



Gas Built-in Hob

Model Number	GL301BZNG	GL302BZNG	GL2BZNG	GL3BZNG	GL4SSNG	GL4BZNG
	GL301BZLPG	GL302BZLPG	GL2BZLPG	GL3BZLPG	GL4SSLPG	GL4BZLPG
	GL301BZNG-CAST	GL302BZN-G-CAST	GL2BZNG-CAST	GL3BZNG-CAST	GL4SSNG-CAST	GL4BZNG-CAST
	GL301BZLPG-CAST	GL302BZLP-G-CAST	GL2BZLPG-CAST	GL3BZLPG-CAST	GL4SSLPG-CAST	GL4BZLPG-CAST
	GL2WZNG	GL3WZNG	GL603BZNG	GL603WZNG	GL4WZNG	
	GL2WZLPG	GL3WZLP	GL603BZLPG	GL603WZLPG	GL4WZLP	
	GL2WZNG-CAST	GL3WZNG-CAST	GL603BZNG-CAST	GL603WZNG-CAST	GL4WZNG-CAST	
	GL2WZLPG-CAST	GL3WZLPG-CAST	GL603BZLPG-CAST	GL603WZLPG-CAST	GL4WZLPG-CAST	

INSTALLATION INSTRUCTIONS (FOR FITTERS ONLY) & USER AND OPERATOR INSTRUCTIONS

Installation must be in accordance with manufacturer's instruction, relevant Gas Fitting Regulations or AS5601 – "Gas Installation" regulations.

These instructions should be read carefully prior to initial use and retained in a safe place in order that full advantage can be taken of the features of your HOB COOKER.

REMINDER:
ANY SERVICING AND INSTALLATION OF THE HOTPLATE
MUST BE CARRIED OUT BY AN AUTHORIZED PERSON.

ANY QUERIES SHOULD BE FORWARDED TO:

MANUFACTURER: A'VARD INDUSTRIES P/L.
 ADDRESS: 58-60 Quantum Close, South Dandenong, Victoria 3175, Australia.
 TEL: 61 3 9799 9660
 Email: info@goldlinecorp.com.au
 WEBSITE: www.goldlinecorp.com.au

Diagram A
Tray Dimensions (in mm)

Model : GL301BZNG/GL301BZLPG
GL301BZNG-CAST/GL301BZLPG-CAST

Diagram B
Cut-Out (in mm)

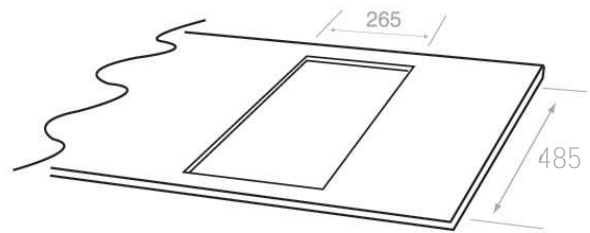
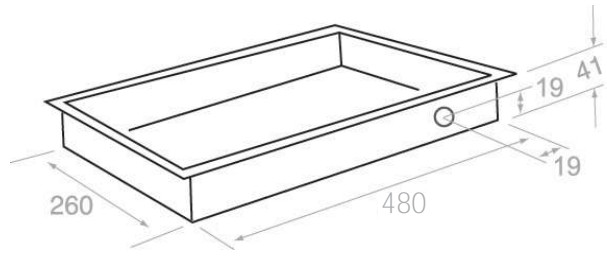


Diagram A
Tray Dimensions (in mm)

Model : GL302BZNG/GL302BZLPG
GL302BZNG-CAST/GL302BZLPG-CAST

Diagram B
Cut-Out (in mm)

