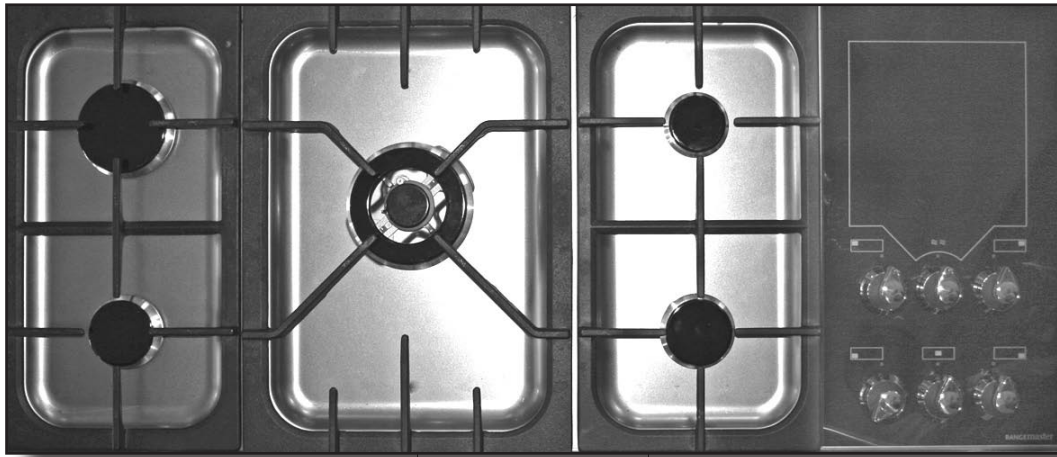


toledo FS hob



Users Guide with Installation & Service Instructions

U108900 - 02



www.rangemaster.co.uk

Be safe

Warning

Accessible parts will become hot in use. To avoid burns and scalds children should be kept away

You need clean fresh air - so does your hotplate. Burner flames produce exhaust gases, heat and moisture. Make sure that the kitchen is well ventilated: keep natural ventilation holes open or install a powered hotplate hood that vents outside. If you have several burners on or use the hotplate for a long time, open a window or turn on an extractor fan. For more detail see the Installation Instructions.

We recommend you read 'General Safety Instructions' (especially if you have not used a dual fuel hotplate before) where we describe some basic guidelines on how to use a dual fuel hotplate safely.

Gas and Electricity on

Make sure that the gas supply is turned on and that the hotplate is wired in and switched on. The hotplate needs electricity.

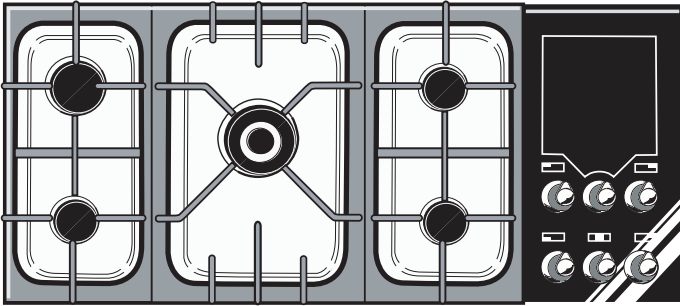
Peculiar smells

When you first use your hotplate it may give off a slight odour. This should stop after a little use.

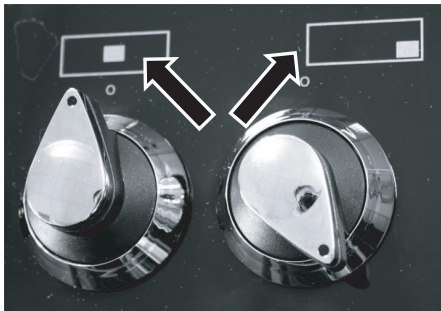
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Hotplate Burners

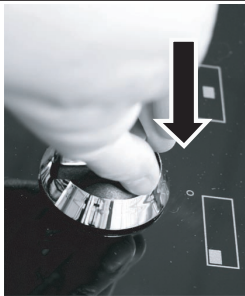


The drawing by each knob indicates which burner that knob controls.



1

This example shows the knobs for the middle and front right burners.



2

There is a spark ignition system that works when the knob is pressed in. Each burner also has a special safety device that stops the flow of gas if the flame goes out.

Push in and turn a knob to the large flame symbol (♠).

Keep holding the knob pressed in to let the gas through to the burner for few seconds. The igniter should spark and light the gas.

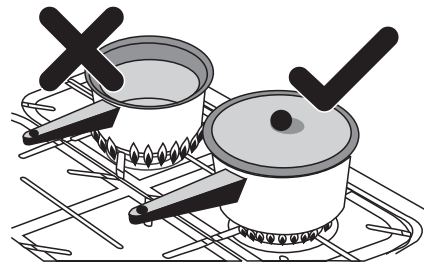
If, when you let go of the control knob, the burner goes out, the safety device has not held in. Turn the control to the off position and wait one minute, then try again this time holding in the control knob for slightly longer.



3

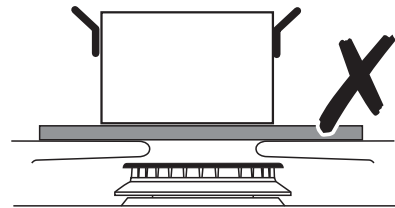
Adjust the flame height to suit by turning the knob. On this hotplate the low position is beyond high, **not**

between high and off. The small flame marks the 'low position'. Turn the knob towards it after the contents of a pan have boiled.

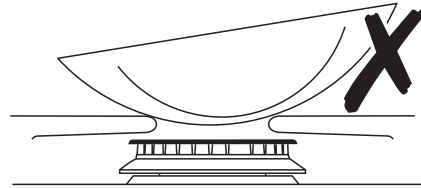


Make sure flames are under the pans. Using a lid will help the contents boil more quickly.

Pans and kettles with concave bases or down turned base rims should not be used.



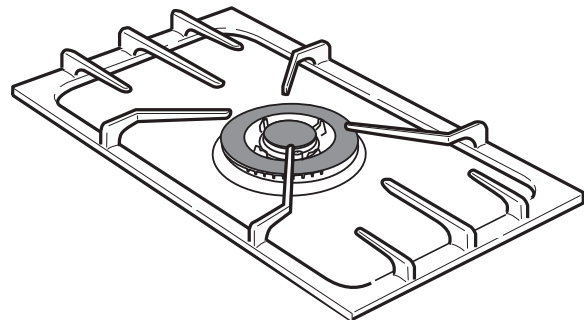
Simmering aids, such as asbestos or mesh mats, are NOT recommended. They will reduce burner performance and could damage the pan supports.



Avoid using unstable and misshapen pans that may tilt easily and pans with a very small base diameter e.g. milk pans, single egg poachers. The minimum pan diameter recommended is 120mm.

NOTE - Griddle plates other than the Rangemaster recommended item, should not be used, or damage to the hob, supports or surround may occur.

The maximum pan base diameter is 260mm for the Centre Wok burner and 220mm for the others.



The Wok burner is designed to provide even heat over a large area. It is ideal for large pans and stir frying. For heating smaller pans the smaller burners may be more efficient.

