

USERS INSTRUCTIONS

TROUBLE - SHOOTING GUIDE

ABNORMAL OPERATION

Any of the following are considered to be abnormal operation and may require servicing:

Yellow tipping of the hob burner flame.

Shooting up of cooking utensils.

Burners not igniting properly.

Burners failing to remain alight.

Burners extinguished by cupboard doors.

Gas valves, which are difficult to turn.

In case the appliance fails to operate correctly, contact the authorised service provider in your area. Burners extinguished by cupboard doors.

Gas valves, which are difficult to turn.

In case the appliance fails to operate correctly, call the number on the data label located on the front of this manual.

BEFORE YOU CALL THE SERVICE MAN

A review of the following may save you a service call and if not it may help you explain the malfunction to the serviceman. Read the operating instructions carefully. **Be sure you know how to opera the appliance.**

If base of cooking utensils show signs of carbon (soot) deposit, this could indicate an incorrect burner flame. Please contact local service number (refer to the data label on the front of this instrucion manual).

THE BURNER DOES NOT LIGHT

- Check to ensure Hotplate cord is plugged into outlet. Check for

a blown fuse or tripped circuit breaker.

- Hotplate not properly grounded or polarized. This can effect ignition on spark ignition models.
- Check for power wattage.
- Gas supply not connected or not turned on.
- A pan is sitting on the burner grate. This may partially clock the free air flow needed for combustion. Remove the pan and try again.
- Burners not adjusted properly.
- Food clogging burners or burner assembly misaligned. Make sure that burner ports on side of burner are not clogged. Make sure that burners are positioned correctly.

WHEN YOU CALL FOR SERVICE

When you call for service or order parts for you Hotplate be sure to give:

1. MODEL
2. SERIAL NUMBER
3. COLOUR
4. PART NAME and/or description of problem
5. YOUR FULL NAME, ADDRESS, and HOME TELEPHONE NUMBER and BUSINESS TELEPHONE NUMBER IF APPROPRIATE

Maintenance schedule:

To ensure the appliance continues to operate at peak performance, we recommend a routine service call every 2 years for the life of the appliance.

GAS & ELECTRIC HOT PLATES

INSTALLATION AND USER INSTRUCTIONS

ANDI

NOTE TO INSTALLER: LEAVE THE OWNER'S GUIDE MANUAL WITH THE APPLIANCE.
(Keep For Future Reference)

Model A344M 60cm Gas Cooktop

Congratulations on the purchase of your new **Hot Plate** which is built to give you years of satisfactory service and pleasure when properly cared for and used.

Producing an efficient Hotplate that conserves energy required a considerable investment of time, effort and money.

Your Hotplate is engineered to surpass all performance and safety requirements. However, safety is also YOUR responsibility through proper use and care.

With this in mind, it is important that you read this booklet. Acquaint yourself with the features and follow the use and care suggestions carefully for complete satisfaction.

Remember: only authorised personnel must make the necessary gas and electrical connections.

Be sure you know the correct model and serial model of your Hotplate. The data plate is sealed on the outside of the lower case of your Hotplate.

Model Colour Serial Number

Installation Date

Dealer's Name and Address

ENVIRONMENTAL WARNING

Waste packaging 

Do not throw the packaging of your appliance into the dustbin, but pick out the different materials (e.g. foil, paperboard, polystyrene) according to the local rules for rubbish elimination.

This appliance must only be used for the purpose of domestic cooking.

WARNING

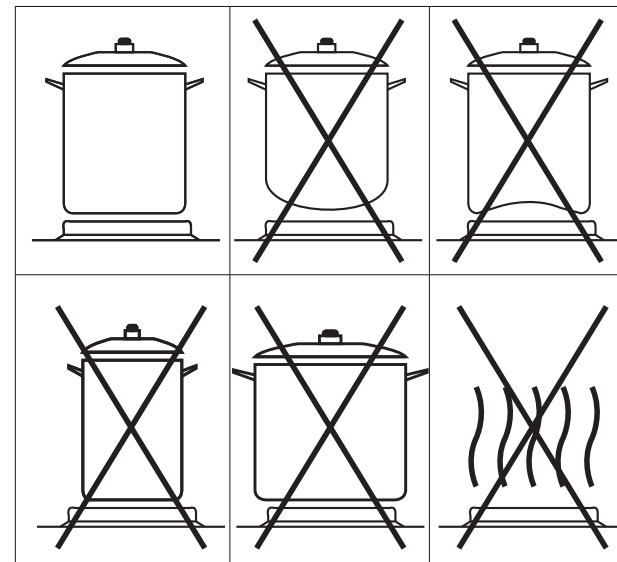
- * This appliance is not intended for use by young children or infirm persons without supervision.
- * Young children should be supervised to ensure that they do not play with the appliance.

