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Installation instructions

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General information

Converting your appliance so that it can use a different type of gas must be carried out by an authorised expert or by the after-sales service in accordance with these installation instructions.

We assume no liability for damage and malfunctions caused by connection and setting errors.

Important information

For details regarding the connection of your appliance, see the rating plate on the rear of the appliance.

Observe the symbols indicated on the rating plate. If a symbol for your country is not listed, follow the technical regulations valid for your country.

Before setting up the appliance, enquire about the gas type and pressure of your local gas supply.

Always observe the local and national guidelines and requirements.

Enter the product number (E no.), production number (FD), factory settings for type of gas/gas pressure and, if applicable, the type of gas converted to in the table below.

The changes made to the appliance and the type of connection are crucial for the safe and correct operation of the appliance.

E no. _____	FD no. _____
After-sales service 🏠	_____
Type of gas/gas pressure Details on the rating plate	_____
Type of gas/gas pressure Details on the rating plate	_____

After installation, make sure that all settings are made correctly.

Safety considerations

For your safety

- If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.
- Do not store articles on or against this appliance.
- Do not store flammable material near this appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.

What to do if you smell gas

- Do not try to light the appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbour's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by an authorised person.

Warnings

WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.

1. Do not allow the flame to extend beyond the edge of the cooking utensil. This instruction is based on safety considerations.

2. Do not forget that the unit becomes hot when in use. Common sense is important. Just because the flame is out, does not mean parts cannot still be hot.
3. This appliance shall not be used for space heating. This instruction is based on safety considerations.
4. Be sure to disconnect the electrical supply before disassembly of the appliance.
5. Keep the appliance area clear and free from combustible materials, gasoline and other flammable vapours and liquids.
6. This appliance must be installed in a position with the proper level of ventilation. Do not obstruct the flow of combustion and ventilation air.
7. Cabinets installed above the gas cooker must have a minimum clearance of 650 mm (24").
8. The gas pressure regulator supplied with the appliance must be installed in line with the gas pipe (NG only).
9. For pressure testing in excess of 3.5 kPa (1/2 psig) the appliance and its individual shutoff valve must be disconnected from the gas supply piping system.
10. Important:
When using a very large pot, leave a gap of at least 50 mm (2") to avoid damaging any parts in bench top wood, plastic or other non-heat resistant materials. Never leave oil or hot fat unattended.
11. The surfaces on heating and cooking appliances get hot when in use. Be careful. **Keep children away from the appliance.**
12. Only use your appliance for the preparation of food and **never** for room-heating purposes.
13. This appliance leaves the factory set for the gas supply indicated on the data plate. **Call the Service Centre** if it needs to be altered.
14. Do not tamper inside the appliance. If necessary, call your local **Service Centre**.
15. Overheated fat or oil can easily catch fire. Never leave the appliance unattended when cooking food with fat or oil, e.g. chips.

16. Never pour water on burning fat or oil. **DANGER OF BURNS!** Cover the receptacle to smother the flames and turn the hob off.
17. In the event of a fault, cut the gas and electricity supplies to the appliance. Call our **Service Centre** to repair the fault.
18. Do not use unstable or uneven-based receptacles on cooking plates or burners. They may accidentally tip over.
19. If a gas supply knob/valve jam, do not force it. Call your official Service Centre immediately for them to repair or replace it.
20. The illustrations used in this booklet are only intended as a guide.
21. If your appliance is supplied with a glass cover, do not subject it to excessive force. If the glass should become detached from the hob, **call the Service Centre immediately** for them to repair or replace it.
22. While using your gas should avoid draughts and spillages of cold liquids. As these may cause the glass to break.
23. Grids become very hot during use, take care not to make contact with the grids.
24. Do not use this appliance neither in marine craft nor in caravans.

Note:

To avoid jeopardising the electrical safety of the appliance, it is forbidden to use high-pressure or steam jet cleaning devices.

