

en Instructions for connecting gas and gas conversion (for
After-Sales Service only)



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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

The appliance must only be converted from one gas type to another by authorised personnel who have received appropriate training. The procedure must always be carried out in accordance with the instructions in this manual.

Incorrect connection and incorrect settings may damage the appliance. The appliance manufacturer shall accept no liability for incorrect connections or incorrect settings.

Always observe the symbols on the rating plate. If there is no symbol that is relevant to your country, comply with the technical guidelines in force in your country when configuring the appliance settings.

Find out which gas type and which gas pressure your local gas supply network uses before installing the appliance. Make sure that all settings have been configured correctly before starting to use the appliance.

Always comply with local and national guidelines and regulations.

The setting conditions for this appliance are specified on the rating plate on the back of the appliance. The gas type set at the factory is marked with an asterisk (*).

Enter the following data in the table:

Product number (E no.)

Production number (FD)

Enter the factory settings for the gas type/gas pressure in the table below and then add the applicable gas type/gas pressure settings for once conversion has been carried out.

E no.	FD
After-sales service ☎	
Gas type/gas pressure	
This data can be found on the rating plate	
Gas type/gas pressure	
Data following gas conversion	

Caution!

After converting the appliance from one gas type to another, the new gas type must be indicated on the rating plate. Use a gas conversion label to do this. The gas type is marked with an asterisk (*) on the label. The label detailing the gas type (marked with an asterisk (*)) to which the appliance has been converted must be adhered in the designated place on the rating plate.

The changes made to the appliance and the type of appliance connection are essential to enabling the appliance to work safely and in accordance with the relevant regulations.

⚠ Risk of gas escape!

- After connecting the appliance to the gas supply, always check the connection for leak tightness. The manufacturer accepts no responsibility for the escape of gas from a gas connection which has been previously tampered with.
- Do not move the appliance by pulling on the gas pipe (collector). This could damage the gas pipe.
- The appliance must not be moved once it has been installed. If you do move the appliance once it has been installed, check that the connection is leak-tight.

Switch off the power and gas supply before carrying out any work.

This appliance must not be installed on boats or in vehicles.

Choose which side of the appliance to connect the gas on (* optional)

The gas supply to the appliance can be connected on the left or right. The side on which the gas supply is connected can be changed if necessary.

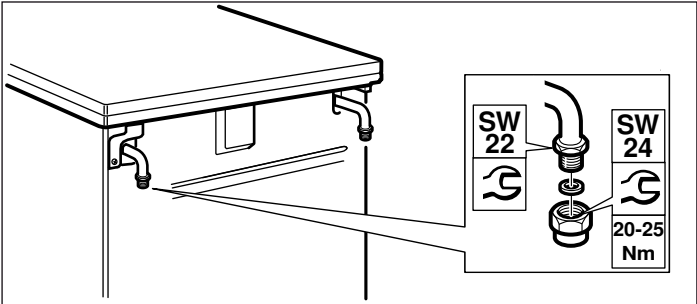
Connect the main gas supply.

If you change the side on which the gas supply is connected, the gas connection piece on the side that is not being used must be sealed with a blind plug.

To do this:

1. Place the new seal in the blind plug. Make sure the seal is seated correctly.
2. Secure the gas connection piece to the appliance **using a 22 mm spanner** and place the blind plug onto the connection piece using a 24 mm spanner.

Once the side on which the gas supply is connected has been changed, check that the connection is leak-tight. See the section entitled "Leak testing" for more information about this.



Note: Use a torque wrench to connect the appliance.

*** Option:** Only valid for some models.

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 can not reach your gas supplier, call the fire department.
- Installation and service must be performed by an authorised person.

Warnings

Cautions!

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 can not 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 or 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 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

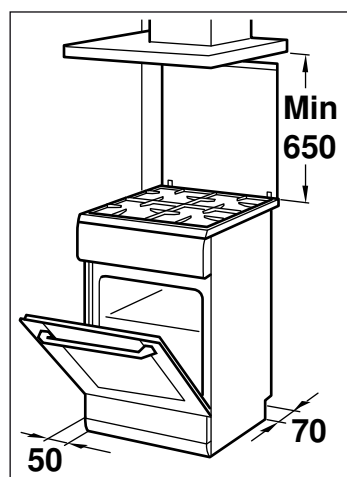
A range hood fitted above the top must be installed according to the installation instructions for the range hood. A minimum distance of 650 mm is required for a range hood and 750 mm for an exhaust fan.

