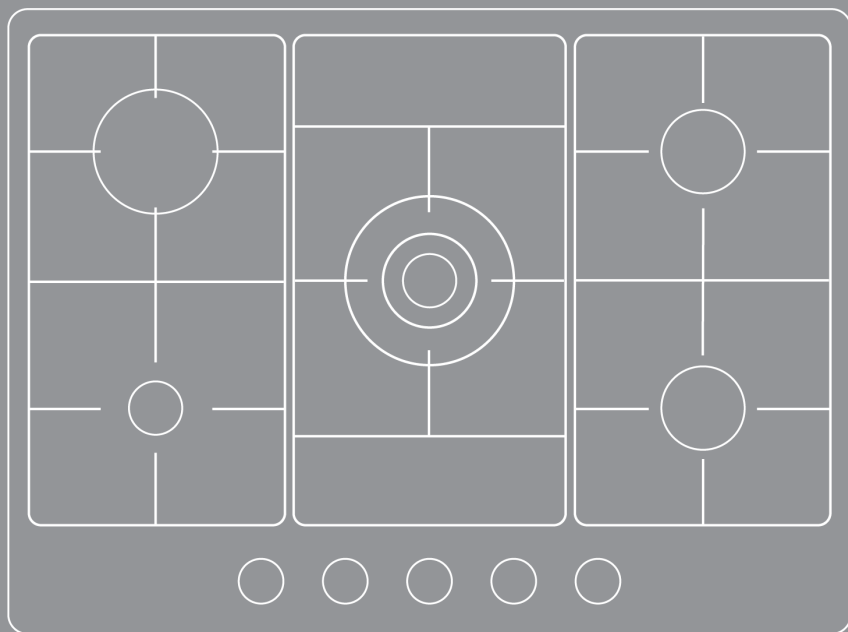


# Euromaid

## User Manual

### 75cm Gas Cooktop G7FS1





Dear Customer,

Congratulations on the purchase of your new product from Glen Dimplex Australia 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](mailto:customercare@hapl.com.au)

Thank you

Regards,

GlenDimplex<sup>®</sup>  
AUSTRALIA



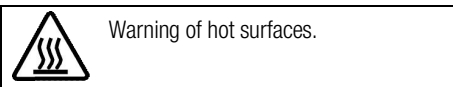
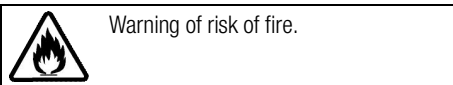
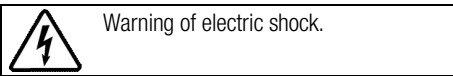
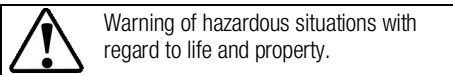
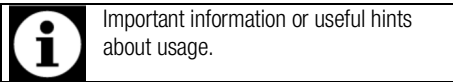
## Please read this user manual first!

Dear Customer,

We hope that you get the best results from your product which has been manufactured with high quality and state-of-the-art technology. Therefore, please read this entire user manual and all other accompanying documents carefully before using the product and keep it as a reference for future use. If you handover the product to someone else, give the user manual as well. Follow all warnings and information in the user manual. Remember that this user manual is also applicable for several other models. Differences between models will be identified in the manual.

### Explanation of symbols

Throughout this user manual the following symbols are used:



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## **1 Important instructions and warnings for safety and environment**

This section contains safety instructions that will help protect from risk of personal injury or property damage. Failure to follow these instructions shall void any warranty.

### **General safety**

- The 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 supervised or instructions concerning use of the appliance by a responsible person for their safety.
  - Young children should be supervised to ensure that they do not play with the appliance.
  - The appliance is not to be used 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. Children being supervised not to play with the appliance.
  - If the product is handed over to someone else for personal use or second-hand use purposes, the user manual, product labels and other relevant documents and parts should be also given.
- Installation and repair procedures must always be performed by Authorised Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons which may also void the warranty. Before installation, read the instructions carefully.
  - Do not operate the product if it is defective or has any visible damage.
  - Ensure that the product function knobs are switched off after every use.

### **Safety when working with gas**

- Any works on gas equipment and systems may only be carried out by authorised qualified persons who are Gas Safe registered.
- Prior to the installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- This appliance is not connected to a combustion products or evacuation device. It shall be installed and connected in accordance with current

installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation; See *Before installation*, page 12

- The use of gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example increasing the level of the mechanical ventilation where present.
- Gas appliances and systems must be regularly checked for proper functioning. Regulator, hose and its clamp must be checked regularly and replaced within the periods recommended by its manufacturer or when necessary.
- Clean the gas burners regularly. The flames should be blue and burn evenly.
- Good combustion is required in gas appliances. In case of incomplete combustion, carbon monoxide (CO) might develop. Carbon monoxide is a colourless, odourless and very toxic gas,

which has a lethal effect even in very small doses.