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

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

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CLEANING

Cleaning should only be carried out when the appliance is COOL and is SWITCHED OFF. Always clean off spillage as quickly as possible; to prevent burning which will make removal more difficult. Do not use harsh abrasive rags or products; they can seriously damage the appliance. For Hotplate top use a wet cloth with liquid detergent and dry by means of a soft cloth. For electric hot plates; wipe with a clean cloth soaked in hot soapy water to remove excess spillage. For stubborn marks use a mild paste cleaner or moist soap pad. Dry the plate thoroughly after cleaning. To maintain the plates, rub the surface with a little neutral oil periodically. Ensure all cleaning agents are thoroughly removed.

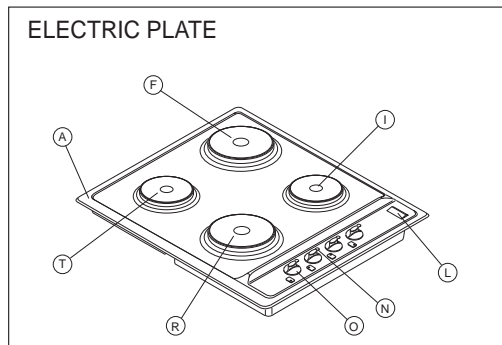
WARNING

Before its first use or, if the plate has not been used for some time, it is necessary to eliminate the humidity absorbed by the insulating layer mixture. To provide for the drying of such, engage the electric plate for 30 minutes on position 1 of the switch. During the use or the cleaning of the appliance, pay attention that water or any liquid does not enter into the appliance through the holes around the rods of the switches. Water or juice or sauce will produce dangerous short-circuits and can seriously damage the working of the Hotplate. The base of the Hotplate casing will become hot in use and must not be touched through a drawer or cupboard openings.

USING THE ELECTRIC HOB

DESCRIPTION

- A Work-top
- F Electric plate Ø 180 - left
- I Electric plate Ø 145 - right
- L Holder for mark label
- N Warning light for plate
- O Electric knob
- R Electric plate Ø 180 - right
- T Electric plate Ø 145 - left



USING THE HOT PLATES

The Hotplate may have two different types of hot plates; rapid action plate compared with the standard one, offers the advantage of faster heating and more power for faster cooking. The hot plates operate at a fixed setting according to the position selected on the control knob. To switch on, turn the appropriate control knob to the required setting (setting 6 operates at full rate). To switch off, turn the control knob to the OFF position (marked •). The electric plate working is indicated by a warning light on the control panel. Turn the appropriate control knob clockwise to the required setting according to the cooking task. The following table may be used as a guide for settings.

Setting	Cooking Tasks
1 - Very low	Warming, melting butter or chocolate.
2 - Low	Stews, milk pudding, cream sauces, fried eggs.
3 - Low-medium	Stewed fruit, frozen foods, boiling milk.
4 - Medium	Boiled potatoes, fresh vegetables soups, fish.
5 - High	Large quantities of stew etc. fish, omelettes, steaks.
6 - Fast	Steaks, escalopes, frying, boiling water.

WARNING

Always use pans with a flat base to ensure even contact with the hotplate. The correct size of pan should be used so that the whole of the hot plate is covered. Never switch on the hotplates without a pan in position, as the hot plate will become distorted. To ensure even contact and to prolong the life of hot plates, the base of the pans should be kept clean and dry. Do not use "split pans" as uneven heating of the hot plates will occur. For safety, keep saucepan handles turned to a safe position so that they are out of reach of small children and cannot be accidentally knocked. **Take care never to reach over an electric hotplate, and allow time to cool before attempting to clean.**

GAS HOT PLATE

IMPORTANT NOTICE TO THE INSTALLER

GAS CONNECTION

The appliance shall be installed by an authorized person in accordance with the manufacturer's installation instructions, relevant local fitting regulations, municipal building regulations, the AS 5601 (AGA 601) gas installation code. For gas burning appliances and equipment and other relevant statutory code and regulations. If you have some doubts, please contact the authorities for confirmation concerning the characteristics of the gas and electricity output.

This appliance can be connected with rigid pipe as specified in AS5601 table 3.1 or with a Flexible Hose which complies with AS/ANZ 1869 (AGA Approved), 10mm ID, class B or D, no more than 1.2m long and in accordance with AS5601. **Ensure that the Hose does not contact the hot surfaces of the hotplate or any oven that may be installed underneath or next to the hotplate. The Hose should not be subjected to abrasion, kinking or permanent deformation.**

The appliance is generally preset for natural gas (so no other adjustment is necessary) and equipped with a regulator with pressure test point. Ensure that all foreign matter has been cleared from the gas supply line and also purge all air from the gas system. Connect to regulator, tighten and check the installation to ensure no gas leaks occur. Check gas pressure, note the correct setting from the data plate sealed on the lower side of the case. Four burner models: "burner pressure is to be set at 1 kpa with one fast burner only operating at full rate. 5 burner models: "burner pressure is to be set at 1 kpa with middle front and right front burners operating at full rate. Apply a manometer to the test nipple and reset the regulator if necessary.

