



Built - in Gas Hobs

Installation and User manual

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Model numbers list :

GLS2-923GSB1, GLS3-924GSB1,
GLS4-919GSB2-C1, GLS5-912GSB1-C2,
GLS4-619GSB1-C2, GLS4-919GSB2-C2

NOTE: This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.

ISO 9001:2008

Issue Date :- 23/05/2017

This manual explains the proper installation and use of your appliance, please read it carefully before using even if you are familiar with the product. The manual should be kept in a safe place for future reference. In case of failure, only the Authorized Technical Service may repair this hob. Otherwise the guarantee will be null and void.

Warning

General safety

- The appliance may only be installed and connected by trained, Authorised persons.
- Built-in appliances may only be used after they have built in to suitable built-in units and work surfaces that meet standards.
- In the event of faults with the appliance or damage to the glass toughened (cracks, scratches or splits), the appliance must be switched off and disconnected from the electrical supply, to prevent the possibility of an electric shock.
- Repairs to the appliance must only be carried out by trained Authorised persons.
- The technical and identification data for the hob figure on the reference plate fixed to the appliance.
- This reference plate must be consulted before making the electrical connections.
- The electrical connections must be made by specialist aware to the legal and regulatory, requirements in each country.
- If the cable is damaged in any way it must be replaced by the manufacturer or after sale service or by authorized technical staff, to avoid hazard.

Correct use

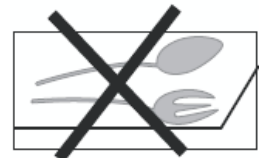
- People (including children) who, because of their physical, sensory or mental capabilities or their inexperience or ignorance are not able to use the device safely, should not use this device without supervision or instruction by a responsible person.
- This appliance should be used only for normal domestic cooking and frying of food.
- The appliance must not be used as a work surface or as a storage surface.
- Additions or modifications to the appliance are not permitted.
- Do not place or store flammable liquids, highly inflammable materials or fusible objects (e.g. plastic film, plastic, aluminum) on or near the appliance.
- Do not heat an empty pan on the appliance.

Children's safety

- The cooking zones will become hot when you cook. Therefore, always keep small children away from the appliance.
- The 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.

Safety during use

- Remove stickers and film from the glass ceramic.
- There is the risk of burns from the appliance if used carelessly.
- Cables from electrical appliances must not touch the hot surface of the appliance or hot cookware.
- Overheated fats and oils can ignite very quickly. Warning! Fire hazard!
- Switch the cooking zones off after each use.
- Users with implanted pacemakers should keep their upper body at least 30 cm from cooking zones that are switched on.
- Risk of burns! Do not place objects made of metal, such as knives, forks, spoons and saucepan lids on the cooking surface, as they can get hot.



Safety Instructions and Product Description

- Do not use or store flammable materials in the appliance storage drawer or near this appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- For Universal LPG appliance:- Where this appliance is installed in marine craft or caravans, it shall not be used as a space heater.
- This hotplate must be installed in accordance with:
AS 5601 - Gas Installations (for Australia)
NZS 5261 – Code of Practice for the Installation of Gas Burning Appliances and Equipment (for New Zealand)
Local gas fitting regulations
AS/NZS 3000 – Electrical Installations (Wiring Rules)

Building codes

Any other relevant statutory regulations.

- Check the gas type label on the underside of the hotplate, adjacent to the gas connection to ensure it corresponds to the installation gas supply. If in doubt contact the supply authority.
 - The power supply cord (supplied) must not touch against any hot surfaces and must be placed so that its temperature does not exceed 75 degrees at any point along its length.
 - After connecting to gas, check for leaks using soapy solution, never a naked flame.
 - Where a flexible hose assembly is used, ensure it is approved to AS/NZS 1869, Class B or D.
- Any hose assembly used must be restrained from accidental contact with the flue outlet of an under bench oven. The hose is not to exceed 1.2m in length.

How to avoid damage to the appliance

- The glass toughened can be damaged by objects falling onto it.
- The edge of the glass ceramic can be damaged by being knocked by the cookware.
- Cookware made of cast iron, cast aluminum or with damaged bottoms can scratch the glass toughened if pushed across the surface.
- Objects that melt and things that boil over can burn onto the glass ceramic and should be removed straightaway.
- Do not use the cooking zones with empty cookware or without cookware.
- To avoid damaging cookware and glass ceramics, do not allow empty saucepans or frying pans to keep heating by the hob.
- The ventilation gap of 5mm between the worktop and front of the unit underneath it must not be covered.
- Do not modify this appliance.

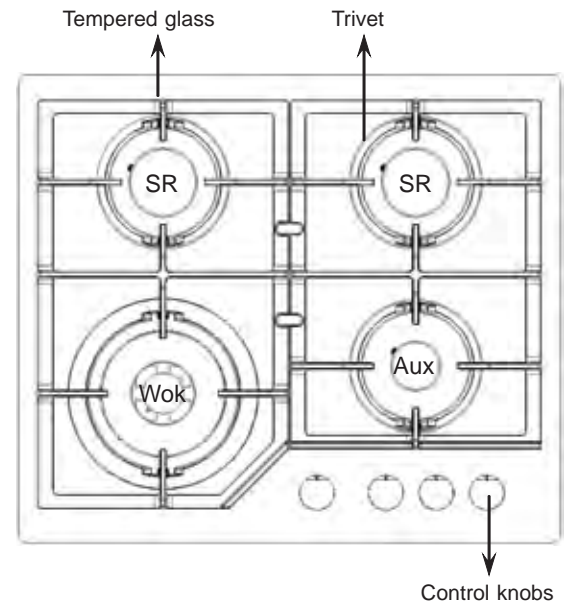
Safety when cleaning

- For cleaning, the appliance must be switched off and cooled down.
- For safety reasons, the cleaning of the appliance with steam jet or high pressure cleaning equipment is not permitted.