- Request information about gas emergency telephone numbers and safety measures in case of gas smell from your local gas provider.

### **What to do when you smell gas**

- Do not use open flame or do not smoke. Do not operate any electrical buttons (e.g. lamp button, door bell and etc.) Do not use fixed or mobile phones. Risk of explosion and toxication!
- Open doors and windows.
- Turn off all valves on gas appliances and gas meter at the main control valve, unless it's in a confined space or cellar.
- Check all tubes and connections for tightness. If you still smell gas leave the property.
- Warn the neighbours.
- Call the fire-brigade. Use a telephone outside the house.
- Do not re-enter the property until you are told it is safe to do so.

### **Electrical safety**

- If the product has a failure, it should not be operated unless it is repaired by an Authorised Service Agent. There is the risk of electric shock!
- Only connect the product to a grounded outlet/line with the voltage and protection as

specified in the “Technical specifications”. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. The Manufacturer shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.

- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!
- Never touch the plug with wet hands! Never unplug by pulling on the cable, always pull out by holding the plug.
- The product must be disconnected during installation, maintenance, cleaning and repairing procedures.
- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance must be installed so that it can be completely disconnected from the mains supply. The separation must be provided by a switch built into the fixed electrical installation, according to construction regulations.

- Any work on electrical equipment and systems should only be carried out by authorised and qualified persons.
- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.
- Make sure that fuse rating is compatible with the product.

### **Product safety**

- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching burners and adjacent surfaces as they will remain hot following use. Children less than 8 years of age shall be kept away unless continuously supervised.
- Never use the product when your judgment or co-ordination is impaired by the use of alcohol and / or drugs.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- Keep all ventilation slots clear of obstructions.



- Do not use steam cleaners to clean the appliance as this may cause an electric shock.
- **WARNING:** Unattended cooking on a cook top with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **WARNING:** Danger of fire: Do not store items on the cooking surfaces.
- **DO NOT USE OR STORE FLAMMABLE MATERIALS 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.**

#### Prevention against possible fire risk!

- Ensure all electrical connections are secure and tight to prevent risk of arcing.
- Do not use damaged cables or extension cables.

- Ensure liquid or moisture is not accessible to the electrical connection point.
- To prevent gas leakage ensure that the gas connection is sound.

#### Intended use

- This product is designed for domestic use. Commercial use will void the guarantee.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- The manufacturer shall not be liable for any damage caused by improper use or handling errors.

#### Safety for children

- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- Electrical and/or gas products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- Do not place any items above the appliance that children may reach for.

## Disposing of the old product

### Compliance with the WEEE Directive and Disposing of the Waste Product:



This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).

This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic equipment.

Please consult your local authorities to learn about these collection centers.

### Compliance with RoHS Directive:

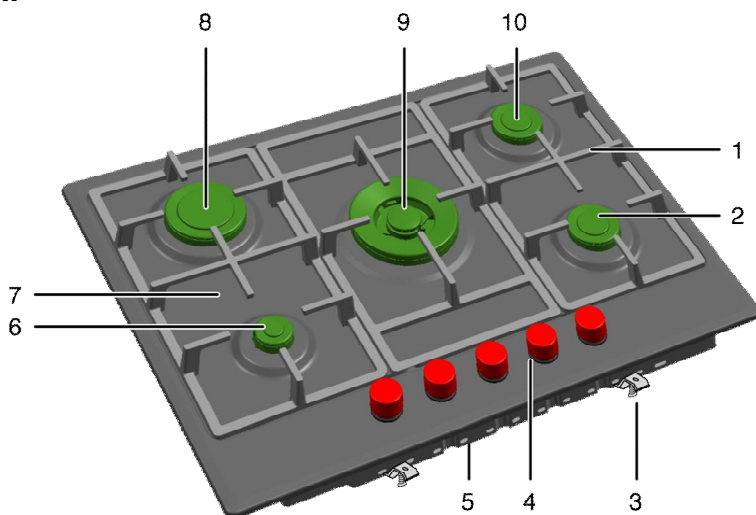
The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

## Package information

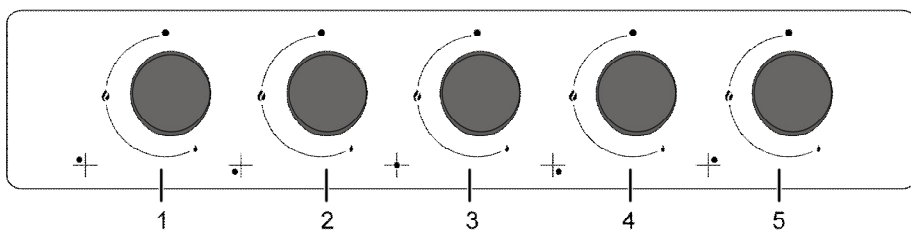
- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