Clearances to combustible materials

"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 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.

Setting up the appliance



- The appliance must be set up directly on the kitchen floor and in line with the specified dimensions. The appliance must not be set up on any other object.
- The distance between the top edge of the oven and the bottom edge of the extractor hood must meet the requirements of the extractor hood manufacturer.
- Ensure that the appliance is not moved again after set up. The distance from the high output burner or wok burner to the fronts of the adjacent units or the wall must be at least 50 mm.

⚠ Risk of gas leak!

The appliance must not be moved once it has been installed. If you do move the appliance once it has been installed, check that the connection is leak-tight.

Appliance height (in mm): 900 mm

Appliance width (in mm): 600 mm

Appliance depth (in mm): 600 mm

Adjacent units

Any adjacent units must not be made of flammable materials. The fronts of any adjacent units must be heat-resistant up to at least 90 °C.

Wall fixing

To prevent the cooker from tipping over, you must fix it to the wall using the enclosed bracket. Please observe the installation instructions for fixing the oven to the wall.

Connection

Electrical connection

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

Note: Important

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 connection

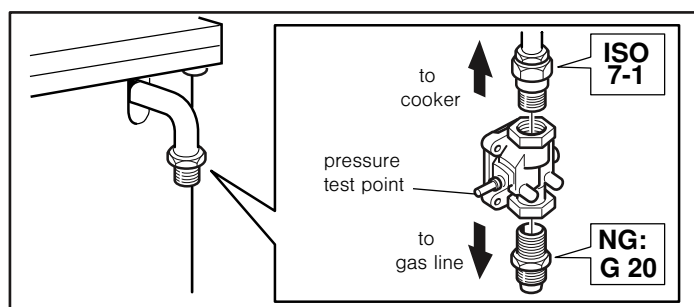
During the planning stage, consider the position of supply connections.

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 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 our area.

It should be expressly noted that that we can not 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.

Approved connections

These instructions apply only when the appliance is set up in countries that are indicated on the rating plate.

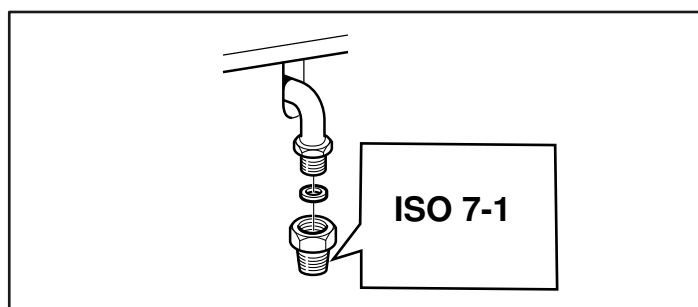
If the appliance is set up, connected and used in a country that is not indicated on the rating plate, installation and assembly instructions must be used that contain data and information on the valid connection conditions in the relevant country.

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



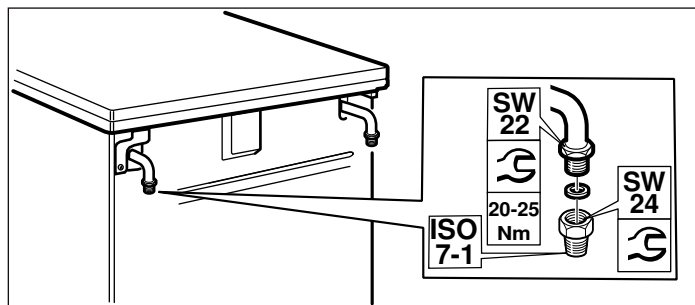
Country		ISO 7-1
AU	Australia	X
NZ	New Zealand	X

Connection for natural gas (NG)

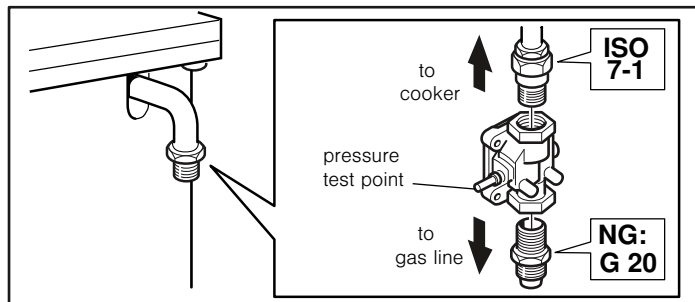
With natural gas (NG), the gas connection is made via a gas tube or a flexible security tube equipped with a screw thread at both ends.

