operate correctly, call the supplier. When satisfied that the hotplate is operating correctly, instruct the customer in its safe operation. Ensure the customer understands fully by having them operate all of the functions. When the hotplate is installed abutting a side or rear wall, the wall must be of non-combustible material.

Gas leak testing of a new installation, alteration, repair or extension is to be carried out in accordance with AS5601 – Clause 2.6.

INSERTING THE HOB

When you have removed the various adjustable parts from their internal and external packaging, check that the hob is intact. If you are in doubt do not use the appliance and contact the distributor.

The parts which make up the packaging (polystyrene, bags, boxes, nails etc.), are dangerous objects and must be kept out of children's reach.

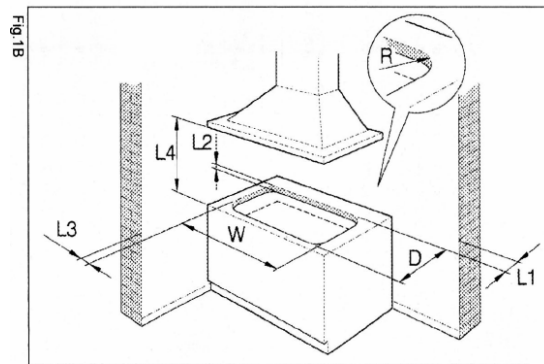
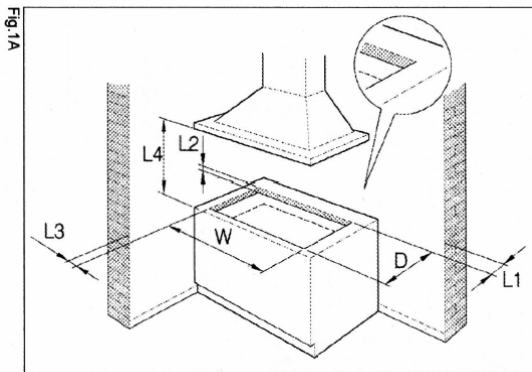
Taking into consideration the specific dimensions of the appliance (see table N°.1), make an opening in the work surface (see figure 1A & 1B):

- Hobs type: T604B, T614AS & T624S (58×50cm)
- Hobs type: T654 (65×45cm)
- Hobs type: T705A, T705B & T705D (68×50cm)
- Hobs type: T915A & T915D (86×50cm)

The appliance must be installed in accordance with AS5601 and thus it is subject to all the regulations indicated by the norms regarding these appliances.

Table N°1

L1 min (mm)	60
L2 min (mm)	40
L3 min (mm)	100
L4 min (mm)	700



IMPORTANT INFORMATION CONCERNING THE INSTALLATION OF THE APPLIANCE

We inform the installer that this hob can be installed by itself, in an isolated position or inserted between two kitchen units or between one kitchen unit and a wall. Furthermore the back wall and surrounding surfaces must resist a temperature of 65 °C. To prevent the plastic layer which covers the kitchen unit from ungluing, the glue used to join the two surfaces together must resist temperatures of up to 150°C.

The installation of the appliance must be carried out according to the regulations in force of the country concerned and the appliance must be installed in a well ventilated place.

This appliance is not equipped with devices to remove the products of combustion. The appliance must therefore be connected following the norms for installation mentioned above. Special attention must be paid to the information below regarding aeration and ventilation of the premises.

FIXING THE HOB

In order to prevent liquids from accidentally leaking into the kitchen unit underneath, the appliance is equipped with a special seal. To put on this seal follow the instructions below very carefully.

- 1) Stretch out the seal along the edge of the opening; take care to overlap the joining points. (fig.2).
- 2) Insert the hob into the opening in the kitchen unit.
- 3) With a screwdriver assemble the 4 plates A with the special screw B (fig.3).
- 4) Move the plates along and fix them using screw B.
- 5) Reinsert the part of the seal on the outside of the hob.

