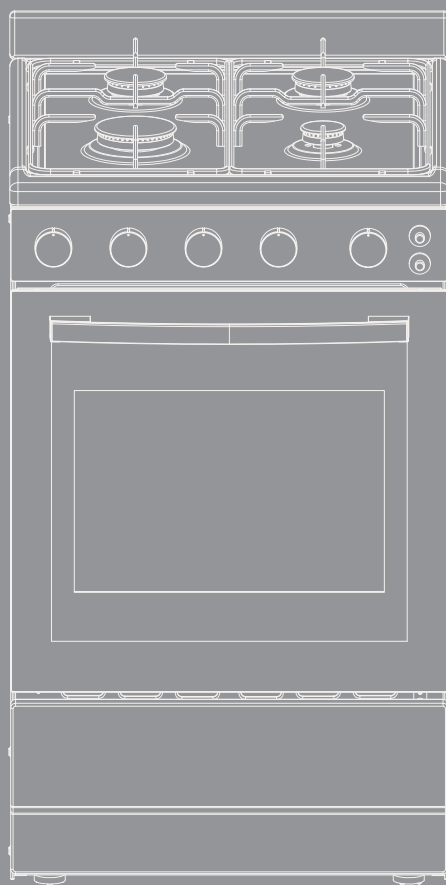


Euromaid

User Manual

54cm Upright Cooking Appliances

FGG54W / GG54GW / F54GGW



Product/Installer details

For future reference we suggest that you staple a copy of your purchase receipt here and complete the below so the information is always at hand.

Product Details

Model number: _____

Description: _____

Serial number: _____

(Located on the product rating label)

Purchase Details

Date of purchase: _____

Place of purchase: _____

Store name: _____

Address: _____

Telephone: _____

Invoice/receipt number: _____

Installation Details

Electrical date of installation: _____

Electrician Installers Details: Company/Installers Name: _____

Licence Number: _____

Telephone Number: _____

Gas date of installation: _____

Gas installers details: Company/Installers Name: _____

Licence Number: _____

Telephone Number: _____

Plumbing date of installation: _____

Plumbers installers details: Company/Installers Name: _____

Licence Number: _____

Telephone Number: _____

Dear Customer,

Congratulations on the purchase of your new product from Home Appliances Pty Ltd.

We recommend you please take some time to read the instruction manual thoroughly to familiarise yourself with the functionality and operations to ensure optimum performance of your new appliance.

After reading the manual, please store it in a safe and accessible location for future reference.

Installation

The installation of your new appliance must be carried out by a qualified installer/technician in accordance to local regulations.

The packaging of your appliance has been selected from environmentally friendly materials and can usually be recycled. Please ensure these are disposed of correctly.

Customer Care

Our Customer Care centre is available should you wish to learn more about your appliance in relation to how to use it to its best potential, or tips on cleaning as well as available accessories.

For further details please contact our Customer Care team on **1800 444 357** or email: **customercare@hapl.com.au**

Thank you

Regards,
Home Appliances



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We recommend that you read the instructions in this Manual carefully before use for the best performance and to extend the life of your appliance, as it will provide you with all the instructions you require to ensure its safe installation, use and maintenance. Always keep this Manual close to hand since you may need to refer to it in the future. Thank you.

1、 Conditions Of Use

This appliance is intended to be used for domestic use, not commercial use.

2、 Safety Precautions

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Warning – ensure that no downward pressure is applied to the oven door when open. In particular, do not allow a child to climb on to open oven door.
- Warning - accessible parts can become hot during use, especially the oven door. To avoid burns, young children must be kept away.
- Young children should be supervised to ensure they do not play with this appliance.
- During use this appliance becomes hot. Care should be taken to avoid touching hot external and internal surfaces when in use. Use oven gloves.
- Install cooker, shelving and fittings in accordance with this Manual.
- Ensure all specified vents, openings and airspaces are not blocked.
- To ensure your safety all electric appliance should only be installed or service by qualified staff. If the supply cord is damaged, it must be replaced a service agent or similarly qualified person in order to avoid a hazard.
- To ensure your safety all electric appliance should only be installed or service by qualified staff. If the supply cord is damaged, it must be replaced by the manufacture, its service agent or similarly qualified staff in order to avoid a hazard.
- 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.
- DO NOT USE THIS APPLIANCE AS A SPACE HEATER.
- DO NOT MODIFY THIS APPLIANCE.
- DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.

The Manufacturers and Importers/Distributors and Retailers shall not be liable to any legal liability, personal injury and property damage due to incorrect operation or incorrect installation.

- Not suitable for use with aftermarket lids or covers.

3、 Other Important Safety Information



This appliance must not be used as a space heater.



Do not remove any labels or use abrasive/ corrosive cleaners on.



Do not use corrosive cleaners eg oven cleaners that contain caustic soda.

4、 Warnings for use of grill, oven, and appliance hob

4.1 Grill warnings

- Do not leave grill on unattended.
- Do not cover the grill dish insert with foil.
- Placing thick portions of food under grill can be a fire hazard.
- Fat left on a grill dish is a fire hazard! Keep grill clean and turn off grill immediately after use.

4.2、 Oven warnings

- Do not push down or apply any weight on open oven door.
- Do not line oven with foil or place anything on the bottom of the oven while baking to avoid permanent damage, as trapped heat will crack or craze the enamel floor of the oven cavity liner.
- Use of olive oil and other poly-unsaturated oils (vegetable oils) when roasting uncovered food causes deposits inside the oven which are very difficult to remove.

5、 Disposal of packaging

Please recycle the cardboard, and also any polystyrene packaging where possible.