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 (with a size 24 key) to the end of the gas connection (with a size 22 key).
3. Attach the threaded connection on the gas pipe or the safety hose (with a size 24 key) to the connecting piece using a new seal and tighten this.
4. The gas pressure regulator supplied with the appliance must be installed in line with the gas pipe (NG only).



5. To perform a leak test, see the section entitled "Leak test". Open the gas supply.

Note: Observe the country-specific requirements.

Connection for Universal liquefied gas (ULPG)

With Universal liquefied gas (ULPG), the gas connection is 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).

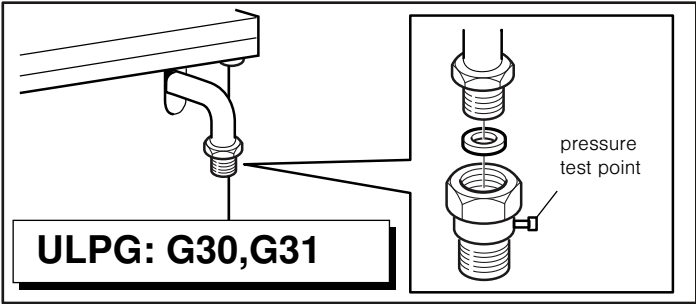
It must be short and fully leakproof. The tube can have a maximum length of 1.5 m. Observe current requirements.

Caution!

It must be replaced once a year.

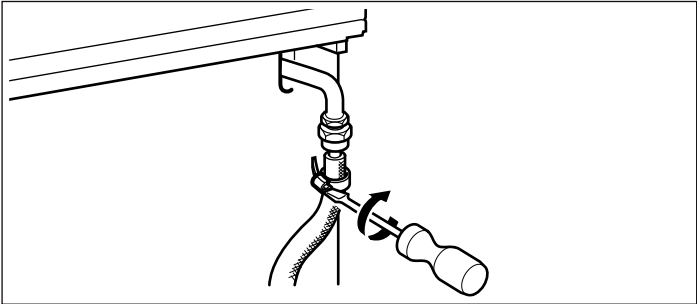
Observe the country-specific requirements.

1. Insert the new seal into the connecting piece. The seal must sit correctly.



2. Attach the connecting piece (with a size 24 key) to the end of the gas connection (with a size 22 key).

3. Insert the flexible security gas tube and tighten securely with the screw thread or suitable hose clamp.



4. To perform a leak test, see the section entitled "Leak test". Open the gas supply.

Note: Observe the country-specific requirements.

Conversion to a different gas type

Converting to a different gas type

- The gas connection must be replaced.
 - The burner nozzles must be replaced.
 - Depending on the factory gas setting, the bypass screws in the burner valves must either be replaced, or screwed in fully.
 - If present, the oven and grill nozzles must also be replaced.
- Numbers are printed on the nozzles indicating their diameter. Further information about the gas types suitable for the appliance, as well as the corresponding gas nozzles, can be found in the section entitled "Technical properties - gas".

After the conversion

- After the appliance has been converted to a different gas type, you must perform a leak test. See the section entitled "Leak test".
- After the appliance has been converted to a different gas type, the correct flame formation must be tested. See the section entitled "Correct flame formation".
- Enter the newly-set type of gas and gas pressure in the table. See the section entitled "Measures to be observed".

Caution!

After the appliance has been converted to a different gas type, the labels giving information on the gas type and showing a star must be affixed at the appropriate point on the rating plate **MAKE SURE THAT YOU DO THIS.**

Functional parts for the gas conversion

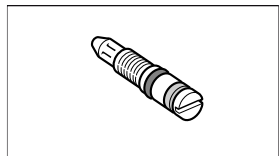
The functional parts that are required for the gas conversion in accordance with the instructions are displayed below.

You will find the correct nozzle diameters in the table in the section entitled "Technical properties - gas".