## 2 General information

### Overview



- |   |                |    |                  |
|---|----------------|----|------------------|
| 1 | Pan support    | 6  | Auxiliary burner |
| 2 | Normal burner  | 7  | Burner plate     |
| 3 | Assembly clamp | 8  | Rapid burner     |
| 4 | Control panel  | 9  | Wok burner       |
| 5 | Base cover     | 10 | Normal burner    |



- |   |                             |
|---|-----------------------------|
| 1 | Rapid burner Rear left      |
| 2 | Auxiliary burner Front left |
| 3 | Wok burner Middle           |
| 4 | Normal burner Front right   |
| 5 | Normal burner Rear right    |

## Package contents



Accessories supplied can vary depending on the product model. **Not every accessory described in the user manual may exist on your product.**

### 1. User manual

### 2. Wok pan adaptor



Used for hosting a wok pan with a round bottom.

## Technical specifications

Voltage / frequency	220-240 V ~ 50 Hz
Fuse	3 A
Cable type / section	min.H05V2V2-F 3 x 0,75 mm <sup>2</sup>
Gas type / pressure	Natural Gas /1.0 kPa
Total gas consumption	Natural gas 47,5 MJ/h / Universal LPG 44,1 MJ/h
Converting the gas type / pressure <sup>S</sup>	Universal LPG /2.75 kPa
External dimensions (height / width / depth)	46 mm/750 mm/510 mm
Installation dimensions (width / depth)	560 mm/480-490 mm
<b>Burners</b>	
Rear left	<b>Rapid burner</b>
Power	11,5 MJ/h NG / 10,5 MJ/h LPG
Front left	<b>Auxiliary burner</b>
Power	4,0 MJ/h NG / 4,0 MJ/h LPG
Middle	<b>Wok burner</b>
Power	18,0 MJ/h NG / 17,0 MJ/h LPG
Front right	<b>Normal burner</b>
Power	7,0 MJ/h NG / 6,3 MJ/h LPG
Rear right	<b>Normal burner</b>
Power	7,0 MJ/h NG / 6,3 MJ/h LPG



Technical specifications may be changed without prior notice to improve the quality of the product.



Figures in this manual are schematic and may not exactly match your product.



Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

This cooker has been designed and constructed in accordance with the following codes and regulations:

- AS/NZS 5263.1.1 - Approval requirements for Domestic Gas Cooking Appliances
- AS / NZS 6.335-1 - General requirements for Domestic Electrical Appliances
- AS / NZS 6.335-2.6 - Particular Requirements for Domestic Electrical Cooking Appliances
- AS / NZS 1044 - Electromagnetic Compatible Requirements.

**Euromaid**

G7FS1

Class I

220-240 V ~ ;50 Hz

Type :STG07

Type :AH212121

7751688354

Distributed by Glen Dimplex Australia Pty Ltd

AU,NZ NG 1.0 kPa  
LPG 2.75 kPa  
Cert No:AGA 8634 G

Made in TURKEY

NATURAL GAS 47,5 MJ/h  
UNIVERSAL LPG 44,1 MJ/h



## Injector table

### Natural Gas

Cooktop	Burner	Gas type	Injector Size (mm)	TPP (kPa)	NGC (MJ/h)
G7FS1	Auxiliary	Natural gas	0.90	1.0	4.0
	Semi-Rapid		1.18		7.0
	Rapid		1.55		11.5
	Wok		2.00		18.0

### Universal LPG

Cooktop	Burner	Gas type	Injector Size (mm)	TPP (kPa)	NGC (MJ/h)
G7FS1	Auxiliary	Universal LPG	0.50	2.75	4.0
	Semi-Rapid		0.66		6.3
	Rapid		0.87		10.5
	Wok		1.10		17.0

### 3 Installation

Installation must be in accordance with this instruction manual, AS 5601.1 'gas installations' for installation and pipe sizing, local gas fitting regulations, municipal building codes, local electrical regulations and any other statutory regulation by an authorised person. NOT FOR USE IN MARINE CRAFT, CARAVANS OR MOBILE HOMES, unless each burner is fitted with a flame safeguard.



Preparation of location and electrical and gas installation for the product is under customer's responsibility.



**DANGER:**

The product must be installed in accordance with all local gas and/or electrical regulations.



**DANGER:**

Prior to installation, visually check if the product has any defects on it. If so, do not have it installed.

Damaged products cause risks for your safety.