If a burner flame goes out, turn the control knob off and leave it for one minute before relighting it.

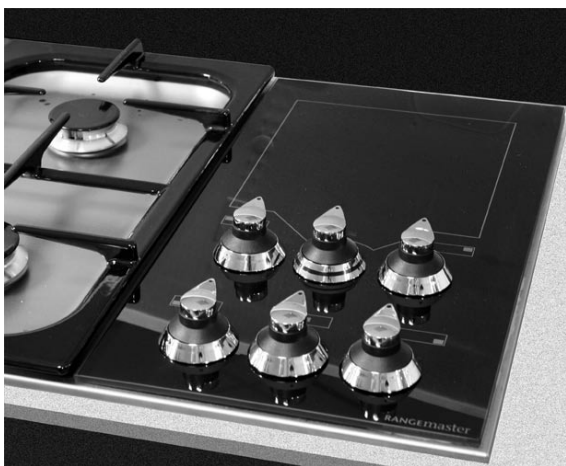
You can remove the burner parts for cleaning; see the 'Cleaning your hotplate' section of the instructions.

You should wipe the top surface of the hotplate around the hotplate burners as soon as possible after spills occur. Try to wipe them off while the enamel is still warm.

Note:

Use of aluminium pans may cause metallic marking of the pan supports. This does not affect the durability of the enamel and may be cleaned off with a metal cleaner such as 'Brasso'.

Warmer



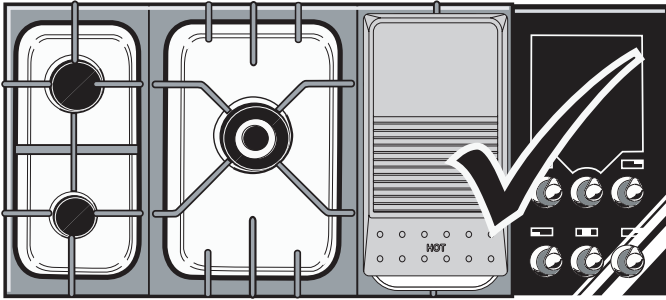
Use the warmer for keeping food warm while the final touches are put to a meal. To switch on the warmer, turn the knob to clockwise or anti-clockwise. The 'HOT' indicator lights up. For best results, pre-heat a covered serving dish for 10 minutes before adding food to it.

Use only heat resistant dishes.

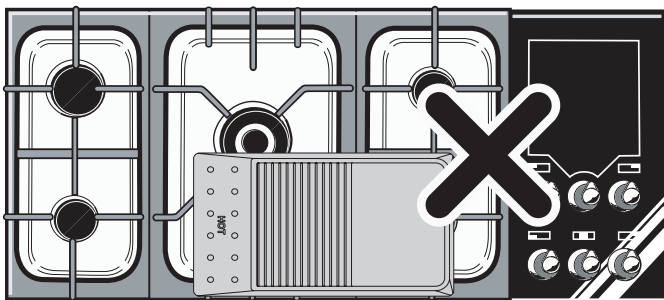
CAUTION:- If the Warmer surface / control panel glass shatters, due to accidental damage etc., isolate the appliance from the electricity supply immediately by turning it off at the wall and arrange for its repair.

DO NOT RECONNECT THE HOTPLATE TO THE ELECTRICITY SUPPLY UNTIL AFTER REPAIR!

The Griddle (optional extra)

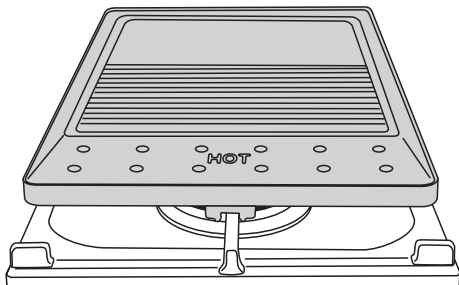


The griddle fits the centre right pan support, front to back. It is designed for cooking food on directly. Don't use pans of any kind on it. The griddle surface is non-stick and metal cooking utensils (e.g. spatulas) will damage the surface. Use heat resistant plastic or wooden utensils.



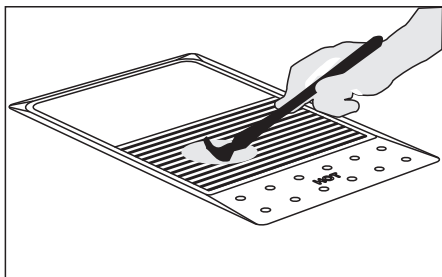
Don't put it crossways - it will not fit properly and will be unstable.

Do not put it on the Wok burner or on the left hand side .

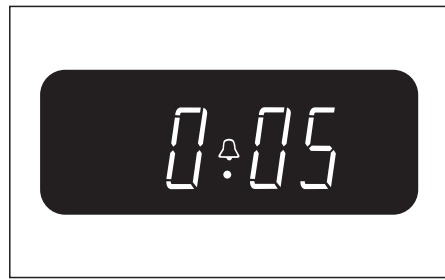


Position the griddle over the hotplate burners resting on the pan support.

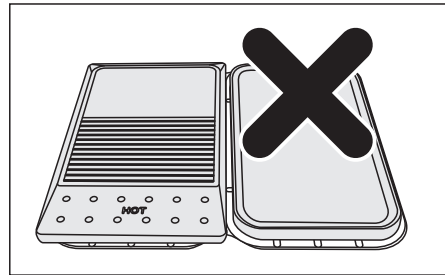
Check that it is securely located.



The griddle can be lightly brushed with cooking oil before use. Light the hotplate burners. Adjust the flame heights to suit.



Preheat the griddle for a maximum of 5 minutes before adding food. Leaving it longer may cause damage. Turn the control knobs towards the low position, marked with the small flame symbol, to reduce the burner flames



Always leave space around the griddle for the gases to escape. Never fit two griddles side by side. Large pans should also be spaced well apart.



Use the following heat settings as a guide for griddle cooking.

High/medium:

Drop scones, Bacon, Chops, Steak, Burgers.

Medium/low:

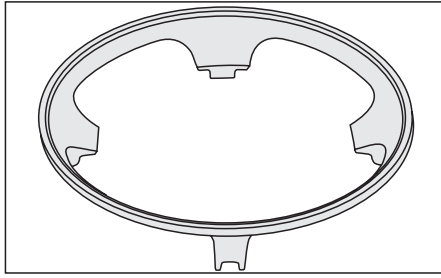
Potato cakes, Eggs, Fish cakes.

Experience will soon familiarise you with the correct setting to use for cooking.

After cooking allow the griddle to cool before cleaning.

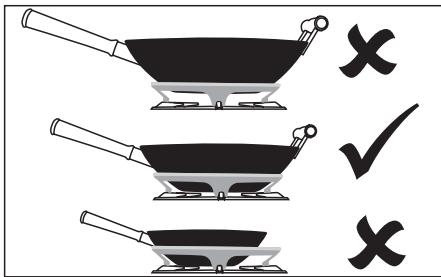
Don't put it on a Wok burner - it is not designed to fit the Wok burner pan supports.