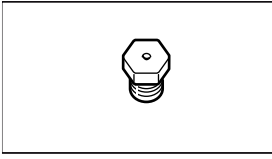
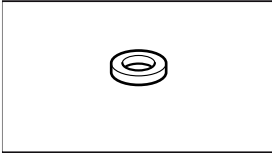
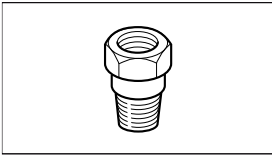
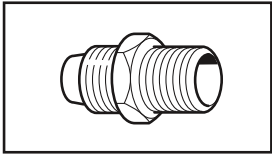
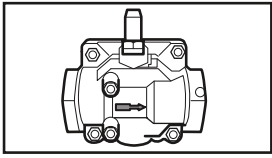
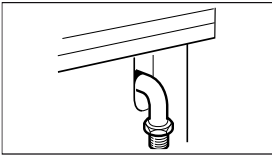
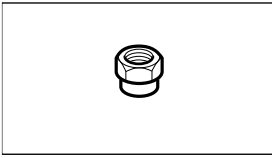
Always use new seals.

The gas connecting piece to be used may vary depending on the gas type and country-specific regulations.

(*) These functional parts must be used when the gas is connected.

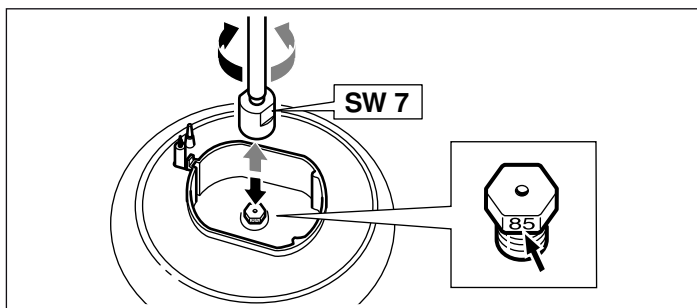


Bypass screw

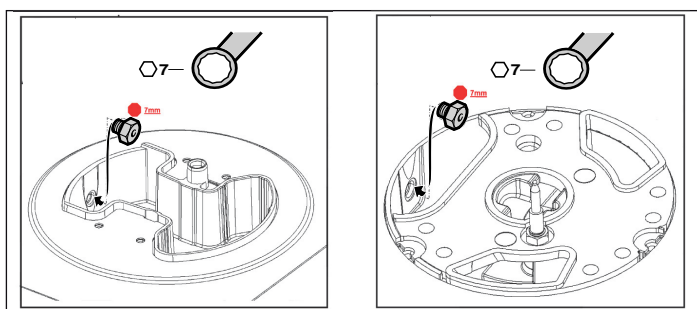
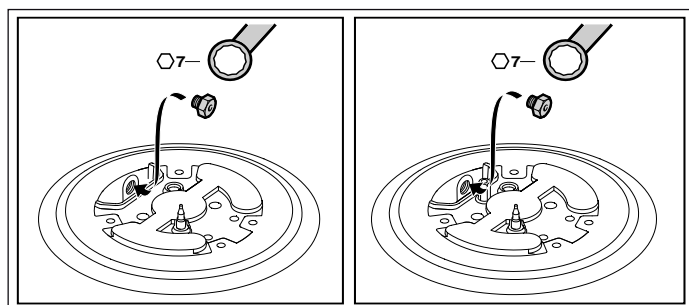
	Burner nozzle
	(*) Seal
	(*) Connecting piece for natural gas (ISO 7-1)
	(*) Connecting piece for natural gas (NG: G20)
	Gas Pressure Regulator
	Gas connecting piece
	Dummy plug (shut-off piece)

Replacing the burner nozzles

1. Make sure all the knobs on the control panel are turned off.
2. Close the gas connection shut-off.
3. Remove the pan supports and burner parts.
4. Remove the burner nozzles (7 mm socket wrench).



5. If your appliance features a wok burner with side access, remove the burner nozzle as shown below.



6. The burner nozzles can be found in the table; see the section entitled "Technical data – Gas".
Fit the new nozzles into the appropriate burners.

After replacing the nozzles, check that there are no leaks. See the section entitled "Testing for leaks".

Adjusting or replacing the burner bypass screws and setting the small flame

The bypass screws regulate the minimum flame height of the burners.