Do not forget to replace the test nipple screw and to leave the instructions book with the user.

For the adjustments to TLP or LPG gas, please operate as specified in the paragraph GAS CONVERSION AND ADJUSTMENT (Page. 8).

Important: several parts are protected with a special anti-scratch film. Please remove it before use.

This appliance from the factory suitable for NATURAL gas but, if necessary, can be adjusted for LPG by a competent licensed person.

This appliance is of type "X" with regard to protection against over heating of surrounding surfaces.

4 BURNER UNIT

DIMENSIONS

Overall Height above work surface	45 mm (1 3/4 in)
Width	580 mm (22 13/16 in)
Depth	500 mm (19 11/16 in)
Minimum space above hotplate	600 mm (24 in)

5 BURNER UNIT

DIMENSIONS

Overall Height above work surface	45 mm (1 3/4 in)
Width	860 mm (33 14/16 in)
Depth	500 mm (19 11/16 in)
Minimum space above hotplate	600 mm (24 in)

CONNECTIONS

Gas	RC 1/2 (1/2" B.S.P.)
Electric	1 mm ² 3 core cable (3 amp fuse required)

Should conform to local gas authority requirements. Also refer to rangehood manufacturers recommendations.

POSITIONING

The Hotplate unit should be placed in a position free from draughts and with good light. The unit must not be fitted closer than 30 mm to cupboards or a wall of non-combustible material at the left hand side. No shelf or overhang should be closer than 600 mm (23 5/8 in) above the unit unless protected by a suitable fireproof material. In addition, there should be a clearance of at least 110 mm (4 5/16 in) between the back wall and the back edge of the unit.

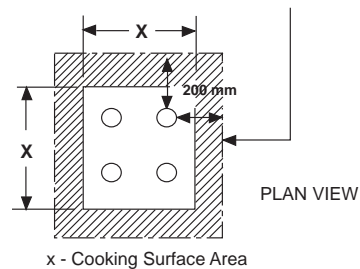
Protected Area: Any combustible surface within this area, except upward facing surfaces, must be protected by an approved noncombustible material.

The protected area extends:

(a) above the prohibited area by 150 mm vertically for the full width and depth of the cooking surface area and; (b) horizontally beyond the edge of the cooking surface area to a point 200 mm from any burner, as shown, in the plan view, and to a height of 450 mm above the top of the burner.

VENTILATION

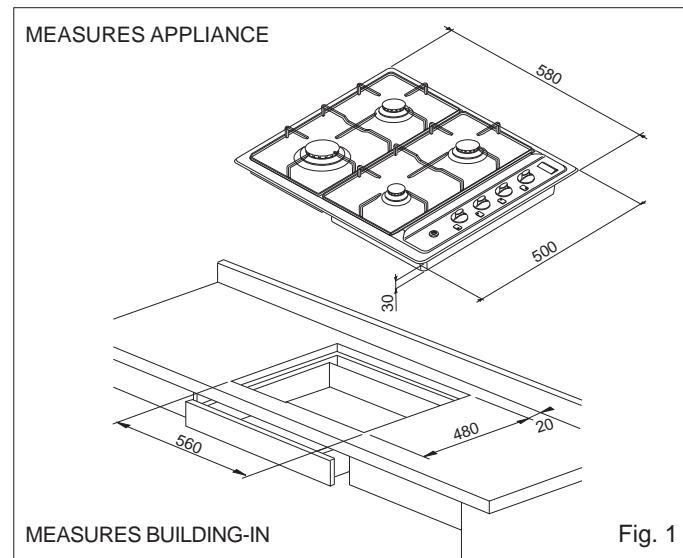
All rooms require an operable window or equivalent, while some rooms require a permanent vent in addition to the open window.



INSTALLATION 4 BURNER UNIT

This Hotplate unit is suitable for installation into a work surface which has a minimum depth of 600 mm (23 5/8 in) and which is resistant to temperature up to 90°C). Prepare a cut-out in the work top with dimensions 480 mm (18 7/8 in) back to front and 560 mm (21 5/8 in) side to side. The cut-out should not be less than 45 mm (1 3/4 in) from the rear edge of the work surface.

When the HP is installed there must be a minimum clearance of 110 mm (4 5/16 in) between both the left hand edge and the rear edge of the Hotplate and any adjacent walls or cabinets (See Fig. 1).



SERVICING FOR HOT PLATES

These instructions are for an authorised person when it is necessary to repair or adjust internal parts of the appliance.

