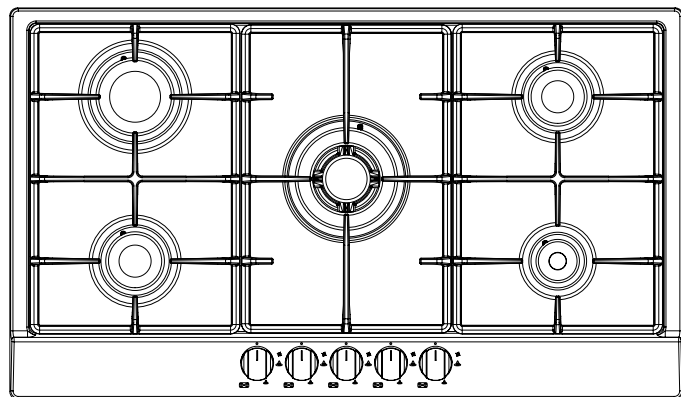
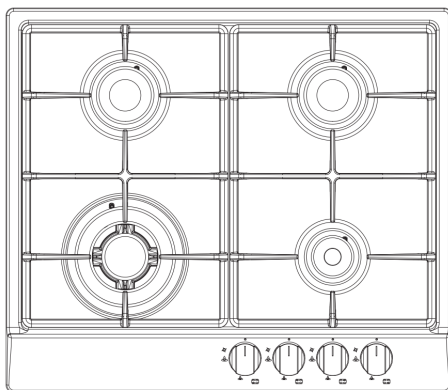


# HELLER

Instruction Manual

## 60/90CM Gas Cooktop

Model No.: HGC60, HGC90



**This manual explains the proper installation and use of your appliance, please read it carefully before using, even if you are familiar with the product. The manual should be kept in a safe place for future reference. In case of failure, only an Authorized Technical Service may repair this hob. If it is not, the warranty will be null and void.**

Even if you have previously used this cooktop before, or any other gas hob, it is important that you read these instructions thoroughly before using the appliance, paying particular attention to the installation and safety instructions. Should any issue be found during the installation, operation, or its designated usage, review this manual to ensure all instructions have been adhered to.

**WARNING! For your own safety, ensure that the instructions within this manual are followed during its installation, use and maintenance.**

Please keep this instruction manual in a safe place for future reference

Should this appliance be sold or transferred, ensure that this instruction manual is also provided.

Comply with the following instructions before remounting the parts:

Ensure the heads, burners and the relative burner caps are correctly positioned within their housings.

Ensure that the burner head slots have not become clogged by unwanted obstructions.

During its installation or during operation of the appliance, should there be any difficulty turning the gas hob on, do not force it, instead contact an authorised professional to assist you.

After use, in order to maintain good condition, burner plates should be wiped down with a damp cloth.

If any liquid spills over the cooktop, it must be cleaned with a damp cloth or a sponge.

## **General Safety**

Ensure that this instruction booklet is read thoroughly and understood before attempting to install or operate this hob.

These instructions are provided in the interest on your safety.

## **GAS SAFETY REGULATIONS AND USE OF YOUR HOB**

It is a legal requirement that all gas appliances are installed by a qualified personnel only in accordance with current legislation. It is your responsibility to ensure compliance with the law.

Repairs or servicing of this product must only be carried out by an authorised service agent using approved parts.

No attempt must be made to modify this appliance under any circumstances.

Cooking appliances can become very hot in use - please keep children and pets away from the unit while it is in use.

Do not allow children to operate or play with any part of the appliance.

Do not use unstable pans and ensure that the handle is positioned away from the edge of the worktop.

In the interest of hygiene and safety, please ensure the hob is kept clean.

This appliance is designed for domestic cooking only. Commercial use will invalidate the warranty.

Do not cover the hob or place combustible materials on or near the surface even when the hob is not in use.

Do not fill deep fat frying containers more than one third full of oil and NEVER leave unattended.

Before cleaning the hob, switch off at the mains.

When cooking is finished, switch off all controls and allow to cool.

These appliances are 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.

If the supply cable is damaged, it must be replaced by the authorised service agent or qualified person only.

Do not immerse the appliance or the power cable into water or any other liquid.

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

**DO NOT USE OR STORE FLAMMABLE MATERIALS ON OR NEAR THIS APPLIANCE**

**DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE**

Built-in appliances may only be used after they have built in to suitable built-in units and work surfaces that meet local authority standards.

The technical and identification data for the hob is located on the reference data plate fixed to the underside of the appliance. This reference data plate must be consulted before making the electrical connections.

DO NOT MODIFY THIS APPLIANCE.

DO NOT USE THIS APPLIANCE AS A SPACE HEATER.

The appliance must not be used as a work surface or as a storage surface.

Do not heat an empty pan on the appliance.

## **Children's Safety**

The cooking zones will become hot during operation, always keep children away from the appliance.

This appliance is not intended for use by children and infirm persons without supervision.

Children should be supervised to ensure they do not play with the appliance, even when it is not in use.

## **Safety During Use**

There is the risk of burns from the appliance if used carelessly.

Cables from electrical appliances must not touch hot surfaces of the appliance or hot cookware.

