



Gas Hob
user manual

Model: H603/1BG

Preface

Thank you for choosing our gas hob.

To use this hob correctly and prevent any potential risk, read these instructions before using the hob.

Keep these instructions in a place where you can find them easily.

If you are unsure of any of the information contained in these instructions, please contact our customer care centre.

The manufacturer shall not be responsible for any damages to persons or property caused by incorrect installation or use of the hob.

The hob has been certified for use in countries other than those marked on the hob.

The manufacturer also reserves the right to make any modifications to the products as may be considered necessary or useful, also in the interests of the user, without jeopardising the main functional and safety features of the products themselves.

The hob is designed for a domestic environment and not a commercial one.

contents

Preface

Safety Warning

3	Safety Instructions
4	Installation
5	Child and People Safety
6	During Use
8	Cleaning and Service
8	Environmental Information

Instructions for use and maintenance



9	Description of the hob
10	How to Use the hob
12	Safety and Energy saving advice
13	Cleaning and Maintenance

Technical instructions

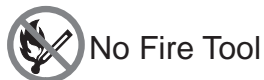
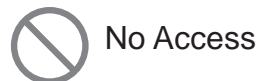
15	Using instructions
16	Positioning
17	Installing the hob
18	Gas Connection
22	Gas Specifition
23	Electrical Connection
24	Gas adjustment
25	Trouble shooting

Safety Instructions

- Please take the time to read this Instruction Manual before installing or using the hob.
- This instruction booklet must be kept with the hob for any future reference.
If the hob is sold or transferred to another person, ensure the booklet is passed on to the new user.
- The manufacturer declines any liability should these safety measures not be observed.
- The following marks are made to be easily understood so that you can prevent any accident caused by misuse in advance, and use the hob more conveniently.
- Read the following contents thoroughly and ensure you understand them.

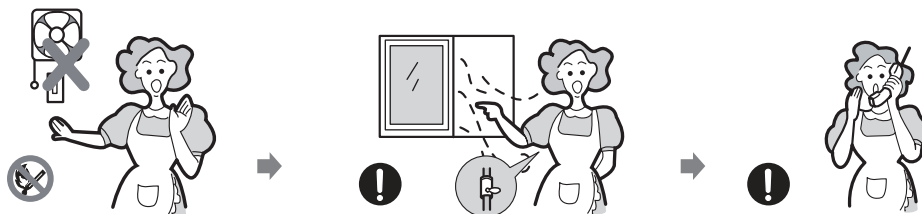
 Danger/Warning	Neglect of this mark may result in severe personal injury or death.
 Caution	Neglect of this mark may result in minor personal injury or property damage.

- **The following marks are used in the Instruction Manual as follows:**



- **If gas seems to leak, take the actions as follow:**

- Do not turn on the light.
- Do not switch on/off any electrical hob and do not touch any electric plug.
- Do not use a telephone.
 - 1 Stop using the hob and close the middle valve.
 - 2 Open the window to ventilate.
 - 3 Contact our service centre by using a phone outside.

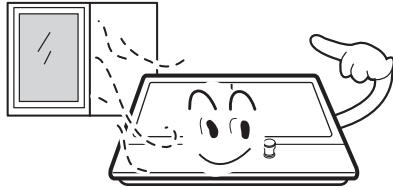


* Gas used contains mercaptan, so that you can smell a gas leak (smell of rotten garlic or egg) even where only 1/1000 of the gas is in the air.

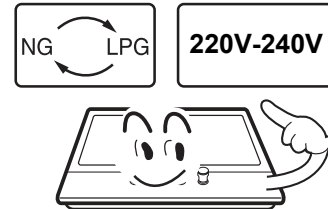
Installation

Warning

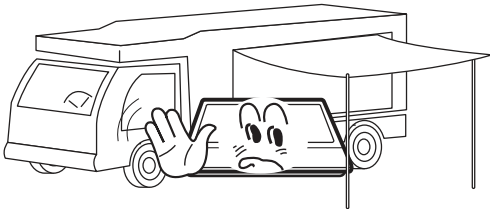
- This hob shall be installed in accordance with regulations in force and only used in a well ventilated space.



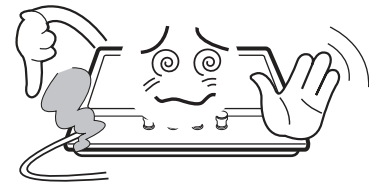
- Prior to installation, ensure that the gas and electrical supply complies with the type stated on the rating plate.



- Where this hob is installed in marine craft or in caravans, it should not be used as a space heater.



- The gas pipe and electrical cable must be installed in such a way that they do not touch any parts or the hob.



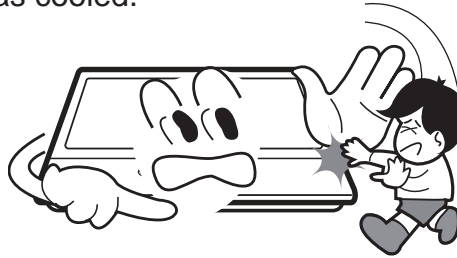
Caution

- This hob should be installed by a qualified technician or installer.
- The adjustment conditions for this hob are stated on the label or data plate.
- Remove all packaging before using the hob.
- After unpacking the hob, make sure the hob is not damaged and that the connection cord is in perfect condition. Otherwise, contact the dealer before installing the hob.
- The adjacent cabinetry and all materials used in the installation must be able to withstand a minimum temperature of 100°C above the ambient temperature of the room it is located in, whilst in use.
- In the event of burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.
- The use of a gas hob results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- Prolonged intensive use of the hob may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

Child and People Safety

Warning

- Do not allow children to play near or with the hob.
The hob gets hot when it is in use.
Children should be kept away until it has cooled.



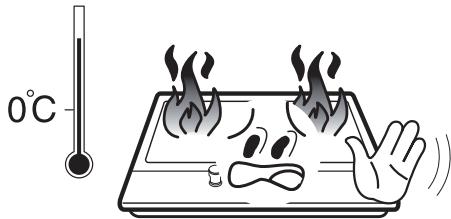
Caution

- This hob is designed to be operated by adults.
- Children can also injure themselves by pulling pans or pots off the hob.
- This hob is not intended for use by children or other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the hob safely without supervision or instruction by a responsible person to ensure that they can use the hob safely.