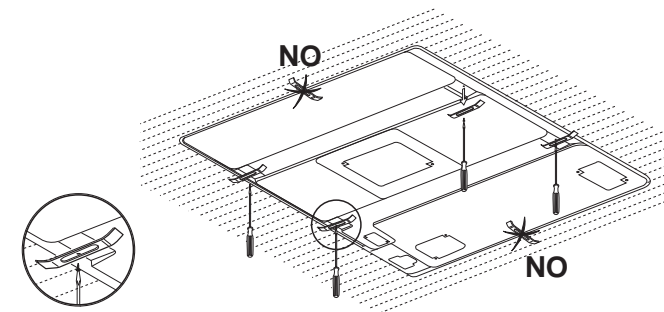
WARNINGS

Before performing any repair or operation, switch the appliance off.

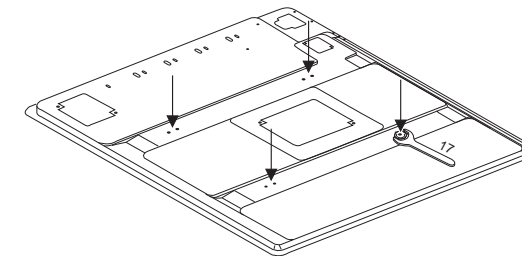
In case it is necessary to repair or replace the inside components, act as follows:

DISASSEMBLY OF WORK-TOP

- 1) Remove the control knobs (pulling up) from the electric the switches
- 2) Disassemble the work-top from the cabinet unscrewing screws Z blocking locking bridles Y (see paragraph " Assemblage and installation of the appliance". Remove the hob from the top.



- 3) On the lower plate of the hob, on the outside there are some visible screw-nuts fixing the electrical plates to the chassis. Once these screw-nuts are unscrewed, it is possible to replace the components inside the hob (see picture below).



ELECTRIC HOTPLATE

**IMPORTANT NOTICE TO THE INSTALLER
ELECTRICAL CONNECTION**

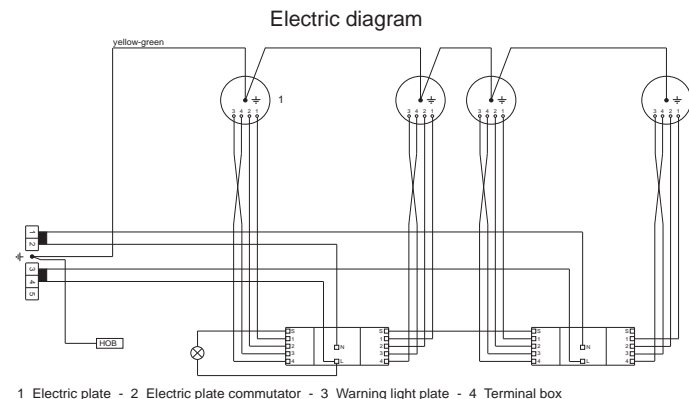
- All connections to the supply mains should be made by authorised personnel, in compliance with the regulations in force.
- The installer will be responsible for complying with the safety regulations.
- **The connection can also be made direct to the supply mains by installing-between the supply mains and the appliance, a switch having minimum 3mm distance between the poles, suitable for the power input and complying with the regulation in force.**
- Be sure that the earth wire is not interrupted by the switch.
- The supply cable must not come into contact with any components the temperature of which exceeds the ambient temperature by 50°C. Before making any electrical connection, make sure that:
- the electrical supply is correct for the appliance (see specifications written on the data plate).
- the fuses and your domestic system are suitable for the power requirements of the appliance (see data plate).
- easy access to the plug or the switch is ensured once the appliance is installed.
- NOTE: Brown and black wires are both active.
- Data plate is glued on the underside of the Hotplate.

Important: several parts are protected with a special anti-scratch film. Please remove it before use.

This appliance must not be connected integrally with any other appliance on the same sub-circuit.

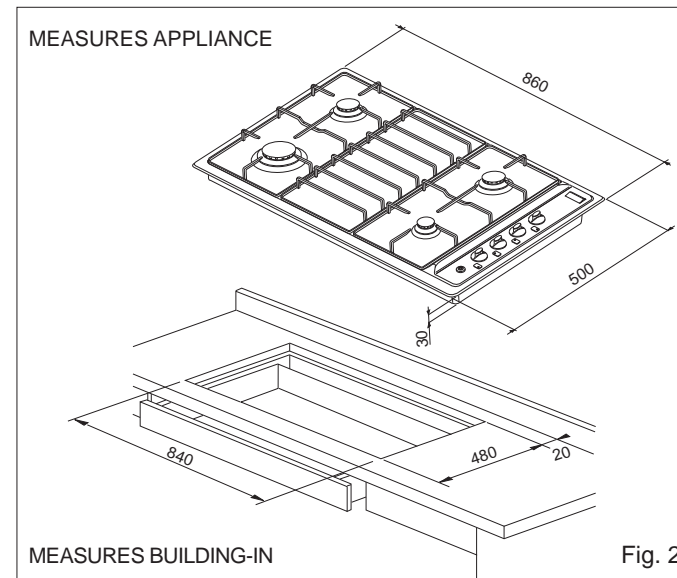
WARNING: THIS APPLIANCE MUST BE EARTHED.