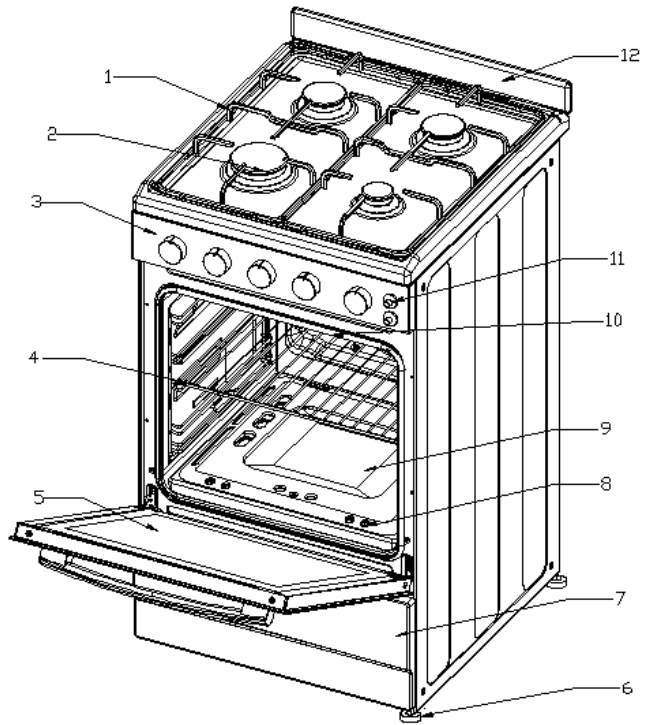
6、 Installation, Cleaning and Servicing

- An authorized person must install this appliance. (Certificate of Compliance to be retained).
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazard, the Installation Instructions must be followed.
- In order to avoid accidental tipping of the appliance (for example, by a child climbing onto the open oven door), the anti tilt plate must be installed.
- Only authorized personnel should carry out servicing (Certificate of Compliance to be retained).
- Always ensure the appliance is switched off before cleaning.
- Do not use caustic soda- based cleaners.
- Do not use steam cleaners, as this may cause moisture build up.
- Always clean the appliance immediately after any food spillage.
- To be serviced only by an authorized person.

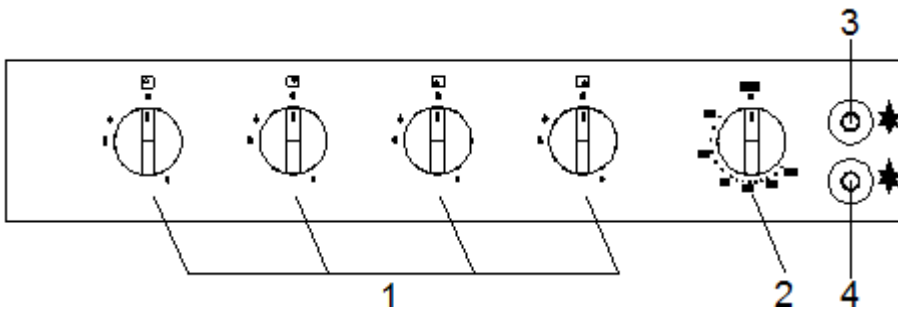
7、Specify product structure

7.1 Description of gas cooker

1. Focal plane
2. Burner with removable cap, distributor
3. Control Panel
4. Grilling rack
5. Oven door
6. Anti slip feet
7. Under the cover
8. The burner
9. Burning baffle
10. Grill burner
11. Ignition switch
12. Back wall plate



7.2 Description of front panel controls



1. Burner Control Knob
 - Sets the burner cooking temperature.
2. The oven temperature control valve .
 - Control the oven temperature
3. igniter
 - Control on the top gas oven
4. igniter
 - control to the bottom gas oven

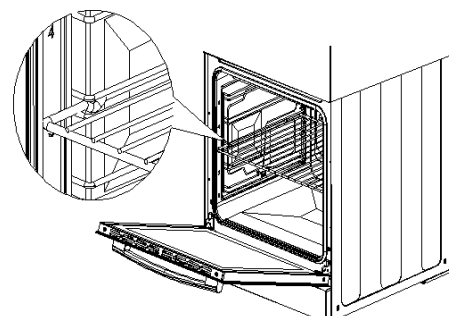
Note: The oven burner control knob has to be pressed and turned first.

8、For the first time use the appliance

8.1 Fitting oven shelves

- Ensure shelf orientation is correct (refer picture).
- Slide into oven at an angle until raised back of shelf is past the stop on side runners.
- Lower front of shelf and push in until stop is reached.

NOTE: The top ledge is not a shelf position



8.3 Preparing your appliance for the first time

- Please wipe out the oven interior prior to operation with warm soapy water and polish dry with a soft clean cloth.
- New appliances can have an odor during first operation. It is recommended to 'run in' your oven before you cook for the first time. Run the oven at 180°C for 2-4 hours and ensure that the room is well ventilated.
- Please install oven furniture as outlined in the "Fitting Oven Accessories and Cleaning" section.
- If your appliance is fitted with solid burners, turn heat setting to high for 3 minutes to fully harden the coating. When cooled, apply a thin coating of cooking oil to seal the surface.
- The gas grill may have oils left on the grill during manufacture. Before you cook on the grill for the first time, turn on for 15 minutes with 10mm of water in the bottom of the grill dish.

9、 Using the Gas oven

9.1 Oven safety warnings

- Always follow the instructions for putting the shelves and side racks into the oven, to avoid accidents.
- Do not line the oven with foil, it will damage the enamel.
- Do not touch the hot surfaces or heating elements inside the oven.
- Do not use the oven door as a shelf.
- Do not push down on the open oven door.
- Do not place shelves on top of upper most shelf runner as there are no stops for shelf withdrawal.
- After each use, always check that the control knobs are turned to 0(off).

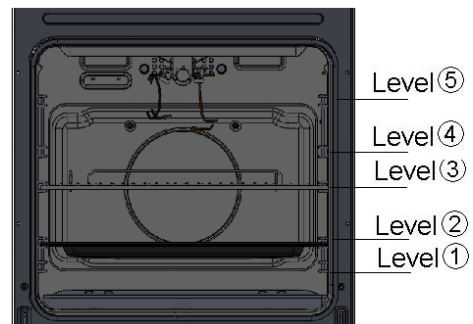
9.2 Using the oven of your gas cooker

Set: 1) Temperature

2) Gas Oven Function

This knob lights the gas burner inside the oven. The cooking temperature is set by turning the knob anti-clockwise to the value required, between Min. and Max.

Tip: when using the grill burner can not adjust temperature



9.3 Using the gas oven

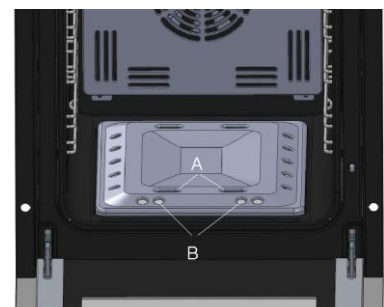
➤ Piezoelectric ignition control

Completely open the oven door, and put it by the thermostat knob counterclockwise the highest temperature setting, press the piezoelectric ignition device. Once ignited burner, press a few seconds to allow the thermocouple temperature on knob.

If the burner not lit after 15 seconds, stop trying, leave the oven door, waiting for one minute before trying again

➤ Lighting the burner by hand

Completely open the oven door and turn the thermostat knob Anti-clockwise. Place a lit match close to the end of the flame pipe A in the centre of the bottom of the oven and press the thermostat knob. Once the burner has ignited, keep the knob pressed down for a few seconds to allow the thermocouple to heat up and check that the burner has lit properly through the inspection hole B. The cooking temperature is set by turning the knob clockwise to the value required, between 50° and 231° .