Avoid overheating fats and oils as they can ignite rapidly, becoming a dangerous fire hazard.

Ensure the appliance has been turned off after every use.

Users with implanted pacemakers should keep their body at least 30cm away from cooking zones when currently in use.

Risk of burns! Do not place objects made of metal, such as knives, forks, spoons and saucepan lids on the cooking surface as they can get hot.



**Where this appliance is installed (in marinecraft or caravans, it shall not be used as a space heater.**

**Special conditions, which shall be avoided, e.g. marine environment, and any conditions necessary to ensure optimum performance.**

**The appliance can be used in freezing conditions.**

## **Safety Instructions**

### **Safety during the installation of the appliance**

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.

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

This burner must be installed in accordance with:

AS/NZS5601 - Gas Installations (for Australia) – current edition  
NZS 5261 – Code of Practice for the Installation of Gas Burning Appliances and Equipment (for New Zealand)

### **NOTE: THIS STANDARD MAY NOT BE CURRENT**

Local gas fitting regulations  
AS/NZS 3000 – Electrical Installations (Wiring Rules)  
Building codes  
Any other relevant statutory regulations.

Check the gas type label on the underside of the burner, adjacent to the gas connection to ensure it corresponds to the installation gas supply. If in doubt contact the supply authority.

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

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

Where a flexible hose assembly is used, ensure it is approved to AS/NZS 1869, Class B 10mm diameter and no more than 1.0metre in length. Any hose assembly used must be restrained from accidental contact with the flue outlet of an under bench oven.

## How to avoid damaging the appliance

Do not use the cooking zones with empty cookware or without cookware.

The ventilation gap of 5mm between the worktop and front of the unit underneath it must not be covered.

**DO NOT MODIFY THIS APPLIANCE**

## Safety when cleaning the appliance

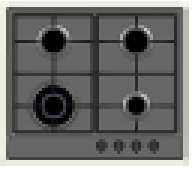
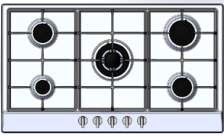
For cleaning, the appliance must be switched OFF and cooled down.

For safety reasons, cleaning of the appliance utilising a steam jet or other high pressure cleaning equipment is not permitted.






Gas type label nearby the gas inlet, black color for natural gas, signal red color for ULPG:



## Product Specifications

No.	Model	Burner*	FSD	Pan Supports	Knob Position	Total Gas Consumption	Overview
1	HGC60	1W+2SR+1A	With	2 types for option	Front	LPG:30.5M-J/h	
						NG:29.5MJ/h	
2	HGC90	1W+1R+2SR+1A	With	2 types for option	Front	LPG:39.6M-J/h	
						NG: 39.0 MJ/h	

Note: For Burner: W= Triple Ring Wok, R= Rapid Burner, SR= Semi-rapid Burner, A= Auxiliary Burner.

Accessory Name	Picture (For reference only, physical unit may be different)	Quantity
User Manual		1
Sealing Tape		1 roll
Installation Clip		4 sets
Screws ST4.2x24		4 pieces
LPG Injectors		Model HGC60: 4 pieces Model HGC90: 5 pieces
Elbow & Washers		1 Elbow, 3 Washers
Natural Gas Regulator		1

### Technical Specifications

Model	Product Dimensions (H x W x D) mm	Cut-out Size (Wx D) mm	Approximate net weight	Electrical con- nection	Rated input power
HGC60	85 x 580 x 500	552 x 470	12.5Kgs	220-240V/ 50Hz	0.5W
HGC90	85 x 860 x 500	827 x 470	18.7Kgs	220-240V/50Hz	0.5W

## Installation

### Unpacking the appliance

Remove all packaging and make sure the appliance is in perfect condition.

If you have any doubts, do not use the appliance and call your supplier.

Some parts on the appliance are protected by a plastic film. This protective film must be removed before the appliance is used.

The packaging materials should be carefully discarded and not left within easy reach of children as they are a potential hazard.

### Ventilation recommendation

The room must have an opening window or equivalent, some rooms may also require a permanent vent. If the room has a volume between 5-10m<sup>3</sup>, it will require an air vent of 50cm<sup>2</sup> effective area, unless it has a door which opens directly to the outside. If the room has a volume of less than 5m<sup>3</sup>, it will require an air vent of 100cm<sup>2</sup> effective area (Fig. 1).

When using more than one burner at once, open a window if a mechanical extractor is not present or functional (Fig. 3).