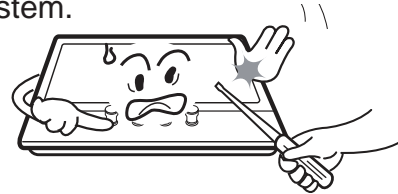
During Use

Warning

- Only use the hob for preparing food.



- Do not modify this hob. Burner panel is not designed to operate from an external timer or separate remote control system.



- The use of a gas hob results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated : keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).



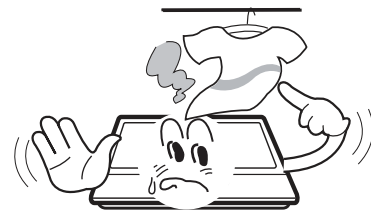
- Do not use this hob if it comes in contact with water. Do not operate this hob with wet hands.



- The heating and cooking surfaces of the hob become hot when they are in use, take all due precautions.



- Do not use large cloths, tea towels or similar as the ends could touch the flames and catch fire.



- Never leave the hob unattended when cooking.



- Unstable or misshapen pans should not be used on the hob as they can cause an accident by tipping or spillage.



During Use

- Do not use or store flammable materials in the storage drawer near this hob.



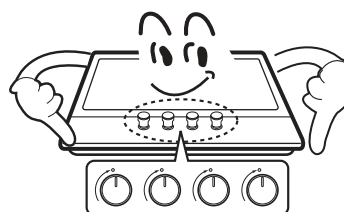
- Perishable food, plastic items and aerosols may be affected by heat and should not be stored above or below the hob.



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



- Ensure the control knobs are in the '●' position when not in use.



⚠ Caution

- This hob is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Prolonged intensive use of the hob may call for additional ventilation, for example opening of a window, or increasing the level of mechanical ventilation where present.
- Use heat-resistant pot holders or gloves when handling hot pots and pans.
- Do not let pot holders come near open flames when lifting cookware.
- Take care not to let pot holders or gloves get damp or wet, as this causes heat to transfer through the material quicker with the risk of burning yourself.
- 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 hob.
- When using other electrical appliances, ensure the cable does not come into contact with the hob surfaces.
- If you have any mechanical parts eg. pacemaker in your body, consult a doctor before using the hob.
- When using glass cookware, make sure it is designed for use on a gas hob. If the surface is made of glass-cracked, switch off the hob to avoid possible electrocution.
- To minimise the possibility of burns, ignition of flammable materials and spillage, turn cookware handles toward the side or center of the hob without extending over adjacent burners.
- Always turn burner controls off before removing cookware.
- Carefully watch foods being fried at a high flame setting.
- Always heat fat slowly and watch as it heats.
- Foods for frying 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.

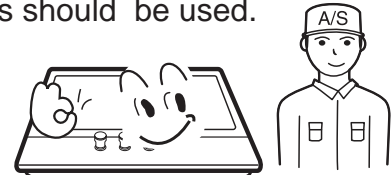
Cleaning and Service

Warning

- Never use abrasive or caustic cleaning agents.



- This hob should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

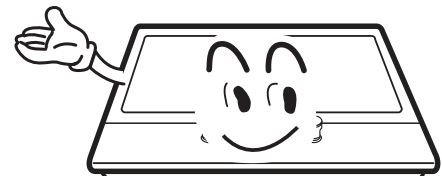


Caution

- Before attempting to clean the hob, it should be disconnected from the mains and cooled.
- You should not use a steam jet or any other high pressure cleaning equipment to clean the hob.

Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable.



Correct Disposal of This hob

(Waste Electrical & Electronic Equipment)

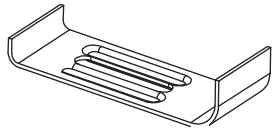
- This marking shown on the hob or its literature, indicates that it should not be disposed with other household wastes at the end of its working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate this from other types of wastes and recycle it responsibly to promote the sustainable reuse of material resources.
- Household users should contact either the retailer where they purchased this product, or their local council, for details of where and how they can take this item for environmentally safe recycling.
- Business users should contact their supplier and check the terms and conditions of the purchase contract. This product should not be mixed with other commercial wastes for disposal.

Description of the hob

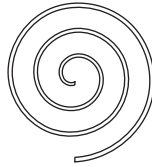
Top Plate	Dimension (W*D*H)	Ignition device	Gas Connection	Electric supply	Burner Feature	ΣQ_n
Glass	600*510*110	Continuous Ignition Type	G1/2 thread	220-240Vac, 50Hz-60Hz, 2W	Wok (1), Semi-rapid (2), Auxiliary (1)	30.4MJ/h

Description of the hob

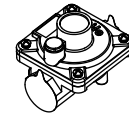
Accessories



Bracket (4)



Sponge (4)



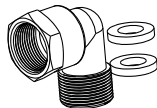
Voltage regulator valve (1)



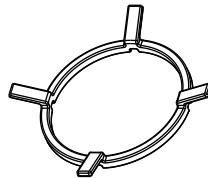
Injector (4)



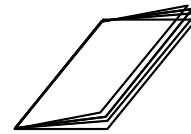
Screw (4)



Elbow (1)



Auxiliary pan support (1)

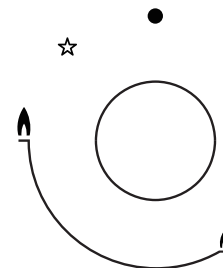


Instruction Manual (1)

How to Use the hob

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

- Black circle: gas off
- 🔥 Large flame: maximum setting
- 🔥 Small flame: minimum setting