Disposing of the device



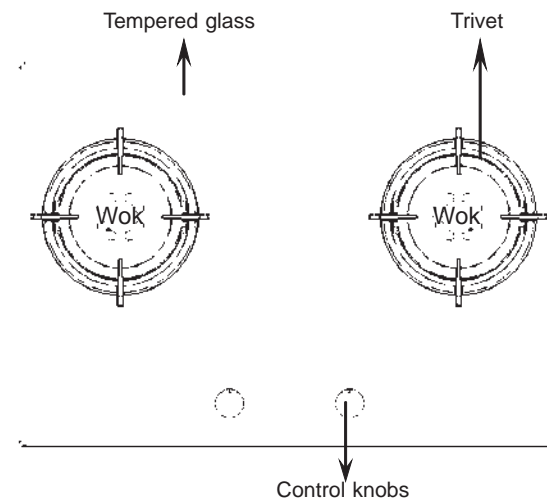
When disposing of the device, do not bring it to regular municipal waste containers. Instead, bring it to electrical and electronic waste recycling and reuse center. A relevant label has been put on the device, its instructions manual, or the package. The device has been manufactured of recyclable material. By bringing old device to recycling collection center, you show that you care about nature. Ask your local environmental care authority for information on location of such facilities.



Model No.

GLS4-619GSB1-C2

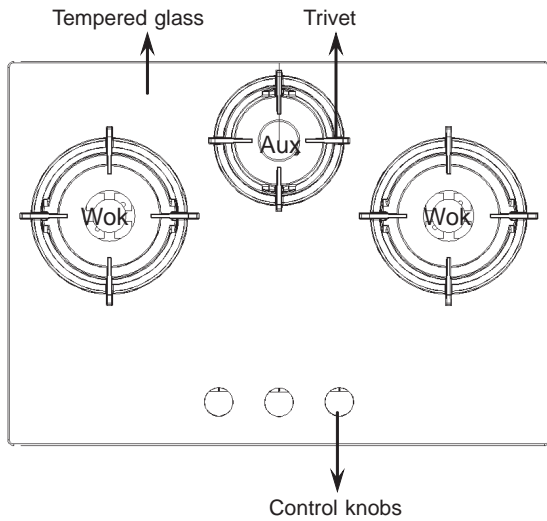
- Wok — Wok Burner
- R — Rapid Burner
- SR — SemiRapid Burner
- Aux — Auxiliary Burner



Model No.

GLS2-923GSB1

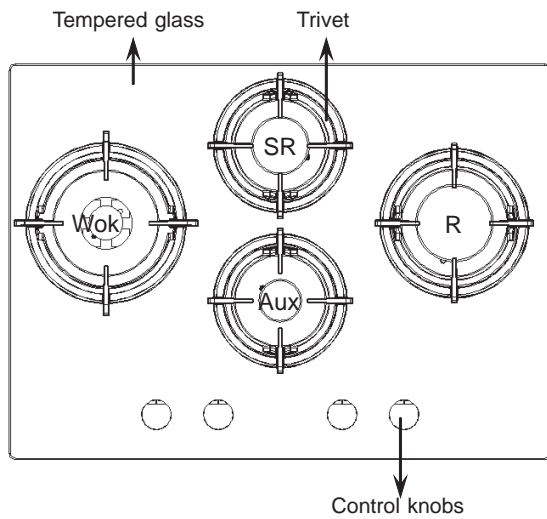
- Wok — Wok Burner
- R — Rapid Burner
- SR — SemiRapid Burner
- Aux — Auxiliary Burner



Model No.
GLS3-924GSB1

Wok — Wok Burner
R — Rapid Burner
SR — SemiRapid Burner
Aux — Auxiliary Burner

3

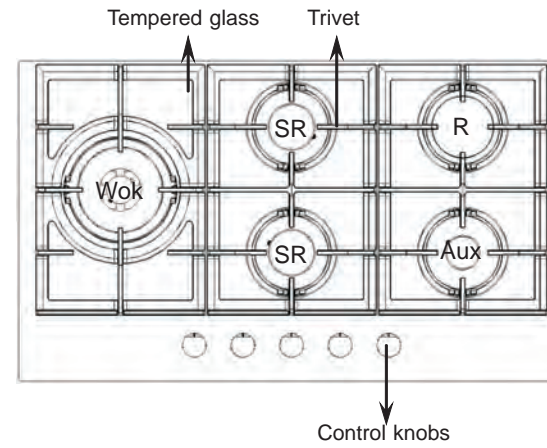


Model No.
GLS4-919GSB2-C1

Wok — Wok Burner
R — Rapid Burner
SR — SemiRapid Burner
Aux — Auxiliary Burner

4

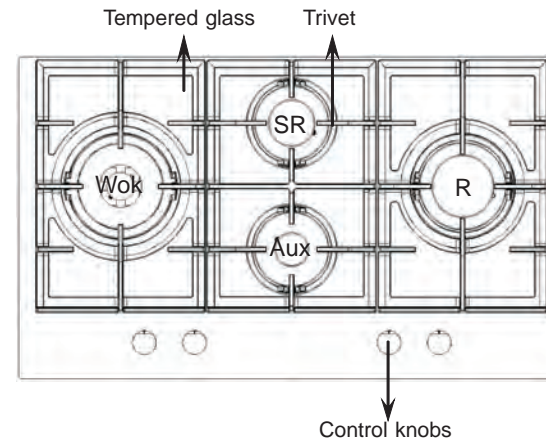
Issue Date :- 23/05/2017



Model No.
GLS5-912GSB1-C2

Wok — Wok Burner
R — Rapid Burner
SR — SemiRapid Burner
Aux — Auxiliary Burner

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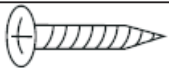