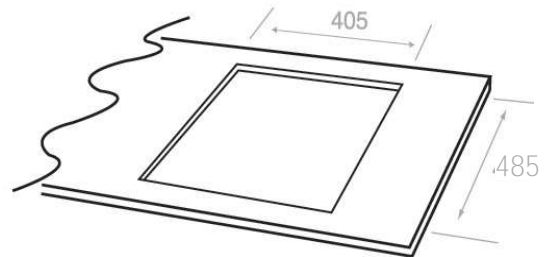
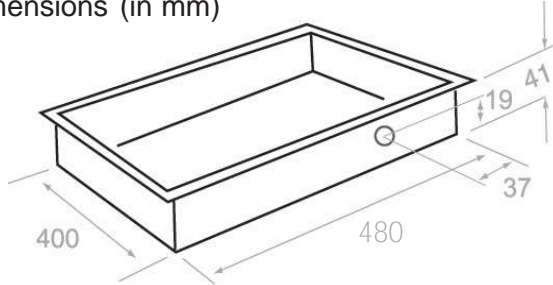


Diagram A
Tray Dimensions (in mm)

Model : GL2BZNG / GL2BZLPG / GL2BZNG-CAST / GL2BZLPG-CAST
GL2WZNG / GL2WZLPG / GL2WZNG-CAST / GL2WZLPG-CAST

Diagram B
Cut-Out (in mm)