SHOULD THE RELEVANT CONDITIONS NOT BE PROPERLY SATISFIED, THE INSTALLER, AND NOT THE MANUFACTURER, SHALL BE HELD LIABLE.

Installation

Preparing to install

This installation must conform with the following:

- Manufacturer's Installation instructions
- Local Gas Fitting Regulations
- Municipal Building Codes
- AGA Installation Code for Gas Burning Appliances (AS 5601/AG 601).
- S.A.A. Wiring Code
- Local Electrical Regulations
- Any other statutory regulations

Only an officially authorised technician should connect the appliance.

Before connecting

Before connecting the unit, check whether the local connection conditions (type of gas) are compatible with the unit's setting. Observe any special conditions imposed by local suppliers (utilities). The specifications of this appliance are stated on the data label located on the rear of the cooker.

Clearances

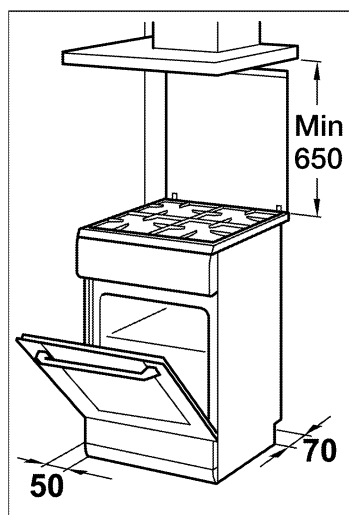
Clearances to combustible materials

A range hood fitted above the top must be installed according to the installation instructions for the range hood. A minimum distance of 650 mm is required for a range hood and 750 mm for an exhaust fan.

"Any adjoining wall surface (side or rear) situated within 200 mm of any hob burner must be a suitable non-combustible material from the edge for a height of 150 mm for the entire length of the cooker. Any combustible construction above the cooker must be at least 650 mm above the mantop."

Ensure that a power and gas supply are nearby. The cooker should be located carefully so that the heat produced by it has plenty of space to escape.

Location



The cooker must be installed directly on the kitchen floor and in accordance with the specified dimensions.

The distance between the top edge of the cooker and the bottom edge of the extractor hood must comply with the extractor hood manufacturer's instructions.

Caution – the appliance may no longer be shifted once it is installed.

The distance from the high-speed burner or WOK burner to the front sections of adjacent furniture must be at least 50 mm.

Appliance height (in mm) 900 mm
Appliance width (in mm) 600 mm
Appliance depth (in mm) 600 mm

Wall fixing

To prevent the cooker from tipping over, you must fix the hook supplied to the wall and connect the chain attached to the rear of the cooker to the hook.

Connection

Electrical

An electrical 16 amp socket needs to be within 1,20 m of the cooker to allow electrical connection. The socket must remain accessible after installation of the appliance.

Important note:

This appliance is connected to the mains (230 VAC) by means of the connecting lead which must be fixed to the kitchen unit to prevent it from coming into contact with hot parts of the cooker. When making this connection make sure that the lead cannot come into contact with hot parts of the cooker.

Important: This appliance must be earthed.

Gas

During the planning stage, consider the position of supply connections.

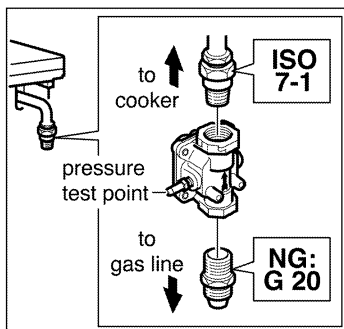
The cooker must be connected to the gas supply with upstream connection of an isolation valve in accordance with the respectively valid regulations. We recommend that the isolation valve be fitted prior to the cooker to enable isolation of cooker from gas supply. The valve must be easily accessible at all times.

To find out the factory set gas type, see rear of cooker next to gas connection.

Remove plastic cap from gas supply line prior to installation.

Fit regulator (NG) to the R1/2" connection as per figure.