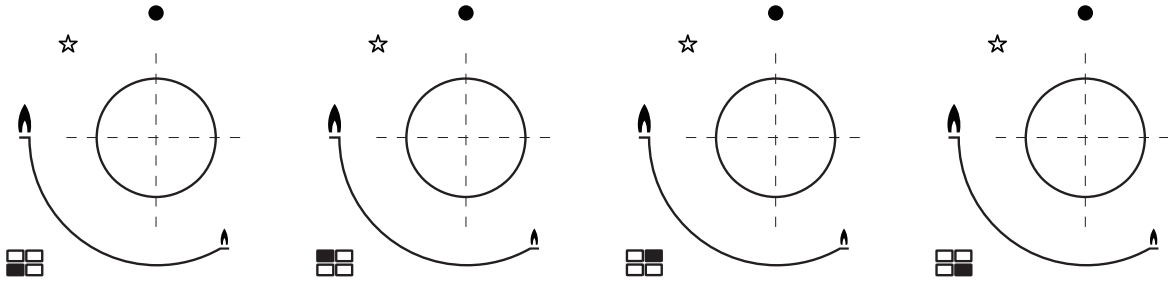


- The minimum setting is at the end of the anti-clockwise rotation of the control knob.
- All operation positions must be selected between the maximum and minimum position.
- The symbol on the control panel, next to the control knob will indicate which burner it operates.

Automatic ignition with flame failure safety device

The hob is fitted with a flame failure safety device on each burner, which is designed to stop the flow of gas to the burner head in the event of the flame going out.

How to Use the hob



To ignite a burner:

- o Press in the control knob of the burner that you wish to light and turn it anti-clockwise to the maximum position.
- o If you keep the control knob depressed, the automatic ignition for the burner will operate.
- o You should hold down the control knob for 15 seconds after the flame on the burner has lit. If after 15s the burner has not lit, stop operating the device and open the closest window or door and/or wait at least 1 min before attempting a further ignition of the burner.
- o After this 15-second interval, to regulate the flame you should continue turning the control knob anti-clockwise until the flame is at a suitable level. The operating position **MUST** be at a position between the maximum and minimum position.
- o To switch the burner off, turn the control knob fully clockwise to the gas off position.
- o In case of power failure, the burners can be lit by carefully using a match.

Safety and Energy saving advice

- The diameter of the bottom of the pan should correspond to that of the burner.

BURNERS	PANS	
	min.	max.
Triple-Crown	200mm	240mm
Rapid	200mm	240mm
Semi-Rapid	160mm	180mm
Auxiliary	120mm	160mm



■ Do not use cookware that overlaps the edge of the burner.

NO		YES	
	Do not use small diameter cookware on large burners. The flame should never come up the sides of the cookware.	Always use cookware that is suitable for each burner, to avoid wasting gas and discolouring the cookware.	
	Avoid cooking without a lid or with the lid half off -as this wastes energy	Place a lid on the cookware.	
	Do not use a pan with a convex or concave bottom.	Only use pots, saucepans and frying pans with a thick, flat bottom.	
	Do not place cookware on one side of a burner, as it could tip over.	Always place the cookware right over the burners, not to one side.	
	Do not use cookware with a large diameter on the burners near the controls, which when placed on the middle of the burner may touch the controls or be so close to them that they increase the temperature in this area and may cause damage.		
	Never place cookware directly on top of the burner.	Place the cookware on top of the trivet.	
	Do not place anything, eg. flame tamer, asbestos mat, between pan and pan support as serious damage to the hob may result.		
	Do not use excessive weight and do not hit the hob with heavy objects.	Handle cookware carefully when they are on the burner.	



■ It is not recommended to use roasting pans, frying pans or grill stones heated simultaneously on several burners because the resulting heat build-up may damage the hob.

■ Do not touch the top plate and trivet whilst in use for a certain period after use.











■ As soon as a liquid starts boiling, turn down the flame so that it will barely keep the liquid simmering.

Cleaning and Maintenance



- Cleaning operations must only be carried out when the hob is completely cool.
- The hob should be disconnected from your mains supply before commencing any cleaning process.
- Clean the hob regularly, preferably after each use.
- Abrasive cleaners or sharp objects will damage the hob surface; you should clean it using water and a little washing up liquid.

Usable	Unusable
 Soft cloth  Neutral Detergent	 Nylon Brush  Edible Oil  Abrasive  Metal Brush  Acidic/Alkali Detergent  Thinner/Benzene

Pan support, Control handles

- Take off the Pan support.
- Clean these and the control handles with a damp cloth, washing up liquid and warm water. For stubborn soiling, soak beforehand.
- Dry everything with a clean soft cloth.

Top plate

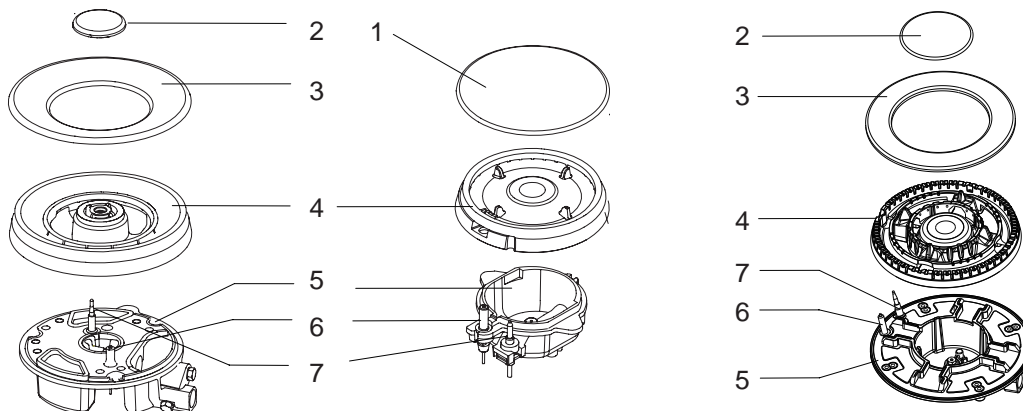
- Regularly wipe over the top plate using a soft cloth well wrung-out in warm water to which a little washing up liquid has been added.
- Dry the top plate thoroughly after cleaning.
- Thoroughly remove salty foods or liquids from the hob as soon as possible to avoid the risk of corrosion.
- Stainless steel parts of the hob may become discoloured over time. This is normal because of the high temperatures. Each time the hob is used these parts should be cleaned with a product that is suitable for stainless steel.