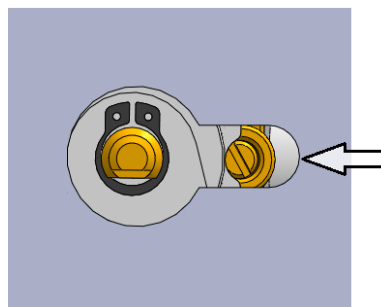


If the burner accidentally goes out, turn the knob to the off (●) position and wait at least one minute before trying to relight it.

9.4 Adjusting the minimum setting

The oven thermostat has a screw for regulating the minimum setting, accessed by removing the thermostat knob. When the type of gas used changes, the minimum setting must be adjusted as follows:

- Light the oven burner and keep it operating at the highest setting for 10/15 minutes with the door closed. Then turn the knob to the minimum temperature setting, remove the knob and use a straight-head screwdriver to adjust. Firstly, turn the knob in clockwise direction tightly then anticlockwise to adjust the flame. For natural gas you should turn one of a circle while 1/8 circle for LPG
 - When using bottled gas, the adjuster screw must be turned fully clockwise.
 - When using town or natural gas, adjust the screw so that when the thermostat knob is turned from the maximum to the minimum setting, the flame always remains stable and uniform. Close the oven door and check that the burner remains on at the minimum setting.



9.5 Oven cooking guide

The following is intended as a rough guide. It is often required to set oven 10-20 degrees above or below this guide to get the result you want. Also adjustments are needed for the cooking time to suit personal expectations, Where the gas models vary from electric, details for gas cooking is shown in brackets. For best results when baking, preheat your oven for 15-20 minutes.

Food	Fan forced oven		Time in minutes
	Temperature (°C)	Oven shelf position	
Plain or fruit scones	210	Any	10-15
Rolled biscuits	150(170)	Any	10-15
Spooned biscuits	180	Any	12-15
Shortbread biscuits	150	Any	30-35
Hard individual meringues	100	Any	90
Soft individual meringues	165	Any	15-20
Pavlova	100	Any	75
Patty cakes	180	Any	15-20
Sponge	170	Any	20-30
Plain butter cake	170	Any	25-40
Rich fruit cake	130	Any	180
Shortcrust cornish pasty	160(180)	Any	40-45(10/35)
Shortcrust custard tart	170-200	Any	20-30(10/25)
Cream puffs	200	Any	25-30
Yeast bread	200	Any	25-30
Pizza	220	Any	15-25

Shelf position is counted from the bottom shelf up. Bottom shelf position is 1. Turn down temperatures shown

Meat/Poultry/Fish		Recommended temperature (°C)	Minutes per kilogram
Beef	Rare	200	35-40
	Medium	200	45-50
	Well done	200	55-60
Lamb	Medium	200	40
	Well done		60
Veal		180	60
Pork		200	60
Chicken		180-200	45-60
Duck		180-200	60-70
Turkey		180	40 - 45 (less than 10kg)
			35 - 40 (more than 10kg)
Fish		180	20

9.6. Understanding baking problem

Problem	Causes	What to do
Uneven cooking	Incorrect shelf position	Select shelf that puts food in centre of oven
	Oven tray too large	Remove oven tray. Use smaller trays or dishes
	Trays not in centre	Put trays in centre
	Oven fan causing uneven browning or small cakes to lean over	Rotate food during cooking, or use Conventional Mode (i.e. no fan)
Baked products too brown on bottom	Baking tins too large (diameter)	Use correct size tins
	Baking tins are dark metal or glass	Change to shiny, light tins or lower the temperature by 10° -20 C
	Food too low in oven	Cook one shelf higher
	Oven door opened too frequently during baking	Don't open the oven door until at least half the cooking time has passed
	Baking temperature too high	Lower the temperature
	Oven tray blocking heat (below thermostat)	Use higher shelf position for oven tray
Cakes have a cracked thick crust	Baking temperature too high	Lower the temperature
	Food too low in oven	Cook one shelf higher
	Cake batter over mixed	Mix just long enough to combine the ingredients
	Baking tin too deep	Check size of tin and use recommended size
	Baking tins dark	Change to shiny light tins
Baked products are pale, flat and undercooked	Baking temperature too low	Raise the temperature
	Food too low in oven	Cook one shelf higher
	Baking time too short	Increase cooking time
	Incorrect baking tin size	Use correct size tin
Cakes fallen in centre	Baking temperature too low	Raise the temperature
	Baking time too short	Increase cooking time
	Proportions of ingredients incorrect for recipe	Check recipe
	Opening door too early during baking	Do not open door until the last quarter of cooking time
Roast meat and potatoes	Poor hot air circulation	Elevate food onto a rack to allow air circulation

not browning in fan oven	Oven temperature is too low	Increase temperature to 200 - 220
	Not long enough in oven	Continue cooking for another 15+ minutes

NOTE: Condensation on oven door is normal, especially when kitchen is cold

Also spacing and size of food on trays and the number of baking dishes in the oven can affect air circulation.

10、 Using the grill

10.1 Grill safety warnings

- Always turn off the grill immediately after you have finished cooking and pull drawer out or remove grill tray otherwise fat left in the tray in the hot grill compartment will continue to smoke or could catch fire.
- Wash grill tray & insert after every use.
- Grill insert rack can be inverted.....to provide 2 different settings for the distance from top of food to the grill element.
- Do not line the grill rack with foil.
- Do not leave the grill unattended and check progress of cooking every 1 – 2 minutes (especially bread).
- Do not try to grill place food more than 25mm thick. Food may catch fire.
- Do not store flammable materials near the grill.

10.2 Grill information

- The grill function is suitable for tender cuts of meat, steak, chops, sausages, fish, bread, cheese tootsies and other quick-cooking foods.
- Preheat for 3 minutes on 7 setting. This will help seal natural juices of steak, chops etc. for a better flavour.
- The grill drawer door must be closed during grilling.

10.3 Using the grill

- Turn the grill control knob to adjust the temperature to get the desired result
- Preheat the grill. After 3 minutes, put food in.
- Note that put grease closed correctly in the (have screens on both sides).
- Close the grill drawer.
- In the process of barbecue, open the oven door check progress every 1 to 2 minutes

10.4 Handling grilling problems

Problem	Causes	What to do
Grilled meats overcooked on outside and raw in centre	Meat too close to grill	Use inverted grill tray insert and/or reduce temperature setting
Excess grill smoke	Build-up of fats in grill	clean grill after every use Trim excess fat from meat prior to cooking
	Grilled steaks and chops buckling	Cut fat with knife towards meat or remove all fat

11、 Using the burners of your cooker

11.1 burners safety warnings

- Do not use pots and pans which are unsteady, as these could overbalance.
- Do not use mats, heat diffusers or wok stands. These will cause a temperature build-up which can damage the cook top.
- Do not let cooking pots overhang sides or front of hob get too close to the burner control knobs.