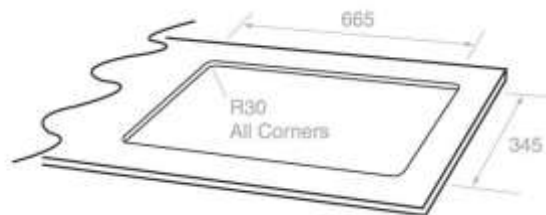
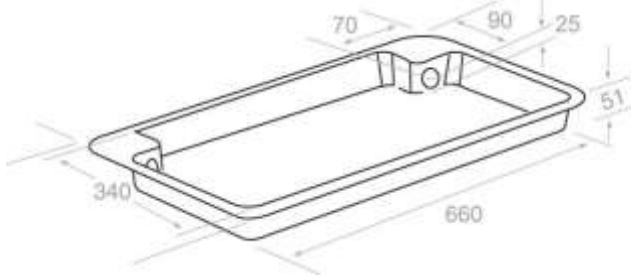
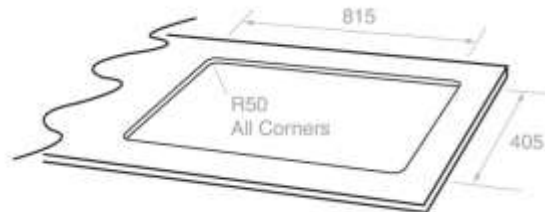
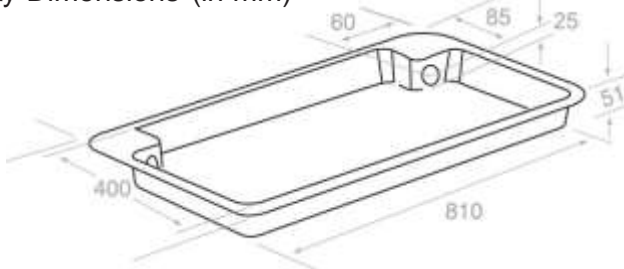
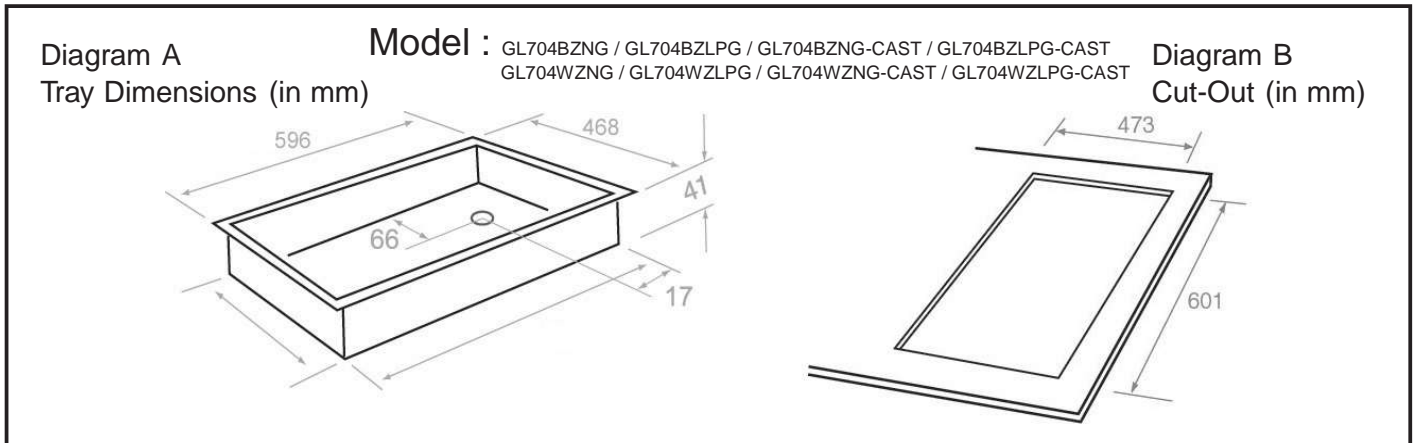
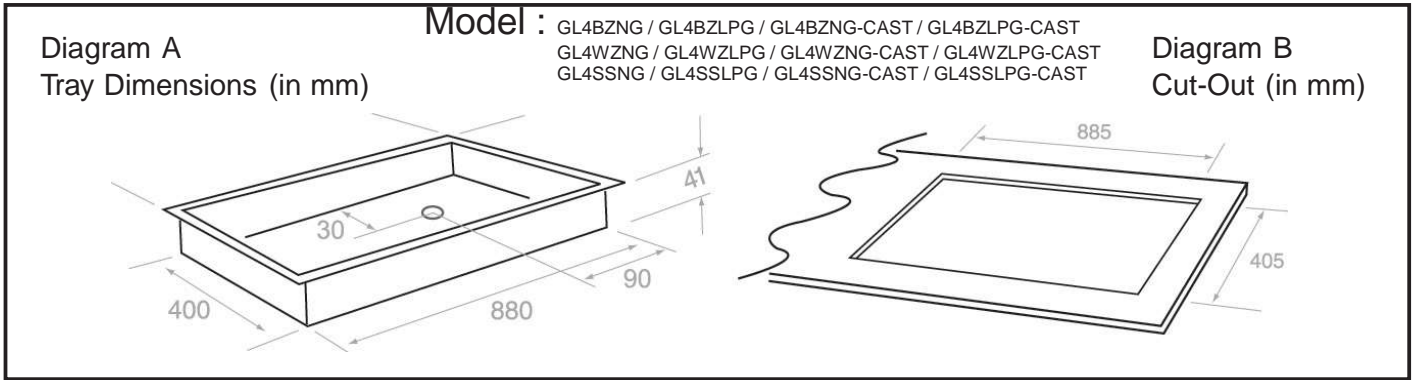
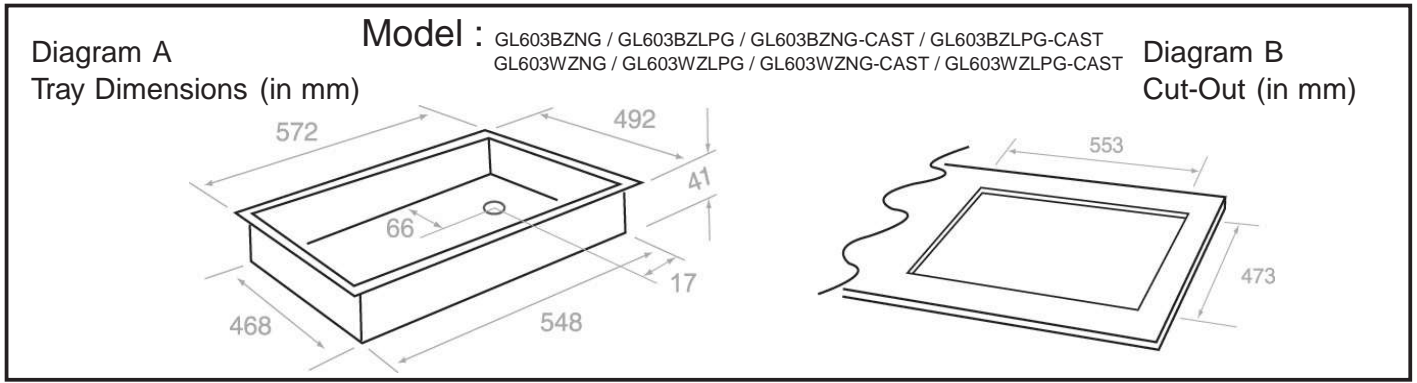