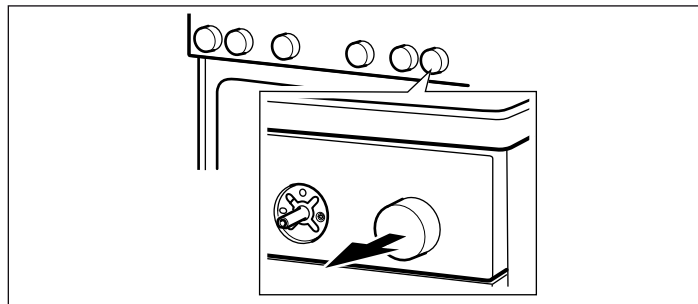
Preparation

Shut off the gas supply.

⚠ Risk of electric shock!

Interrupt the power supply to the appliance.

1. Turn off the switches on the control panel.
2. Remove the control knobs individually by holding tightly on to the control panel and pulling them straight out.



Converting the appliance from natural gas to liquefied gas

If the appliance was set to natural gas at the time of delivery (factory setting) (NG: G20, G25) and is now being converted to liquefied gas for the first time (LPG: G30, G31):

For models with safety pilot:

In order to reach the bypass nozzles, the control panel must be removed. See the section "Removing the control panel".

The bypass nozzles must be tightened as far as they will go.

You must then carry out the work steps in the section "Installing the control panel".

For models with gas oven (optional):

In order to reach the bypass nozzle underneath the burner tap, you must remove the control panel. See the section "Removing the control panel".

The bypass nozzle on the oven burner must be tightened as far as it will go.

You must then carry out the work steps in the section "Installing the control panel".

Conversion from liquid gas to natural gas

If the appliance is to be converted from liquid gas (LPG: G30, G31) to natural gas (NG: G20, G25), or this conversion has already been performed and is now to be reversed:

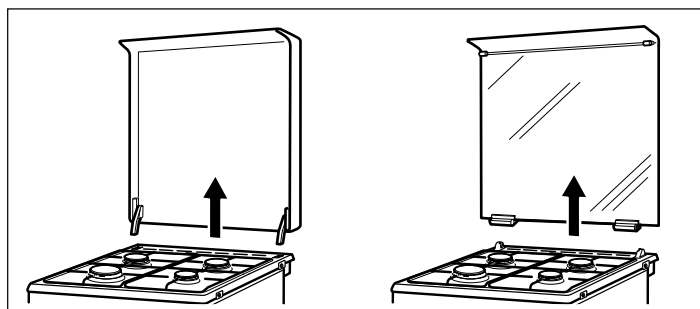
All bypass nozzles on the appliance must be replaced. To do this, read the section entitled "Removing the control panel".

The instructions in the section entitled "Replacing the bypass screws" must then be followed.

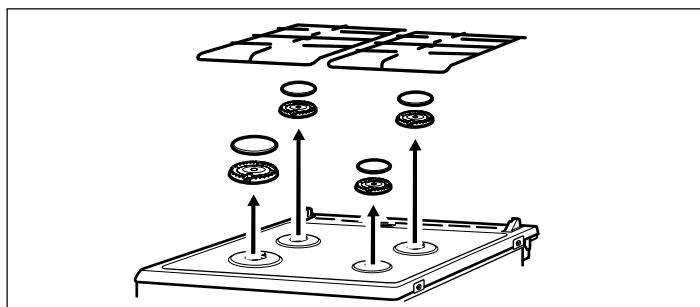
Then, follow the instructions in the section entitled "Attaching the control panel".

Removing the control panel

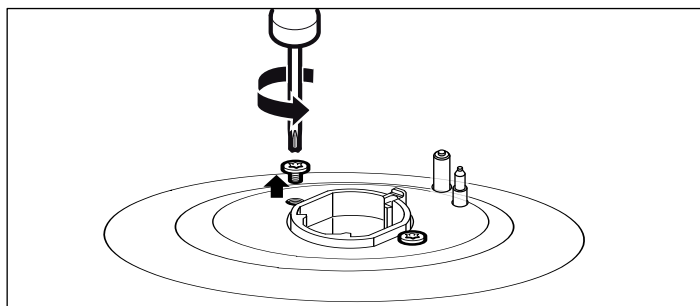
1. If the appliance has an upper cooker cover, remove this. To remove the cover, open it, take hold of it at the sides with both hands, and pull it upwards. The upper cover will come away. Take care not to lose the hinges.