Direction of gas flow is indicated on the rear of the regulator. Use pipe compound or thread sealant, properly threaded pipes and careful assembly procedure so that there is no cross threading, etc., which might cause damage or leakage. Make sure that all connections performed are free of leakage.



WARNING TO THE INSTALLER

INSTALLATION WITH A HOSE ASSEMBLY

Only install with a hose assembly that complies with AS/NZS 1869 (AGA Approved), 10mm ID, class B or D, no more than 1.2 m long and in accordance with AS5601. Ensure that the hose does not contact the hot surfaces of the hotplate or an oven, dishwasher or other appliance that may be installed next to the cooker.



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

The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length. Unions compatible with the hose fittings must be used and connections tested for gas leaks.

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 separately 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. When satisfied with the hotplate, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

It should be expressly noted that we cannot accept any liability for direct or indirect damage caused by wrong connection, leakage or improper installation. When being repaired, the appliance must always be disconnected from the mains supply; if required, notify our customer service.

Wall fixing

To prevent the cooker from tipping over, you must fix the hook supplied to the wall and connect the chain attached to the rear of the cooker to the hook.

Note:

The hose restraint chain supplied should be used if the appliance is connected with a hose assembly. One end of the chain should be attached to the screw located at the rear of the maintop (above the gas inlet connection) and the other end should be connected to the wall fixing hook. See attached supplement.

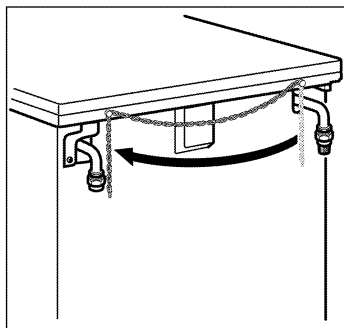
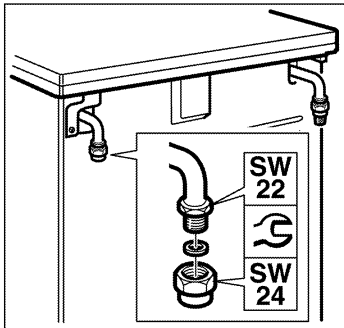
The hose restraint chain prevents strain on the flexible hose assembly when the cooker is moved forward. The chain should be no longer than 80 % length of fixible hose.

Selecting the side for the gas connection

The gas connection can be made on the left or right side. If necessary, you can change the side of connection subsequently.

Close the main gas supply.

After changing the gas connection, you must close the screw fastening (SW22) on the old gas connection with a blind plug (SW 24) and a seal. Finally, you must carry out a leak test, see the "Leak test" section.



If you change the gas connection side:

The chain must be changed from right hand to left hand side.

See attached supplement "Flexible Supply".

Permissible connections

These installation instructions are only valid if the appliance is set up in a country which is shown by a symbol specified on the rating plate.

If this is not the case, all currently valid local and national regulations regarding installation, assembly and connection must be observed. Only in this way can a correct installation be guaranteed.

Caution

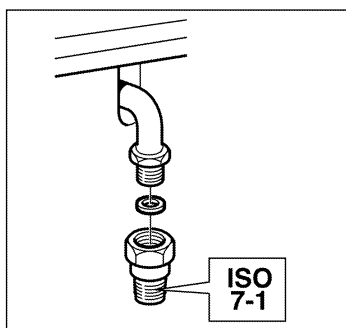


Gas connection:

Never connect the appliance outlet directly to the gas pipe. Always use the connecting pieces that are supplied with the appliance.