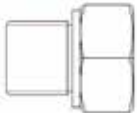
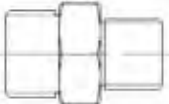


Model No.
GLS4-919GSB2-C2

Wok — Wok Burner
R — Rapid Burner
SR — SemiRapid Burner
Aux — Auxiliary Burner

Issue Date :- 23/05/2017

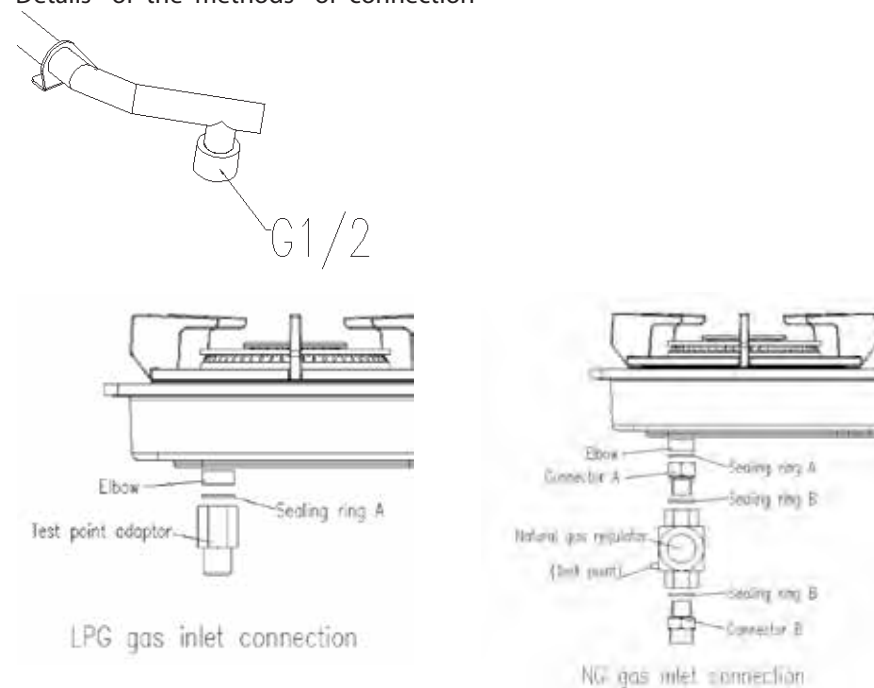
Installation

Accessory Name	Picture (for reference only, physical unit maybe different)	Quantity
User Manual		1
Installation clip		3
Screws ST4.2x18		3
Adhesive sealing tape		3
Natural gas regulator		1
Test point adapter		1
Seal ring A		2
Seal ring B		2
Connector A		1
Connector B		1

Technical Specifications

Model	product dimensions (h x w x d) mm	Cut- out Size (w x d)mm	App'x net weight	Electrical connection	Rated input power
GLS4-619GSB1-C2	112x590x510	555 x 475	13.8 Kgs	220- 240V/50Hz	2W
GLS2-923GSB1	112x870x510	840 x 480	16.1 Kgs	220- 240V/50Hz	2W
GLS3-924GSB1	112x870x510	840 x 480	16.4 Kgs	220- 240V/50Hz	2W
GLS4-919GSB2-C1	112x870x510	840 x 480	16.2 Kgs	220- 240V/50Hz	2W
GLS4-919GSB2-C2	112x870x510	840 x 480	22.3 Kgs	220- 240V/50Hz	2W
GLS5-912GSB1-C2	112x870x510	840 x 480	22 Kgs	220- 240V/50Hz	2W

Details of the methods of connection



Before installation :

- Before cutting into any bench tops, ensure the minimum clearances to walls, adjacent surfaces and overhead surfaces required by the relevant gas appliance installation code (see above) will comply. Dimensions are specified in millimeters (mm)

Overhead cupboards and range hood = 650 mm.

Side and rear clearance = 200 mm to any burner edge.

Overhead exhaust/ceiling fan = 750 mm

Horizontal surfaces adjacent the hob = less than or equal to the hob height.

Ensure there is sufficient clearance to fit the regulator and/or flexible hose connection with the hotplate in the installed position.

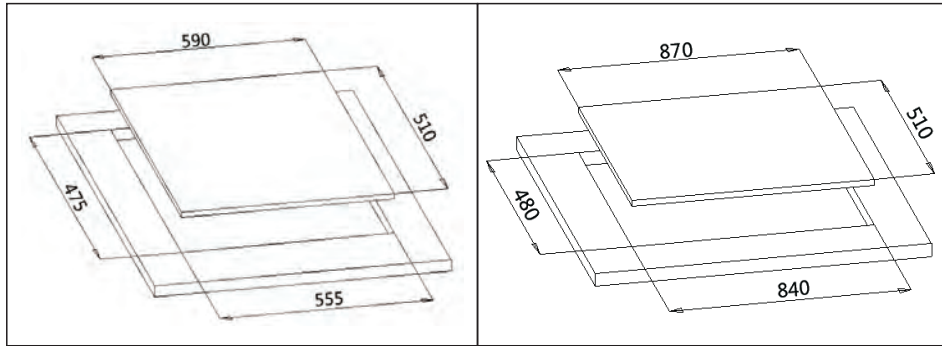
When you have installed the hob, make sure that

- The GPO(general purpose outlet) must always be in an accessible position.
- The supply connection point, test point and natural gas regulator adjustment screw (for Natural gas installation) are accessible for testing and/or adjustment with the hotplate in the installed position.

TO BE INSTALLED ONLY BY AN AUTHORIZED PERSON

1. Cupboard Cutting

Bench top thickness, 30- 40 mm (3 - 4 cm).