The Wok cradle (optional extra)



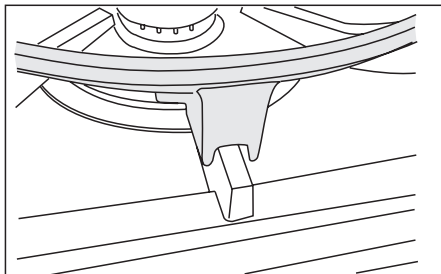
The Wok cradle is designed to fit a Typhoon™ Professional 35cm Wok (Part Code 13840S)

This is available from leading retailers.

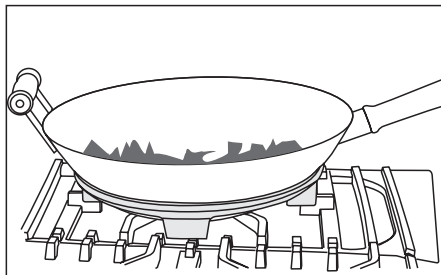


If you use a different Wok make sure that it fits the cradle. Woks vary very widely in size and shape. It's important that the Wok sits down on the pan support - but if the Wok is too small the cradle will not support it properly.

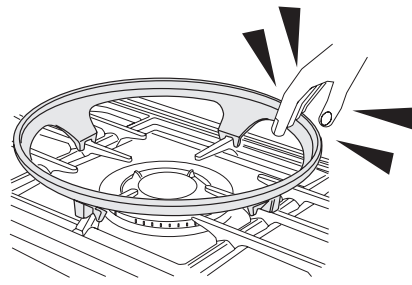
The cradle should be used on the triple ring Wok burner only.



When you fit the cradle check that the Wok is properly located on the front and rear fingers and that it is supported properly on a pan support.



Make sure the cradle is stable and that the Wok is sitting level in the ring.



The cradle will get very hot in use - allow plenty of time for it to cool before you pick it up.

Care and Cleaning

Essential information

Never use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt.

Recommended cleaning materials are hot soapy water, a moistened soap pad, cream cleaner or a nylon scourer.

Cleaning your hotplate

Essential information

Before thorough cleaning isolate the electricity supply. Remember to switch on the electricity supply before using the hotplate.

Never use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt. Don't mix different cleaning products - they may react together with hazardous results.

Recommended cleaning materials are shown in the 'Cleaning Table' at the end of this section.

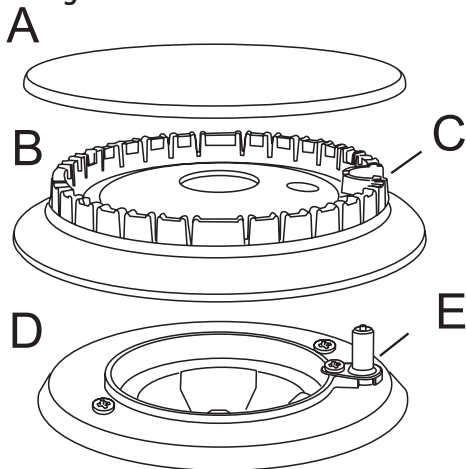
All parts of the hotplate can be cleaned with hot soapy water - but take care that no surplus water seeps into the appliance.

Hotplate burners

Some models have a separate trim ring, which fits on the burner head.

The burner heads and caps can be removed for cleaning. Make sure they are absolutely dry before replacing.

The single ring burners

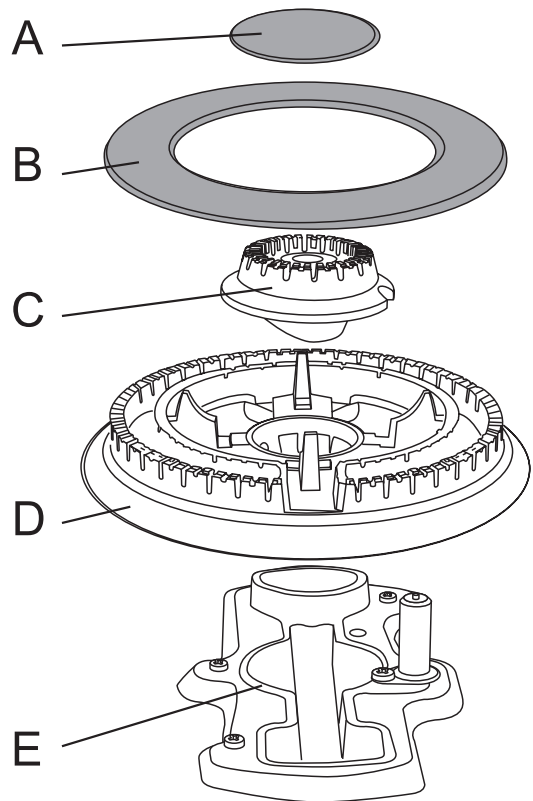


A cap, B head, C notch, D electrode, E base

When refitting the burner head, make sure that the notch lines up with the electrode or hole in the base. Check that the burner head is level and that the cap is fitted centrally on the burner head.

The Wok burner

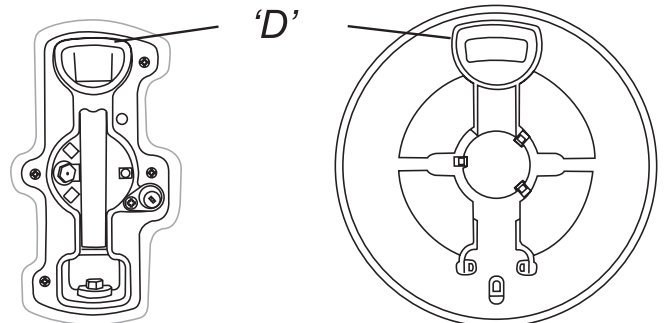
The Wok burner is a little more complicated but it also can be taken apart for cleaning.



Wok burner

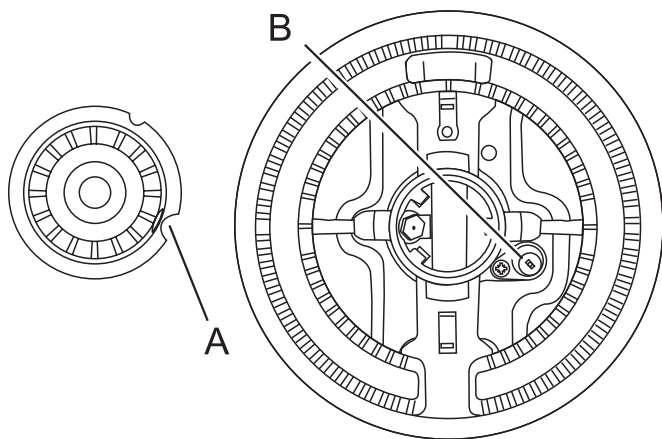
- | | | | |
|---|-------------------|---|-------------------|
| A | inner burner cap, | B | outer burner cap |
| C | inner burner head | D | outer burner head |
| E | Wok burner base | | |

When reassembling the Wok burner, turn over the large base ring and find the 'D' shaped area.



Turn the head until the 'D' matches the one on the burner base. Turn the head over and place it on the burner base.

To fit the small inner burner, find the larger electrode notch in the burner rim. Line this up with the white ignition electrode and place the inner burner on the large base ring.