NOTE: For cut out dimensions see Pages 3 & 4.



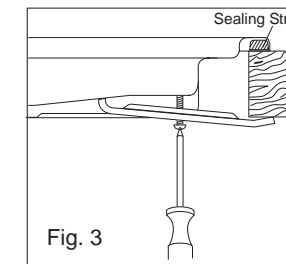
INSTALLATION 5 BURNER UNIT

This Hotplate unit is suitable for installation into a work surface which has a minimum depth of 600 mm. (23 5/8 in) and which is resistant to temperatures up to 100°C. Prepare a cut-out in the work top with dimensions 480 mm. (18 7/8 in) back and 840 mm. (33 2/16 in) side to side. The cut-out should not be less than 45 mm. (1 3/4 in) from the rear edge of the work surface. When the Hotplate is installed there must be a minimum clearance of 110 mm. (4 5/16 in) between both the left hand edge and rear edge of the Hotplate and any adjacent walls or cabinets (See Fig. 2).

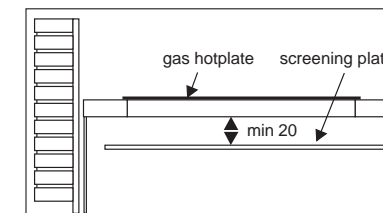


BENCH TOP FIXINGS

The Hotplate unit is fixed to the work top by metal clamps with a self-adhesive rubber seal between the unit and the work top. Ensure that the self-adhesive seal is adhered to the underside of the unit surface and near as possible to the outer edge of the unit as illustrated in Figs. 3. Secure the Hotplate to the work top by means of the fixing clamps and ensure that the joint between the unit and the work top is airtight by tightening the fixing clamps. The clamps supplied are suitable for work tops with thickness from 25 to 40 mm. (1 in. to 1 9/16 in).



When the appliance is installed so that the base can be touched, we recommend fitting a protecting shield. This shield must project at least 20mm from the lower part of the appliance and be capable of withstanding the appliance temperatures.



INSTALLATION INSTRUCTIONS

GAS CONNECTION

The gas inlet is RC 1/2 (1/2 in. B.S.P.) and is situated at the rear of the unit on the right hand side. If necessary, cut a suitable hole in the back of the cabinet for the entry of the gas supply and electric cable.

IT IS RECOMMENDED THAT A SERVICE TAP AND UNION BE FITTED ADJACENT TO THE APPLIANCE INLET TO FACILITATE FUTURE SERVICING. ENSURE THE REGULATOR SUPPLIED (FOR NATURAL GAS) IS FITTED BEFORE APPLIANCE.

VERY IMPORTANT FOR THE INSTALLER

Do not attempt to turn or stress the threaded elbow of the manifold: you risk damage to this part of the gas appliance which may void the manufacturers warranty.