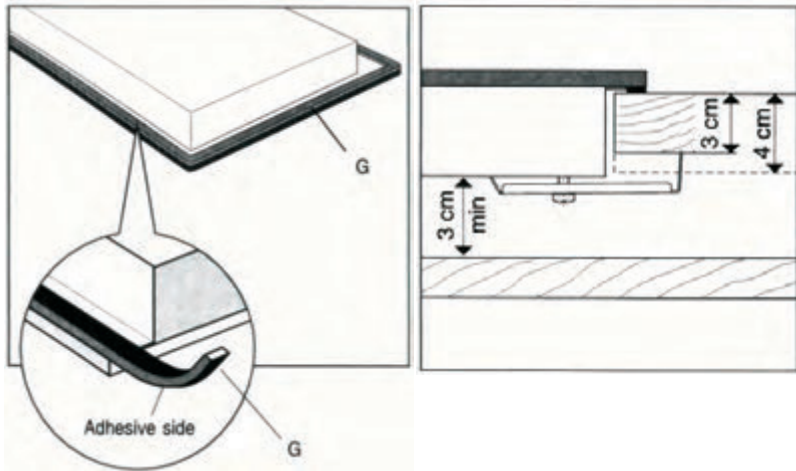


GLS4-619GSB1-C2

GLS2-923GSB1
 GLS3-924GSB1
 GLS4- 919GSB2-C1
 GLS5-912GSB1-C2
 GLS4-919GSB2-C2

2. Place burner box

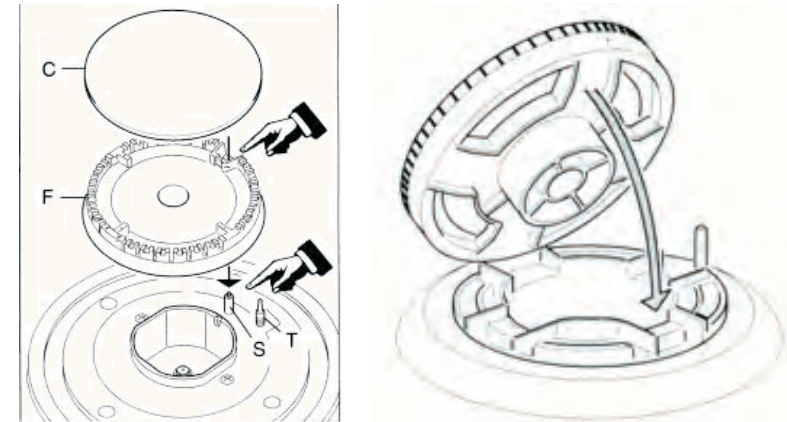
Apply the adhesive sealing tape to the underside lip of the burner box. Shown at G opposite. Place burner box into cutout hole and fit clamping brackets to clamp the hotplate to the bench.



3. Fit burners and trivet.

Replace burners and ensure they are correctly repositioned over the ignitor (S) and thermocouple (T). The ignitor (S) must be clean for trouble free sparking. Test burner ignition and burner flame for correct operation, If burner is placed correctly it will not rotate on its supports..

The DCC (Wok) burner (diagrams below) does not fit over the igniter or thermocouple but must be placed on its supports.

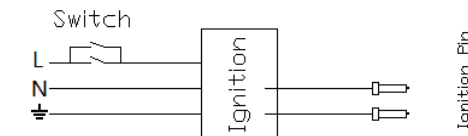


4. Electrical connection.

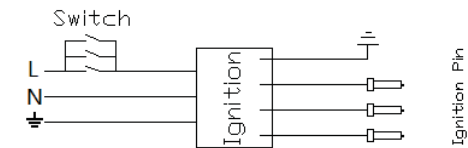
Install a 10 amp general purpose outlet (GPO) in accordance with relevant electrical standards and/or codes of practice applicable.

The power supply cord (supplied) must not touch against any hot surfaces and must be placed so that its temperature does not exceed 75°C at any point along its length.

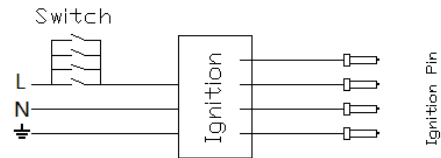
After having installed the hotplate, the GPO must always be in an accessible position.



Wiring diagram for
 GLS2-923GSB1

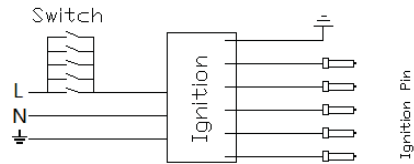


GLS3-924GSB1



Wiring diagram for

GLS4-619GSB1-C2
GLS4-919GSB2-C1
GLS4-919GSB2-C2



GLS5-912GSB1-C2

5. Gas connection

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

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

- For Natural gas : connect the natural gas appliance regulator (pictured opposite) with integral test point using approved gas thread tape or compound to the elbow fitting.
- For Universal LPG : connect the Test point adapter (pictured opposite) with integral test point using approved gas thread tape or compound to the elbow fitting.

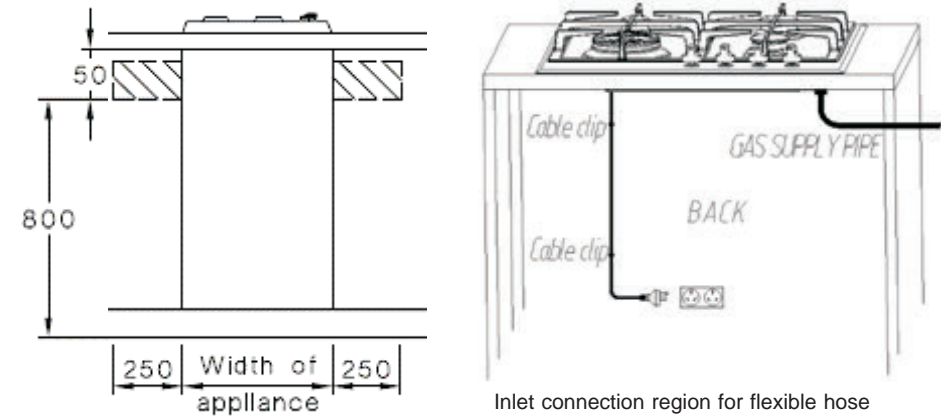


Natural gas regulator

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

Where a flexible hose assembly is used, ensure it is approved to AS/NZS 1869, Class B or D with max. length of 1.2m. Any hose assembly used must be restrained from accidental contact with the flue outlet of an under bench oven. This hose assembly shall be suitable for connection to a fixed consumer piping outlet located as follows:

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



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

Fit the duplicate data plate (supplied in separate bag) on a surface adjacent to the hotplate, for example, the inside of the cupboard door so it is clearly visible for any service technician.