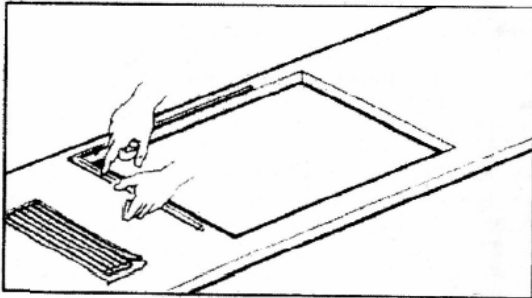


Fig.2

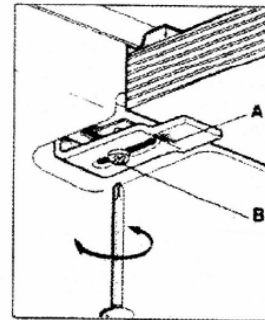


Fig.3

VENTILATION OF THE PREMISES

To guarantee that the appliance works correctly it is necessary that the place where the appliance is installed is continuously ventilated. The volume of the premises must not be less than 25m^3 (refer to AS5601) and the quantity of air needed must be based on the regular combustion of gas and on the ventilation of the premises. The natural flow of air will take place through permanent openings made in the wall of the premises to be ventilated: these openings will be connected to the outside and must have a minimum section of 100cm^2 (see Fig.4).

These openings must be made in such a way that they cannot be obstructed

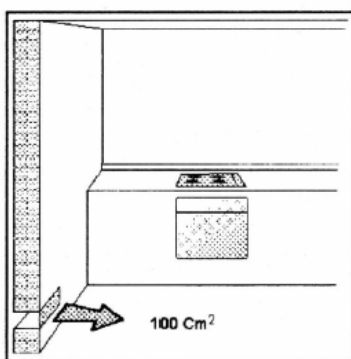


Fig.4

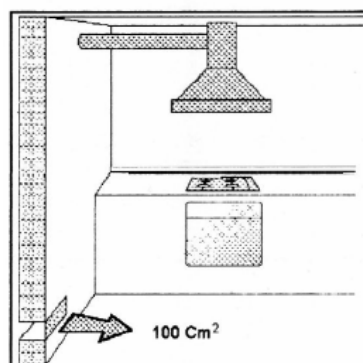


Fig.5A

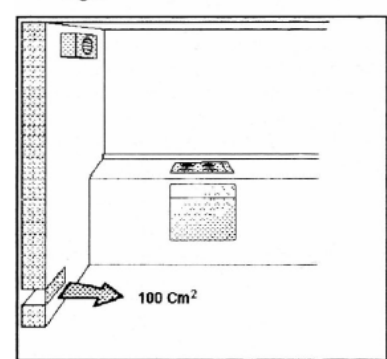


Fig.5B

POSITION AND VENTILATION

The cooking appliances that use gas must always remove the products of combustion via a hood linked to chimneys, chimney flues or via a direct connection to the outside (see Fig.5A). If it is not possible to fit a hood it is possible to use a fan, fitted on the window or facing directly outside, which operates when the appliance is in use. (see Fig.5B). Refer to AS5601 and the local regulations to ensure that the ventilation of premises are strictly followed.

CONNECTING THE APPLIANCE TO THE GAS SUPPLY

Before connecting the appliance to the gas supply you first need to remove the plastic protective plug for the gas supply which is inserted under pressure in the gas inlet connection. To remove the plugs simply unscrew it.

Then make sure that the details shown on the label on the lower part of the case indicates the conditions for regulating the appliance: type of gas and pressure used.

IMPORTANT: this appliance must be installed in accordance with the regulations in force of the country concerned and it must only be used in a well-ventilated place.

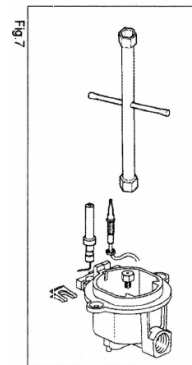
ATTENTION: Remember that the gas inlet connection for the appliance is threaded ½ inch BSP, and must be installed with the supplied regulator for Natural gas and pressure test point for Natural & LP gases. Installation of a shut off valve to enable disconnection of the appliance is also required.

ADAPTING TO DIFFERENT TYPES OF GAS

Before carrying out any maintenance work, disconnect the appliance from the gas and electric supply.

CHANGING THE NOZZLES FOR USE WITH OTHER TYPES OF GAS:

To change the nozzles of the burners use the following procedure: Lift up the burners and unscrew the nozzles (Fig.7) using an adjustable spanner of 7 mm and change the nozzles with those designed for the new gas supply according to the information given in TABLE N°2 shown below.