Cleaning and Maintenance

BURNERS

- Remove the burner lids and Flame Spreaders by pulling them upwards and away from the top plate.
- Soak them in hot water and a little detergent or washing up liquid.
- After cleaning and washing them, wipe and dry them carefully. Make sure 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 device and flame supervision device with a well wrung-out cloth and wipe dry with a clean cloth.
- Before placing the burners back on the top plate, make sure that the injector is not blocked.

■ Re-assemble the Auxiliary, Semi-Rapid, Rapid and Triple-Crown burners as follows :



1. Place the flame spreader (4) on to the burner cup (5) so that the ignition device and the flame supervision device extend through their respective holes in the flame spreader. The flame spreader must click into place correctly.
2. Position the burner lid (1,2,3) onto the flame spreader (4) so that the retaining pins fit into their respective recesses.



Replace parts in the correct order after cleaning.

- Do not mix up the top and bottom.

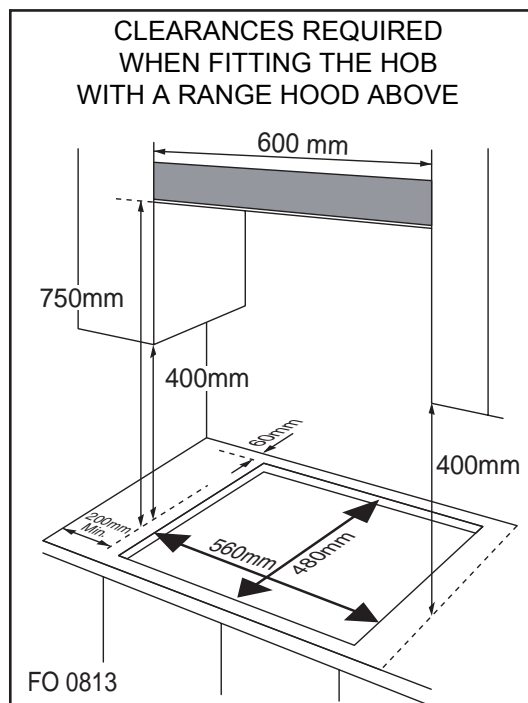
- The locating pins must fit exactly into the notches.

Using instructions

Warnings

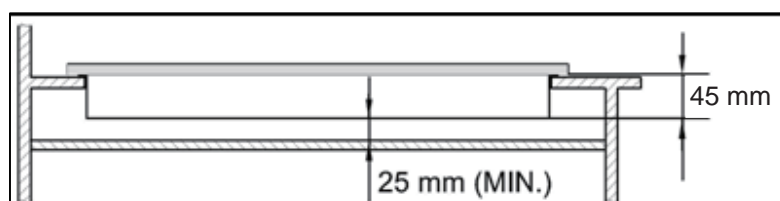
- Do not modify this hob.
- This hob must be installed by an authorised technician or installer.
- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the hob are compatible.
- The adjustment conditions for this hob are stated on the label (or data plate).
- This hob is not connected to a combustion products evacuation device. It should be installed and connected in accordance with current installation regulations. Particular attention should be given to the relevant requirements regarding ventilation.
- Before installing, turn off the gas and electricity supply to the hob.
- All appliances containing any electrical components must be earthed.
- Ensure that the gas pipe and electrical cable are installed in such a way that they do not touch any parts of the hob which may become hot.
- Gas pipe or connector shouldn't be bent or blocked by any other appliances.
- Check the dimensions of the hob as well as the dimensions of the gap to be cut in the kitchen unit.
- The panels located above the work surface, directly next to the hob, must be made of non-flammable material. Both the materials and the glue used to secure it should be heat resistant, to prevent deterioration.
- Turn on hob tap and light each burners.
Check for a clear blue flame without yellow tipping.
If burners shows any abnormalities check the following :
 - Burner lid on correctly
 - Flame spreader positioned correctly
 - Burner vertically aligned with injector nipple
- A full operational test and a test for possible leakages must be carried out by the fitter after installation.
- The flexible hose shall be fitted in such a way that it cannot come into contact with moveable part and does not pass through any space susceptible of becoming congested.

Positioning



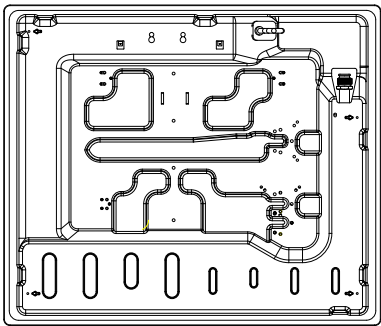
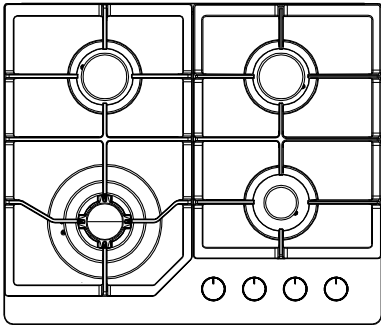
■ **This hob is to be built into a kitchen unit or 600mm worktop, providing the following minimum distances are allowed;**

- o The edges of the hob must be a minimum distance of 60 mm from a side or rear wall.
- o 750 mm between the highest point of the hob surface (including the burners) and the underside of any horizontal surface directly above it.
- o 400 mm between the hob surfaces, providing that the underside of the horizontal surface is in line with the outer edge of the hob. If the underside of the horizontal surface is lower than 400 mm, then it must be at least 50 mm away from the outer edges of the hob.
- o 50 mm clearance around the hob and between the hob surface and any combustible materials.
- o You must have a gap of at least 25 mm and at most 74 mm between the underneath of the hob and any surface that is below it.



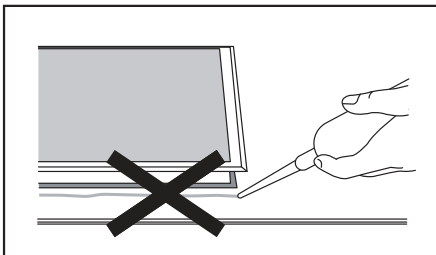
- An oven must have forced ventilation to install a hob above it.
- Check the dimensions of the oven in the installation manual.
- The cut out size must be that which is indicated.