SETTING THE GAS PRESSURE :

Fit a manometer with a 6 mm rubber hose to the test point on the regulator (for natural gas).

For all the models, light all burners on and adjust test point pressure to 1.00 kPa. Turn burners off and on again and recheck the pressure is same as set previously or adjust as required.

TEST FOR CORRECT OPERATION :

After installation and test point setting, each burner ignition and operation must be tested individually and with all burners operating. This testing must be done by the installer before leaving.

ADJUSTING THE BURNER MINIMUM FLAME HEIGHT :

NOTE: This adjustment can only be performed by authorised service personnel.

The minimum burner flame is factory adjusted for the gas type stated on the gas type label adjacent to the gas connection and should not require adjustment. Adjustment may be required if the hotplate has been converted from Natural gas to Universal LPG or vice versa.

GAS CONVERSION INSTRUCTIONS:

The manufacturers servicing instructions detail how authorised personnel may convert the hotplate from Natural gas to Universal LPG or from Universal LPG to Natural gas. Contact the manufacturer or agent as required.

Model	NATURAL GAS			UNIVERSAL LPG		
	Injector Dia(mm)	MJ/h	Test point kPa	Injector Dia(mm)	MJ/h	Test point kPa
GLS4-619GSB1-C2						
Auxiliary	0.9	4.0	1.0	0.53	3.6	2.75
Semi rapid x2	1.18	6.5	1.0	0.69	6.5	2.75
Wok	1.8+ 0.8	17.2	1.0	1.02+ 0.5	17.2	2.75
TOTAL NHGC	34.2			33.8		

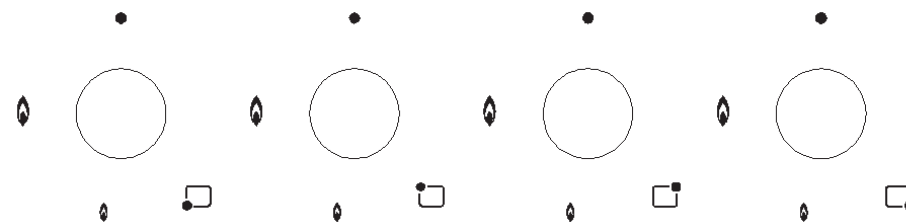
Model	NATURAL GAS			UNIVERSAL LPG		
	Injector Dia(mm)	MJ/h	Test point kPa	Injector Dia(mm)	MJ/h	Test point kPa
GLS4-919GSB2-C1 GLS4-919GSB2-C2						
Auxiliary	0.9	4.0	1.0	0.53	3.6	2.75
Semi rapid	1.18	6.5	1.0	0.69	6.5	2.75
Rapid	1.55	10.8	1.0	0.9	10.8	2.75
Wok	1.8+ 0.8	17.2	1.0	1.02+ 0.5	17.2	2.75
TOTAL NHGC	38.5			38.1		





Model	NATURAL GAS			UNIVERSAL LPG		
	Injector Dia(mm)	MJ/h	Test point kPa	Injector Dia(mm)	MJ/h	Test point kPa
GLS5-912GSB1-C2						
Auxiliary	0.9	4.0	1.0	0.53	3.6	2.75
Semi rapid x2	1.18	6.5	1.0	0.69	6.5	2.75
Rapid	1.55	10.8	1.0	0.9	10.8	2.75
Wok	1.8+ 0.8	17.2	1.0	1.02+ 0.5	17.2	2.75
TOTAL NHGC	45			44.6		

Model	NATURAL GAS			UNIVERSAL LPG		
	Injector Dia(mm)	MJ/h	Test point kPa	Injector Dia(mm)	MJ/h	Test point kPa
GLS3-924GSB1						
Auxiliary	0.9	4.0	1.0	0.53	3.6	2.75
Wok x 2	1.8+0.8	17.2	1.0	1.02+0.5	17.2	2.75
TOTAL NHGC	38.4			38		

Model	NATURAL GAS			UNIVERSAL LPG		
	Injector Dia(mm)	MJ/h	Test point kPa	Injector Dia(mm)	MJ/h	Test point kPa
GLS2-923GSB1						
Wok	1.8+0.8	17.2	1.0	1.02+0.5	17.2	2.75
TOTAL NHGC	34.4			34.4		

Start using your appliance



Description	Explanation
 Zone indicators	These show which zone is under control.
 flame power	Flame power of the zones,  is the lowest and  is the highest.

The hotplates are fitted with mains powered electronic spark ignitors, so must be connected to mains power supply (i.e. nominal 220 - 240 V ac) to operate. If power is not available, the hotplate will still work but the burners will have to be lit with a match or similar.

Depressing the gas control knob of any burner will activate the spark ignition for all burners. To light the burner, turn the gas control knob to the High Flame setting of the burner to be lit, while at the same time depressing the gas control knob to activate the spark ignition. Once the burner is alight continue to depress the gas control knob for 5 – 10 seconds to allow the flame safeguard to activate. If when you release the gas control knob, the burner flame goes out the flame safeguard has not heated up enough so repeat the ignition procedure after waiting 1 minute for gas to disperse. If problems with burner lighting persist, refer to the TROUBLESHOOTING section of these instructions.