(\*) Air inlet minimum section: 100m<sup>2</sup>

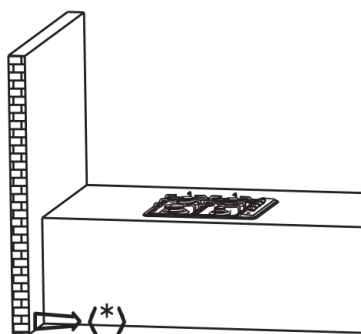


Fig. 1

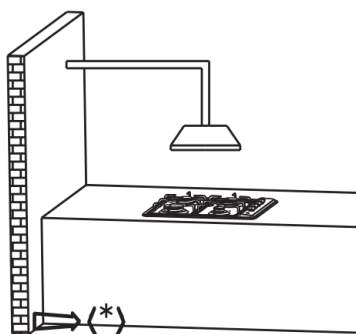


Fig. 2

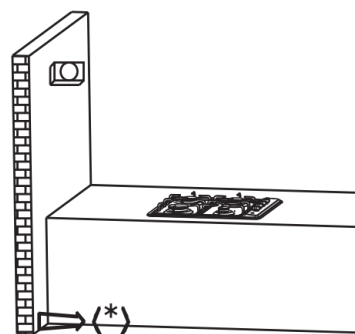


Fig. 3



## **Technical Information:**

The installation, adjustments, conversions and maintenance listed in this section must be carried out by qualified personnel only.

The safety and automatic adjustment devices of the appliance may only be modified by an authorised service agent.

The installation of this gas hob must comply with Australia and New Zealand standards.

This appliance must be fitted in compliance with the installation rules given above. Also, particular attention must be given to the following requirements for ventilation.

## **INSTALLATION LOCATION**

The appliance may be located in a kitchen, kitchen/diner or utility room, however, it cannot be in a room containing a bath or shower.

### **Before installation:**

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

Overhead exhaust/ rangehood = 750mm

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

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

Before the appliance is installed into the cabinet, please make sure any transit protection is removed.

**NOTE: This appliance is built-in, the immediate surroundings of the appliance must be materials that are non-combustible materials or combustible material but heat resistance value must higher than 90°C.**

### **When you have installed the hob, ensure that:**

The GPO (general purpose outlet) must always be in an accessible position.

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

**TO BE INSTALLED ONLY BY AN AUTHORIZED PERSON.**

## Installing and fixing the hob (Qualified personnel only)

The appliance can be fitted to any worktop with a thickness of 40mm or 50mm.  
No overhanging surface or cooker hood from the appliance should be 650mm  
Fix the appliance in position (Fig. 4).

The sides of the adjacent cabinets above may be lower than 650mm down to 400mm, provided they are heat and steam resistant.

### Caution

The gas connection is situated at the rear of the appliance, 540mm from the right side and 85mm from the rear of the hotplate . (Model:HGC60)

The gas connection is situated at the rear of the appliance, 808mm from the right side and 85mm from the rear of the hotplate . (Model:HGC90)

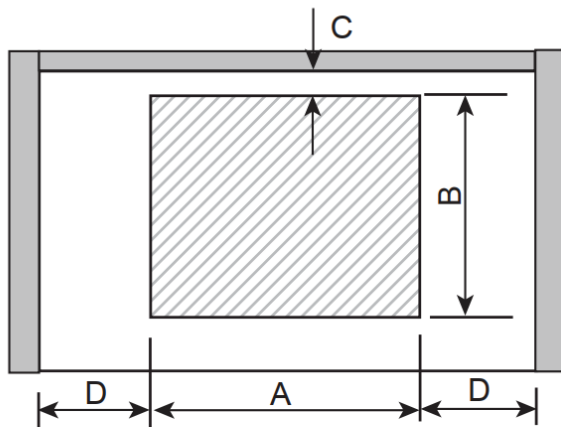
Model: HGC60 (Unit: mm (Millimetres))

A	B	C	D	E	F	G
552	470	200 min.	200 min.	90 min.	400	650

Model: HGC90 (Unit: mm (Millimetres))

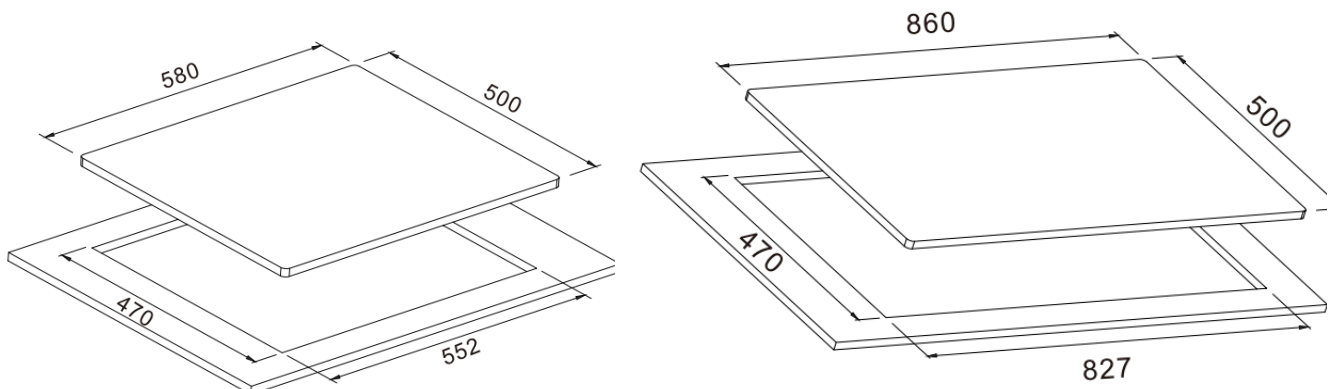
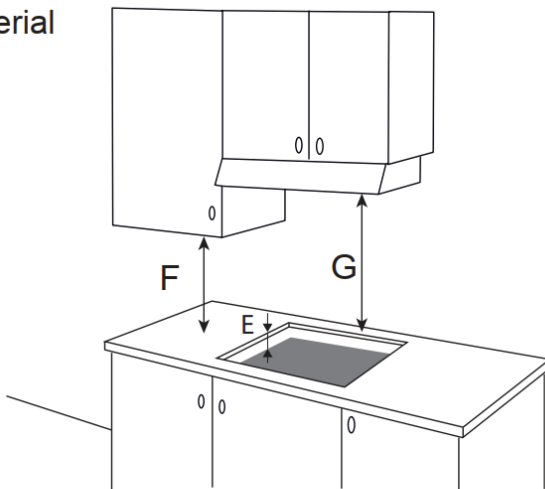
A	B	C	D	E	F	G
827	470	200 min.	200 min.	90 min.	400	650