Remove the regulator, when converting from Natural to LPG.

ATTENTION: After carrying out the changes described above, the technician must put the label corresponding to the new gas supply on the appliance to take the place of the old label. This label is found in the bag containing spare nozzles.

REGULATION OF BURNERS:

- 1) Regulation of the “MINIMUM” on the burners, to regulate the minimum on the burners carry out the following procedure indicated below.
 - 1) Turn on the burner and put the knob onto position MINIMUM (small flame).
 - 2) Remove the knob (Fig.8) of the tap which is set for standard pressure. The knob is found on the bar of the tap itself.
 - 3) Beside the tap bar on the work top, use a small screwdriver that fits the screw (gold) found on the lower part of the tap (Fig.8) and turn the fixing screw to the right or left until the flame of the burner is regulated in the most suitable way to MINIMUM.
 - 4) Make sure that the flame does not go out when changing the position quickly from MAXIMUM to the MINIMUM position.

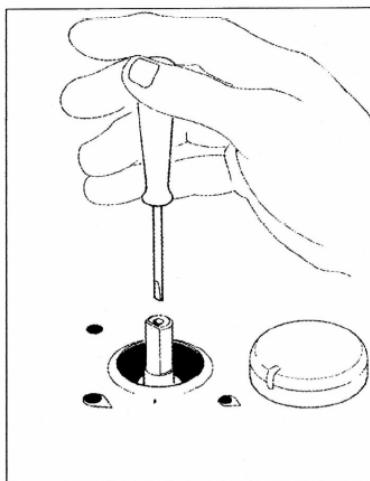


Fig. 8

ATTENTION: The regulation described above can be carried out only with burners using Natural gas, while with burners using LPG the screw must be fully screwed in, in a clockwise direction

CONNECTION OF THE APPLIANCE TO THE ELECTRICITY SUPPLY:

Connection to the electricity supply must be carried out according to the regulation and indications of the law in force. Before carrying out the connection check that:


The electric charge of the system and the sockets are suitable for the maximum power of the appliance (see label on the lower part of the case). The socket or system is equipped with an efficient earth connection according to the regulations and indications of the law currently in force. No responsibility can be held if these indications are not respected.

When the connection to the electricity supply is made with a socket.

Fit onto the electric cable a standard plug (if it is not provided) which is appropriate for the charge indicated on the label. Connect up the wires according to the diagram in Fig.9 taking care to respect the corresponding pairs listed below:

L (phase) = brown coloured wire;

N (neutral) = blue coloured wire;

symbol"  " earth = green-yellow coloured wire;

The electric cable must be positioned so that it cannot reach a temperature of over 75°C at any point.

Do not use reducers, adapters or shunts for the connection as they could cause false contacts and subsequent dangerous overheating.

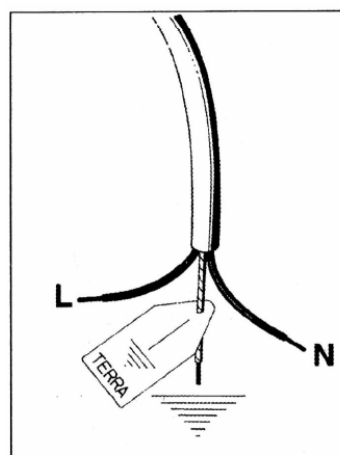


Fig.9

When the connection is made directly with the electricity supply:

Place a single-pole switch between the appliance and the electricity supply. The switch must be of a suitable charge for the appliance with a minimum opening between the contacts of 3 mm.

Remember that the earth wire must not be interrupted by the switch.

Alternatively the electrical connection can also be protected by a differential switch of high sensitivity.

You are strongly advised to fix the special yellow-green earth wire to an efficient earthing system.

ATTENTION:

The appliance conforms to the EEC indication 90/396 and Australian Standards regarding gas cooking appliances for domestic use. All our appliances are designed and produced according to the European norms EN60 335-1 and EN 60 335-2-6 and additional relative amendments. The appliances conform with the indications of the European Low Tension Directive 73/23 and 93/68 as well as conforming with the indications of the European directive 89/336 regarding electromagnetic compatibility.

OPERATING INSTRUCTIONS

SAFETY

Before installing and operating the hotplate, read these instructions completely and carefully. Save these instructions for the local inspectors use. **INSTALLATION** – Observe all governing codes, regulations and local authority rules. The hotplate must be installed by an authorised person.