If power is not available, light a match or similar, then turn the gas control knob for the burner to be lit, to the High Flame setting. Once again if problems with burner lighting persist, refer to the TROUBLESHOOTING section of these instructions.

When burner lights, adjust desired flame height. On finishing, turn control knob to off position marked with a black DOT.

BURNER AND UTENSIL CHOICE

The maximum utensil (pan) diameters in millimetres (mm) for each burner are:

1. For Natural Gas hotplates

Auxiliary (small) and Semi- Rapid (medium) = 195 mm

Rapid (large) = 230 mm

DCC (wok) = 300 mm

2. For Universal LPG hotplates

Auxiliary (small), Semi- Rapid (medium) and Rapid (large) = 195 mm

DCC (wok) = 300 mm

The minimum utensil (pan) diameters in millimetres (mm) for each burner are:

Auxiliary (small) = 80 mm

and Semi- Rapid (medium) = 140 mm

Rapid (large) and Triple ring (wok) = 195 mm

For best efficiency and to ensure utensil handle does not overheat, place the utensil centrally on the burner and adjust the flame height so all the flame remains under the utensil.



Do not place anything, eg. flame tamer, asbestos mat, between pan and pan support as serious damage to the appliance may result.



Do not remove the pan support and enclose the burner with a wok stand as this will concentrate and deflect heat onto the hotplate.



Do not use large pots or heavy weights which can bend the pan support or deflect flame onto the hotplate.



Locate pan centrally over the burner so that it is stable and does not overhang the appliance.



Use only a wok support supplied or recommended by the manufacturer of the appliance.

NOTE: Enclosure may be circular or square

Cleaning and maintenance should be carried out with the appliance cold especially when cleaning the enameled parts. Avoid leaving alkaline or acid substances (lemon juice, vinegar etc.) on the surfaces.

TOUGHENED GLASS PANEL

The toughened glass hob of the hotplate must be cleaned regularly (e.g. weekly) to ensure long life expectancy of the hotplate.

Ensure hotplate has cooled. Wash down with warm soapy water and rinse with clean water.

Dry with a clean soft cloth.

NOTE: Ensure that wiping is done along with the grain of the toughened glass to prevent any unsightly crisscross scratching patterns from appearing.

TRIVETS (UTENSIL SUPPORTS)

Enameled parts must only be washed with a sponge and soapy water or with non- abrasive products. Rinse with clean water.

Dry with a clean soft cloth.

BURNERS

Remove trivets from hob. Ensure burners are cool. Remove the burners enameled cap (C) and aluminum burner crown (F).

Wash down with warm soapy water and rinse with clean water.

Dry with a clean soft cloth.

Use a cotton bud, tooth brush, or some other item to clean out any incrustations or dirt from the four holes marked (H)

Replace burners and ensure they are correctly repositioned over the igniter (S) and thermocouple (T). The igniter (S) must be clean for trouble free sparking. Test burner ignition and burner flame for correct operation.

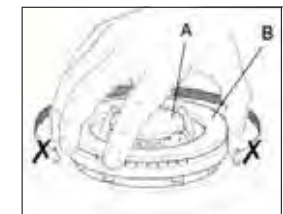
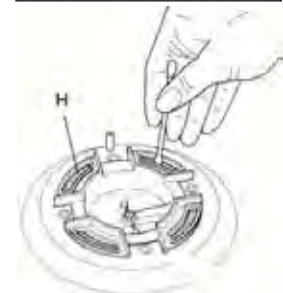
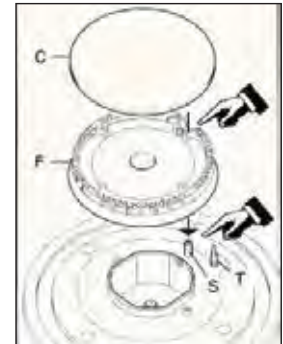
The DCC (Wok) burner (diagrams below) does not fit over the igniter or thermocouple but must be placed on its supports. If burner is placed correctly it will not rotate on its supports.

Gas Conversion (ULPG - NG)

If the required gas conversion kit is not supplied with your appliance, Gas Conversion shall only be undertaken by authorized persons.

The ULPG to NG conversion kit contains

- NG Regulator
- NG Gas Type label
- Auxiliary Jet ϕ 0.9mm
- Semi-Rapid Jet ϕ 1.18mm
- Rapid Jet ϕ 1.55mm
- Wok Jet ϕ 0.8mm(IN)+ ϕ 1.8mm(OUT)



Converting to a different gas type

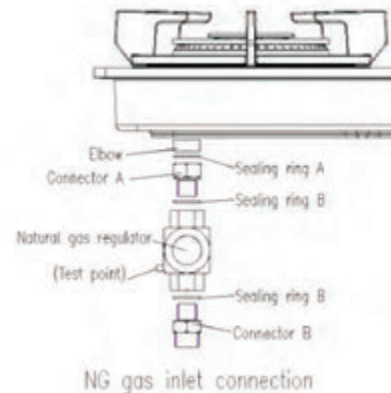
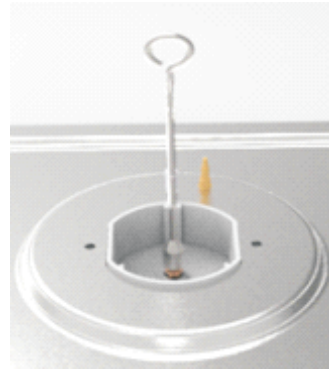
When Converting from ULPG to NG ensure that the ULPG test point is removed and replaced with the AGA Approved NG Regulator supplied in this kit. The test point pressure must be adjusted to 1.00kPa with the largest burner operating on maximum flame.