ELECTRICAL CONNECTION

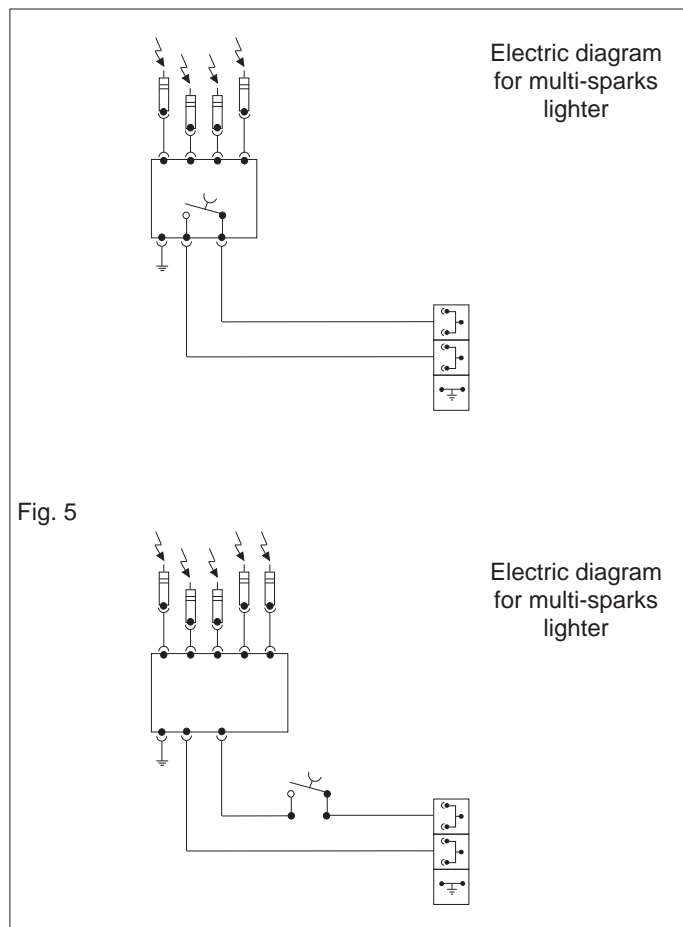
IMPORTANT

The wires in the mains lead are coloured in accordance with the following code:

GREEN & YELLOWEARTH
 BLUENEUTRAL
 BROWNLIVE

WARNING: THIS APPLIANCE MUST BE EARTHED.

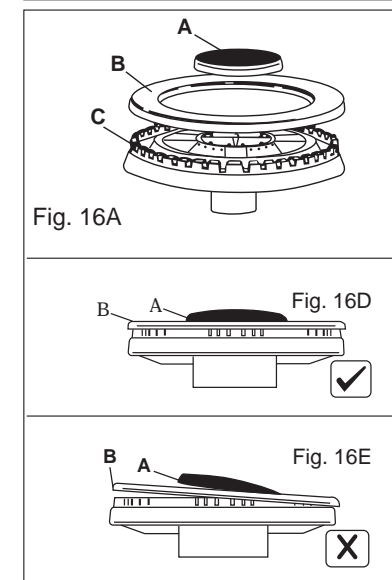
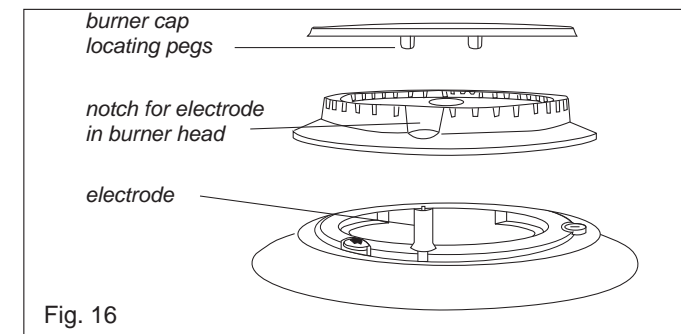
The flexible mains lead and plug must not be in contact with hot surfaces.





INSTALLATION INSTRUCTIONS

FOR YOUR SAFETY

- If you smell gas:
 - open the windows
 - don't touch electrical switches
 - extinguish any open flame
 - never use a flame to locate such a leak, use soapy water only
 - contact authorised technician.
- Keep children away from the appliance: they can suffer serious personal harm by touching the hot parts of the appliance and the pans.
- Don't store items that are attractive to children above or near the appliance.
- Do not store or use gasoline or other flammable vapours, liquid or items in the vicinity of this or any other appliance.
- In order to avoid any unintentional fall down, pan handles should be turned to the back of the cooker, not out to the room or over adjacent burners.
- When cooking, don't wear clothes with flammable sleeves.



USERS INSTRUCTIONS

To light the burner, turn the appropriate knob anticlockwise to the low position (marked with a small flame symbol ) and depress the ignition button and release. If burner does not ignite repeat the procedure. To adjust the burner to the full-on position, turn the control knob clockwise to the appropriate setting (marked with a large flame symbol ).

Where this appliance is installed in marine craft or in caravans, it shall **NOT** be used as a space heater".

To turn the burner OFF, turn the control knob clockwise to the OFF setting (marked with a dot ●).

APPLIANCES WITH SAFETY VALVE

Follow the same procedure described above to ignite the burners. In this case, however, once you have turned the knob to the open setting, hold it pressed in for 10 seconds. If for any reason the burner flame goes out, the safety valve automatically shuts off the gas supply to the burner in question.

It is recommended that pans suitable to the size of the burner should be used as follows:

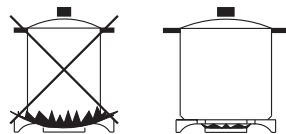
Large burner	13-24 cm
Small burner	13-20 cm
Auxiliary burner	12-18 cm

Always use pans with all flat base diameter, which are well balanced and stable in use, a pan which overhangs the hotplate should not be used. Avoid using old, misshapen pans, or pans which are unstable when placed on a flat surface. Do not use "split pans" as they are inherently unstable.

To save gas, always position pans centrally over the burners and adjust the flames so that they do not lick up the sides of the pan and only the base is heated. Always put lids on a saucepans and boil only the amount of liquid you use. When the liquid has boiled adjust the setting to maintain a simmer.