Ceramic burners

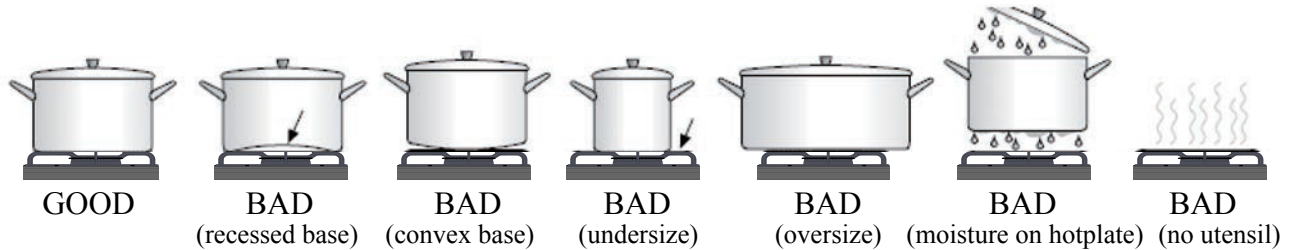
- Do not leave aluminium foil on the hot ceramic burners(permanent damage will occur)

Note: Stored heat in the burner can be used for the last few minutes of cooking. Simply turn off the control.

11.2 Choosing Cooking Pots

Look at this diagram below which shows you which utensils to use on the burners and which utensils should not be used.

- Always use pots and pans with flat bottoms. Uneven or thin bottoms will waste energy and cook slowly.
- Always use pots and pans which are slightly larger than the burner. Small pans waste energy.
- Always put dry pots and pans on the burners.
- Do not use pots and pans which are too large. Pans which overhang the burner more than 50 mm can damage the hob

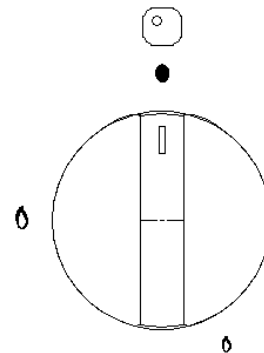


12. Using the burners of your gas cooker

12.1 The hob control knobs

The symbols on the control knobs mean the following:

- No gas flow
- Maximum gas flow
- Minimum gas flow



All operating positions must be set between the maximum and minimum flow settings, and never between the maximum setting and the closed position.

12.2 Introduction to the burner

A-Burner cap

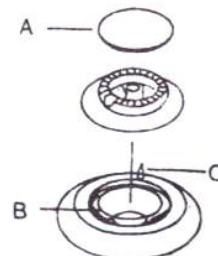
B-Lighting plug

C-Thermocouple

12.3 Burner Ignition

To light these burners:

1. Choose the burner you want to use.
2. Turn the burner control knob to “”.
3. Press the body release spark burner switch



1、 Triple ring Burner

- Used for fast heating.
- Used with large size pots and pans.

1、 Auxiliary Burner

- Used for simmering.
- Used with small pots and pans.

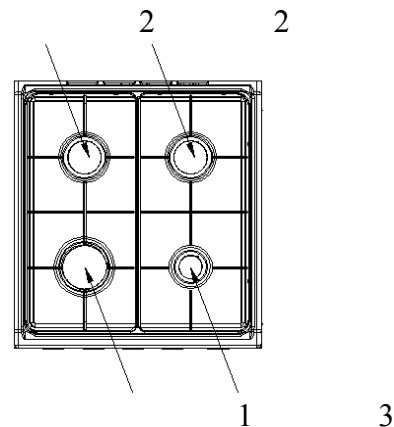
2、 Semi-rapid Burner

- Used with middle size pots and pans.

3、 Rapid Burner

- Used for normal cooking .

To conserve gas, place the pan centrally over the burner and adjust the flame so that it does not go past the edges of the cookware.



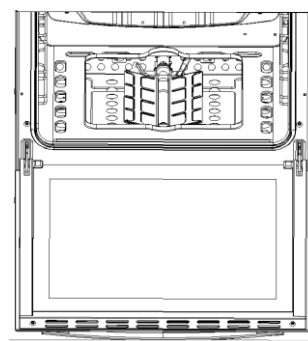
13、 Get to know your oven

The appliance is tested with Natural gas at the pressure of 10 mbar. If it is to be used with other types of gas, the burner nozzle has to be changed and the gas valve adjusted. To replace the nozzle, proceed as described below.

13.1 Adjusting the oven burner

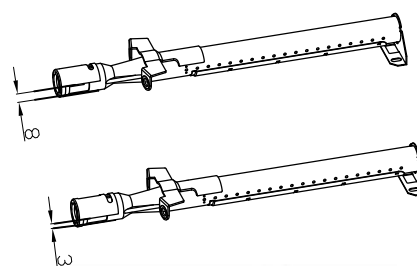
To adjust the oven burner, open the oven door and proceed as follows:

- Remove all accessories (pans, shelves and any steel runners);
- Lift the oven bottom plate and extract it so that the inside of the oven is as shown in the picture.



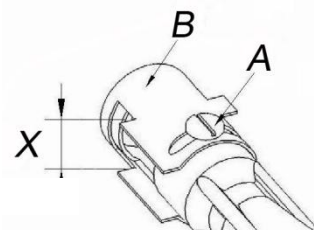
13.2 Changing the nozzle

- Undo the oven burner fixing screws A.
- Move the burner B outwards until the nozzle is accessible.
- Use a 7 socket wrench to change the nozzle, fitting the one for the type of gas to be used.



13.3 Adjusting the oven burner primary air flow

- Undo the adjuster screw "A" of the air regulator sleeve;
- Turn the regulator sleeve "B" into the position for the type of gas to be used, consulting the table below;
- Tighten the adjuster screw and restore the seals;
- When the operation is complete, reassemble the burner correctly.



NATURAL GAS (N)	ULPG
X= 3mm	X= 8mm

When the operation is complete, replace the nameplate on the back of the oven with the one provided for the new type of gas.

In compliance with current safety standards, adapting to different types of gas must be has gas lore of professional can but operation.

14. Fitting oven accessories and cleaning

14.1 Safety warnings about cleaning

- Always make sure that the cooker is turned off before cleaning.
- Always clean cooker immediately after use.
- Do not use steam cleaners. These may cause moisture build-up.
- Do not use caustic- based cleaners. These will damage aluminums parts, and remove enamel gloss.