Installing the hob



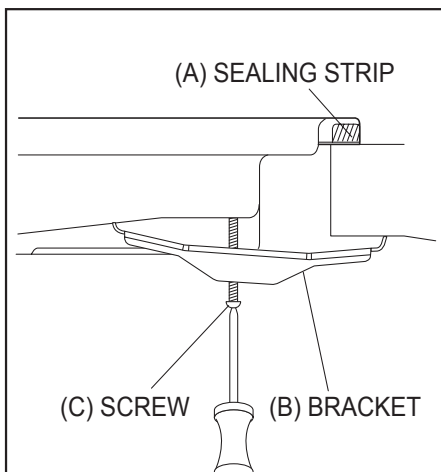
Bottom view

1. Remove the pan supports, the burner lid and flame spreader and carefully turn the hob upside down and place it on a cushioned mat.
Take care that the Ignition devices and flame failure devices are not damaged in this operation.
2. Apply the sponge provided around the edge of the hob.
3. Do not leave a gap in the sealing agent or overlap the thickness.



Do not use a silicon sealant to seal the hob against the cutout surface.

This will make it difficult to remove the hob in future, particularly if it needs to be serviced.



1. Place the bracket (B) over the holes that match the size of the screws. There are one set of screw holes in each corner of the hob (H) .
Slightly tighten a screw (C) through the bracket (B) so that the bracket is attached to the hob, but so that you can still adjust the position.
2. Carefully turn the hob back over and then gently lower it into the aperture hole that you have cut out.
3. On the underneath of the hob, adjust the brackets into a position that is suitable for your worktop.
Then fully tighten the screws (C) to secure the hob into position.

Gas Connection



- This hob must be installed and connected in accordance with installation regulations in force in the country in which the hob is to be used.



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






Keep away from inflammable materials around hob.
Before work, put on gloves.

CAUTION

Cool off the hob for a while right after using hob for your safety because you can get burners by high temperature from the hob.

Most of the tools that you might need are shown below. Some are optional.

Item	How to use	Pictures
Screw driver	Use for assembly and disassembly of all screws	
Tubing Wrench	Use for assembly and disassembly of tubing to the burner cup	
7mm Vox Driver	Use for assembly and disassembly of injector nozzles.	

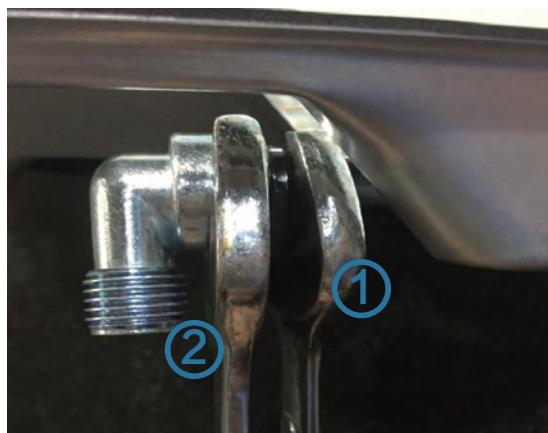
Replacement of gas-type fitting

Tool: Open-end wrench

Steps for operation:

A: Disassemble with a wrench the gas-type fittings from main gas tube.

When you disassemble/assemble gas connection, use 2 spanners. One for fixing gas connection elbow, the other for tightening gas hose.



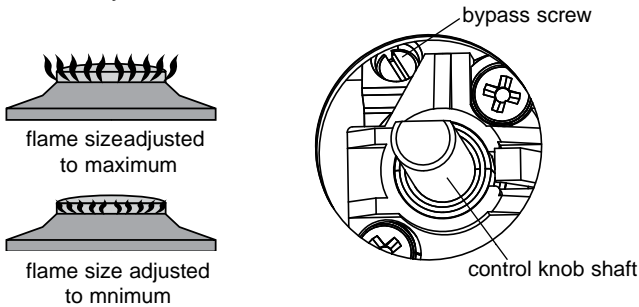
B: Lock tightly a replaceable gas-type fitting onto the main gas tube.

Switchover from LPG to NG

The supplied hob is set up for LPG usage. A conversion kit is included with the hob for NG usage. The conversion kit contains the appropriate injectors and 1 NG sticker.

Please follow the procedure below if a conversion to suit NG is required:

1. Remove the hob trivets, burner caps and burner crowns to access the hob injectors. Replace the factory fitted injectors with the appropriate injectors, as supplied. Refer to injector orifice table for injector sizes. The injector size is stamped on the side of the injector.
2. One by one, turn the knobs to minimum and screw in the bypass screw (accessible when the knob is removed) until a small stable flame results. Turn the knob to maximum and then back to minimum to ensure that the correct minimum flame is maintained.
3. Attach the NG sticker to the hob, near the gas supply inlet. Cover the Universal LPG Gas label that is factory fitted.



NG regulator change to LPG regulator and LPG test point

The supplied regulator is set up for NG usage, and can be reconfigured to LPG as the following steps:

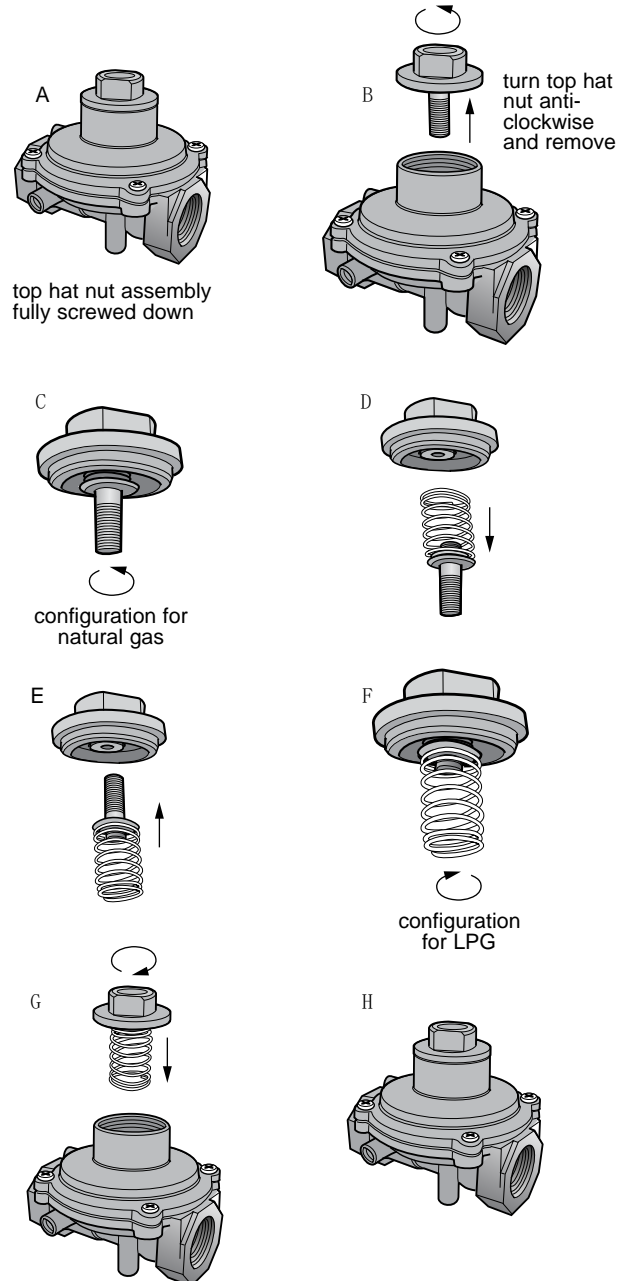
1. Unscrew the top hat nut from the regulator. The top hat nut and control pressure spring assembly will disengage as an assembly.
2. Unscrew the threaded pin from top hat.
3. Upright threaded pin, so spring is free and screw pin back into the top hat until firm.
4. Refit the top hat nut assembly to the regulator ensuring that it is fully screwed down. The regulator is now set for connection to LPG with test point located on side.
5. Turn on the gas supply and at each new connection check for leaks using soapy water. Each hob valve should be turned on, one at a time, and the injector hole blanked off for several seconds.
6. The operation of the regulator can be confirmed by connecting a manometer to the pressure test point located on the side of the regulator body adjacent to the outlet.

With the hob operating check the outlet pressure

- when all burners of the hob are operating at maximum,
- when the smallest burner of the hob is operating at minimum.

Under these conditions the outlet pressure should not vary from the nominal outlet pressure of 2.60kPa by more than $\pm 0.52\text{kPa}$.

7. If the regulator appears to not be performing satisfactorily then check the following points:
 - If the outlet pressure is consistently too low then the inlet pressure may be too low and adjustment of an upstream regulator may be needed, or an upstream regulator or valve with insufficient flow capacity may be present in the gas supply line.
 - If this is suspected then it may be necessary to repeat the checks whilst measuring both the inlet and outlet pressure to determine if the inlet pressure is in the range 2.75 – 7.00kPa.
 - Check that the insert has been fitted correctly.
 - Check that the turret screw is fully screwed down.
- Check that the regulator has been fitted to the gas supply line in the correct orientation, the arrow on the base of the body indicates the direction of gas flow. Once these checks have been completed, if the regulator still fails to perform in a satisfactory manner it should be replaced.



Gas Connection

- Flexible Hose: If installing with a hose assembly, it must comply with AS/NZS 1869, 10mm ID, class B or D, no more than 1.2m long and installed in accordance with AS/NZS 5601.1.
- Ensure that the hose does not contact the hot surfaces of the hob, oven, dishwasher or any other appliance that may be installed underneath or next to the hob. The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length with the hob in the installed position. Unions compatible with the hose fittings must be used and all connections tested for gas leaks. The supply connection point shall be accessible with the hob installed.
- **WARNING:** Ensure that the hose assembly is restrained from accidental contact with the flue outlet of an underbench oven.

Gas Connection

Install in accordance with relevant gas standards and/or codes of practice applicable.

Connect the elbow fitting to the hob's gas manifold connection, and check that seals between the elbow and manifold connection are in place and in good condition.

- For LPG gas: connect the LPG gas hob regulator (pictured opposite) with integral test point using approved gas thread tape or compound to the elbow fitting.



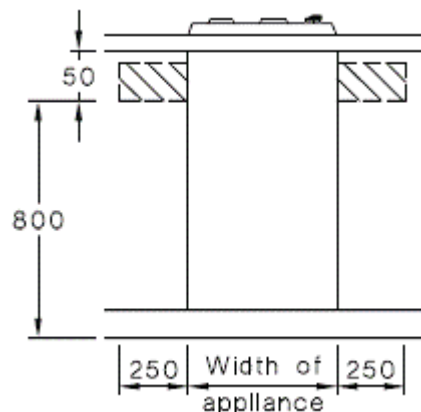
Ensure the supply connection point, test point and natural gas regulator adjustment screw (for Natural gas installation) are accessible for testing and/or adjustment with the hob in the installed position.


Where a flexible hose assembly is used, ensure it is approved to AS/NZS 1869, Class B. Any hose assembly used must be restrained from accidental contact with the flue outlet of an under bench oven.

This hose assembly shall be suitable for connection to a fixed consumer piping outlet located as follows:

Hob at a point 800 mm to 850 mm above the floor and in the region outside the width of the hob to a distance of 250 mm.

After connecting to gas, check for leaks using soapy solution, never a naked flame.