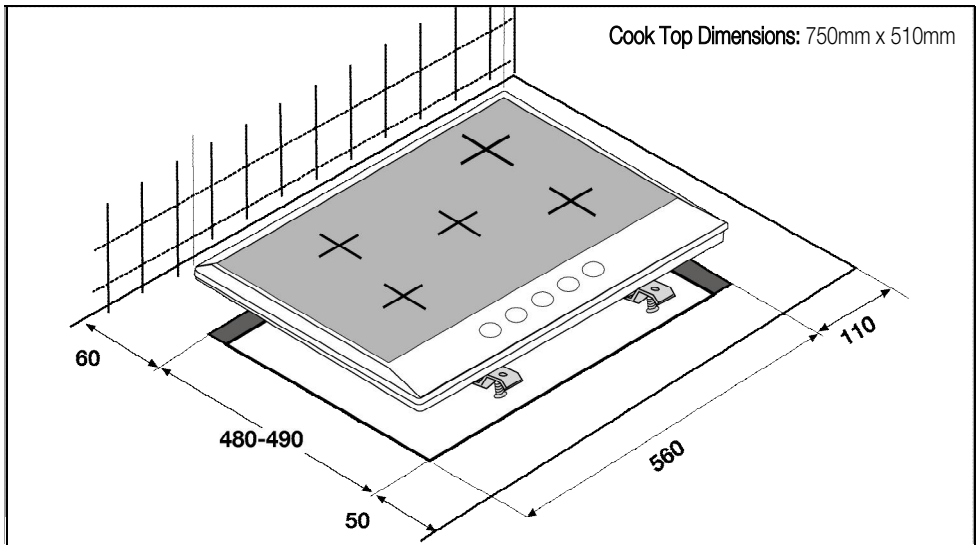
**COMBUSTIBLE SURFACES:** With reference to clearances (page 13).

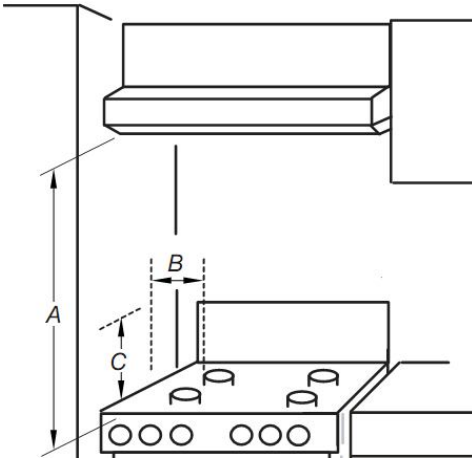
Please note that man made stone surfaces, may be considered as Combustible - If using man made stone for vertical surface please check the manufacturer to confirm the product is NON- Combustible.

#### Before installation

The cook top is designed for installation into commercially available work tops. A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

- It can also be used in a free standing position. Allow a minimum distance of 600 mm above the cook top surface.
- If a cooker hood is to be installed above the cook top, refer to cooker hood manufacturer' instructions regarding installation height. Australian Gas regulations recommend a minimum height of 600mm from the highest point of the cook top.)
- Remove packaging materials and transport locks.
- Surfaces, synthetic laminates and adhesives used must be heat resistant (100°C minimum). The worktop must be aligned and fixed horizontally.
- Cut aperture for the hob in worktop as per installation dimensions.
- Gas inlet is located at the rear right hand side. Electrical terminal is located at the rear centre.
- Must be installed by an authorised person in accordance with AS5601 (gas installations), local authority and any other statutory regulations.





### Requirement 1 Overhead clearances—

**(Measurement A)** Range hoods and exhaust fans shall be installed in accordance with the manufacturer's relevant instructions. However, in no case shall the clearance between the highest part of the *hob* of the *gas cooking appliance* and a *range hood* be less than 600 mm or, for an overhead exhaust fan, 750 mm.

**Requirement 2 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.

### Hose connection

Flexible hose assembly (if used) must comply with AS/NZS 1869 Class B or D, be of appropriate internal diameter, be kept as short as possible (not to exceed 1.2 metres), must not be kinked or in contact with any hot surface. The supply connection point shall be accessible with the appliance installed.

### Rooms with doors and/or windows which open directly to the outer environment

The doors and/or windows that open directly to the outer environment must have a total ventilation opening of the dimensions specified in the table below which is based on the total gas power of the appliance (total gas power consumption of the appliance is shown in the technical specification table of this user manual). If the doors and/or windows do not have a

total ventilation opening corresponding to the total gas consumption of the appliance as specified in the table below, then there must definitely be an additional fixed ventilation opening in the room to ensure that the total minimum ventilation requirements for the total gas consumption of the appliance is achieved. The fixed ventilation opening can include openings for existing airbricks, extraction hood ducting opening dimension etc.

Total gas consumption (kW)	min. Ventilation opening (cm <sup>2</sup> )
0-2	100
2-3	120
3-4	175
4-6	300
6-8	400
8-10	500
10-11.5	600
11.5-13	700
13-15.5	800
15.5-17	900
17-19	1000
19-24	1250

### Rooms that do not have openable doors and/or windows that open directly to the outer environment

If the room where the appliance is installed does not have a door and/or a window that opens directly to the outer environment, other products shall be sought that definitely provide a fixed nonadjustable and non-closable ventilation opening which meets the total minimum ventilation opening requirements for the total gas consumption of the appliance as indicated in the above table. Also the appropriate building regulations advise should be followed.