Remove all packing material and literature from the hotplate before connecting the gas and electrical supplies. The hotplate must be electrically grounded.

TO THE INSTALLER – After connecting the gas supply, turn on the gas and check for leaks at all joints with soapy water or other approved method. **Do not use a naked flame to check for leaks.**

DESCRIPTION OF HOBS

USE OF THE BURNERS

On the control panel above every knob there is a diagram which indicates which burner the knob in question refers to. The burners can be turned on in several ways according to the type of appliance and its individual features:

Manual “on” switch (this is always possible even if the electric current is cut off): Turn the knob corresponding to the selected burner in an anticlockwise direction so that the knob is at MAXIMUM (this corresponds to a large flame) and then put a lit match to the burner.

Electric “on” switch: Turn the knob corresponding to the selected burner in an anticlockwise direction so that the knob is at MAXIMUM (this corresponds to a large flame) and then press the lighter button and let it go as soon as the burner is alight.

Automatic Electric “on” switch: Turn the knob corresponding to the selected burner in an anticlockwise direction so that the knob is at MAXIMUM (this corresponds to a large flame) and then press in the knob. Let it go as soon as the burner is alight.

“On” switch for burners with safety device (thermocouples): Turn the knob corresponding to the selected burner in an anticlockwise direction so that the knob is at MAXIMUM (this corresponds to a large flame) and then use one of the lighting devices described above. When the burner is lit keep the knob pressed in for about 10 seconds in order to allow the flame to heat up the thermocouple. If the burner goes out when letting the knob go, wait five minutes and then repeat the operation all over again.

N.B: You are advised not to try and light a burner if its flame divider (burner cap) is not correctly in place.

Advice for the best use of the burners:

Use suitable pans for each burner (Fig.12 and table N°4)

When boiling point is reached turn the knob on to MINIMUM.

Always use pans with a lid.

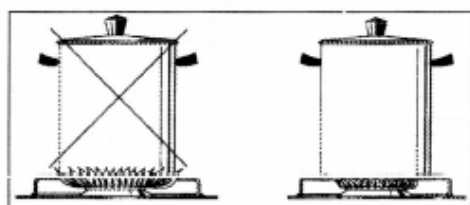


Fig.12

TABLE N°4: Recommended pan diameters.

BURNER	PAN DIAMETERS recommended (cm.)
Auxiliary	12-14
Semi-rapid	14-26
Rapid	18-26
Triple ring burner	22-26

ATTENTION: use containers with a flat bottom

ATTENTION: If there is no electric current, you can light the burners with matches.

Lighting the burners with safety thermocouples can only be carried out when the knob is on MAXIMUM (large flame). When cooking food with oil or fat which can easily set alight, the user must not leave the appliance.

Do not use sprays near the appliance when it is in use. When using the burners makes sure that the pan handles are in the correct position. Keep children away. If the hob has a lid, before closing it, make sure that the surrounding work surface is cleaned of any food that has been left there.

NOTE: The use of a gas cooking appliance produces heat and humidity in the place where it is installed.

Therefore you need to ensure that the place is well ventilated, keeping clear the natural ventilation openings (Fig.4) and using the mechanical ventilation device/flue or electric fan (Fig.5A and 5B). Intensive or prolonged use of the appliance may require additional ventilation such as by opening a window or an increased ventilation efficiency obtained by increasing the power of the mechanical ventilators if it is present.

WARNINGS

Do not spray aerosols in the vicinity of this hotplate while it is in operation.

APPLIANCES OPERATING ON L.P.G. where the hotplate is installed in marine craft or in caravans, it is **NOT** to be used as a space heater.

If the hotplate fails to operate correctly, call the supplier or their appointed agent for service.

DO NOT ATTEMPT REPAIRS YOURSELF.

CLEANING OF THE APPLIANCE

Before carrying out any cleaning operation disconnect the appliance from the electric mains and turn off the main tap which supplies the appliance with gas.

Cleaning the worktop: Periodically the burner heads, enameled steel grills, enameled lids and flame dividers must be cleaned with warm soapy water, rinsed and dried well.

Any liquid which overflows from the pan must always be removed with a cloth.