Rear wall should be a flame retardant material



Front edge of worktop

Fig. 4



## 1. Placing the burner box

These hobs are supplied with a special seal which prevents liquids from seeping underneath the appliance.

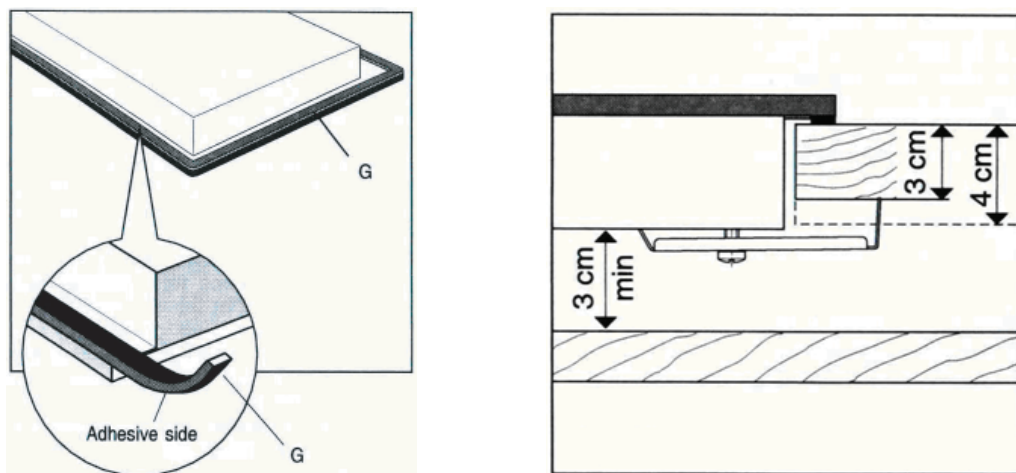
Follow these instructions in order to correctly fit this seal:

Detach the seals from their backing ensuring that the transparent protection still adheres to the seal.

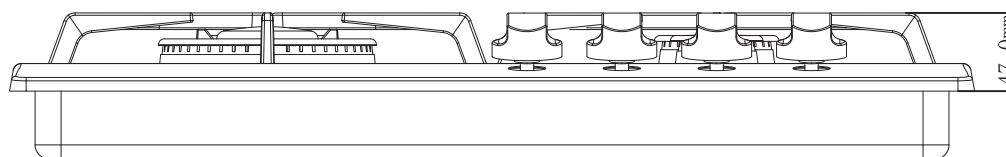
Turn the hob over and correctly position seal \*G\* (Fig. 5) under the edge of the hob so that the outer part of the seal perfectly matches the outer edge of the hob. The ends of the strips must fit together without overlapping. Fix the seal to the hob evenly and securely, pressing it firmly in place.

Apply the adhesive sealing tape to the underside lip of the burner box. Shown at G opposite.

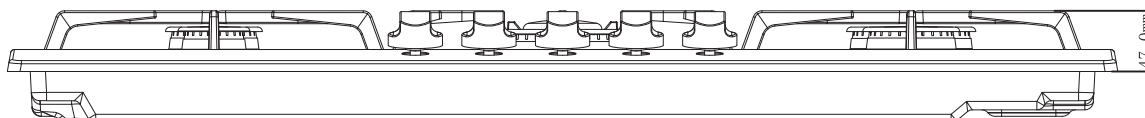
Place burner box into cutout hole and fit clamping brackets to clamp the burner to the bench.



Cast Iron Trivet – When installed in the benchtop, the dimension from the top of the Pan Support to the Benchtop surface is 47mm (Model:HGC60&HGC90)



Model: HGC60

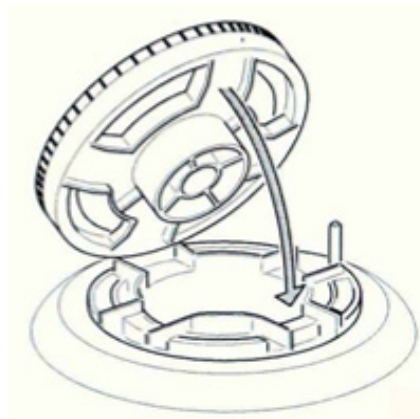
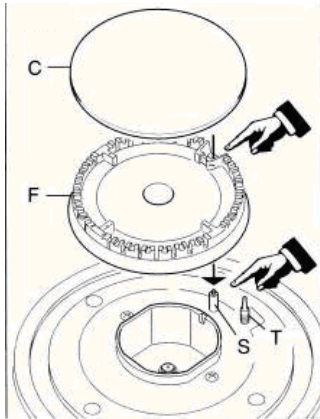


Model: HGC90

## 2. Fit burners and trivets

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

The Triple Ring (Wok) burner (diagrams below) does not fit over the igniter or thermocouple but must be placed on its supports. Make sure trivet is fitted onto its locator on burners and can't rotate after assembled.