Do not light the burner until the pan is in position and turn off the burner before removing the pan. In hard water areas, descale kettles regularly. For safety, keep saucepan handles turned to a safe position so they are out of reach of small children and cannot be accidentally knocked.

Fig. 15



WARNING

It is not recommended to press push button for ignition if all the burners are not located in the proper positions. The burner heads, burner skirts and pan supports are removable for better cleaning: Always ensure that the burner skirts and heads are replaced correctly so that the burners function safely and correctly. During the use of the appliance pay attention that water or any liquid does not enter into the appliance through the holes of the burners or around the rods of the valves or the push button electronic lighter.

Water or juice will produce dangerous short-circuits and can seriously damage the working of the Hotplate. The base of the Hotplate casing will become hot in use and must not be touched through a drawer or cupboard openings.

CLEANING

Cleaning should only be carried out when the appliance is COOL and is SWITCHED OFF.

Always clean off spillage as quickly as possible to prevent burning which will make removal more difficult. Do not use harsh abrasive rags or products; they can seriously damage the appliance. For Hotplate top and enamelled pan supports use a wet cloth with liquid detergent.

SERVICE INSTRUCTIONS

SERVICING FOR HOT PLATES

All service should be carried out by a authorised service technician only.

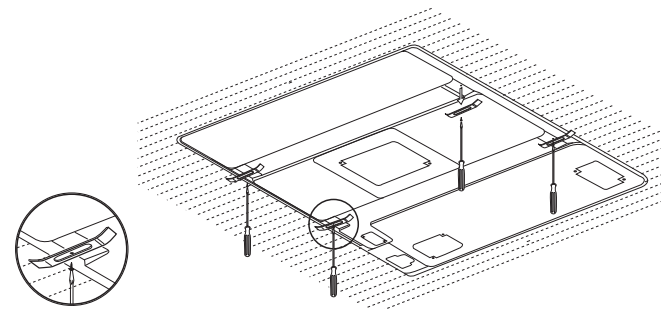
WARNINGS

Before performing any repair or operation, switch the appliance off and close the gas tap.

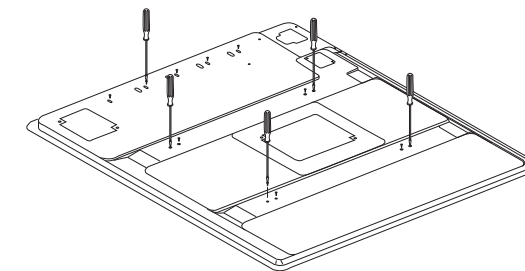
The manufacturer declines all responsibility for any damage to persons, animals or things caused by failure to observe the rules indicated above. In case it is necessary to repair or replace the inside components, act as follows:

DISASSEMBLY OF WORK-TOP

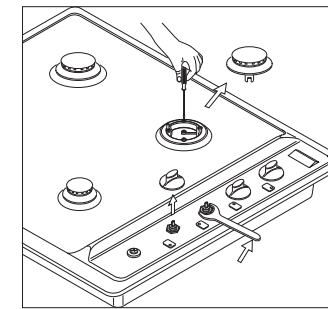
- disconnect the electrical supply cable
 - disconnect the gas supply tube
 - remove the grids
 - remove burners and flame-spreaders
 - remove the knobs from the facia-panel
 - disassemble the work-top from the cabinet unscrewing screws blocking locking bridles.
- Remove the hob from the top.



- A) On the lower plate of the hob, on the outside there are some visible screws fixing the burners and the gas manifolds to the chassis or some screw-nuts fixing the electrical plates for all electric or combined versions. Once these screws or screw-nuts are unscrewed, it is possible to replace the components inside the hob (see picture below).



- B) The hob is fixed in its upper part to the burners by means of some visible screws. If these screws and the nut blocking the taps to the hob are screwed, it is possible to open the appliance and to reach the inside components (see picture below).



SERVICE INSTRUCTIONS

GAS CONVERSION AND ADJUSTMENT

When used with natural gas all burners have been preset at our factory and further adjustment should not be necessary. Conversion kits to other gases are available from the place of purchase. Do not attempt to fit the conversion kit yourself. Conversion to LPG or TLP gas should only be carried out by an authorized technician.

Appliance regulator is to be removed when converting to LPG and replaced with the test point assembly supplied in the conversion kit

REPLACEMENT OF THE INJECTORS

When required to operate on other gas replace the injectors in accordance with information referred to in chart below (Fig.10). In order to change the work-top injectors, it is necessary to act as follows:

- remove the grids
- remove burners and flame-spreaders
- change the injector (see Fig. 6) and replace it with another one suitable for the new type of gas.