Type of connection

Country

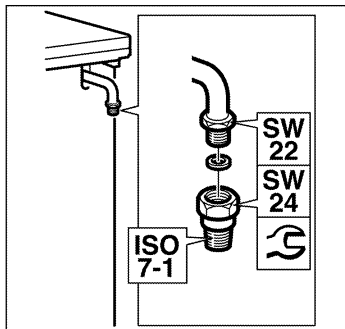


		ISO 7-1
AU	Australia	x
NZ	New Zealand	x

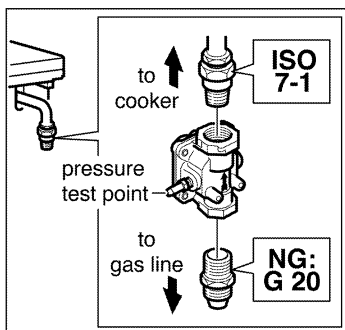
Connection for natural gas (NG)

With natural gas (NG), the gas connection is made via a gas tube or a flexible security tube equipped with a screw thread at both ends.

Connection in accordance with ISO 7-1



1. Insert the new seal into the connecting piece. The seal must sit correctly.
2. Attach the connecting piece (SW24) to the gas connection (SW22).
3. Secure the screw thread (SW24) of the gas tube or flexible security gas tube to the connecting piece with a suitable sealant. Tighten securely.



4. The gas pressure regulator supplied with the appliance must be installed in line with the gas pipe (NG only).
5. Carry out a leak test, see the "Leak test" section. Open the locking device for the gas connection.

Note



Observe the country-specific requirements.

Connection for Universal liquefied gas (ULPG)

With Universal liquefied gas (ULPG), the gas connection must be made via a flexible gas tube or a fixed tube.

Important information for the use of a flexible gas tube:

A flexible security gas tube or a plastic tube with a diameter of 8 or 10 mm must be used.

It must be secured to the gas connection with a permissible connection device (e.g. hose clamp).

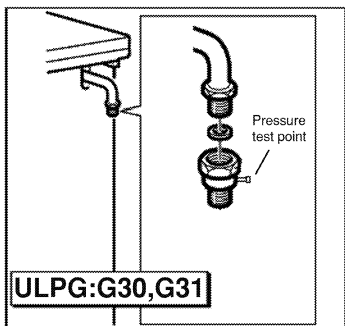
It must be short and fully leakproof. The tube can have a maximum length of 1.5 m. Observe current requirements.

Note

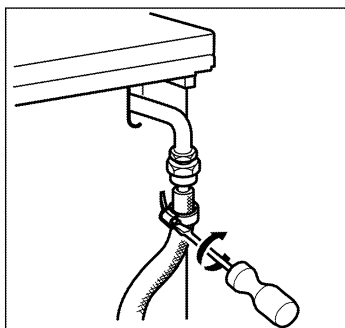


It must be replaced once a year.

Observe the country-specific requirements.



1. Insert the new seal into the connecting piece. The seal must sit correctly.
2. Screw in the connecting piece (SW24) to the gas connection (SW22).



3. Insert the flexible security gas tube and tighten securely with the screw thread or suitable hose clamp.
4. Carry out a leak test, see the "Leak test" section. Open the locking device for the gas connection.

Converting the type of gas

To convert the type of gas	<p>replace the gas connecting piece</p> <p>replace the burner nozzles</p> <p>replace the bypass nozzles on the burner taps or close them to the limit stop</p> <p>The diameters with the corresponding values are specified on the nozzles. For information about the suitable type of gas and gas nozzles, see the "Technical data – Gas" section.</p>
After conversion	<p>carry out a leak test, see the "Leak test" section.</p> <p>check the burning characteristics of the flame, see the "Even burning behaviour" section.</p>
Note:	<p>After the conversion, make sure that you take the sticker indicating the type of gas specification from the cover and attach it to the rating plate over the existing table.</p> <p>Enter the new type of gas and new gas pressure in the table. Observe the "Important information" sections.</p>

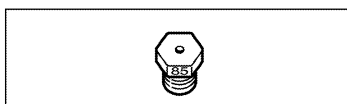
Parts for gas conversion

See below for pictures of the parts required.

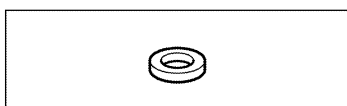
The correct nozzle diameter is indicated in the "Technical data – Gas" table.

Always use a new seal.