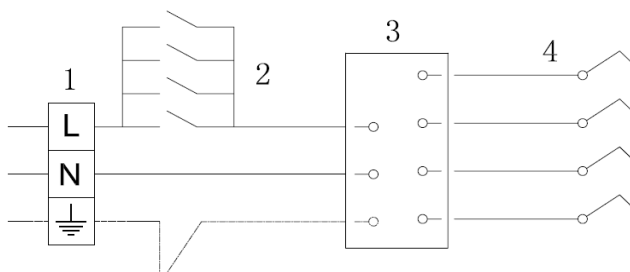


## 3. Electrical connection

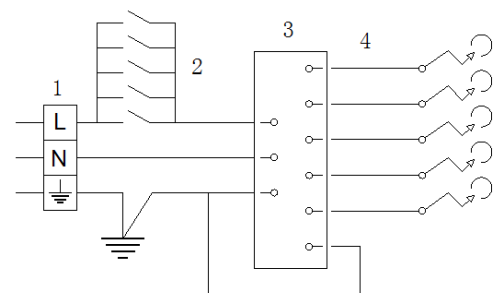
Install a 10 amp general purpose outlet (GPO) in accordance with relevant electrical standards and/or codes of practice applicable.

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

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



Wiring Diagram (Model: HGC60)



Wiring Diagram (Model: HGC90)

#### 4. Securing the hob in position using fixing brackets (supplied)

Screw one end of the bracket into the pre-drilled holes in the underside of the hob. The other end of the bracket should be located underneath the worktop to secure the hob in position

#### GAS CONNECTION (QUALIFIED PERSONNEL ONLY)

The appliance has an G 1/2" threaded pipe connector to connect it to the gas system. Please ensure that the connection is made using an approved gas pipe fitting.

When making the gas connection, it is important to place the gasket (A) in between the inlet pipe (C) and the elbow (B) to ensure a tight gas seal (Fig.8)

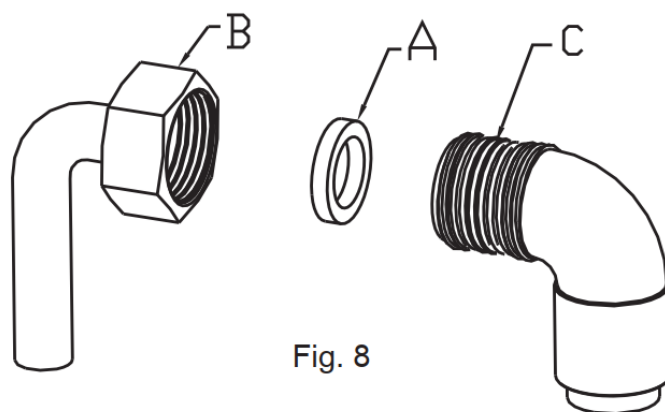


Fig. 8

#### 5. Gas connection

Install in accordance with relevant gas standards and/or codes of practice applicable. Connect the elbow fitting to the appliance gas manifold connection, and check that seals between the elbow and manifold connection are in place and in good condition.

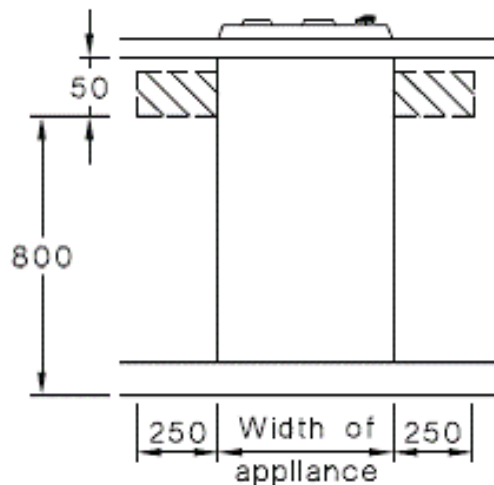
- For Natural gas: connect the natural gas appliance regulator (pictured opposite) with integral test point using approved gas thread tape or compound to the elbow fitting.
- For Universal LPG: see page 13



Ensure the supply connection point, test point and natural gas regulator adjustment screw (for Natural gas installation) are accessible for testing and/or adjustment with the burner in the installed position. Where a flexible hose assembly is used, ensure it is approved to AS/NZS 1869, Class B. Any hose assembly used must be restrained from accidental contact with the flue outlet of an under bench oven. This hose assembly shall be suitable for connection to a fixed consumer piping outlet located as follows:

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

**Note:** Hose diameter 10mm, Length 1000mm (Maximum)



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

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

#### **SETTING THE GAS PRESSURE:**

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

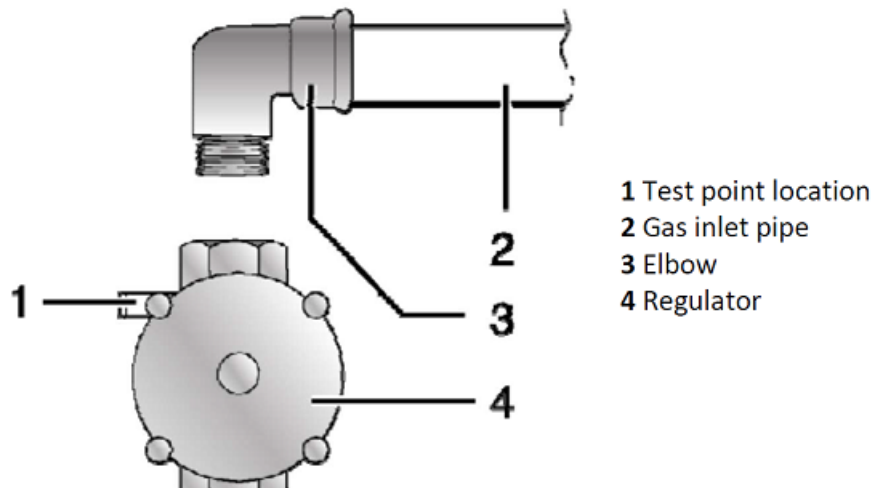
Light Triple Ring and Auxiliary burner on and adjust test point pressure to 1.00 kPa. Turn the two burners off and on again and recheck the pressure is same as set previously or adjust as required.

#### **TEST FOR CORRECT OPERATION:**

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

### 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 1.0kPa when approximately 50% of the burners are on high flame.



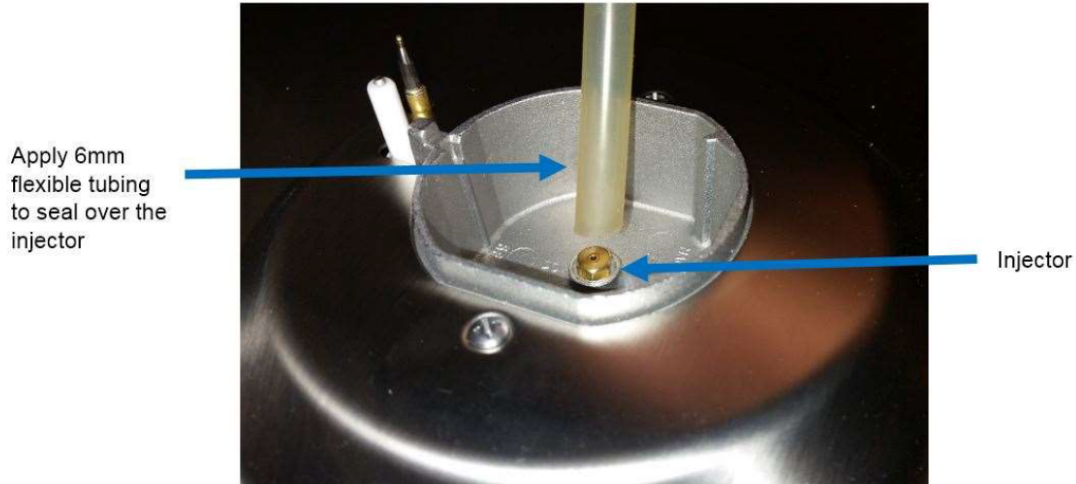
### Universal LPG (the appliance test point is located at the injector)

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 in the next page.

1. Disconnect the power.
2. Light 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 2.75kPa, reassemble the burner and test for correct operation as per page 13 of 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  
 Tinon licence 036 for SAI-400193



Patent 2015101170. For enquires contact Gas Approval Consulting Pty Ltd

Alternative: If the appliance is supplied with an LPG test point adapter; then this component maybe fitted to the inlet connection for the purpose of a test point.

## ADJUSTING THE BURNER MINIMUM FLAME HEIGHT:

**NOTE:** This adjustment can only be performed by the installer or an authorised service personnel.

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

## GAS CONVERSION INSTRUCTIONS:

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

### HGC60

ADJUSTED FOR NATURAL GAS 1.0kPa		
NOZZLES DIAMETER	Mm/Qty	Gas consumption, MJ/h
WOK	1.70x1	13.0
SEMI RAPID	1.10x2	6.0
AUXILIARY	0.90x1	4.5
Replacement of the nozzles must be performed by a qualified person. Once the nozzles have been replaced this label <u>must to</u> be affixed to the name plate of the appliances.		
Natural Gas regulator is to be fitted and adjusted		

ADJUSTED FOR ULPG 2.75KPa		
NOZZLES DIAMETER	mm	Gas consumption, MJ/h
WOK	0.98x1	13.0
SEMI RAPID	0.7x2	6.75
AUXILIARY	0.55x1	4.0
Replacement of the nozzles must be performed by a qualified person. Once the nozzles have been replaced this label <u>must to</u> be affixed to the name plate of the appliances.		
Change the NG regulator to LPG by a qualified person.		