Where a room or internal space contains more than one gas appliance, additional ventilation area shall be provided on top of the requirement given in the table above. Size of additional ventilation area shall be appropriate to regulations of other gas appliances. There should also be a minimum clearance of 10mm on the bottom edge of the door that opens to the inner environment in the room where the appliance is installed. You must ensure that items such as carpets and other floorcoverings etc., do not affect the clearance when the door is closed.



Do not install this appliance in a room below ground level unless it is open to ground level on at least one side.

## Installation and connection



- The product must be installed in accordance with all local gas and electrical regulations.


### Electrical connection

Connect the product to a grounded outlet/line. Connect the product to a grounded outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. The Manufacturer shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.

	<b>DANGER:</b> The product must be connected to the mains supply only by an authorised and qualified person. The product's warranty period starts only after correct installation. Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.
	<b>DANGER:</b> The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product. A damaged power cable must be replaced by a qualified electrician. Otherwise, there is risk of electric shock, short circuit or fire!

- Connection must comply with national regulations.
- The mains supply data must correspond to the data specified on the type label of the product. Type label is at the rear housing of the product.
- Power cable of your product must comply with the values in "Technical specifications" table.

	<b>DANGER:</b> Before starting any work on the electrical installation, disconnect the product from the mains supply. There is the risk of electric shock!
	Power cable plug must be within easy reach after installation (do not route it above the hob).

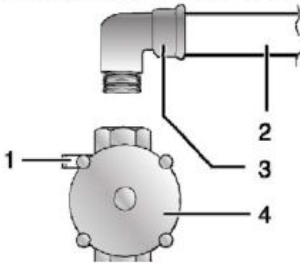
	While performing the wiring, you must apply with the national/local electrical regulations and must use the appropriate socket outlet/line and plug for oven. In case of the product's power limits are out of current carrying capability of plug and socket outlet/line, the product must be connected through fixed electrical installation directly without using plug and socket outlet/line.
--	--

Plug the power cable into the socket.



## 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.



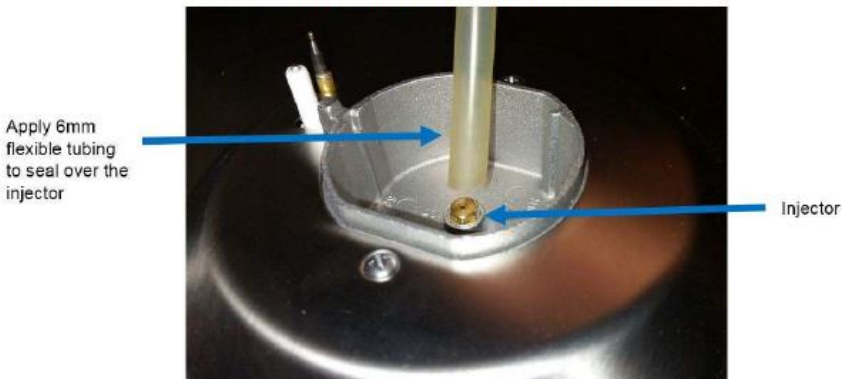
- 1 Test Point location
- 2 Gas inlet pipe
- 3 Elbow
- 4 Regulator

## 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  
Glen Dimplex Australia licence 035 for AGA 8634 G*



## Gas connection



### **DANGER:**

Product can be connected to gas supply system only by an authorised and qualified person or technician with licence. Risk of explosion or toxication due to unprofessional repairs!  
Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised or unlicensed persons.



### **DANGER:**

Before starting any work on the gas installation, disconnect the gas supply. There is the risk of explosion!

- Gas adjustment conditions and values are stated on labels (or on type label).



**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.**



Your product is equipped for natural gas (NG).

- Natural gas installation must be prepared before installing the product.
- There must be a pipe (Piping advised to be bought from a licensed installer), must comply with local gas standard, at the outlet of the installation for the natural gas connection of your product and the tip of this pipe must be closed with a blind plug. Service Representative will remove the blind plug during connection and connect your product by means of a straight connection device (coupling).
- Make sure that the natural gas valve is readily accessible.
- If you need to use your product later with a different type of gas, you must consult the Authorised Service Agent for the related conversion procedure.

## Installing the product

1. Remove burners, burner caps and grills on the hob from the product.
2. Turning the hob upside down, place it on a flat surface.
3. In order to avoid the foreign substances and liquids penetrate between the hob and the counter, please apply the putty supplied in the package on

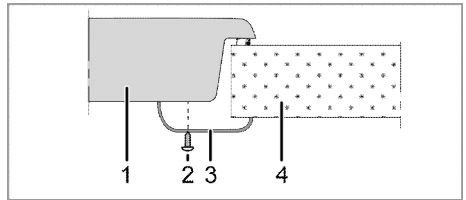
the contours of the lower housing of the hob but make sure that the putty does not overlap.