A *electrode notch* B *ignition electrode*
 Now fit the two burner caps, making sure that they are sitting down properly.

Cleaning Table

Hotplate

Part	Finish	Recommended Cleaning Method
Hotplate Top	Enamel or Stainless Steel	Hot soapy water, soft cloth. Any stubborn stains remove gently with a nylon scourer.
Pan Supports, Wok Cradle (some models only)	Enamel coated Cast Iron or Stainless Steel	Cif Cream Cleaner- <i>Faberge Lever</i> and a nylon scourer. Dishwasher.
Burner Caps	Enamel	Cream cleaner, nylon scourer. Dishwasher
Burner Trim Rings (some models only) and Burner Head	Aluminium	Cif or other cream cleaner with a soft cloth. Be careful not to be over vigorous.
Griddle Plate (some models only)	Non-Stick Surface	Allow to cool. Wash in hot soapy water. Do not use abrasive cleaners/scourers. Dishwasher.

Outside of Hotplate

Part	Finish	Recommended Cleaning Method
Control panel/Warmer	Toughened Glass	Damp soft cloth. Do not use abrasive cleaners on lettering.
Control Knobs	Plastic/ Chrome	Damp soft cloth.

Cleaners listed are available from Supermarkets or electrical retailers as stated. Cleaner manufacturer in Italics
 For enamelled surfaces use a cleaner that is approved for use on vitreous enamel. The vitreous enamel association has a list of approved cleaners. Contact them via their website www.ive.org.uk or telephone: 01527 893031.
 Regular cleaning is recommended. For easier cleaning, wipe up any spillages immediately.

Troubleshooting

What cleaning materials are recommended for the hotplate?

See the 'Cleaning' section for recommended cleaning materials. We do not recommend Mr. Muscle, as it contains chemicals that may damage the surfaces of your hotplate.

If there is an installation problem and I don't get my original installer to come back to fix it who pays?

You do. Service organisations will charge for their call-outs if they are correcting work carried out by your original installer. It's in your interest to track down your original installer.

Power failure

In the event of a failure in the electrical supply the hotplate may be lit using a match.

Hotplate ignition or hotplate burners faulty

Is the power on?

If so is there something wrong with the power supply?

Are the sparker (ignition electrode) or burner slots blocked by debris?

Is the burner trim correctly located?

Are the burner caps correctly located?

See the section entitled 'Cleaning'

Hotplate burners will not light

Make sure that the burner parts have been replaced correctly after wiping or removing for cleaning.

Check that there is not a problem with your gas supply. You can do this by making sure that other gas appliances you may have are working.

Do the burners spark when you push the burner control knob? If not check the power is on.

General Safety Instructions

In the UK:-

The hotplate must be installed by a CORGI registered engineer.

In the Republic of Ireland:-

The installation must be carried out by a Competent Person.

The installation must be in accordance with the installation instructions and comply with the relevant regulations and also the local gas and electricity supply companies' requirements.

If you smell gas

Don't turn electric switches on or off.

Don't smoke

Don't use naked flames

Do turn off the gas at the meter or cylinder

Do open doors and windows to get rid of the gas

Do keep people away from the area affected

Call your gas supplier.

If you are using natural gas in the UK ring Transco plc on

0800 111 999

This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.

The use of a 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 opening a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

The hotplate should be serviced by a qualified service engineer and only approved spare parts used. Have the installer show you the location of the hotplate control switch. Mark it for easy reference. Always allow the hotplate to cool and then switch off at the mains and before cleaning or carrying out any maintenance work, unless specified otherwise in this guide.

All parts of the hotplate become hot with use and will retain heat even after you have stopped cooking.

Take care when touching hotplate, to minimize the possibility of burns, always be certain that the controls are in the OFF position and that it is cool before attempting to clean the hotplate.

Use dry oven gloves when applicable - using damp gloves might result in steam burns when you touch a hot surface. Never operate the hotplate with wet hands.

Do not use a towel or other bulky cloth in place of a glove. They might catch fire if they touch a hot surface.

Clean with caution. If a wet sponge or cloth is used to wipe spills on a hot surface, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.

Do not use unstable saucepans and position the handles away from the edge of the hotplate.

Babies, toddlers and young children should not be allowed near the hotplate at any time. They should never be allowed to sit or stand on any part of the appliance. Teach them not to play with controls or any other part of the hotplate.

Never store anything of interest to children in cabinets above a hotplate - children climbing on the hotplate to reach them could be seriously injured.

Clean only parts listed in this guide.

In the interests of hygiene and safety the hotplate should be kept clean at all times as a build up in fats and other food stuff could result in a fire.

Always keep combustible wall coverings or curtains etc. a safe distance away from your hotplate.

Do not spray aerosols in the vicinity of the hotplate while it is in on.

Do not store or use combustible materials, or flammable liquids in the vicinity of this appliance.

Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well fitting lid or baking tray. If available use a multipurpose dry chemical or foam-type fire extinguisher.

Never leave the hotplate unattended at high heat settings. Pans boiling over can cause smoking and greasy spills may catch on fire.

Never wear loose-fitting or hanging clothes while using the appliance. Be careful when reaching for items stored in cabinets over the hotplate. Flammable material could be ignited if brought in contact with a hot surface unit and may cause severe burns.

Take great care when heating fats and oils, as they will ignite if they get too hot.

Use a deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.

Never leave a chip pan unattended. Always heat fat slowly, and watch as it heats. Deep fry pans should be only one third full of fat. Filling the pan too full of fat can cause spill over when food is added. If

you use a combination of oils or fats in frying, stir them together before heating, or as the fats melt.

Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan. Carefully watch for spills or overheating of foods when frying at high or medium high temperatures. Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool.

When using an electrical appliance near the hotplate, be sure that the cord of the appliance does not come into contact with the hotplate.

Take care that no water seeps into the appliance

Only certain types of glass, glass-ceramic, earthenware or other glazed containers are suitable for hotplate cooking; others may break because of the sudden change in temperature.

Do not allow anyone to climb, stand or hang on any part of the hotplate.

Make sure that your kitchen is well ventilated at all times. Use extractor fans or hoods when fitted.

Never heat unopened food containers. Pressure build up may make container burst and cause injury.

The hotplate is designed for cooking foods only and must not be used for any other purpose.

The specification of this hotplate should not be altered.

When the hotplate is not in use ensure that the control knobs are in the off position.

Installation

Dear Installer

Before you start your installation, please complete the details BELOW.

If your customer has a problem relating to your installation they will be able to contact you easily.

Installer's Name
Installer's Company
Installer's Telephone number

You must be aware of the following safety requirements & regulations

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.

This appliance shall be installed in accordance with the regulations in force and only in a well ventilated space.

Read the instructions before installing or using this appliance.

In the UK:-

The regulations and standards are as follows:-

In your own interest and that of safety, it is law that all gas appliances be installed by competent persons. CORGI registered installers undertake to work to safe and satisfactory standards. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution. The hotplate must be installed in accordance with

- ▶ All relevant British Standards / Codes of Practice, in particular BS 5440 Part 2 2000,
- ▶ For Natural Gas - BS 6172 : 1990 and BS 6891 : 1998
- ▶ For LP Gas - BS 5482-1:1994 (when the installation is in a permanent dwelling). This appliance should not be installed in a boat or caravan.