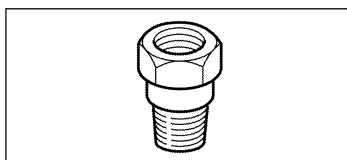
The gas connecting pieces may vary according to type of gas and country requirements.



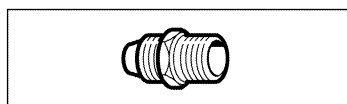
Burner nozzle



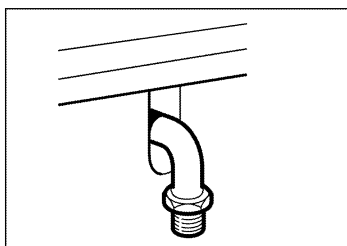
Seal



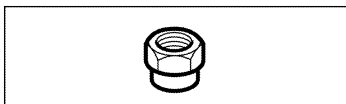
Connecting piece for natural gas ISO 7-1



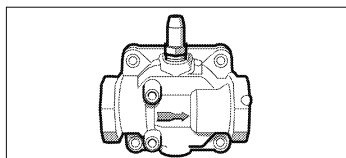
Connecting piece for natural gas (NG: G20)



Connecting thread

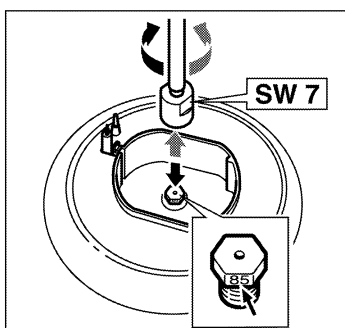


Blind plug (locking piece)



Gas Pressure Regulator

Replacing the burner nozzles



1. Turn all control knobs on the control panel to Off.
2. Close the locking device for the gas connection.
3. Remove the pan support and gas burner parts.
4. Remove the burner nozzles using socket wrench SW7.
5. Find the burner nozzles in the table, see the "Technical data – Gas" section. Insert the new nozzles into the appropriate gas burners in the hobs.

Carry out a leak test after this replacement, see the "Leak test" section.

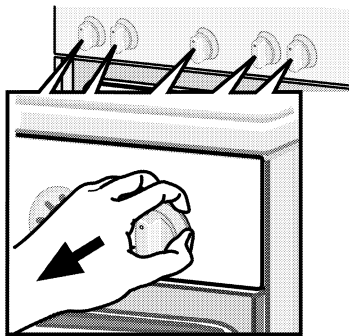
Adjusting or replacing the burner bypass nozzles (small flame setting)

The bypass nozzles are used to adjust the small flame.

Close the closing apparatus for the gas connection.

Risk of electrocution

Disconnect the power supply to the appliance.



1. Set the control knobs to 0. Move each control knob forwards slightly and carefully remove from the spindles.

2. If the appliance has been set to natural gas (NG: G20, G25) at delivery and is now being converted to **Universal liquefied gas (ULPG: G30, G31)** for the first time:

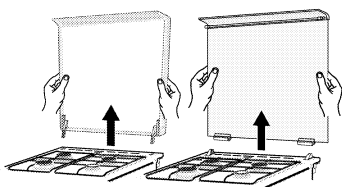
You have to remove the front panel to reach the bypass nozzles. To do this, perform steps 4-11 below. The bypass nozzles must be tightened to the limit stop. Then you must perform steps 17 to the end.

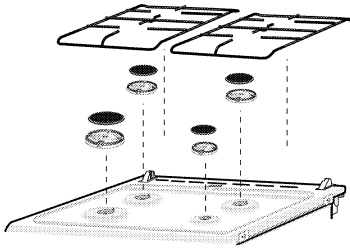
3. If the appliance is to be converted from **Universal liquefied gas (ULPG: G30, G31)** to natural gas (NG: G20, G25), or if it is being converted from natural to liquefied gas:

All of the appliance's bypass nozzles must be replaced.