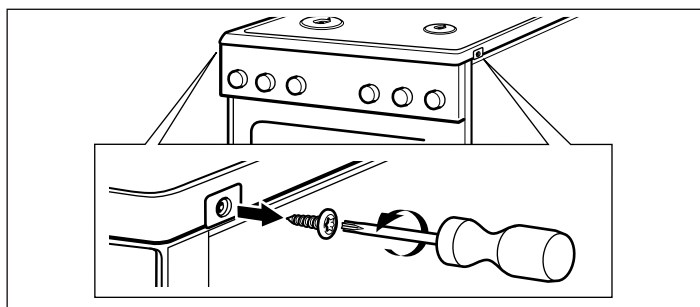
2. Remove the pan supports and burner parts.



3. If there are any burner connection screws in the hob, remove them all.

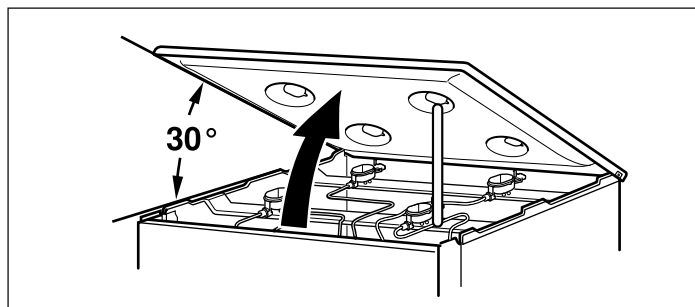


4. Remove the two screws (T20) at the front right and left of the cooktop. Do not remove the plastic parts underneath.

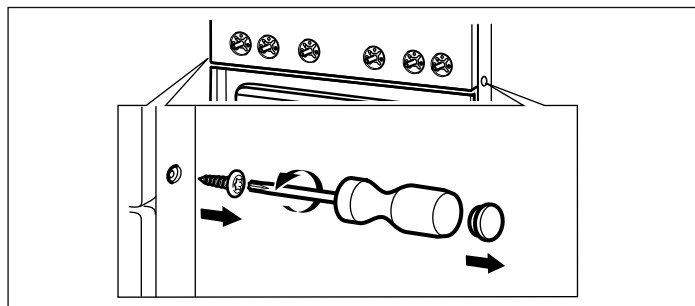


5. For models with a wok burner (optional): Remove the four screws (M4) from the wok burner.

6. Hold the cooktop at the front and tilt it upwards at an angle of no more than 30°. Use the rod, which can be positioned upright on the front burner mount, to prop up the cooktop.



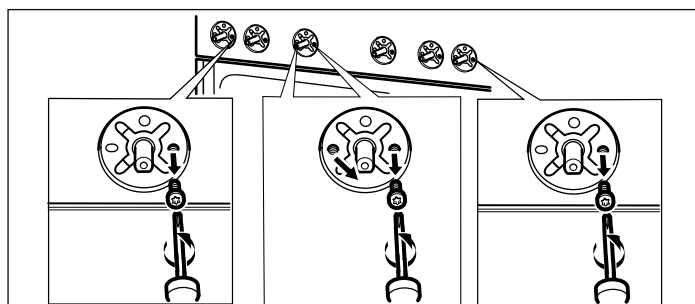
7. Remove the plastic covers from the front profiles on the right and left (without scuffing or scratching them). Unscrew the screws (T20) underneath them.



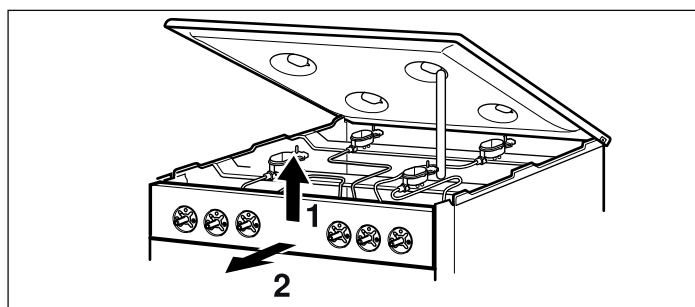
8. Remove the four screws (M4) that are uncovered when you remove the control knobs (T15) from the control panel.

⚠ Caution!

These screws must be removed to prevent the control knobs and electronic components from being damaged.