- ▶ The Gas Safety (Installation and Use) regulations 1998.
- ▶ The relevant Building / IEE regulations.

In the Republic of Ireland:-

The installation must be carried out by a Competent Person and installed in accordance with the current edition of I.S.813 "Domestic Gas Installations", the current Building Regulations and reference should be made to the current ETCI rules for electrical installation.

Provision of Ventilation

This appliance is not connected to a combustion products evacuation device. Particular attention shall be given to the relevant requirements regarding ventilation.

In the UK

The room containing the hotplate should have an air supply in accordance with BS 5440 Part 2 : 2000. All rooms require an openable window or equivalent, while some rooms require a permanent vent in addition to the openable window. The hotplate should not be installed in a bed sitting room with volume less than 20m³. If it is installed in a room of volume less than 5m³ an air vent of effective area 100cm² is required; if it is installed in a room of volume between 5m³ and 10m³, an air vent of effective area 50cm² is required; while if the volume exceeds 11m³, no air vent is required.

If there are other fuel burning appliances in the same room, BS 5440 Part 2 : 2000 should be consulted to determine the requisite air vent requirements.

In the Republic of Ireland:-

Reference should be made to the current edition of IS 813 which makes clear the conditions that must be met to demonstrate that sufficient ventilation is available.

Location of Hotplate

The hotplate may be installed in a kitchen/kitchen diner but NOT in a room containing a bath or shower.

NOTE:

An appliance for use on LPG shall not be installed in a room or internal space below ground level. e.g. in a basement.

Conversion

All models are supplied set for use on group H natural gas. A conversion kit for LP gas is included with the appliance. See the instructions that are supplied with the conversion

INSTALLATION

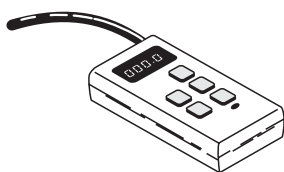
Check the appliance is electrically safe and gas sound when you have finished.

kit. After converting the appliance please attach the Gas Conversion sticker over the appropriate area of the data badge, this will identify the gas type the appliance is now set for.

This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.

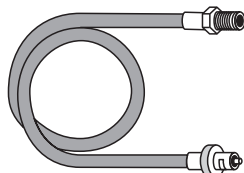
You will need the following equipment to complete the hotplate installation satisfactorily

GAS PRESSURE TESTER



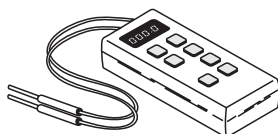
FLEXIBLE GAS HOSE

Must be in accordance with the relevant standards.



MULTIMETER

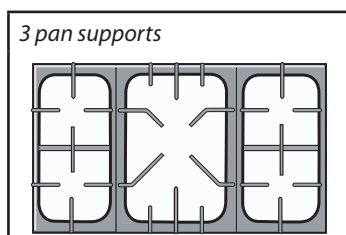
(for electrical checks)



You will also need the following tools:

1. Electric drill
2. Jig Saw
3. Steel tape measure
4. Cross head screwdriver
5. Flat head screwdriver
6. 4mm & 3mm Allen keys
7. Spirit level
8. Pencil
9. Adjustable spanner

Checking the parts

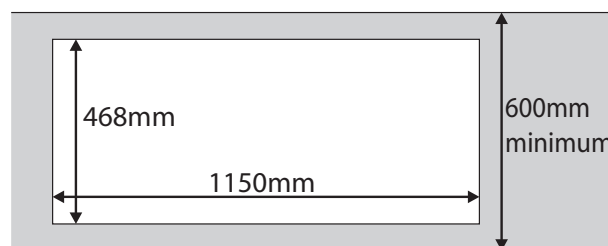


Check that the appliance is in a good condition after having removed the packaging. In case of doubt, do not use the appliance and contact the retailer.

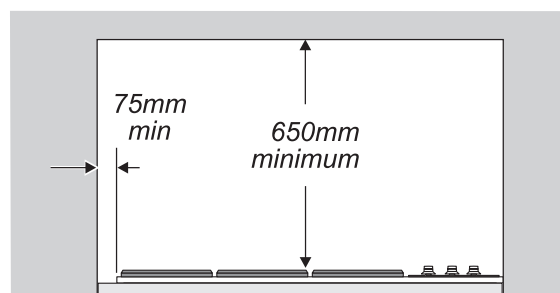
Never leave the packaging materials (cardboard, plastic bags, polystyrene foam, etc.) within children's reach since they could become potential sources of danger

Positioning the Hotplate

The hotplate should be fitted into a worksurface which is at least 600mm deep. In position, it has a maximum thickness of 50mm from the top of the work surface. The cutout should be positioned centrally so that the spaces at the front and rear are the same. The diagrams below show the required cutout and the minimum recommended distances from the hotplate to nearby surfaces.



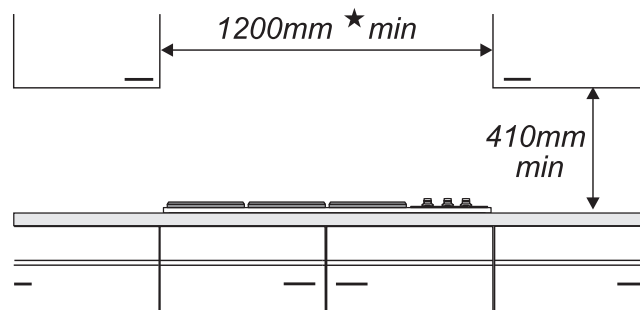
cutout size



Above hotplate level a gap of 75mm should be left between the left hand side of the hotplate and any adjacent vertical surface.

For non-combustible surfaces (such as unpainted metal or ceramic tiles) this can be reduced to 25mm.

A minimum space of 650mm is required between the top of the hotplate and a horizontal combustible surface.



*Any hotplate hood should be installed in accordance with the hood manufacturer's instructions.

Surfaces of furniture and walls at the sides and rear of the hotplate should be heat, splash and steam resistant. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage and discolouration.

INSTALLATION

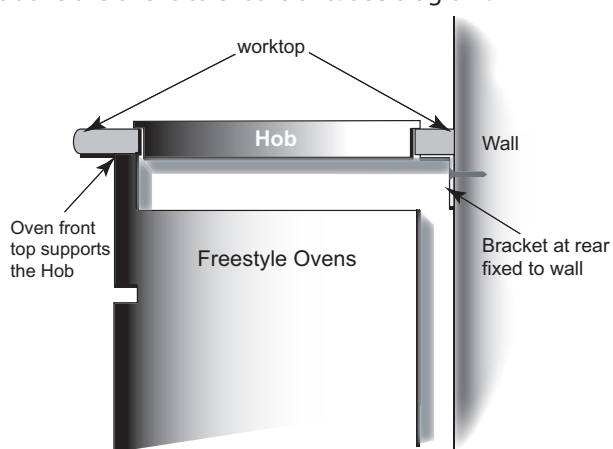
Check the appliance is electrically safe and gas sound when you have finished.

We cannot accept responsibility for damage caused by normal use of the hotplate to any material that delaminates or discolours at temperatures less than 65°C above room temperature.