Changing the jets

1. Remove pan supports, burner heads and cups.
2. Use a size 7 socket wrench to unscrew and remove the jets, replacing them with those supplied in this kit. Ensure you use the correct jet for the corresponding burner.
3. Fit the Gas type label supplied with this kit next to the gas connection point and remove the existing label.

Setting the minimum level

1. Remove Panels, knobs and water dish.
2. Reassemble the burner heads, caps and knobs.
3. Light one of the burners and turn the tap to minimum flame.
4. Use a thin blade screwdriver to turn the by- pass screw located on the right of the brass shaft as shown right. Turn the by- pass screw fully counterclockwise. The result should be a small, stable flame which is uniform around the entire burner ring. If not, turn the by- pass screw anti- clockwise until satisfied with the flame.
5. Check that the burner does not go out when the tap is turned quickly from the maximum to the minimum position.
6. Repeat for each burner.
7. Remove the burner heads, caps and knobs.
8. Reassemble Panels, burner heads, caps, knobs and pan supports.



Gas Conversion (NG- ULPG)

If the required gas conversion kit is not supplied with your appliance, Gas Conversion shall only be undertaken by authorized persons.

The NG to LPG conversion kit contains

- Test point adapter
- ULPG Gas Type label
- Auxiliary Jet ϕ 0.53mm
- Semi-Rapid Jet ϕ 0.69mm
- Rapid Jet ϕ 0.9mm
- Wok Jet ϕ 0.50mm(IN)+ ϕ 1.02mm(OUT)

Converting to a different gas type

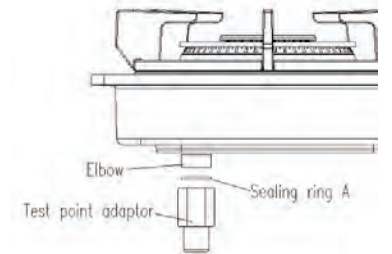
When Converting from NG to ULPG ensure that the NG regulator is removed and replaced with the Test Point Assembly supplied in this kit. An AGA Approved gasregulator suitable for a supply pressure of 2.75 kPa should be part of the gas tank supply and the test point pressure must be adjusted to 2.75 kPa.

Changing the jets

1. Remove pan supports, burner heads and cups.
2. Use a size 7 socket wrench to unscrew and remove the jets, replacing them with those supplied in this kit. Ensure you use the correct jet for the corresponding burner.
3. Fit the Gas type label supplied with this kit next to the gas connection point and remove the existing label.

Setting the minimum level

1. Remove Panels, knobs and water dish.
2. Reassemble the burner heads, caps and knobs.
3. Light one of the burners and turn the tap to minimum flame.
4. Use a thin blade screwdriver to turn the by- pass screw located on the right of the brass shaft as shown right. Turn the by- pass screw fully clockwise. The result should be a small, stable flame which is uniform around the entire burner ring. If not, turn the by- pass screw anti- clockwise until satisfied with the flame.
5. Check that the burner does not go out when the tap is turned quickly from the maximum to the minimum position.
6. Repeat for each burner.
7. Remove the burner heads, caps and knobs.
8. Reassemble Panels, burner heads, caps, knobs and pan supports.



Burners Type	Universal LPG 2.75kPa		Model		
	Injector Dia(mm)	Nominal Gas Consumption	GLS2-923GSB1	GLS3-924GSB1	GLS4-619GSB1-C2
Auxiliary	0.53	3.6MJ/h	0	1	1
Semi rapid	0.69	6.5MJ/h	0	0	2
Rapid	0.9	10.8MJ/h	0	0	0
Wok	0.50+ 1.02	17.2MJ/h	2	2	1
TOTAL NHGC(MJ/h)			34.4	38	33.8

Burners Type	Universal LPG 2.75kPa		Model		
	Injector Dia(mm)	Nominal Gas Consumption	GLS5-912GSB1-C2	GLS4- 919GSB2-C1	GLS4-919GSB2-C2
Auxiliary	0.53	3.6MJ/h	1	1	1
Semi rapid	0.69	6.5MJ/h	2	1	1
Rapid	0.9	10.8MJ/h	1	1	1
Wok	0.50+ 1.02	17.2MJ/h	1	1	1
TOTAL NHGC(MJ/h)			44.6	38.1	38.1

Burners Type	NATURAL GAS 1.0kPa		Model		
	Injector Dia(mm)	Nominal Gas Consumption	GLS2-923GSB1	GLS3-924GSB1	GLS4-619GSB1-C2
Auxiliary	0.90	4.0MJ/h	0	1	1
Semi rapid	1.18	6.5MJ/h	0	0	2
Rapid	1.55	10.8MJ/h	0	0	0
Wok	0.8+ 1.8	17.2MJ/h	2	2	1
TOTAL NHGC(MJ/h)			34.4	38.4	34.2

Burners Type	NATURAL GAS 1.0kPa		Model		
	Injector Dia(mm)	Nominal Gas Consumption	GLS5-912GSB1-C2	GLS4- 919GSB2-C1	GLS4-919GSB2-C2
Auxiliary	0.90	4.0MJ/h	1	1	1
Semi rapid	1.18	6.5MJ/h	2	1	1
Rapid	1.55	10.8MJ/h	1	1	1
Wok	0.8+ 1.8	17.2MJ/h	1	1	1
TOTAL NHGC(MJ/h)			45	38.5	38.5

TROUBLESHOOTING

Servicing of the hotplates must only be done by an authorised service representative (see back of this booklet) and the hotplate must not be modified. Power must be disconnected before any servicing or maintenance is conducted.

Abnormal conditions include:

- Excessively yellow or sooting flame type.
- Flame lifting off the burner ports.
- Flame lighting back into the burner (normally associated with a popping sound).
- Objectionable odour of the flames combustion products.