 Inlet connection region for flexible hose

Gas Connection

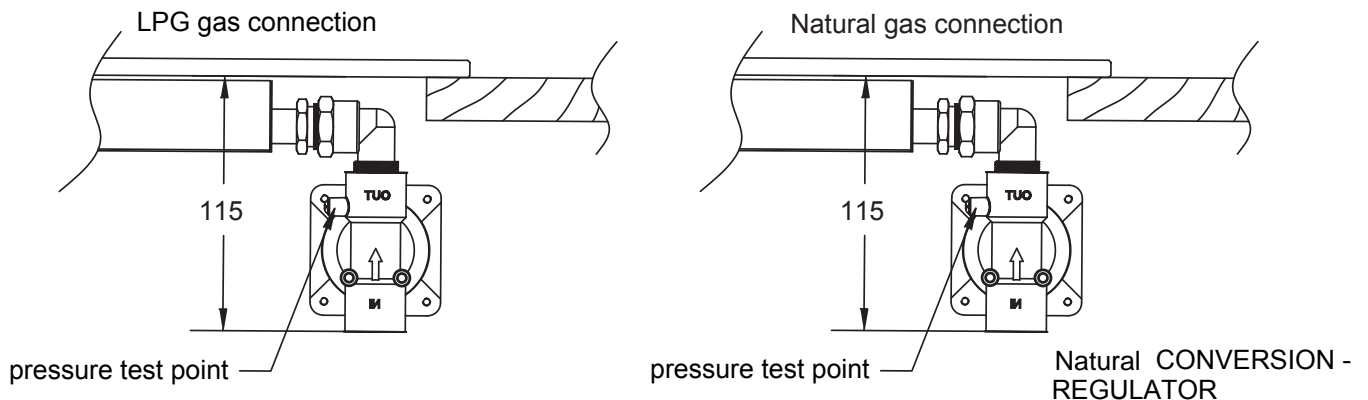
Statutory requirements

This installation must conform with the following:

- Manufacturer's Installation instructions
- Local Gas Fitting Regulations
- NZ Building Codes
- Refer to AS/NZS 5601.1 for Gas Installations
- S.A.A. Wiring Code
- Local Electrical Regulations
- Any other statutory regulations

Preparing to install

Refer to AS/NZS 5601.1 for piping size details. These built-in hobs are intended to be inserted in a benchtop cutout. Only an officially authorised technician should connect the hob. Before you begin, turn off the gas and electricity supply.



- **A full operational test and a test for possible leakages must be carried out by the fitter after installation.**
- **Access to the whole length of the connection hose must be possible and the gas hose must be replaced before its use before the end of service life (indicated on the hose.)**
- **Before Leaving-Check all connections for gas leaks with soap and water.**
- **DO NOT use a naked flame for detecting leaks. Ignite all burners both individually and concurrently to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame for each burner individually and all together. Adhere the duplicate data plate to an accessible location near the hob. When satisfied with the hobs operation, please instruct the user on the correct method of operation. In case the hob fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.**

Gas Specification

Gas type & pressure	Heat input and orifice size marked(mm)			
	Wok burner	Rapid burner	Semi-rapid	Auxiliary
	13.5MJ/h	/	6.3MJ/h	4.3MJ/h
Universal LP Gas 2.75kPa	1.00	/	0.68	0.58
Natural Gas 1.0kPa	1.72	/	1.15	0.93

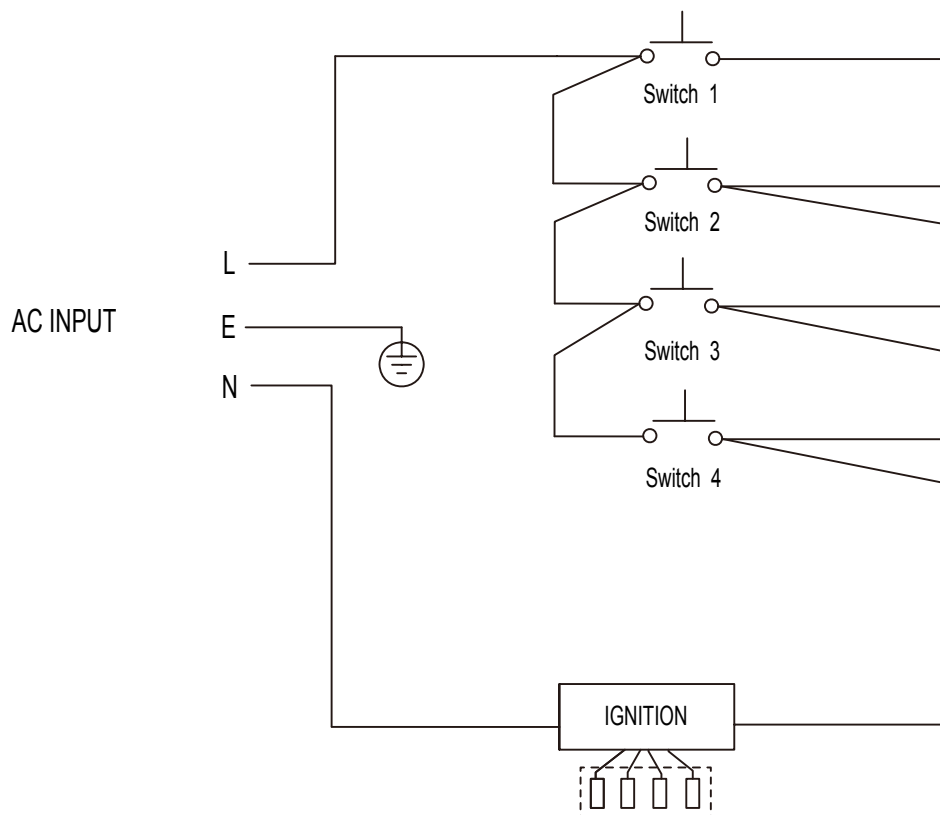
Electrical Connection

- This hob must be earthed.
- This hob is designed to be connected to a 220-240V, 50Hz-60Hz AC electricity supply.
- The wires in the mains lead are coloured in accordance with the following code;
 - Green/yellow = Earth
 - Blue = Neutral
 - Brown = Live



- The wire which is coloured green and yellow must be connected to the terminal which is marked with the letter E or by the earth symbol.

■ WIRING DIAGRAM



When the power cord is damaged it must be replaced by the manufacturer , service agent or similarly qualified personnel.