If opening or closing any tap is difficult do not force it but ask for an urgent check from the technical assistant.

Cleaning of the enameled parts: To maintain the features of the enameled parts they must be cleaned frequently with soapy water. Never use abrasive powders. Avoid leaving acid or alkaline substances on the enameled parts (vinegar, lemon juice, salt, tomato juice etc.) and washing the enameled parts when they are still warm.

Cleaning of the stainless steel parts: Clean the parts with soapy water and then dry them with a soft cloth.

The shininess is maintained by periodically cleaning with the special products normally available on the market. Never use abrasive powders. Cleaning of the burner flame dividers: as they are not fixed, the flame dividers can be cleaned by simply removing them and cleaning with soapy water. After drying them well and checking that the holes are not blocked, put them back into their correct position.

MAINTENANCE OF THE MACHINE

CHANGING THE PARTS

Before carrying out any maintenance work, disconnect the appliance from the gas and electric supply.

To replace different components such as burners, taps, and electrical parts you must take out the hob from the kitchen unit by releasing the fixing hooks, unscrew the fixing screws of the burners on the work top, unscrew the fixing nuts of the electric plates which are visible on the lower part of the hob and remove the worktop in order to carry out the replacement of the defective parts.

NOTE: If the taps need replacing you also need to unscrew the two fixing screws of the gas ramp at the bottom of the hob which are found on the upper part of the latter.

For appliances equipped with automatic "ON" switches you must dismantle the "ON" switch chain before replacing the taps.

You are advised to change the seal on the tap every time you replace a tap in order to ensure a perfect hold between the body and ramp.

WARNING: The electric cable which is provided with the appliance is connected to the appliance with a type X connection (In accordance with the norms EN 60335-1, EN 60335-2-6 and successive variations) and thus can be replaced with the same type of cable as that installed without using special tools.

In the event of wear or damage to the mains cable, replace it following the indications shown below in table n°3:

TABLE N°3: Types and sections of the electric mains cable for hobs.

Dimensions of hob	Type of hob	Type/section of mains cable
58×50 cm & 65×45cm	gas burners	HO5RR-F 3×0.75 mm ²

WARNING: If you replace the electric mains cable the installer must have the earth conductor about 2 cm longer than the phase conductors and must also take heed of the warnings regarding electric connection.

Oiling the taps: (This must be carried out by qualified staff contact the distributor for technical assistance)

If a tap becomes difficult to move you must oil the tap, without delay, following the instructions given below:

- 1) Dismantle the main part of the tap by unscrewing the two screws that can be found on the bar of the tap itself. (Fig.10)
- 2) Take out and clean the holding cone and its setting with a cloth soaked in diluent.
- 3) Oil the cone lightly with the special oil.
- 4) Insert the cone, move it a few times, take it out again, remove the excess oil and make sure that the areas where the gas flows are not obstructed.
- 5) Reassemble all the pieces in the reverse order to that followed for the dismantling and check that the tap is working properly.

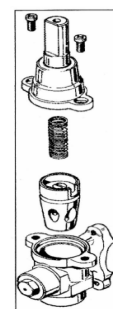


Fig.10

SERVICE INFORMATION

Do not attempt repairs yourself.

Always ensure that the power supply is disconnected before servicing appliance.

Always ensure that the gas supply is disconnected before servicing appliance.

CONVERSION

If the appliance is to be used with another gas type, either Propane LPG or Natural Gas, it must be converted by an Authorised Person. Contact the supplier or their authorised agent for details.

Gas Type	Burner	Injector Size (mm)	Test Point Pressure	Nominal Gas Consumption
Natural	Small	0.90	1.0 kPa	4.2
	Medium	1.10		6.5
	Large	1.40		10.0
	Wok	1.70		14.0
Propane LPG	Small	0.55	2.75 kPa	4.1
	Medium	0.70		6.5
	Large	0.90		11.0
	Wok	0.98		13.0

NOTE - After conversion check the GAS PRESSURE and IGNITER OPERATION for the Burners.

If the hotplate cooker cannot be adjusted to perform correctly, or if there is excessive flame discoloration, yellow tipping or excessive noise contact the supplier or their authorised agent for advice.

It is also recommended that this appliance be serviced at 12 month minimum intervals or sooner as required, by an authorised person.

Wiring diagrams