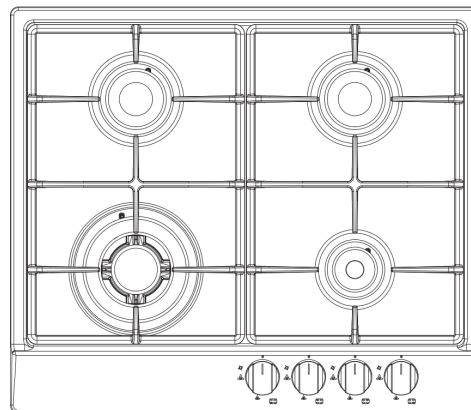
# HGC90

ADJUSTED FOR NATURAL GAS 1.0kPa		
NOZZLES DIAMETER	mm	Gas consumption, MJ/h
WOK	1.70x1	13.0
Rapid	1.40x1	10.0
SEMI RAPID	1.10x2	6.0
AUXILIARY	0.90x1	4.0
Replacement of the nozzles must be performed by a qualified person. Once the nozzles have been replaced this label <u>must to</u> be affixed to the name plate of the appliances.		
Natural Gas regulator is to be fitted and adjusted		

ADJUSTED FOR ULPG 2.75KPa		
NOZZLES DIAMETER	mm	Gas consumption, MJ/h
WOK	0.98x1	13.0
Rapid	0.90x1	10.0
SEMI RAPID	0.7x2	6.3
AUXILIARY	0.55x1	4.0
Replacement of the nozzles must be performed by a qualified person. Once the nozzles have been replaced this label <u>must to</u> be affixed to the name plate of the appliances.		
Change the NG regulator to LPG by a qualified person.		

**Semi-rapid**

**Wok**



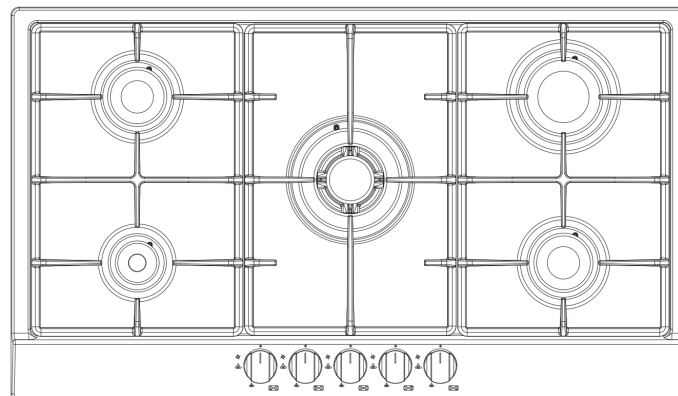
**Semi-rapid**

**Auxiliary**

**Wok**

**Semi-rapid**

**Auxiliary**



**Rapid**

**Semi-rapid**

## Abnormal operation

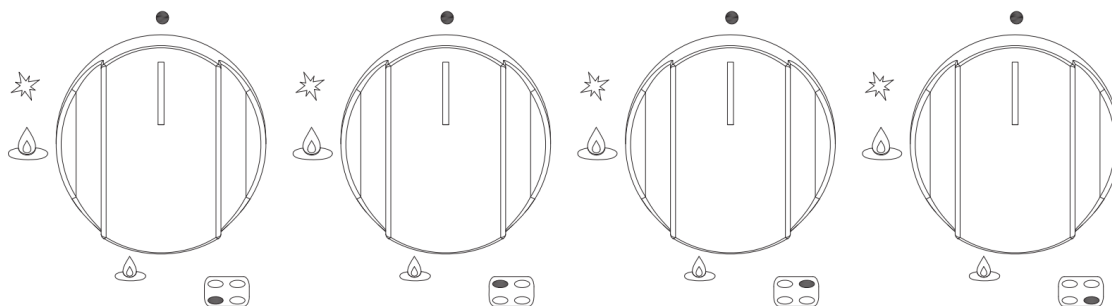
Any of the following are considered to be abnormal operation and may require servicing:

- Yellow tipping of the hob burner flame.
- Sooting up of cooking utensils.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguished by cupboard doors.
- Gas valves, which are difficult to turn.

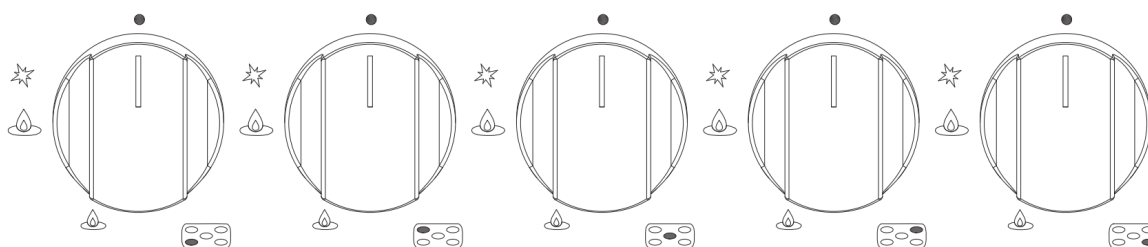
In case the appliance fails to operate correctly, contact the authorised service provider in your area.