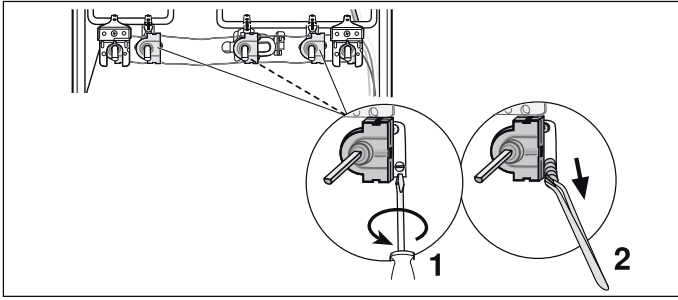
9. Grip the control panel with both hands and slowly pull it upwards. Release it from its fastening clamps. Then carefully pull the panel towards you to remove it. Make sure that the cables are not damaged and the connections do not come loose.



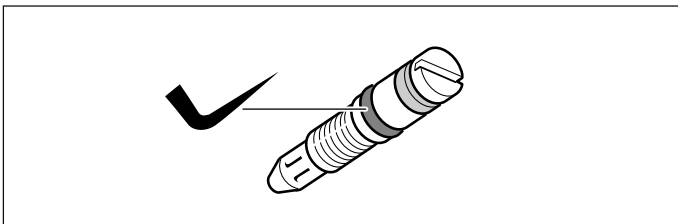
10. To access the bypass nozzles on the right-hand side, you can turn the panel clockwise slightly; to access the bypass nozzles on the left-hand side, you can turn the panel anti-clockwise slightly. Make sure that the cables are not damaged and that the connections do not come loose.

Replacing the bypass nozzles

1. Use a flat-head screwdriver (no. 2) to unscrew the bypass nozzles. Remove the bypass nozzles.



2. Select the appropriate new bypass nozzles from the table depending on the gas type to which you are converting. See the section entitled *"Technical specifications – Gas"*.
3. Check that the seals on the bypass nozzles are seated correctly and work properly. Only use bypass nozzles with seals that have absolutely no defects.



4. Insert the new bypass nozzles and tighten them securely. Ensure that all bypass nozzles have been fastened to the correct taps.
5. At this stage, it is important to test for leaks. See the section entitled *"Testing for leaks"*.

Installing the control panel

To fit the control panel, follow the instructions for removing it in the reverse order.

1. Take hold of the control panel with both hands and carefully fit it into place. Make sure that the cables are not damaged and the connections do not come loose. Lower the panel slightly and place it in the fastening clamps.
2. Screw the four screws (T15 and M4) that you removed from the control panel back in.
3. Screw the screws (T20) that you removed from the front profiles back in on the right and left. Refit the plastic covers.
4. Fit the cooktop carefully. Make sure that the plastic parts underneath the screws do not fall out. Screw the two screws (T20) back in at the front right and left of the cooktop. If there are any burner connection screws, screw them all into the cooktop.
5. For models with a wok burner (optional): Screw the four Torx screws (M4) that you removed from the wok burner back in.
6. If your cooker has an upper cover, take hold of it on both sides, hold it upright and push it straight down into the holder.
7. Put the burner bases in place, positioning them by size, and make sure that the ignition plugs are inserted into the opening at the edge of each burner base. Place the enamelled burner caps in the centre of the matching burner bases.
8. Refit the pan supports. Make sure that the 80 mm-wide pan support is fitted on the auxiliary burner.
9. Fit the control knobs carefully.
10. At this stage, it is important to check that the burners are burning correctly. See the section entitled *"Correct burning"* for details.
11. Check that the appliance is working correctly.

Leak test and function test

Risk of explosion!

Avoid sparking. Do not use an open flame.
Perform the leak test only with a suitable leakage spray.

In the event of a gas leak

Shut off the gas supply.
Ensure that the room affected is well ventilated.
Check the gas and valve connections again. Repeat the leak test.

The leak test must be performed by two people, in accordance with the following instructions.

Check the gas connection

1. Open the gas supply.
2. Spray the gas connection with a leakage spray.

If small bubbles or foam form, indicating a gas leak, follow the instructions in the section entitled *"In the event of a gas leak"*.

Perform the same steps for the part closed with the blind plug.