14.2 Cleaning the enamel:

- Keep enamel clean by wiping it with a soft cloth dipped in warm soapy water.
- Rub difficult stains with a nylon scourer or creamed powder cleanser.
- Do not use abrasive cleaners, dry powder cleaners, steel wool or wax polishes.
- If you use an oven cleaner, then follow the instructions on the product carefully.

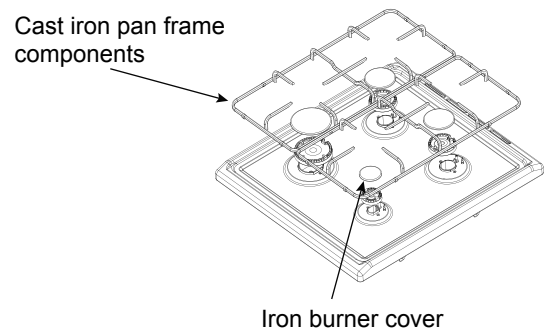
14.3 Cleaning the control panel:

- Make sure control knobs are in off position.
- Clean the control panel by wiping it with a soft cloth dipped in warm soapy water and squeezed dry.

14.4 Cleaning the Gas Hob

Removing the trivets (Refer Figure 1)

- The trivets locate in the recessed area of the hob.
- They can be removed for cleaning by carefully lifting them from the hob.
- Clean by washing in warm soapy water. Dry thoroughly.
- Take care when replacing the trivets as dropping them onto the hob may damage the enamelled surface.



Removing the burners (Refer Figure 2)

- The burner caps and crowns are removable for cleaning.
- Flame port blockage should be removed by means of a match stick or brush.
- If the caps, crowns and cups are heavily soiled, use a non-abrasive cleaning compound.
- Do not clean them with abrasive or caustic type cleaners, or put in a dishwasher as they will be damaged.

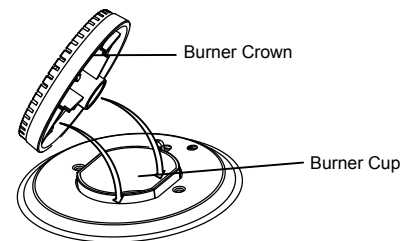


Figure 2

Refitting the burner crowns and caps

- The burner crown must be fitted correctly into the burner cup or damage will occur during operation.
- To do this, ensure that the 2 ribs on either side of the spark plug hole are positioned into the 2 slots on the burner cup. (See figure 2).
- The burner cap is simply positioned over the top of the burner crown.

Note: When the burner is correctly fitted it will sit level on the hob.

If ignition is difficult or fails after cleaning, then either burner parts are not dry or parts have not been positioned correctly

14.5 Cleaning the grill compartment

- Lift the grill tray out.
- Clean the Grill Compartment with hot soapy water.
If stronger action is needed use a nonabrasive oven

cleaner applied with a nylon scourer.

14.7 Cleaning the Oven

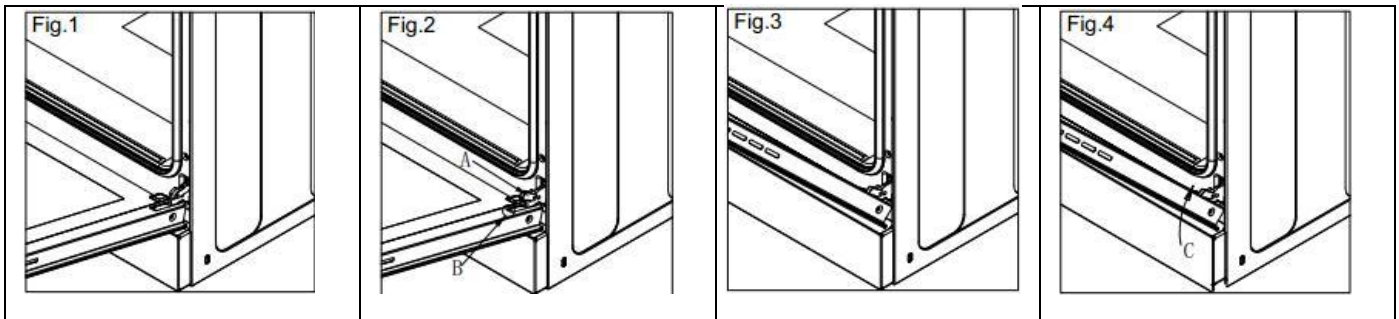
- Open the door fully.
- Remove oven shelves and side racks.
- Clean in hot soapy water.

14.8 Cleaning the oven door /How to remove the oven doors

For a more thorough clean, you can remove and disassemble the oven door. Proceed as follows:

Oven door structures 1 remove and assemble procedure:

- Open the door to the full extent(fig.1);
- Open the lever A completely on the left and right hinges(fig.2);
- Hold the door as shown in fig.3
- Gently close the door(fig.3)until left and right hinge levers A are hooked to part B of the door(fig.4).
- Withdraw the hinge hooks from their location following arrow C(fig.4);
- Rest the door on a soft surface;
- To replace the door, repeat the above steps in reverse order.

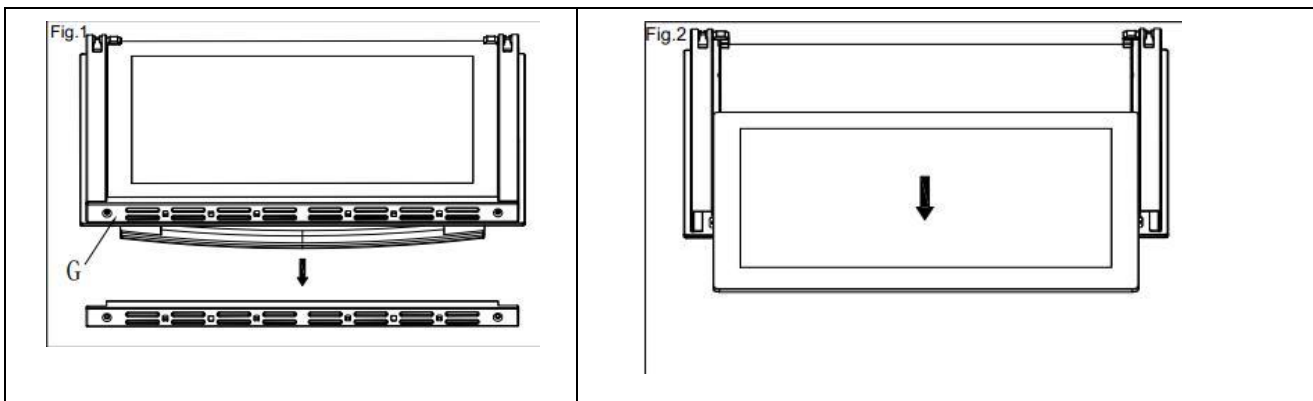


Removing the Inner Pane of Glass

- Double oven door: Remove the seal G by unscrew the no.2 bolts (fig.1)
- Gently pull out the inner pane of glass(fig.2)
- Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.
- Now you can also clean the inside of the outer glass.