4. Fill the corners by forming bends at the corners as illustrated in the figure. Form as much bend as required to fill the gap in the corners.



Make sure that the skirting sections on the lower housing of the hob are filled with putty.

5. Place the hob on the counter and align it.
6. Using the installation clamps secure the hob by fitting through the holes on the lower casing.

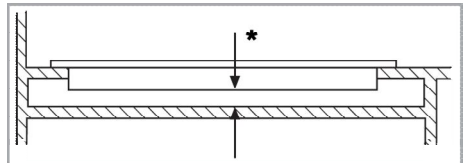


- 1 Hob
- 2 Screw
- 3 Installation clamp
- 4 Counter



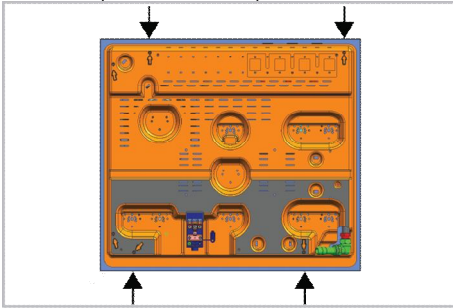
When installing the hob above a drawer or opening cupboard, a heat shield must be installed in order to separate either from the hob as illustrated in the below figure, to reduce risk of burns or scalding. This is not required when installing onto a built-under oven.

For example, if it is possible to touch the bottom of the product once installed this the base must be covered with a heat shield. This heat shield can be made from the same material as the cabinets are made from, eg. HMR Melamine.



\* min. 15 mm

## Rear view (connection holes)



Place the burner plates, burner plate caps and grills back to their seating after installation.



### DANGER:

Making connections to different holes is not a good practice in terms of safety since it can damage the gas and electrical system.



### DANGER:

There are gas and electrical components contained within this hob, therefore when fitting the mounting springs/clamps only attach the supplied fixings to the connection holes shown in this manual. Failure to observe this advise may lead to life and property safety

## Final check (installer to check before leaving)

1. Open gas supply.
2. Check gas installations for secure fitting and tightness.
3. Ignite burners and check appearance of the flame.
4. Gas leakage, setting the test point, setting the turndown, ensuring complete ignition of all burners.
5. For other minor adjustments or if the appliance does not perform correctly contact: Glen Dimplex Australia 1300 556 8161



Flame must be blue and have a regular shape. If the flame is yellowish, check if the burner cap is seated securely or clean the burner.

## Gas conversion



### DANGER:

Before starting any work on the gas installation, disconnect the gas supply. There is the risk of explosion!

In order to change your appliance's gas type, change all injectors and make flame adjustment for all valves at reduced flow rate position.

## Exchange of injector for the burners

1. Take off burner cap and burner body.

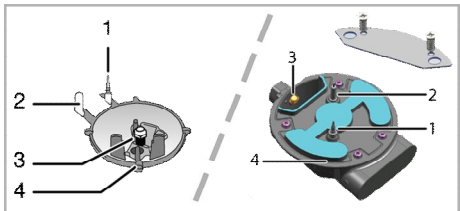
2. Unscrew injectors by turning the counter-clockwise.
3. Fit new injectors.
4. Check all connections for secure fitting and tightness.



New injectors have their position marked on their packing or injector table on *Injector table*, page 10 can be referred to.



(Varies depending on the product model.) On some hob burners, the injector is covered with a metal piece. This metal cover must be removed for injector replacement.



- 1 Flame failure device (model dependant)
- 2 Spark plug
- 3 Injector
- 4 Burner



Unless there is an abnormal condition, do not attempt to remove the gas burner taps. You must call an Authorised service agent or technician with licence if it is necessary to change the taps.

## Reduced gas flow rate setting for hob taps

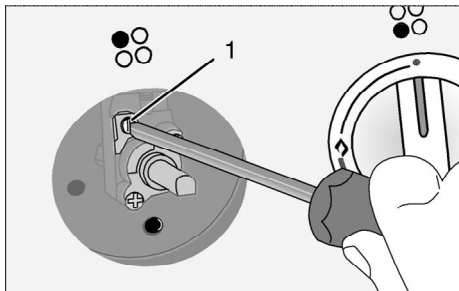
1. Ignite the burner that is to be adjusted and turn the knob to the reduced position.
2. Remove the knob from the gas tap.
3. Use an appropriately sized screwdriver to adjust the flow rate adjustment screw.

For LPG (Butane - Propane) turn the screw clockwise. For the natural gas, you should turn the screw counter-clockwise once.