SPECIAL NOTE

Appliance regulator is to be removed when converting to LPG. After installation or any servicing operation, always ensure that the appliance is gas sound and that the components are now operating correctly. Items removed during servicing should be replaced in the reverse order to their removal.

LOW POSITION ADJUSTMENT

- Switch the burner on, and turn the knob towards the minimum flow position (small flame).
 - Remove the knob from the tap.
 - Introduce a little screwdriver in the tap rod (see picture).
- Attention: in taps with security valve, the minimum adjusting screw (A) is placed outside the rod tap (see fig. 7).

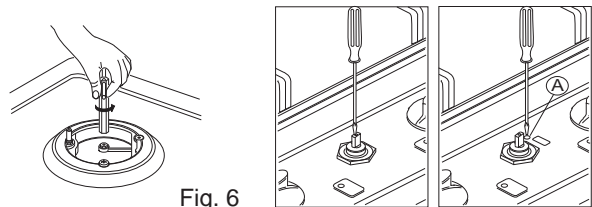


Fig. 6 Fig. 7

- Adjust the intensity of flame by loosening or lightening screw A.
- For LP gas the screw A must be completely lightened.
- Make sure that the flame does not extinguish passing quickly from the max. flow (big flame) to the minimum flow (little flame).
- Assemble the knob again.

Tab 10 4 burner

Gas Type	kPa	Jet mm Ø	Burners	Power MJ/h
Natural gas	1,00	1,14	Semiquick	5,90
		0,85	Auxiliary	3,50
		1,63	T. crown	12,50
Propane	2,75	0,70	Semiquick	5,90
		0,56	Auxiliary	3,50
		1,05	T. crown	12,50

4 burner

Gas Type	kPa	Jet mm Ø	Burners	Power MJ/h
Natural gas	1,00	1,50	Quick	11,00
		1,14	Semiquick	5,90
		0,85	Auxiliary	3,50
Propane	2,75	0,95	Quick	11,00
		0,70	Semiquick	5,90
		0,56	Auxiliary	3,50

5 burner

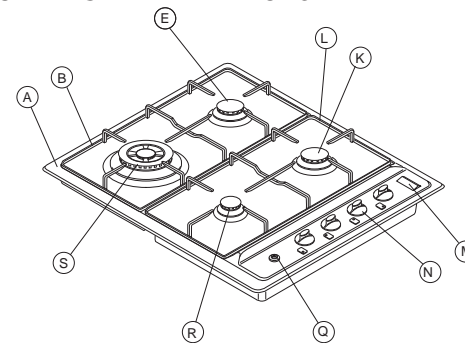
Gas Type	kPa	Jet mm Ø	Burners	Power MJ/h
Natural gas	1,00	1,14	Semiquick	5,90
		0,85	Auxiliary	3,50
		1,35	Fish	8,63
		1,63	T. crown	12,50
Propane	2,75	0,70	Semiquick	5,90
		0,56	Auxiliary	3,50
		0,83	Fish	8,63
		1,05	T. crown	12,50

USER INSTRUCTIONS

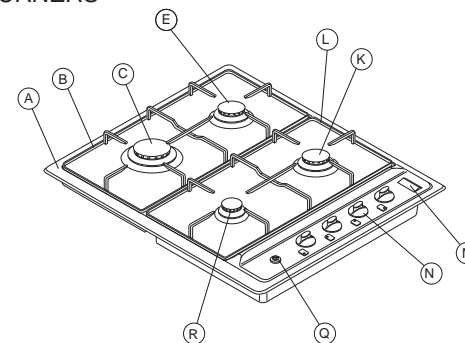
USING THE GAS HOT PLATE

NOTE: This hotplate is for domestic use only

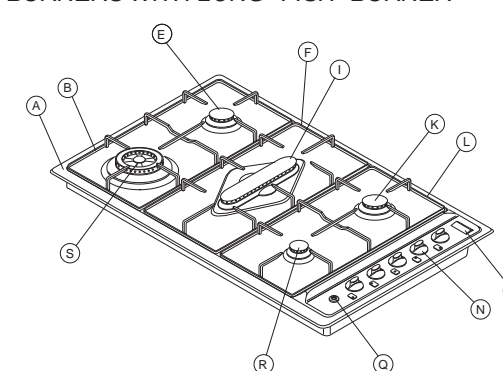
4 GAS BURNERS WITH TRIPLE CROWN



4 GAS BURNERS



5 GAS BURNERS WITH LONG "FISH" BURNER



DESCRIPTION

- A Work-top
- B Left grid for hob
- C Rapid right burner
- E Semirapid left burner
- I Fish burner
- F Central grid for fish burner
- K Semirapid right burner
- L Right grid for hob
- M Holder for mark label
- N Gas knob
- Q Ignition button (in models equipped with)
- R Auxiliary burner
- S Triple crown burner