Diagram A
Tray Dimensions (in mm)

Model : GL3BZNG / GL3BZLPG / GL3BZNG-CAST / GL3BZLPG-CAST
GL3WZNG / GL3WZLPG / GL3WZNG-CAST / GL3WZLPG-CAST
GL3SSNG / GL3SSLPG / GL3SSNG-CAST / GL3SSLPG-CAST

Diagram B
Cut-Out (in mm)





INSTALLATION INSTRUCTIONS

DATA PLATE DETAILS:

The data plate is located on the tray floor.

CHECK THAT THE DATA PLATE SHOWS THAT THE APPLIANCE IS SUITABLE FOR THE AVAILABLE GAS SUPPLY. IMPORANT: VERIFY GAS TYPE WITH LOCAL GAS NETWORK OPERATOR BEFORE CONNECTION OF THIS APPLIANCE.

1. Room Ventilation

This cooktop must be installed in a room that has permanent ventilation to effect the correct operation of the appliances and also to provide adequate ventilation.

This airflow must exceed 20m³ via permanent vented openings in the wall of the room and these must have a section of 100cm² minimum. They must be constructed in a manner so as to avoid any possible blockages. The airflow can also be drawn indirectly from an adjacent room provided it complies with any local regulations to vent any fumes outdoors.

Not for use in Marine craft, caravans or Mobile homes unless fitted with safety device.

2. Before installing the appliance check that the location provides the required clearances from combustible materials and if necessary provide protection to adjacent surfaces as required by the regulations. Make provision for the gas supply to be connected in the position shown in Diagram A.

3. Cut the opening in the bench top to the dimensions shown in diagram B.

4. Remove the hotplate from the carton.

Refer - Gas fitting Manual. Not Supplied (AS5601)

Position of gas inlet: See diagram on page 3. Depth from top of glass to bottom of tray: 70mm excluding regulator

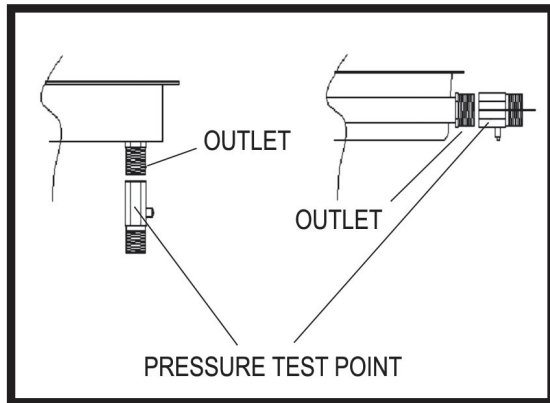
5. Install the hotplate in the cut-out (see diagram B on page 2).

Note:

If clearance between side and rear walls and periphery of the burner is less than 250mm, the walls must be protected with a non-combustible material. The protection must extend a minimum distance of 450mm above the burner. Horizontal surfaces less than 650mm vertically above the hotplate must also be protected.