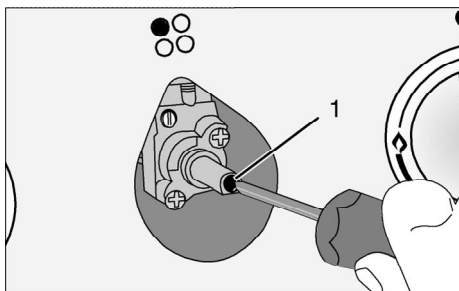
» The normal length of a straight flame in the reduced position should be 6-7 mm.

4. If the flame is higher than the desired position, turn the screw clockwise. If it is smaller turn anticlockwise.
5. For the last control, bring the burner both to high-flame and reduced positions and check whether the flame is on or off.

Depending on the type of gas tap used in your appliance the adjustment screw position may vary.



1 Flow rate adjustment screw



1 Flow rate adjustment screw

**i** If the gas type of the unit is changed, then the rating plate that shows the gas type of the unit must also be changed.

### Future Transportation

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.
- Secure the caps and pan supports with adhesive tape.

**i** Check the general appearance of your product for any damages that might have occurred during transportation.

## 4 Preparation

### Tips for saving energy

The following information will help you to use your appliance in an ecological way, and to save energy:

- Defrost frozen dishes before cooking them.
- Use pots/pans with cover for cooking. If there is no cover, energy consumption may increase 4 times.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.

### Initial use

#### First cleaning of the appliance



The surface might get damaged by some detergents or cleaning materials. Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning. 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.

1. Remove all packaging materials.
2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.

## 5 How to use the hob

### General information about cooking



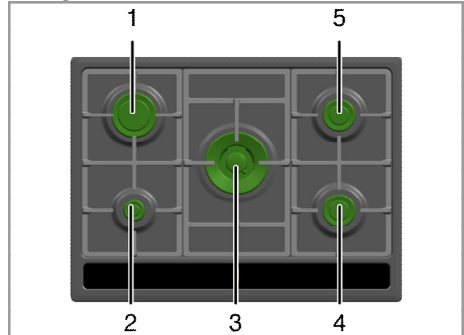
Never fill the pan with oil more than one third of it. Do not leave the hob unattended when heating oil. Overheated oils bring risk of fire. **Never attempt to extinguish a possible fire with water!** When oil catches fire, cover it with a fire blanket or damp cloth. Turn off the hob if it is safe to do so and call the fire department.

- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you use when heating oil.
- Place the pans and saucepans in a manner so that their handles are not over the hob to prevent heating of the handles. Do not place unbalanced and easily tilting vessels on the hob.
- Do not place empty vessels and saucepans on cooking zones that are switched on. They might get damaged.
- Operating a cooking zone without a vessel or saucepan on it will cause damage to the product. Turn off the cooking zones after the cooking is complete.
- As the surface of the product can be hot, do not put plastic and aluminum vessels on it. Such vessels should not be used to keep foods either.
- Use flat bottomed saucepans or vessels only.
- Put appropriate amount of food in saucepans and pans. Thus, you will not have to make any unnecessary cleaning by preventing the dishes from overflowing.  
Do not put covers of saucepans or pans on cooking zones.  
Place the saucepans in a manner so that they are centered on the cooking zone. When you want to move the saucepan onto another cooking zone, lift and place it onto the cooking zone you want instead of sliding it.

### Gas cooking

- Size of the vessel and the flame must match each other. Adjust the gas flames so that they will not extend the bottom of the vessel and center the vessel on saucepan carrier.

### Using the hobs



- 1 Rapid burner 18-22 cm
- 2 Auxiliary burner 12-18 cm
- 3 Wok burner 22-30cm
- 4 Normal burner 14-20cm
- 5 Normal burner cm is list of advised diameter of pots to be used on related burners.

Large flame symbol indicates the highest cooking power and small flame symbol indicates the lowest cooking power. In turned off position (top), gas is not supplied to the burners.

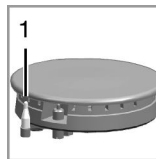
### Igniting the gas burners

1. Keep burner knob pressed.
2. Turn it counter clockwise to large flame symbol.  
» Gas is ignited with the spark created.
3. Adjust it to the desired cooking power.

### Turning off the gas burners

Turn the keep warm zone knob to off (upper) position.

### Gas shut off safety system (in models with thermic component)



1. Gas shut off safety

As a counter measure against blow out due to fluid overflows at burners, safety mechanism trips and shuts off the gas.

- Push the knob inwards and turn it counter clockwise to ignite.
- After the gas ignites, keep the knob pressed for 3-5 seconds more to engage the safety system.

- If the gas does not ignite after you press and release the knob, repeat the same procedure by keeping the knob pressed for 15 seconds.



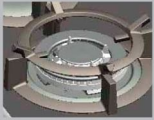
**DANGER:**

Release the button if the burner is not ignited within 15 seconds.

Wait at least 1 minute before trying again.

There is the risk of gas accumulation and explosion!