Cleaning the door glass

- Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.



- Do not use the oven without the inner door glass fitted.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Replace the glass cover. Reconnect the appliance to the mains power supply.

15. Solving Problems

If you have a problem with your appliance, check the table below before calling service. You may be able to avoid a service call by and avoid unnecessary inconvenience and expense.

For cooking problems, refer to Handling Baking Problems.

Problem	Causes	What to do
Burner will not light even though spark can be seen/heard	Gas supply valve is turned off	Turn on gas supply
	burner crown & cap not positioned correctly	Remove parts and refit carefully
	Port blockage in ignition area	Make sure that ports and ignition area are clean and dry
Oven not hot enough	Heat escaping through incorrectly sealed door	Check shelves or dishes are not preventing door closing properly, Check that door is fitted properly after door removal for cleaning
	Door seal is worn or has moved	Replace seal or refit it
	The burner has not lit	Stop trying, leave the oven door open and wait 1 minute before trying again
Digital timer display flashing	Power failure or interruption	Reset time of day
	Household fuse blown or power supply is off	Check fuses, power supply
Unit smoking when first used	Protective oils being removed	This is normal
first use of oven		This is normal
		Allow 2 - 4 hours for odour to dissipate (open all windows)
Oven shelf tight	Oven shelf not inserted correctly, may be upside down or back to front	Remove shelf and insert as per diagram

Note: Only service centers should carry out servicing. Otherwise warranty may be void.

16. Installing the gas cooker

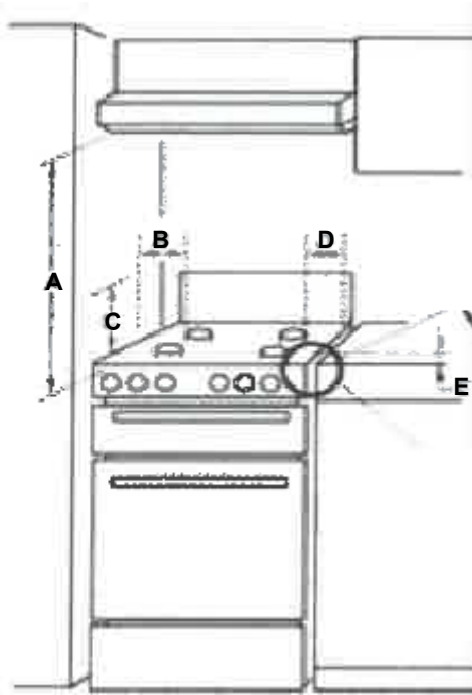
16.1 Unpacking

When packaging is removed from product you will notice there are several items nested in the packaging base. The burner crowns, burner caps and trivets can be fitted to the hob.

Note: That work trivet is a different size and must be correctly located over wok burner.

16.2 Locating the cooker

This appliance must be installed by an authorised person in accordance with this instruction manual, AS/NZS 5601 - Gas installations (installation and pipe sizing), local gas fitting regulations, local electrical regulations, local water regulations, local health regulations, Building Code of Australia and any other government authority.



Side clearances-(Measurements B & C) Where B, measured from the periphery of the nearest burner to any vertical combustible surface, or vertical combustible surface covered with toughened glass or sheet metal, is less than 200 mm, the surface shall be protected to a height C of not less than 150 mm above the hob for the full dimension (width or depth) of the cooking surface area. Where the gas cooking appliance is fitted with a 'splashback', protection of the rear wall is not required.

Additional requirements for freestanding and elevated gas cooking appliances-(Measurements D & E). Where D, the distance from the periphery of the nearest burner to a horizontal combustible surface is less than 200 mm, then E shall be 10 mm or more, or the horizontal surface shall be above the trivet.

Overheat clearances -(Measurement A): The distance between the highest part of the hob of the gas cooking appliance should be higher than 600mm for a range hood and higher than 750mm for an overheat exhaust fan.

16.3 Installation of the anti-tilt plate

Determine position of cooker and anti-tilt plate.

Securely fix the anti-tilt plate to the floor with appropriate fasteners.

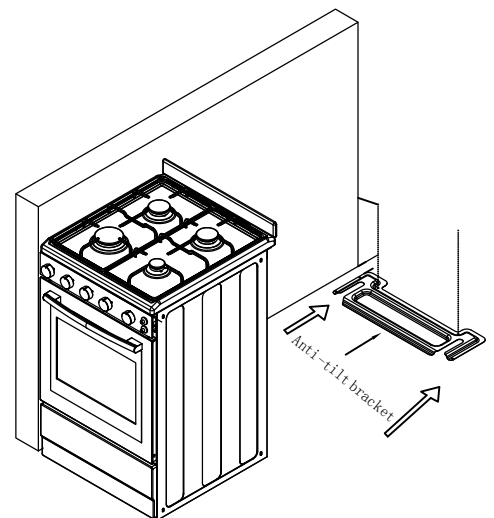
Fasten the stability bolt bracket to the front frame with the 2 screws supplied.

Reposition the cooker back into the anti-tilt plate and then mark the position of the stability bolt hole.

Pull the cooker back out and drill the bolt location hole. Use a 10mm masonry or wood drill. When drilling into concrete ensure a minimum hole depth of 30mm.

Reposition the cooker back into the anti-tilt plate, aligning the stability bolt bracket with the 10mm drilled hole. Then slide the bolt through the bracket and into the hole.

Connect Electricity supply/gas supply but do not turn on until installation is completed



- Slide the cooker back into the anti-tilt plate so that rear cover rests against the rear wall. Then check the height and level of the cooker. If required, pull the cooker back out and adjust the leveling feet as required.

17.3 Connection to the gas supply

This appliance is suitable for connection with rigid pipe or flexible hose. The isolating manual shut-off valve connection point must be accessible when the appliance is installed.

For connection with a flexible hose assembly. The flexible hose assembly must be certified to AS/NZS 1869 class B or D, 10mm internal diameter, be kept as short as possible (not exceeding 1200mm), must not be in contact with the floor or any hot or sharp surfaces. The hose assembly must not be subject to strain, abrasion, kinking or deformation.