Checking the burner nozzles

1. Open the gas supply.
Carry out the leak test separately for each nozzle.
2. Carefully close the hole in the burner nozzle to be checked using your finger or a suitable device.
3. Spray the nozzle with a leakage spray.
4. Press the function selector and turn it anti-clockwise. This supplies the nozzle with gas.

If small bubbles or foam form, indicating a gas leak, follow the instructions in the section entitled *"In the event of a gas leak"*.

Checking the bypass valves

1. Open the gas supply.
Carry out the leak test separately for each bypass screw.
2. Carefully close the hole in the burner nozzle to be checked using your finger or a suitable device.
3. Spray the nozzle in the burner to be checked with a leakage spray.
4. Push the control knob and turn it anti-clockwise. This supplies the nozzle with gas.

If small bubbles or foam form, indicating a gas leak, follow the instructions in the section entitled *"In the event of a gas leak"*.

Correct flame formation

Burner

The flame formation and temperature development must be checked for each burner after the appliance is converted to a different gas type.

In the event of a problem, compare the nozzle values to the values in the table.

Only for models without safety pilot

1. Ignite the hob burner as described in the operating instructions.
2. Check the large and small flames for the correct flame formation. The flame must burn evenly and continuously.
3. Using the burner knob, switch quickly between the large and small flame. Repeat this process a few times. The gas flame must not flicker or go out.

Only for models with safety pilot

1. Ignite the hob burner as described in the operating instructions.
2. Turn the burner knob to the small flame setting. Check whether the ignition is activated by holding the knob in the "small flame" position for approximately 1 minute.
3. Check the large and small flames for the correct flame formation. The flame must burn evenly and continuously.
4. Using the burner knob, switch quickly between the large and small flame. Repeat this process a few times. The gas flame must not flicker or go out.

Techinal data-Gas

Converting the cooker from Natural Gas to Universal LPG

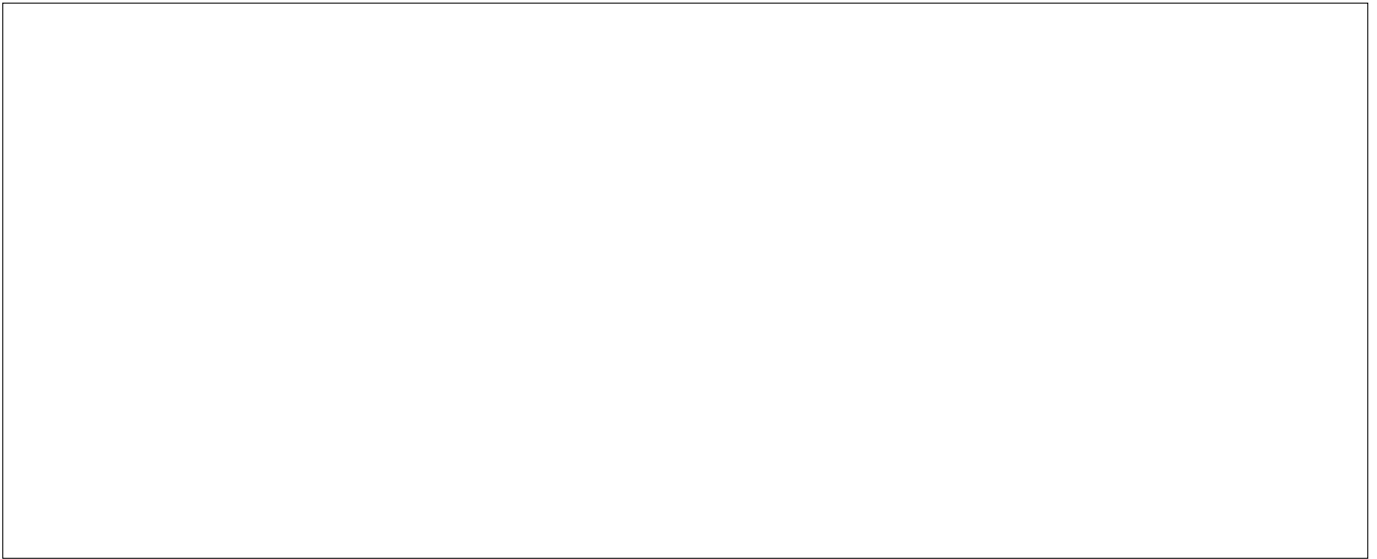
To change injectors:

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	13.6	1.68	10.5	0.90



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