## Start using your appliance

### HGC60 Control knob panel



### HGC90 Control knob panel



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

The burners are fitted with mains powered electronic spark ignitors, so must be connected to the main power supply (i.e. nominal 220~240 V ac ,50Hz) to operate. If power is not available, the burner will still work but the burners will have to be lit manually using e.g., matches, utility lighter.

Depressing the gas control knob of any burner will activate the spark ignition for all burners. To light the burner, turn the gas control knob to the High Flame setting of the burner to be lit, while at the same time depressing the gas control knob to activate the spark ignition.

Once the burner is alight, continue to depress the gas control knob for 5 – 10 seconds to allow the flame safeguard to activate. If when you release the gas control knob, the burner flame goes out the flame safeguard has not heated up enough so repeat the ignition procedure after waiting 1 minute for gas to disperse. If problems with burner lighting persist, refer to the TROUBLESHOOTING section of this instruction manual.

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

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

## **Burner and utensil choice**

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

### 1. For Natural Gas burners

- Auxiliary (small) and Semi-Rapid (medium) = 195 mm
- Rapid (large) = 230 mm
- Triple ring (wok) = 270 mm

### 2. For Universal LPG burners

- Auxiliary (small), Semi-Rapid (medium) and Rapid (large) = 195 mm
- Triple ring (wok) = 230 mm

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

- Auxiliary (small) = 80 mm
- and Semi-Rapid (medium) = 140 mm
- Rapid (large) and Triple ring (wok) = 195 mm

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

## **Maintenance and troubleshooting**

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

### **STAINLESS STEEL**

The stainless-steel hob of the burner must be cleaned regularly (e.g. weekly) to ensure long life expectancy of the burner.

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

Dry with a clean, soft cloth. A specialized stainless steel cleaning fluid may be used.

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

### **TRIVETS (UTENSIL SUPPORTS)**

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

## BURNERS

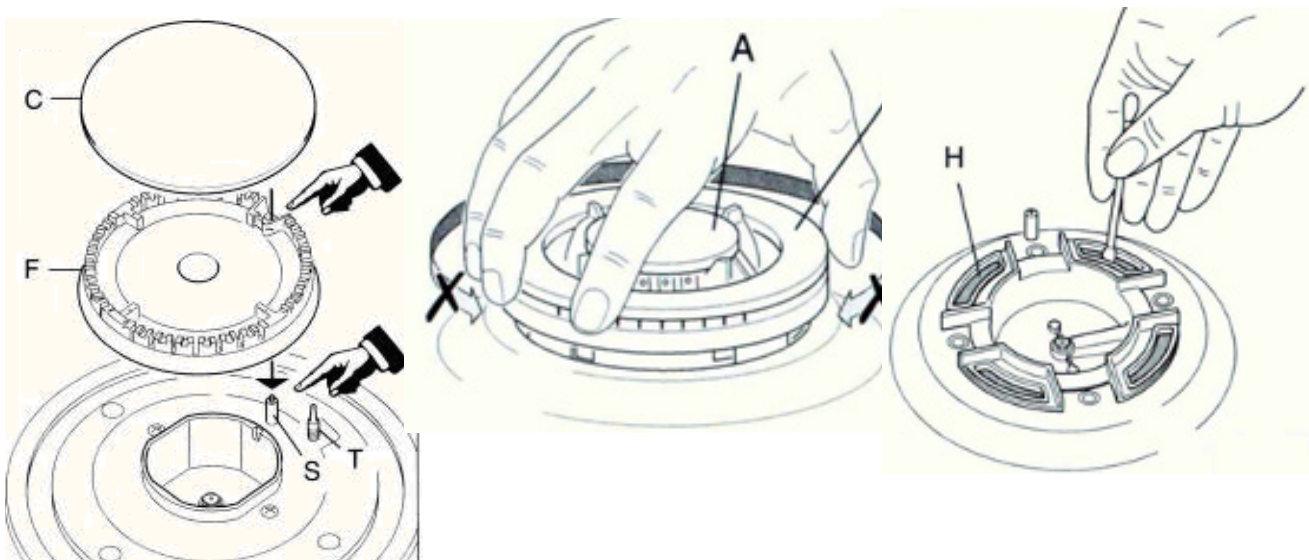
Remove trivets from hob. Ensure burners are cool. Remove the burners enameled cap (C) and aluminum burner crown (F).

Wash down with warm soapy water and rinse with clean water. Dry with a clean, soft cloth.

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

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

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



(B) Removal of components for service:

- (ii) Pilot and flame safeguard
- (vii) Hotplate top
- (iii) Ignition system
- (ix) Thermocouple

(C) Parts replacement

(iv) Electronic ignition

(D)

(iv) Ignition (spark gap)

## Troubleshooting

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

### DO NOT MODIFY THIS APPLIANCE.

It is recommended the hotplate serviced by an authorized person at least every 2 years. This service is not covered by warranty.

Abnormal conditions include:

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

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

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