Gas leakage and operation of the appliance must be tested by the installer before leaving. Check burner flames are blue in colour, stable and completely ignite at both high and low flame settings with no appreciable yellow tipping, carbon deposition, lifting, floating, lighting back or objectionable odour. Test burners individually and in combination. When satisfied with the operation of the cooker, please instruct the user on the correct method of operation.

Where the data plate is obscured by cabinetry when the cooker is in the installed position, place the supplied duplicate data plate to a suitable adjacent surface or within the instruction manual for future reference.

Gas connection

The gas intake connection of the appliance has a "male thread." When making the connection, take care not to apply stresses of any kind to the appliance.

Read these points before connecting to the gas supply;

- The gas connection point is a 1/2" BSP external thread located at the rear of the appliance (50mm from the edge).
- Ensure installation allows withdrawal of appliance.

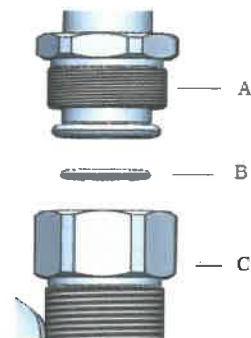
Read these points about operation and look carefully at the diagram:

- The appliance regulator provided must be orientated.
- The arrow showing the direction of the flow must be pointed correctly.
- The regulator has a 1/2" BSP internal thread at inlet and outlet.

A. Inlet pipe joint

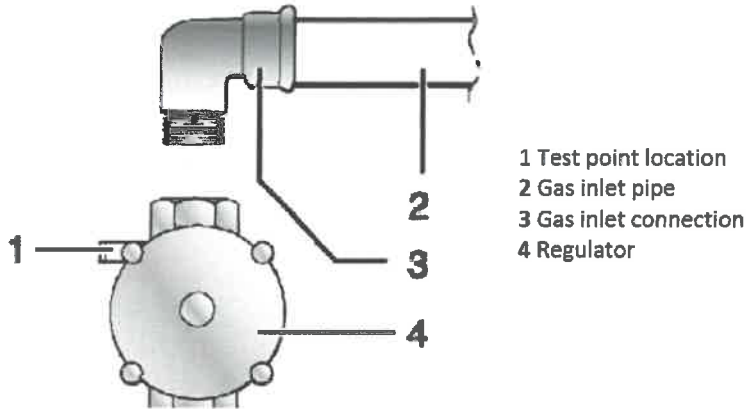
B. Gasket

C. stable union



Natural Gas (the appliance test point is located at the regulator)

The supplied regulator must be fitted to the appliance inlet connection. Gas pressure must be adjusted to 1.0 kPa when approximately 50% of the burners are on high flame.

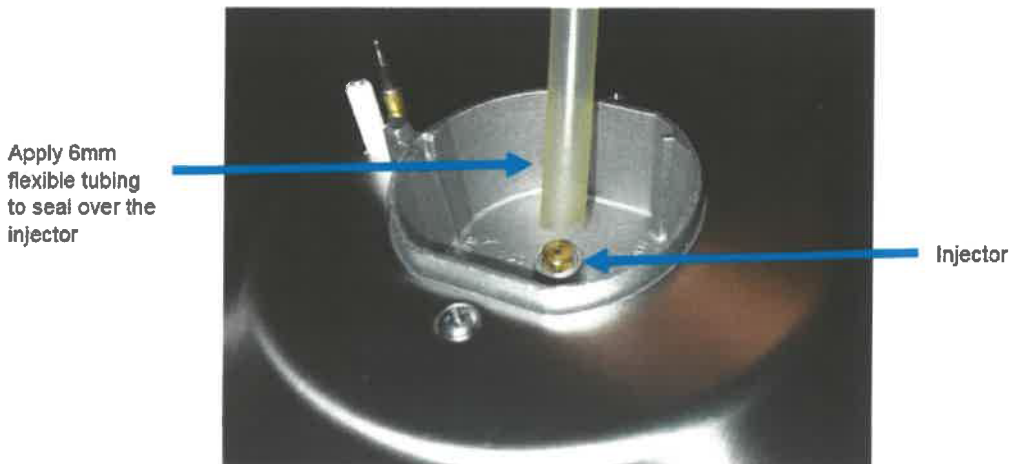


Universal LPG (the appliance test point is located at the injector)

Gas pressure must be checked to confirm the appliance operating pressure is 2.75 kPa, the appliance test point is the rapid burner injector as shown below.

1. Disconnect power.
2. Light the auxiliary burner and set to high flame. Ensure all other burners are off.
3. Zero manometer, then apply flexible tubing to seal over the Rapid burner injector, hold securely in place and check the gas pressure by pressing in the corresponding burner control knob in, then turning to high flame position.
4. If the pressure is 2.75 kPa, reassemble the burner and perform the final checks as per this instruction manual.
5. If the pressure is not 2.75 kPa, disconnect the appliance and check/adjust/replace the LPG cylinder regulator(s) as appropriate in accordance with AS/NZS 5601

*Patent 2015101170. For enquires contact Gas Approval Consulting Pty Ltd
HAPL licence 008 for SAI-400026*



Patent 2015101170. For enquires contact Gas Approval Consulting Pty Ltd



When the installation is complete, always check that all the unions are absolutely tight using a soapy solution. Never use a flame to make this check.

18. Testing the operation of the gas cooker

NOTE: You must test the cooker after installation, before you hand it over to the customer. You must have a manometer and a connecting tube.

18.1 Checking gas supply

- Check the manometer zero point is correct.
- Connect the manometer to the cooker pressure test point. This is located on the regulator or LPG inlet fitting.
- Turn on the gas supply and the electricity (if applicable) and try to ignite the gas.

NOTE: It will take additional time to light the gas for the first time as air needs to be purged from the pipes.

- Check the operating pressure for the particular gas type (see table).

18.2 For LPG cookers

Adjust the regulator if necessary (this may be remote from the cooker).

18.3 For Natural Gas cookers

- Regulators are supplied pre-adjusted and configured by the component maker for use with Natural Gas. The appliance installer is not required to make an adjustment to obtain the correct outlet pressure setting.
- An arrow on the base of the regulator indicates the direction of gas flow when the inlet and outlet of the regulator are orientated correctly. When the regulator has been fitted check for leaks from the connections with soapy water.

18.4 Checking the Function of the Regulator

With the appliance operating check the outlet pressure:

- When all burners of the appliance are operating at maximum,
- When the smallest burner of the appliance is operating at minimum.

Under these conditions the outlet pressure should not vary from the nominal outlet pressure of 1.0kPa by more than $\pm 20\%$ of the nominal outlet pressure ($\pm 0.20\text{kPa}$ for Natural Gas).