For safety reasons curtains must not be fitted immediately behind the hotplate.

NOTE When the Freestyle ovens are situated under the hob, additional brackets should be fixed to the rear wall to support the rear edge of the worktop. Two right-angle brackets are supplied for this purpose. Alternatively, a wooden baton could be fixed to the wall under the rear edge.

The front edge will be supported by the ovens once they are in place. It is important that the hob is placed directly above the ovens to ensure this. See diagram.



Moving the Hotplate

The hotplate is heavy. Take great care.

We recommend two people manoeuvre the hotplate.

Conversion to LP

If the appliance is to be converted to LP gas do the conversion at this point. See the conversion section of these instructions.

Gas Connection

Before connecting the appliance, check that it is suitable for your gas and electricity supply. This information is on the data label fixed to the underside of the hotplate. Gas connection must comply with the relevant standards and regulations in force.

The gas connection point is located as shown in the diagram opposite. The inlet union is Rp 1/2 .

The appliance must be connected to the gas supply system with one of the following:

A rigid steel pipe.

The joints of this pipe must consist of threaded fittings conforming to the standards. Use of seals such as hemp with suitable cement, or Teflon tape, is permitted.

A copper pipe.

The joints of this pipe must consist of unions with mechanical seals.

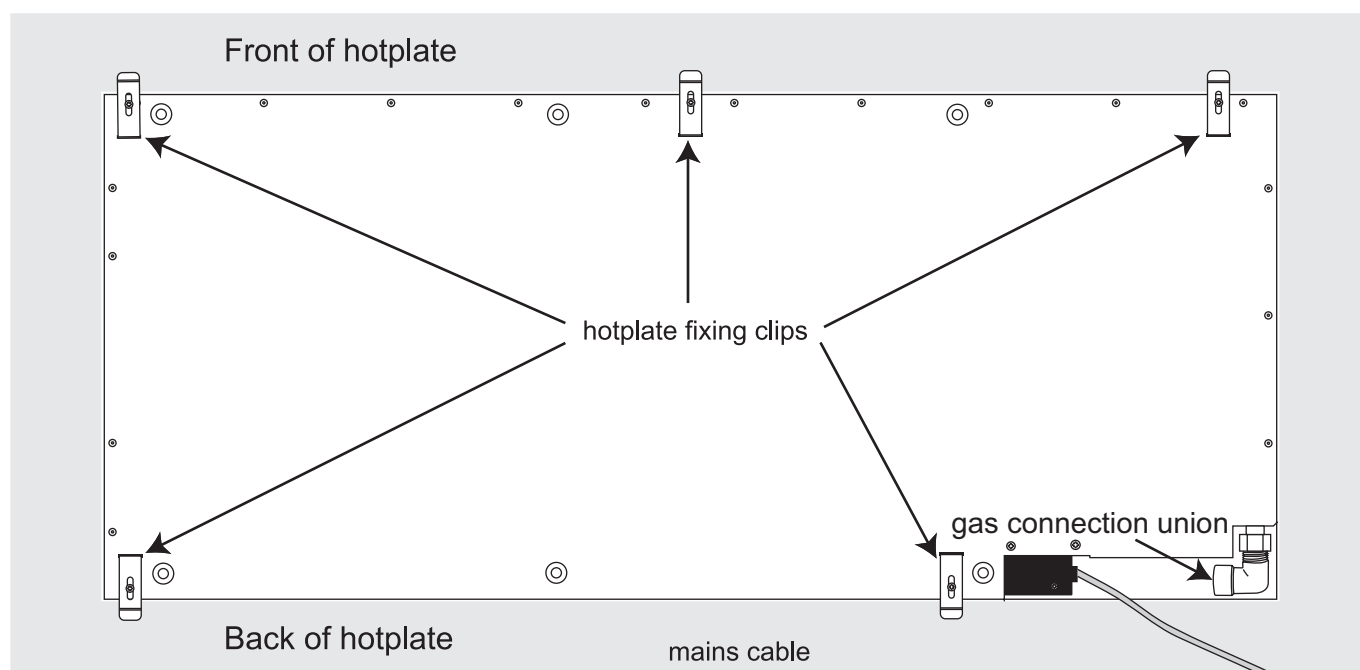
A flexible hose

A hose is not supplied with the hotplate. Hoses may be purchased at most builders' merchants.

The hose should be fitted so that both inlet and outlet connections are vertical so that the hose hangs downwards.

The hose must be in accordance with the relevant standards. In the UK these are:-

For Natural Gas the flexible hose must be in accordance with B.S.669.



underside of hotplate showing the fixing clips

INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

For LP Gas it should be capable of 50mbar pressure, 70°C temperature rise and carry a red stripe, band or label.

WARNINGS:

Ensure that the gas supply pipe is never able to touch moveable parts of the built-in cabinet (e.g. drawers). It must not pass through compartments that could be used for storage purposes. When using a flexible hose, it is essential to comply with the following instructions:

- No part of the pipe must be able to touch parts the temperature of which exceeds 75°C
- The pipe must not be pulled or twisted, throttled or tightly bent.
- It must not come into contact with sharp edges or corners.
- It must be easy to inspect the entire pipe length in order to check its state of wear.
- The pipe must be replaced within the date stamped on the pipe itself.

If in doubt contact, your supplier.

After completing the gas connection, check the hotplate is gas sound with a pressure test.

Pressure testing

The gas pressure can be measured at one of the centre hotplate burner injectors (not the Wok burner). Lift off a burner head. Fit the pressure gauge to the injector. Turn on and light one of the other hotplate burners. Turn on and push in the control knob for the burner with the pressure gauge fitted to let gas through.

Pressures

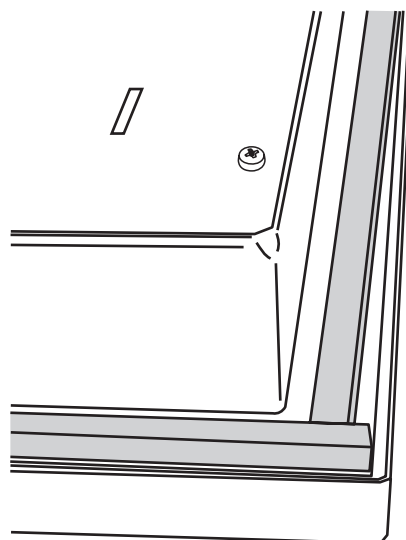
Natural Gas	LP Gas hotplates	
20mbar.	Butane	29mbar
	Propane	37mbar

Turn off the burners. Reassemble burner top, making sure it is reassembled in the correct way on the burner body.