6. Ensure that gas and electrical outlet are accessible with the appliance installed. The gas connection to the regulator is 1/2" BSP. Please ensure gas supply line to the appliance is of adequate length to allow sufficient withdrawal of appliance for service or disconnection. The connection must be annealed copper pipe or flexible hose (if permissible by local aythority).

7. Use a spanner at the flat area provided to hold the regulator firmly, when making the join. Refer diagram below.



8. Once they are tightened securely, turn the gas on and check for leaks using a soap solution and brush around all joints and connections.

Pressure test point for LP gas only.
Use the regulator provided for town and natural gas.

Pressure test point:

- This is provided in the gas regulator.
- Remove the screw; connect the hose from the pressure gauge.
- Turn on the gas to the large burner and manually light the burner.
- The pressure is shown on the data plate.
- To increase the pressure, loosen locking nut and turn clockwise.
- Disconnect gauge and replace test point screw.

9 . Test the appliance

- Depress each control knob and turn to full flame setting.
- The burner will ignite. Adjust control knob to desired setting. Normally, no adjustment should be necessary.

- if any problem occurs, refer to the servicing instruction of the faultfinding chart.

10. Please make sure that gas supply connection is easily accessible for servicing or other purpose.

11. Stick the second data label (which is provided in the box) at a place, which is noticeable, e.g.: inside the cabinet door or the sidewall.

12. Instruct the user to keep the user instruction manual.

If any of the above procedures do not produce satisfactory results, the agent's service department should be consulted for more specialize assistance.

13. Please note that the cooktop is fitted with flame failure device that cuts off the gas supply when burner flame extinguishes suddenly or abnormally in order to avoid gas leakage.

WARNING!
NOT FOR USE IN MARINE CRAFT, CARAVANS OR MOBILE HOMES
UNLESS FITTED WITH SAFETY DEVICE.

WARNING:

- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- SOME PROPELLANT GASES CAN BREAK DOWN WHEN HEATED AND PRODUCE CORROSIVE VAPOURS, WHICH WILL ATTACK SOME MATERIALS.
- ARTICLES, WHICH ARE MADE OF FLAMMABLE MATER SHOULD NOT BE STORED IN DRAWERS OR CUPBOARDS IMMEDIATELY BELOW THIS APPLIANCE.
- THE SILICONE RUBBER GASKET SHOULD NOT BE REMOVED UNDER ANY CIRCUMSTANCES. IN THE EVENT THAT ANY PROTECTIVE RUBBER GASKET IS DROPPED OFF OR DAMAGED, THE CONSUMER SHOULD CEASE FORTHWITH THE USE OF THE UNIT UNTIL IT IS DULY RECTIFIED.
- DO NOT STORE ARTICLES WITHIN 50MM OF THE BOTTOM OF THE HOTPLATE CASING.
- DO NOT TOUCH SPARK IGNITOR WHILE LIGHTING THE BURNER.
- WHEN THE APPLIANCE IS INSTALLED IN A MARINE CRAFT OR IN A CARAVAN, IT SHALL NOT BE USED AS A SPACE HEATER.
- DO NOT MODIFY THIS APPLIANCE.

SERVICING INSTRUCTIONS

WARNING! DANGER 220
VOLTS 50Hz.

DISCONNECT POWER BEFORE SERVICING UNIT
DO NOT MODIFY THIS APPLIANCE

MINOR ADJUSTMENT

<p>Access to By Pass Screw - Light the burner and turn to minimum setting (marked small flame). - The flame should be stable on minimum setting and should not extinguish when passing from maximum setting to low setting. - If adjustment is necessary, remove the control knob by pulling upward. The bypass screw is accessible via the control knob spindle. Turn the bypass screw anti-clockwise to increase the turn-down rate</p>	<p>Access to manifold, gas taps and burner assembly - Remove glass hob and control knobs. - To remove gas cocks. Unscrew the locking nut (between cock and burner). Remove screws, the cock can now be removed from the manifold. If access to the barrel is required, remove two screws, which retain spindle to body. If lubricating the mechanism use Regosine Moly LM or other approved grease. To replace electrode - Remove screw from the clamp holding the electrode and thermocouple and note the adjustment setting height of each. Replace electrode and then fit clamp and screw.</p>
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FAULT ISOLATION CHART