If the regulator appears to not be performing satisfactorily then check the following points.

- If the outlet pressure is consistently too low then the inlet pressure may be too low and adjustment of an upstream regulator may be needed, or an upstream regulator or valve with insufficient flow capacity may be present in the gas supply line. If this is suspected then it may be necessary to repeat the checks whilst measuring both the inlet and outlet pressure to determine if the inlet pressure is in the range 1.13 – 5kPa.
- Check that the regulator has been fitted to the gas supply line in the correct orientation, the arrow on the base of the body indicates the direction of gas flow. Once these checks have been completed, if the regulator still fails to perform in a satisfactory manner it should be replaced.

18.5 Testing the cooker features

Observe the flame appearance on each burner. If it is much smaller or larger than expected, then the injector size needs checking.

When maximum flame appearance is correct, then check the turn-down setting on each burner. If the settings appear to be incorrect, proceed as follows:

- Adjust the bypass screw mounted on the body of each burner control cock. This is accessible when the control knob and the control panel are removed.
- Check the ignition on all burners both separately and in combination.
- Check the operation of the electrical components, if applicable.
- If you are satisfied that the cooker is operating correctly, then turn it off and show the customer how to use it. Make sure you ask the customer to operate the clock and controls.

Note: If the cooker cannot be adjusted to perform correctly, then inform the customer of the problem and put a warning notice on the cooker. If the problem is dangerous, then disconnect the cooker. If there is a fault, then the customer should be advised to contact the manufacturer's local service organization or the retailer.

19、Installing your new cooker

19.1 Safety warnings about installation

- The cooker must be installed and serviced only by an authorized person.
- A certificate of compliance must be supplied by Installer and is to be kept by the customer.
- The packing materials must be removed before you install the cooker.
- You must follow the installation instructions in this booklet.
- The surrounding kitchen cabinets must be able to withstand 85° C. We will not accept responsibility for damage caused by installation in to kitchen cabinets which cannot withstand 85° C.
- The appliance must not be installed in a corner. It must be installed at least 100mm from the side wall.
- The flexible pipe for gas models must have sufficient loops so the cooker can be moved for service.
- The vents; openings and air spaces must not be blocked.
- The anti-tilt plate must be installed to avoid accidental tipping.
- The 18stabilizing bolt must be installed to avoid accidental moving.
- You must not pull the cooker by the door handles.
- Power socket, if provided for gas models, and electricity isolation switch for electric models and gas models without a 20A plug, is to be installed in an accessible position near the cooker (but not behind cooker).
- If the supply cord or cable is damaged, it must be replaced by an approved service agent or a similarly qualified person in order to avoid a hazard.

19.2 Unpacking and installation Instructions for Installer

Unpacking

- Please check the product and make sure that there is no damage.
- Read the relevant Installation Sections of this Manual (16,17,18,19). Ensure understanding.
- Confirm that product is compatible with available electrical/gas supply. Ensure proposed installation position does not conflict with Installation Sections.
- Check the attachment packing in good condition, complete accessories.
- Use screw driver to remove two fixed Anti-tilt plate screws and plate.

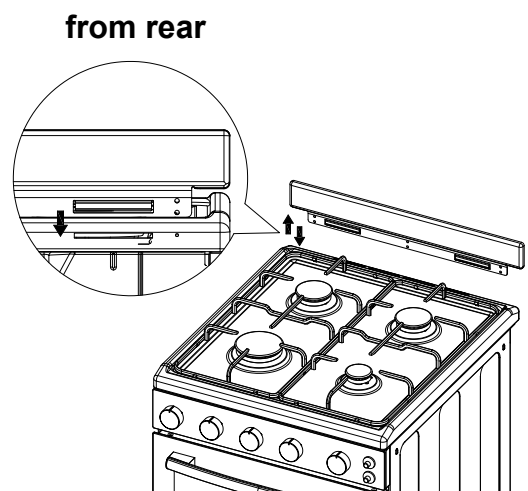
Locating the cooker

Study the diagrams below to be sure of the dimensions required to locate the cooker safely. Make sure that the top of the cooker is at least 10mm higher than the level of the bench tops. The appliance has been designed to fit in a 550mm wide gap in kitchen cabinets. The cooker may also be installed at the end of a line of benches or with a free space on either side.

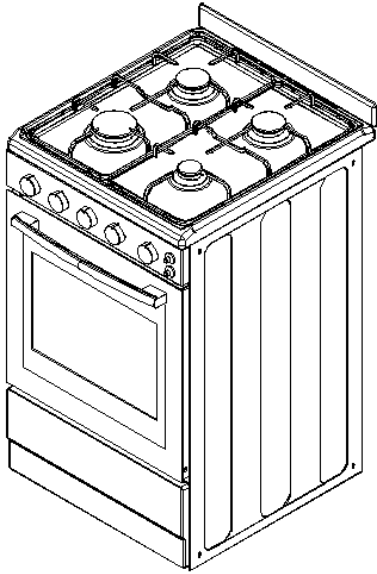
Note: To ensure cooker stability, both the anti-tilt plate and anti-movement/ stability bolt must be installed on all cookers (electric and gas).

19.3 The installation the splash back (The splash back can be removed to aid in cleaning)

- To replace the splash back, align the 2 tabs of the splash back with the corresponding holes in the hob and push downwards.
- To remove the splash back, simply pull upwards.
- Clean the splash back in hot soapy water.
- and level of the cooker. If required, pull the cooker back out and adjust the leveling feet as required.



20、 Technical specifications



oven capacity(L)	73
product dimension (mm)	540*600*910
package size (mm)	630*735*982
gross/net weight (Kg)	49.5/57

For all product enquiries (including warranty support), please contact our customer care team 1800 444 357 or via email: sales@lendimplex.com.au

Gas Type: Natural Gas @ 1.00kPa Test Point Pressurej

Burner	Injector Size (mm)	N.G.C. (MJ/h)
Rapid	1.55mm	12.0
Semi-rapid	1.16mm	6.70
Auxiliary	0.90mm	4.00
Grill Oven	1.18mm	7.00
Oven	1.40mm	10.0

ULPG @ 2.75kPa Test Point Pressurej

Burner	Injector Size (mm)	N.G.C. (MJ/h)
Rapid	0.93mm	11.0
Semi-rapid	0.72mm	7.50
Auxiliary	0.57mm	4.00
Grill Oven	0.72mm	7.00
Oven	0.85mm	11.5

Total Gas Consumption:

Natural Gas (MJ/h)	ULPG (MJ/h)
45.4	48.5

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please contact our Customer Care team on
1800 444 357 or via email: **customercare@hapl.com.au**