Fixing the Hotplate

The hotplate must be sealed to the work surface to prevent liquid from infiltrating into the cabinet. A foam tape seal is supplied with the hotplate. Carefully follow these instructions in order to correctly apply this seal:

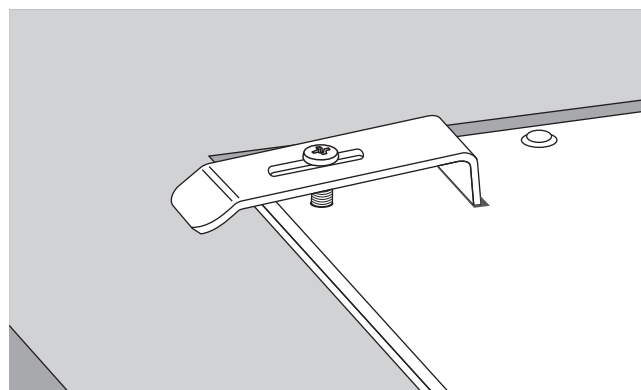
Turn the hotplate over and place in on a secure level surface. Detach the foam seal from the backing, checking that the transparent protection still adheres to the seal itself. Position seal carefully along the edge of the hotplate. Take special care in the corners making sure there are no gaps. The ends of the strips must fit together without overlapping.



under side of the hotplate showing the foam seal

If the surface that the hotplate is to be fitted to is tiled, or is not reasonably smooth, additional sealing with a waterproof silicone sealant may be required.

Turn the hotplate back the right way up and fix it to the worktop with the brackets.



Ensure the tag fits into the slot on the hotplate base, then tighten the screw until it is locked to the worktop.

Electrical Connection

This appliance must be installed by a qualified electrician to comply with the relevant Institute of Electrical Engineers (I.E.E.) regulations and also the local electricity supply company requirements.

WARNING: THIS APPLIANCE MUST BE EARTHED

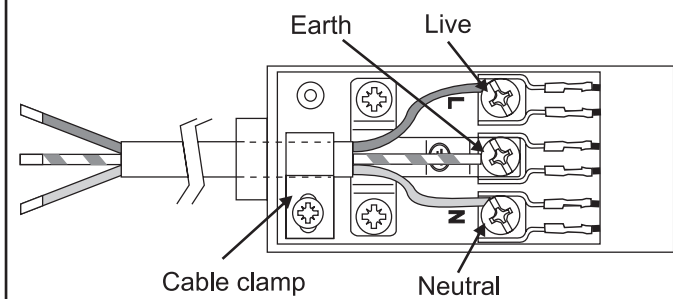
Note

All external wiring must comply with the IEE Regulations for the Electrical Equipment of Buildings. Connection to the electrical supply can be made with either a plug and socket or be permanently wired via a double pole switch. The cooker is supplied with a 3 core cable 2m long.

INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

If a replacement cable is fitted it must be 250v high temperature rubber/synthetic of 0.75mm² minimum conductor size. Connect the replacement cable to the terminal block on the hotplate as shown.



POLARITY CHECK

The hotplate must be connected to the power supply. Your meter should be set on 300V ac scale.

Test at the hotplate terminal block:

1. Test leads from L to N. Your meter should read approx. 220-240V ac.
2. Test leads from L to E. Your meter should read approx. 220-240V ac.
3. Test leads from N to E. Your meter should read approx. 0-15V ac.

If the readings are different from these values there is an electrical fault. Rectify any fault and repeat the test. If necessary repeat the test at the supply system socket/spur - if the fault also occurs at this stage then there is a house system fault which requires attention by the Electrical Authority.

The customer should be warned NOT to use the appliance until this examination has been carried out.

Plug connection)

For a plug connection a three pin plug to BS1363 with a capacity of not less than 13 ampere must be used and fitted with a 3 ampere fuse 'ASTA' approved to BS 1362.

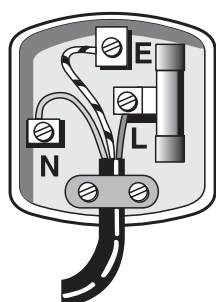
After replacing the fuse the cover must be refitted. If the cover is lost, the plug must not be used until a replacement cover has been obtained from your supplier. The colour of the correct fuse carrier is that of the coloured insert in the base of the fuse recess, or stated elsewhere on the plug. Always state this colour when ordering a replacement fuse carrier.

IMPORTANT The wires in the mains lead are coloured in accordance with the following code:-

GREEN AND YELLOW:	EARTH
BLUE:	NEUTRAL
BROWN:	LIVE

The wires should be connected into the terminal of your plug as shown:

NEUTRAL: to the terminal marked N, or coloured BLACK or BLUE.



EARTH: to the terminal marked E, or coloured GREEN or GREEN /YELLOW.

LIVE: to the terminal marked L, or coloured RED or BROWN.

Hotplate

Check each burner in turn. There is a spark ignition system that works when the knob is pressed in. Each burner also has a special safety device that stops the flow of gas if the flame goes out.

Push in and turn a knob to the large flame symbol (🔥).

Keep holding the knob pressed in to let the gas through to the burner for few seconds. The igniter should spark and light the gas.

If, when you let go of the control knob, the burner goes out, the safety device has not held in. Turn the control to the off position and wait one minute, then try again this time holding in the control knob for slightly longer.

Customer care

Please complete your contact details in the front of this section. Please inform the user how to operate the hotplate and hand over the instruction pack.

Thank you.

Electrical checks

EARTH CONTINUITY CHECK

The hotplate must be disconnected from the power supply. Set your meter to Ω (ohm) on the X1 scale and adjust to zero if necessary.

Test the leads from the earth connection on the hotplate terminal, to the earth pin on the hotplate plug. The resistance should be less than 1 Ω (ohm). If it is not, check all the earth wires for continuity. Check that all contacts are clean and tight. Re-check. If the resistance is still greater than 1 Ω (ohm) there may be a problem, consult a qualified electrical engineer.

WARNING - SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON
Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

Conversion to LP gas

Check in the Technical Data section at the back of the book that the hotplate is convertible to the gas you want to use.

This conversion must be performed by a competent person. After conversion the installation must comply with the relevant regulations and also the local electricity supply company requirements. Read the instructions before converting this appliance.

Failure to convert the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

This instruction must be used in conjunction with the rest of the appliance instruction, in particular for information on Standards, hotplate positioning, connection hose suitability etc.

When servicing or replacing gas-carrying components disconnect from gas before commencing operation and check appliance is gas sound after completion.

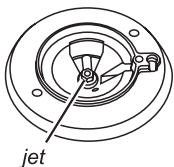
Do not use re-conditioned or unauthorised gas controls.

Disconnect from the electricity supply before commencing servicing.

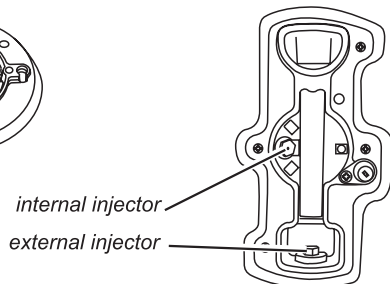
Before electrical re-connection, check that the appliance is electrically safe.

Injectors

Standard burner



Wok burner (some models only)



Remove burner caps and heads. Remove old jets. Fit the new jets (see Technical Data section at the back of the book for correct jets). Reassemble in reverse order.

Tap adjustment

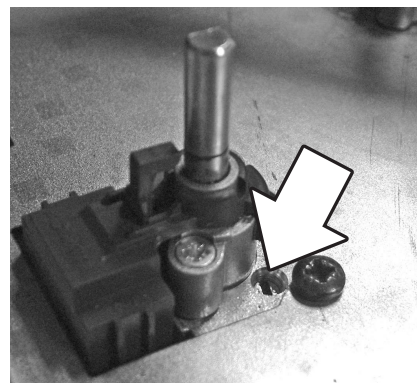
Disconnect from electricity supply.