FAULT	CAUSES	REMEDY
Burner will not light	<ol style="list-style-type: none"> 1. Air in gas line 2. Blockage in line 3. Ignition not sparking 4. Flame failure device faulty 5. Check the battery (applicable to DC version) 	<ol style="list-style-type: none"> 1. Purge gas line 2. Trace back and clear 3. Check lead and electrode 4. Replace thermocouple and test 5. Replace the battery
Burner lights back to injector	<ol style="list-style-type: none"> 1. Excessive lint up burner mixing tube 2. Excessive gas pressure 	<ol style="list-style-type: none"> 1. Remove and clean burner 2. Check gas regulator pressure. Adjust if necessary.
Burner has explosive ignition	<ol style="list-style-type: none"> 1. Excessive gas pressure 	<ol style="list-style-type: none"> 1. Check gas regulator pressure. Adjust if necessary.
Ignitor not sparking	<ol style="list-style-type: none"> 1. Electrode gap 2. Ignition connection 	<ol style="list-style-type: none"> 1. Check gap, adjust if not between 4-5mm 2. Check connection to ignitor, replace if faulty.

if any problem cannot be rectified please contact the agent in your state or the gas supply authority service department or contact the product manufacturer.

OPERATING INSTRUCTIONS

The hob cooker is unique in its burner design and layout. They deliver up to one and a half times the flame heat and spread compared to normal hi-speed burners. All burners retain normal simmer cooking facilities. The widely spaced positioning of the burners allows for the use of large woks.

IGNITION

This hotplate is equipped with electronic ignition to each of the burners and is operated by depressing the individual control knob and turning it a quarter turn anti-clockwise.

MANUAL IGNITION

If there is no power to the appliance or your are is experiencing a power black-out, simply strike a match or spark igniter next to the required burner and follow the instruction above.

Note: the flame safety systems independent of power and will still operate without a power source. Should your cooktop fail to ignite after manual procedure has been followed then check to see that the gas supply to appliance has not been shut off.

CONTROLS

The Hobcooker has the control knobs, which are situated, at the front of the glass plate. An indicator motif advises which knob controls each burner. The 'full-on' and pre-set 'simmer' positions are indicated by a large and small flame graphic on the glass plate next to each individual control knob.

BURNER OPERATION

1. Depress the required control knob anti-clockwise to the FULL-ON position.
2. When the burner has ignited, adjust the control knob to the required setting. Flame adjustment is achieved by rotating the control knob further in an anti-clockwise fashion

BATTERY REPLACEMENT (applicable to battery ignition model)

1. Open the battery holder cover flap
2. Remove old battery
3. Replace with new 1.5 Volt "D" size battery noting correct polarity
4. Close cover flap

CLEANING

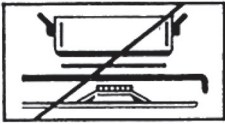
- Allow the hob cooker to cool before attempting to dismantle or clean it. The glass plate is best cleaned with a cloth, using warm soapy water. Use of abrasive powders and pastes should be avoided as far as possible, but when necessary use only a mild abrasive. For removal of hardened grease, very fine steel wool, wetted and liberally soaped, can be used.
- Caustic solutions, washing soda, aerosol spray cleaners, bleach and some biological cleaners are detrimental to some surface finishes and care must be taken not to apply them to the burner bodies and caps.
- Do not wash burner caps in a dishwasher.
- For ease of cleaning, remove spillage from the bowls as soon as possible. Control knobs may be pulled off for cleaning beneath them, but take care not to allow water to enter the holes in the glass plate.
- When re-assembling the spillage bowl always ensure that it is correctly located over the spark electrode. Care should be taken to keep the electrode clean and avoid damage to the porcelain insulator when removing the spillage bowl during cleaning.
- It is recommended that the appliance should be clean as describe above daily for optimal performance and longer life expectancy.
- Wash spill bowl regularly and clean dirt and grease in a weekly basis.
- Check the burner port regularly for blockage especially if there is occurrence of spillage and clean them if necessary.