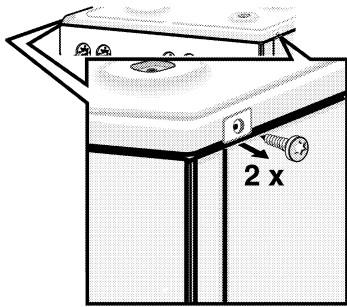
To do this:

4. If the appliance has a cover plate, remove it. To do so, grasp the cover plate on both sides when it is open, and pull upwards. The cover plate will be lifted out of its brackets.

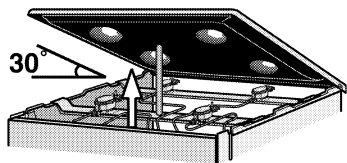




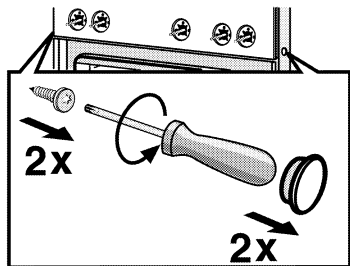
5. Remove pan supports or racks and individual gas burner parts.



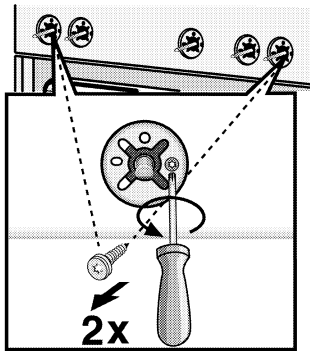
6. Unscrew the two screws (T20) on the front right and left of the hob. Do not remove the plastic parts underneath.
7. For models with a wok cooking zone (option): unscrew the 4 (T20) screws (M4) in the wok cooking zone.



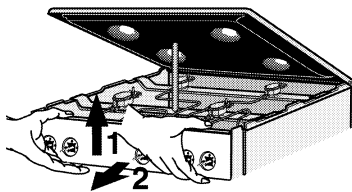
8. Grasp the hob at the front and swivel it upwards by max. 30°. Secure the hob with the profile bar, which you should place vertically on the front burner attachment.



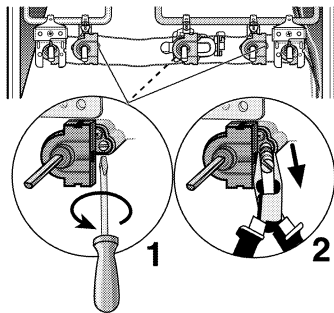
9. Remove the plastic covers from the right and left front profiles. Make sure that you do not damage or scratch these covers when removing them. Unscrew the screws (T20) underneath.



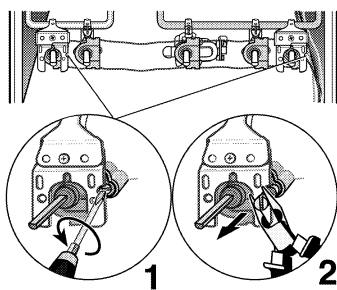
10. Unscrew the two screws (T15) (M4) that you see once the switches have been removed.

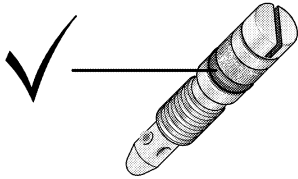


11. Grip the front panel firmly with both hands and slowly pull it upwards. Remove from the securing lugs. Then carefully pull the panel forwards to remove. Make sure that you do not damage the lines or loosen the connections.