Pull off all the control knobs and remove the two hexagon headed screws (which act as locators for the pan support), from the edge of the hotplate under the right hand pan support.



Slide the glass to the rightslightly and lift it from the side. Carefully lift it clear of the hotplate and place the panel somewhere safe. The tap bypass screws are now accessible once the bezel location brackets are removed.



Turn the bypass screw on each control clockwise to the stop.

Refit the glass panel and replace the fixing screws in the top edge of the hotplate.

Carefully replace the control sealing rings and replace the control knobs.

WARNING - SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON
Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

Stick on label

Stick the LP gas label over the natural gas part of the appliance data label.

Pressure Testing

Connect the appliance to the gas supply. Check the appliance is gas sound.

The gas pressure can be measured at one of the left hand hotplate burner jets. Lift off a burner head. Fit the pressure gauge to the jet. Turn on and light one of the other burners with a match. Turn on and press in the control knob for the burner with the pressure gauge fitted.

The pressure should be 29mbar for Butane and 37mbar for Propane. After checking the pressure, turn the taps off and replace the burner head.

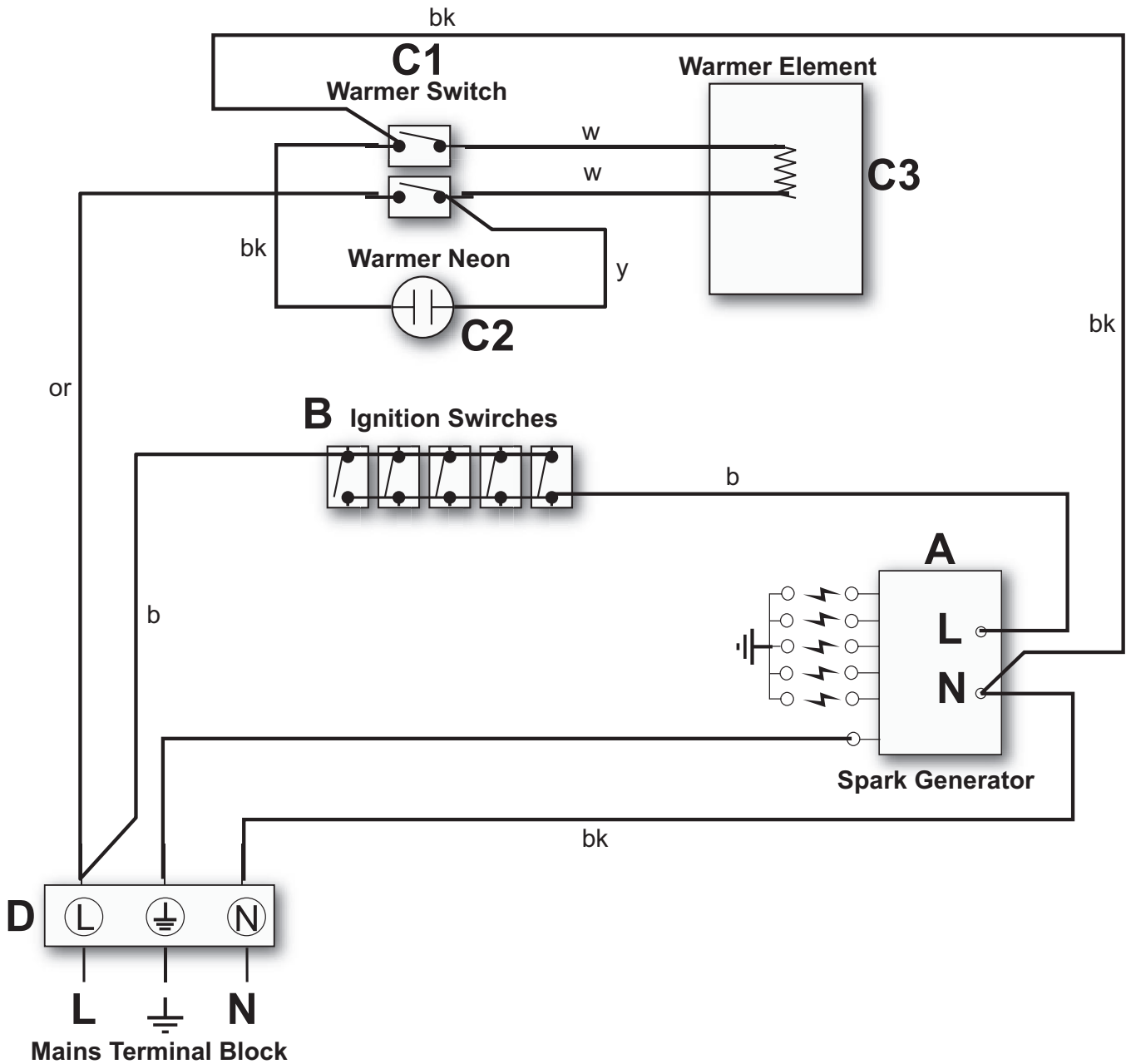
Reassemble burner top, making sure it is reassembled in the correct way on the burner body.

Check the appliance is gas sound.

Check operation of all the burners.

WARNING - SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON
Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

Circuit Diagram



Connection shown in circuit diagram is for single phase. Ratings are for 230V 50Hz

Code	Item	Code	Colour
A	Ignition generator	b	Blue
B	Ignition switches	bk	Black
C1	Warmer switch	or	Orange
C2	Warmer neon	w	White
C3	Warmer	y	Yellow
D	Mains terminal		

Technical Data

The hotplate is an independent Class 3 built in unit.

This hotplate is category II₂H₃+

It is supplied set for group H natural gas. A conversion kit from NG to LP gas is packed with the hotplate.

INSTALLER: Please leave these instructions with the User.

DATA BADGE LOCATION : Base of the hotplate.

Country of Destination: GB/IE

Gas		Electric
Natural Gas	20mbar	220 - 240V 50Hz
Butane	29mbar	
Propane	37mbar	

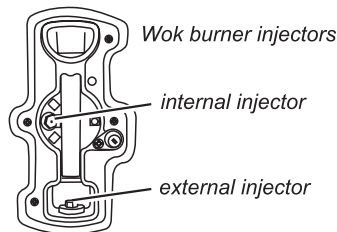
(See appliance data badge for test pressures)

Dimensions

Overall width	1173mm
Overall depth	499mm
Space for fixing	See 'Positioning of Hotplate'
Minimum space above hotplate	650mm

Connections

Gas:	Electric
Rp 1/2 at rear right-hand side	220 - 240V 50Hz



Ratings

Hotplate	Natural Gas		L.P. Gas	
		Injector		Injector
Wok burner	3.65kW	internal 80	3.5kW (255g/h)	internal 54
		external 129		external 77
Large Burner	3.0kW	134	3.0kW (218g/h)	87
Medium Burners	1.7kW	109	1.7kW (124g/h)	68
Small Burner	1.0kW	75	1.0kW (73g/h)	51

Gas burner inputs based on Gross Calorific Value

Maximum total electrical load at 230V 50 W (approximate total)

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