MAINTENANCE SCHEDULE

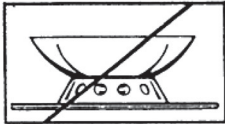
- It is recommended that to have the units serviced by an authorized person at least once a year.

HINTS ON THE USE OF THE HOTPLATE

Utensils should always be placed centrally on the pan supports and over the burners. Flames which extend beyond the bottom of utensils are wasteful and can damage or overheat handles. Large diameter utensils (greater than 200mm in diameter) must not be allowed to protrude beyond the perimeter of the hotplate, as this could cause overheating or damage to the adjacent bench.



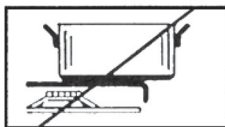
Do not place anything, e.g. flame tamer, asbestos mat, between pan and pan support as serious damage to the appliances may result.



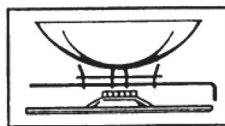
Do not remove the pan support and enclose the burner with a wok stand as this will concentrate the flame and deflect the heat onto the hotplate.



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



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



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

SAFETY HINTS.

Always turn panhandles to the side or back of the hotplate – not out into the kitchen where they can easily be knocked. Do not wear loose fitting garments while the burners are in operation, due to the possibility of fabric ignition, which may result in personal injury.

MINOR TROUBLE SHOOTING.

Symptoms		Please check the following:
NO IGNITION		<ol style="list-style-type: none"> 1. Check if anything is obstructing the electrode metal tip. 2. If 240 AC: check if appliance is connected to electrical supply. 3. If 1.5V battery: check and replace battery if required.
NO GAS		Check that the gas is turned on at the main meter.
BURNER FLAME NOT BURNING EVENLY		Check the burner head is sitting evenly and that the slots in the burner head are not obstructed. In the event that you are not satisfied with the hotplate, the distributor in your State should be consulted.

Note:

Should you still experience difficulties with your Goldline cook top please contact the manufacturer at the address and phone number provided in this manual.

RECOGNISING ABNORMAL OPERATION

Should you notice any of these symptoms,

- flame light back
- flame lift off from burner ports
- popping or minor explosions sound
- appreciable yellow tipping flame
- objectionable odour

Turn off the unit immediately. Stop using the unit.
Call authorized person or contact the manufacturer.

WARNING

This Gas Hob can be supplied in either of two Models
220 VOLTS 50 HZ or 1.5v D.C. Battery pack.

Check the data label affixed to your unit to ensure the correct model has been supplied.

IMPORTANT:

ANY SERVICING TO THIS APPLIANCE MUST BE CARRIED
OUT BY AN AUTHORIZED PERSON.

SAFETY WARNING WHEN OPERATING WITH LP GAS:

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

SPARE PARTS SERVICE CONTACT NUMBERS:

For spare part and technical support enquires please call

MANUFACTURER: A'VARD INDUSTRIES P/L.

ADDRESS: 58-60 Quantum Close, South Dandenong, Victoria 3175, Australia.