12. Unscrew the bypass nozzles with a screwdriver (no. 2) with a straight blade. Remove the bypass nozzles.





- 13.** Use the table to determine the new bypass nozzles to be used after conversion to the other gas type. See the section "Technical data - gas".
- 14.** Check that the bypass nozzle seals are correctly seated and function properly. Only use bypass nozzles with perfect seals.
- 15.** Insert the new bypass nozzles and tighten them well. Make sure that all bypass nozzles have been tightened on the corresponding taps or burner cups.
- 16.** At this stage, make sure that you perform a tightness check. See the section "Tightness check".
- 17.** Hold the front panel tightly with both hands and slowly insert it, making sure that you do not damage the lines or loosen the connections. Move downwards slightly and insert into the securing lugs.
- 18.** Tighten the front panel using the two corresponding screws (T15) (M4).
- 19.** Reinsert the screws (T20) that were removed from the right and left front profiles and tighten them. Refit the plastic covers.
- 20.** Carefully refit the hob. Make sure that the plastic parts that must remain under the screws do not fall. Screw in the two screws (T20) at the front right and left again.
- 21.** For models with a wok cooking zone (option): reinsert the 4 (T20) screws (M4) that you unscrewed from the gas cooking zone.
- 22.** Hold the cover plate on both sides so that it is vertical, and carefully reinsert it into its bracket.
- 23.** Fit the burner bases in the relevant position according to their size. Make sure that the ignitors have been inserted into the appropriate openings next to the burner bases. Fit the burner caps centrally to the appropriate position according to their size.

24. Replace the pan supports or racks. Make sure that the pan support is placed in the correct position on the hob.

25. Carefully refit the control knobs.

26. At this stage, make sure that you check the flame characteristics. See the section "Safe flame characteristics".

27. Check that the appliance functions without any faults.

Leak test and function test



Make sure that no sparks are generated. Do not use fire or naked flames. There is a risk of explosion.

Check the tightness with suitable foam.

If gas escapes

Close the locking device.

Ventilate the room sufficiently.

Check the gas and nozzle connections once more.

Repeat the leak test.

The leak test should be carried out by two persons as follows.

Checking the gas connection

1. Open the locking device for the gas connection.
2. Moisten the area around the gas connection with foam.

If the foam dissolves or gas escapes, see "If gas escapes".

Also check the side closed with a blind plug for leaks.

Checking the burner nozzles

1. Open the locking device for the gas connection.
Check each nozzle individually for leaks.
2. To do this, hold the opening of the burner nozzle shut with a finger or carefully lock it using a special device.
3. Moisten the area around the nozzle with foam.
4. Push in the control knob and turn it anti-clockwise.
Gas is supplied in this way.

If the foam dissolves or gas escapes, see "If gas escapes".

Checking the bypass nozzles

1. Open the locking device for the gas connection.
Check each bypass nozzle individually for leaks.
2. To do this, hold the opening of the burner nozzle shut with a finger and carefully lock it using a special device.
3. Moisten the area around the bypass nozzle of the respective burner with foam.
4. Press in the shaft of the tap or cup and turn it anti-clockwise. Gas is supplied.

If the foam dissolves or gas escapes, see "If gas escapes".

Checking burning safety

After converting the appliance to another gas type, the burning behaviour and the smoke build-up for each hotplate must be checked.

If problems appear, you will need to compare the nozzle values with the values in the table.

Models with a burner safety device

1. Operate the gas burners.
2. Turn the control knobs to a small flame setting. The flame safety system must remain in the "small flame" setting for about 1 minute.
3. Check the evenness of the burning for both larger and smaller flames. The flame must burn evenly and continuously.
4. Switch rapidly between larger and smaller flames using the control knob. Repeat this step several times.

Technical data – Gas

Converting the cooker from Natural Gas to Universal LPG

To change injectors:

All work involved in installation, setting and adaptation to a different gas type must be carried out by authorised personnel from our Service Centre and must comply with current regulations and the conditions laid down by the local gas company.

Request change-over injectors from our customer service department (refer injector chart below for sizes).

Burner	Natural Gas		Universal LPG	
	Hourly Gas Consumption (MJ/h)	Injector size (mm)	Hourly Gas Consumption (MJ/h)	Injector size (mm)
Point Pressure	1.00 kPa	–	2.75 kPa	–
Economy burner	4.0	0.90	3.6	0.53
Normal burner	6.5	1.18	6.3	0.69
Normal burner	6.5	1.18	6.3	0.69
Wok burner	13.5	1.70	12.0	0.96

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