Should a faulty condition develop in the hotplate that is not described above, refer to the following table first for possible causes and remedies prior to contacting an authorised service representative. Servicing beyond the remedies listed shall only be undertaken by an authorised service representative.

FAULT	POSSIBLE CAUSE	REMEDY
No spark when gas control knob depressed.	No power.	Check plugged in and switched on. Check mains circuit breaker.
	Loose sparker cable.	Call authorised representative.
	Burner not aligned properly.	Remove and re- fit burner.
Burner not lighting when spark ignition working.	Gas supply off.	Check gas supply valve on.
	Burner not aligned properly.	Remove and re- fit burner.
	Burner ports blocked.	Remove, clean and replace burner.
Burner goes out when control knob released.	Flame safeguard not activated.	Re- light, allow more time for flame safeguard to activate.
	Flame safeguard faulty connection or broken.	Call authorised representative.
Uneven flame pattern or slight flame lifting.	Burner ports blocked.	Remove, clean and replace burner.
At minimum flame setting the flame is too high.	Turndown control setting incorrect.	Call authorised representative.
Small flame on High setting.	Regulator faulty.	Call authorised representative.
	Gas supply pressure low.	Call authorised representative.
	Incorrect injector fitted.	Call authorised representative.
	Blocked injector or gas supply tube.	Call authorised representative.
	Incorrect utensil size.	Refer to operating instructions utensil choice.
Flame too high on High setting.	Regulator faulty.	Call authorised representative.
	Incorrect injector fitted.	Call authorised representative.
	Incorrect utensil size.	Refer to operating instructions utensil choice.

1.1 In this warranty:

1.1.1 Australian Consumer Law means the law as set out in Schedule 2 of the Competition and Consumer Act 2010;

1.1.2 **Company** means the **brand owner**.

1.1.3 Consumer means a "consumer" as that term is defined in Section 3 of the Australian Consumer Law as the original purchaser of a Goldline product;

1.1.4 Consumer Guarantees means the guarantees under the Australian Consumer Law;

1.1.5 You means the Consumer.

1.2 Nothing in this warranty affects any person's rights under the Australian Consumer Law. The benefits to any Consumer under this warranty are in addition to the rights and remedies available under any Consumer Guarantees.

1.3 Subject to the other clauses of this warranty, the Company warrants to the Consumer that the Goldline product will be free of manufacturing defects and will perform to the Company's specifications.

1.4 The benefit of this warranty extends only to the Consumer as original purchaser of a Goldline product which is installed in a residential property.

1.5 This warranty commences on the date of purchase of the Goldline product by the Consumer and continues for the benefit only of the Consumer until the expiry of one (1) year (Warranty Period).

1.6 If within the Warranty Period a manufacturing defect is discovered in the Goldline product or it fails to perform to the Company's specifications as a result of some defect in materials, components or workmanship (Defect) then the Company will, at its option, repair the Goldline product or supply a replacement Goldline product free of charge. A replacement Goldline product may differ from the original product purchased by the Consumer.

1.7 This warranty will not apply to any Goldline product:

1.7.1 Installed by any person other than a qualified tradesperson; or

1.7.2 Subjected to misuse, neglect, negligence or accidental damage; or

1.7.3 Operated in any way contrary to any operating or maintenance instructions; or

1.7.4 Improperly handled, installed or maintained; or

1.7.5 Altered or modified prior to or after installation; or

1.7.6 Damaged directly or indirectly by power surges, electrical storm damage or connection to incorrect power supply

The Australian Consumer Law requires the inclusion of the following statement with this warranty: Our goods come with guaranteed that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

IN ORDER TO MAKE A CLAIM UNDER THIS WARRANTY, THE CONSUMER MUST CALL GOLDLINE - 03 9799 9660 (AUSTRALIA) TO CONNECT TO THE NEAREST AUTHORISED CENTRE

1.8 You must provide proof of your purchase of the Goldline product and the date of purchase in order to obtain the benefit of this warranty.

1.9 If you live outside the service area of the Company or one of its service agents, this warranty does not cover the cost of transport of the Goldline product for service nor the service agent's traveling costs to and from your home.

1.10 If you are required to transport the Goldline product to the Company or its service agent, you must ensure it is safely disconnected by a qualified tradesman and securely packed and insured. The Company does not accept any responsibility for loss or damage of the Goldline product prior to it being received by the Company or its service agent.

1.11 You will be responsible for all costs of returning a Goldline product to the Company and for redelivery of the Goldline product by the Company (whether it is the original or a repaired and/or a replacement Goldline product) and for any other expenses you incur in claiming under this warranty.

1.12 The Company or its service agent will examine any Goldline product and if the Company determines that it is defective through no fault of the Owner and is otherwise undamaged, the Company will repair or replace the Goldline product in accordance with this warranty.

DO NOT SEND IN THIS WARRANTY

Fill out the following details and file with your purchase invoice.

RETAIN & FILE WITH YOUR RECEIPT

Your Purchase Receipt/Invoice is proof of date of purchase. If you are unable to establish the date of purchase, or if the fault is not covered by this warranty, or if the product is found to be in working order, you will be required to bear all service call charges.

Company name Goldline reserves the right to discontinue items, modify designs and change specifications without incurring obligation.

Whilst every effort is made to ensure that descriptions, specifications and other information in this publication is correct, no warranty is given in respect thereof and the company shall not be liable for any errors therein.

To Register your product, please visit Goldline website.

For Customer records.

Purchased from:

Co. Name:

Address:

Date of Purchase:

Serial number:

NOTE: Consistent with our continuing product development policy, improvements may have been made which render the contents of this packaging slightly different to that shown.

FOR WARRANTY SERVICE CALL GOLDLINE (AUSTRALIA) TO CONNECT YOU TO THE NEAREST AUTHORISED SERVICE CENTRE