TEL: 61 3 9799 9660

WEBSITE: www.goldlinecorp.com.au

e-mail: info@goldlinecorp.com.au

SPECIFICATION TABLE

Model number

Items		Unit	GL301BZNG GL301BZLPG GL301BZNG-CAST GL301BZLPG-CAST	GL302BZNG GL302BZLPG GL302BZNG-CAST GL302BZLPG-CAST	GL2BZNG GL2BZLPG GL2BZNG-CAST GL2BZLPG-CAST GL2WZNG GL2WZLPG GL2WZNG-CAST GL2WZLPG-CAST	GL3BZNG GL3BZLPG GL3BZNG-CAST GL3BZLPG-CAST GL3WZNG GL3WZLPG GL3WZNG-CAST GL3WZLPG-CAST	GL603BZNG GL603BZLPG GL603BZNG-CAST GL603BZLPG-CAST GL603WZNG GL603WZLPG GL603WZNG-CAST GL603WZLPG-CAST	GL4BZNG GL4BZLPG GL4BZNG-CAST GL4BZLPG-CAST GL4WZNG GL4WZLPG GL4WZNG-CAST GL4WZLPG-CAST GL4SSNG GL4SSLPG GL4SSNG-CAST GL4SSLPG-CAST	GL704BZNG GL704BZLPG GL704BZNG-CAST GL704BZLPG-CAST GL704WZNG GL704WZLPG GL704WZNG-CAST GL704WZLPG-CAST
Ignition	-	-	DC 1.5V 220V/240V Battery 50Hz	DC 1.5V 220V/240V Battery 50Hz	DC 1.5V 220V/240V Battery 50Hz	DC 1.5V 220V/240V Battery 50Hz	DC 1.5V 220V/240V Battery 50Hz	DC 1.5V 220V/240V Battery 50Hz	DC 1.5V 220V/240V Battery 50Hz
	Type Reference	D/A	D	D	D	D	D	D	D
Top plate material		-	8mm toughened Australian Glass	8mm toughened Australian Glass	8mm toughened Australian Glass	8mm toughened Australian Glass	8mm toughened Australian Glass	8mm toughened glass or Stainless steel .	8mm toughened Australian Glass
Glass Colour		-	Black/White	Black/White	Black/White	Black/White	Black/White	Black , White or Stainless steel	Black/White
Glass Shape		-	Rectangular	Rectangular	Curved	Curved	Rectagular	Rectagular	Rectagular
Nos. of hob		-	1	2	2	3	3	4	4
Gas Type		-	NG LPG	NG LPG	HKTown Gas	HKTown Gas	HKTown Gas	NG LPG	NG LPG
Heat input for burner		kW Left (Mj/hr) Centre Right	- 4.2 (15.0) -	2.3 (8.0) - 4.2 (15.0)	5.2 (18.72) - 5.2 (18.72)	5.2 (18.72) 2.7 (9.72) 5.2 (18.72)	2.5 (9.0) x 2 - 5.2 (18.72)	2.5 (9.0) x 2 - 5.2 (18.72) x 2	2.5 (9.0) x 2 1.7 x1 5.2 (18.72) x 1
Flame failure device		-	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Gas pressure		kPa	1	1	1	1	1	1	1
Gas inlet connection		-	Screw-1/2 inch BSP	Screw-1/2 inch BSP	Screw-1/2 inch BSP	Screw-1/2 inch BSP	Screw-1/2 inch BSP	Screw-1/2 inch BSP	Screw-1/2 inch BSP
Tray depth		mm	43	43	51	51	40	40	40
Side clearance from the periphery of each burner to any combustable surface		mm	150	150	150	150	150	150	150
Clearance from base tray of cooker to its non-combustable material underneath		mm	50	50	50	50	50	50	50
Dimension									
Base tray (Bottom manifold Entry)		WxD mm	260 x 480	260 x 480	660 x 340	810 x 400	550 x 470	880 x 400	596 x 468
Base tray (Rear manifold Entry)		WxD mm	260 x 460	260 x 460					
Glass top		WxDxH mm	300 x 500 x 8	300 x 500 x 8	750 x 450 x 8	860 x 460 x 8	640 x 500 x 8	930 x 450 x 8	640 x 500 x 8
Cut-out		WxD mm	265 x 485	405 x 485	665 x 345	815 x 405	555 x 475	885 x 405	601 x 473
Net weight		kg	9.5	11.5	13	16.5	13.8	18	18

Design and specification may change due to product improvement. No prior notice will be given. If there are any queries, please feel free to contact our service center.