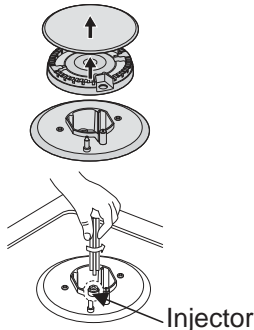
Gas adjustment



- Take precautions on the operations and adjustments to be carried out when converting from one gas to another.
- All work must be carried out by a qualified technician.
- Before you begin, turn off the gas and electricity supply to the appliance.

1

Change the injector of the burners.

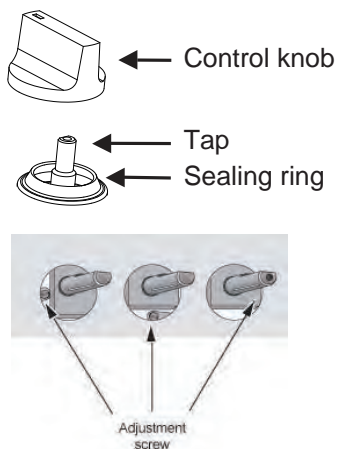


Remove the pan support, Burner lid and Flame spreader.

Unscrew the injector using a 7mm box spanner and replace it with the stipulated injector for new gas supply. Carefully reassemble all components. After injectors are replaced, it is advisable to firmly tighten the injector in place.

2

Adjustment of minimum level of the flame.



- ① Turn the taps down to minimum.
- ② Remove the knob from the tap 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 adjusting screw must be tightly screwed in.
 - Refit the control knob.Make sure that the flame does not go out by quickly turning from maximum flow to minimum flow. If it does then remove the control knob and make further adjustments to the gas flow, testing it again once the adjustment has been made.
- ④ Repeat this process for each one of the gas taps.



- Do not dismantle the tap shaft: in the event of a malfunction, change the whole tap.
- Before placing the burners back in place, 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. (such as soap water or gas detector)
- After completing conversion, a qualified technician or installer has to mark "V" on the right gas category to match with the setting in rating plate. Remove the previous setting "V" mark.

Trouble shooting

- Repairs should be performed by a licensed technician only. Improper repair may result in considerable danger to you and others.
- However, some minor problems can be resolved as follows :

Problem	Probable cause	Solution
Not ignited	No Spark.	Check the electricity supply.
	The burner lid is badly assembled.	Assemble the lid correctly.
	The gas supply is closed.	Open the gas supply completely.
Badly ignited	The gas supply is not completely open.	Open the gas supply completely.
	The burner lid is badly assembled.	Assemble the lid correctly.
	The ignition plug is contaminated with alien substance.	Wipe alien substance with a dry cloth.
	The burners are wet.	Dry the burners lids carefully.
	The holes in the flame spreader are clogged.	Clean the flame spreader.
Noise made when combusted and ignited	The burner lid is badly assembled.	Assemble the burner lid correctly.
Flame goes out when in use.	The flame failure device is contaminated with alien substance.	Clean the flame failure device.
	Product being cooked has boiled over and extinguished the flame.	Turn off burner knob. Wait one minute and reignite zone.
	A strong draught may have blown the flame out.	Turn off zone and check cooking area for draught such as open windows. Wait one minute and reignite zone
Yellow Flame	The holes in the flame spreader are clogged.	Clean the flame spreader.
	Different gas is used.	Check the gas used.
Unstable Flame	The burner lid is badly assembled.	Assemble the burner lid correctly.
Gas Smell	Gas leakage	Stop using the hob and close the middle valve. Open the window to ventilate. Contact our service centre by using a phone outside.



- If problem is not solved, please contact an authorised service centre.

AWARD APPLIANCES (NZ) LTD

WARRANTY STATEMENT

Please complete the following details when you unpack the product and retain this card with the purchase invoice or sales docket. Verification of the date of purchase will be required should service under the warranty be sought.

Model Number
Date of Purchase
Retailers / Dealers Name

WARRANTY

This product is covered by a Warranty in addition to all rights available to you by statute. The Warranty is for a period of **twenty-four (24) months** from the date of purchase, subject to the conditions below. Registering your appliance online at www.awardappliances.co.nz will qualify your purchase for an **additional twelve (12) months warranty cover on parts only**.

The Warranty covers rectifications of faults arising from defective materials, components, faulty workmanship or assembly. The product will be repaired or replaced at the sole discretion of Award Appliances (NZ) Ltd.

Conditions of Warranty:

1. The purchaser/installer carefully follows the installation instructions provided and complies with electrical, gas, plumbing, building and other regulations and codes of practice in New Zealand;
2. That the purchaser carefully follows the instructions provided in the owner's handbook relating to the proper use and care of the product;
3. The product is not used for any purpose other than the domestic use for which it has been designed. Use for commercial purposes or any application outside of a residential dwelling, shall reduce the warranty period to three (3) months from date of purchase.
4. That the product was purchased and installed in the North or South Islands of New Zealand

This Warranty does not extend to:

- (a) Lamps/LED, filters, blockages/restrictions, incorrect detergents, incorrect or poor installations, incorrect use.
- (b) Back feeding from waste disposal units, vermin/insect damage or transit protection left installed.
- (c) Damage to surface coatings caused by cleaning or maintenance using products not recommended by the manufacturer; tin foil on oven base, leaving a baking sheet or tray on oven base.
- (d) Defects caused by normal wear and tear, accident, negligence, alteration or misuse.
- (e) Damage caused by spill-overs, lack of maintenance, or impact.
- (f) Damage or faults caused by incorrect power supply, power surges or storm damage.
- (g) Any damage or fault arising from installation of the product.
- (h) A product dismantled, repaired or serviced by any person other than an authorised employee or service agent as appointed by Award Appliances (NZ) Ltd.
- (i) Any additional travelling costs beyond 30km from an appointed service agent.

If you are unable to establish the date of purchase, or the fault is not covered by this Warranty, or if the product is found to be in working order, you will be required to bear all service charges. Please present this notice to the service person, together with proof of purchase. The warranty is non-transferable.

For service please telephone (03) 348 0556

AWARD APPLIANCES (NZ) Ltd
382 Blenheim Road CHRISTCHURCH
Telephone: (03) 348 0556 Email: service@award.co.nz
www.awardappliances.co.nz