### **Wok burner**



Wok burners help you to cook faster. Wok, which is particularly used in Asian kitchen is a kind of deep and flat fry-pan made of sheet metal, which is used to cook minced vegetable and meat at strong flame in a short time.

Since meals are cooked at strong flame and in a very short time in such fry-pans that conduct the heat rapidly and evenly, the nutrition value of the food is preserved and vegetables remain crispy.

You can use wok burner for regular saucepans as well.

If you want to use regular saucepan on wok burner, you must take out the wok fry-pan carrier from the hob.

## 6 Maintenance and care

### General information

Service life of the product will extend and the possibility of problems will decrease if the product is cleaned at regular intervals.

**DANGER:**

Disconnect the product from mains supply before starting maintenance and cleaning works.  
There is the risk of electric shock!

**DANGER:**

Allow the product to cool down before you clean it.  
Hot surfaces may cause burns!

- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.
- Annual servicing by an authorised person is recommended. If the appliance produces unusual odour, yellow tipping flame, flame lifting off the burner or is not performing as per the original installation, or for service contact: Glen Dimplex Australia 1300 556 8161



The surface might get damaged by some detergents or cleaning materials.  
Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

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.

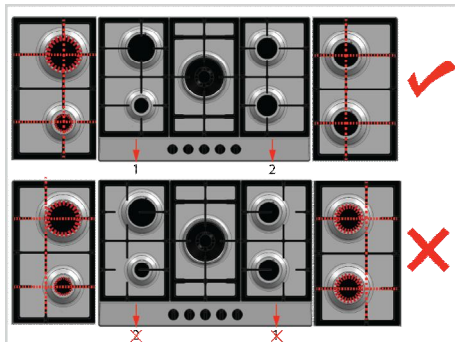


Do not use steam cleaners to clean the appliance as this may cause an electric shock.

### Cleaning the hob

#### Gas hobs

1. Remove and clean the saucepan carriers and burner caps.
2. Clean the hob.
3. Install the burner caps and make sure that they are seated correctly.
4. When installing the upper grills, pay attention to place the saucepan carriers so that the burners are centered.

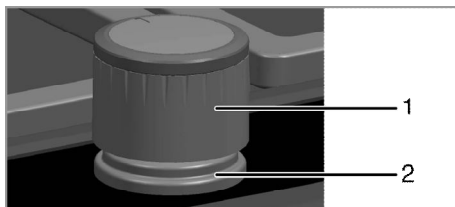


### Cleaning the control panel

Clean the control panel and knobs with a damp cloth and wipe them dry.



If your product is equipped with buttons/knobs do not remove the control buttons/knobs to clean the control panel.  
Control panel may get damaged!



- 1 Knob
- 2 Sealing element



Do not remove the sealing elements under the knobs for cleaning.



## 7 Troubleshooting

### Product emits metal noises while heating and cooling.

- When the metal parts are heated, they may expand and cause noise. >>> *This is not a fault.*

### There is no ignition spark.

- No current. >>> *Check fuses in the fuse box.*

### There is no gas.

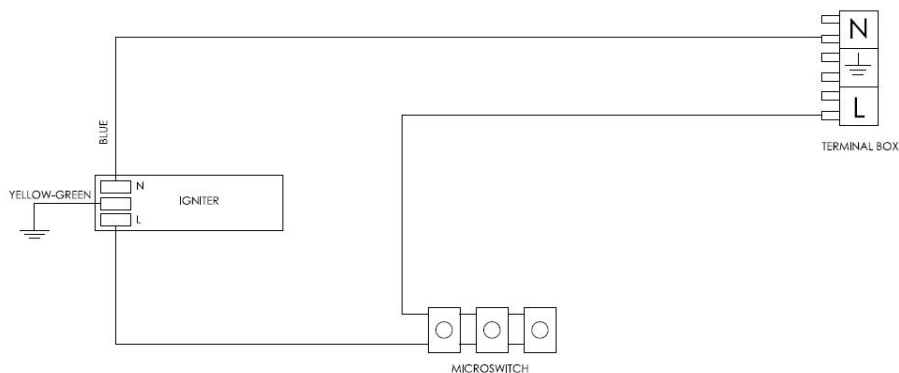
- Main gas valve is closed. >>> *Open gas valve.*
- Gas pipe is bent. >>> *Install gas pipe properly.*

### Burners are not burning properly or at all.

- Burners are dirty. >>> *Clean burner components.*
- Burners are wet. >>> *Dry the burner components.*
- Burner cap is not mounted safely. >>> *Mount the burner cap properly.*
- Gas valve is closed. >>> *Open gas valve.*
- Gas cylinder is empty (when using LPG). >>> *Replace gas cylinder.*



Consult the Authorised Service Agent or technician with licence or the dealer where you have purchased the product if you can not remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.



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For all product enquiries (including warranty support),  
please contact our Customer Care team on  
1800 444 357 or via email: [customercare@hapl.com.au](mailto:customercare@hapl.com.au)