

GAS HOBS

USER AND INSTALLATION INSTRUCTIONS

BT66SS

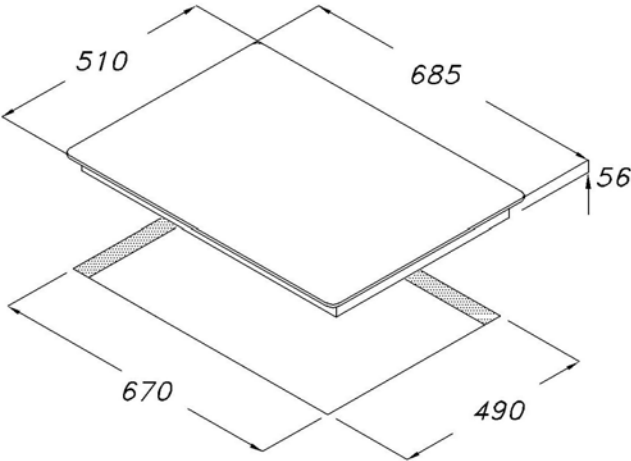


Baumatic®

INSTALLATION INSTRUCTIONS

TECHNICAL DETAILS

| | |
|------------------------------|-----------------------------|
| Voltage /Frequency | 230V/50 Hz |
| Semi-rapid burner | 2 |
| Rapid burner | 1 |
| Triple crown burner-dual | 1 |
| Automatic ignition | Yes |
| Gas safety device | Yes |
| Product dimension (l x p) mm | 685(W)x510(D)x108(H) |
| Housing dimension (l x p) mm | 670x490 |



1. Installation

This appliance shall be installed only by authorised personnel and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, AS 5601/AG 601 - Gas Installations and any other statutory regulations.

Installation is the buyer's responsibility. The manufacturer accepts no liability for this service. Any action that the manufacturer has to take due to an erroneous installation will not be covered by the guarantee.

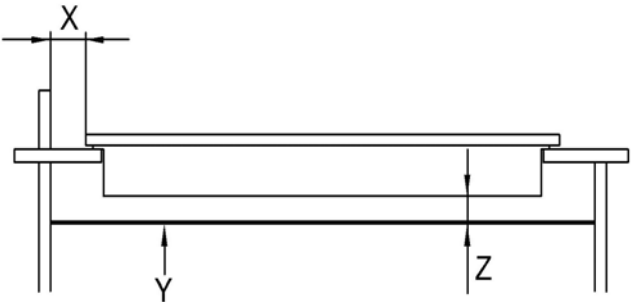
The flush-mounted cook tops are designed for installation in work tops made of all kinds of material, providing they can withstand a temperature of 100°C, and are between 25 and 40 mm thick. If the cook top is installed in a position so that the side of a kitchen unit comes up against its left-hand or right-hand side, the distance between the vertical panel and the edge of the cook top must always be at least 150 mm. Any adjoining wall surface situated within 200mm from the rear of any hob burner must be a suitable non-combustible material for a height of 150mm for the entire length of the hob. Any combustible construction above the hotplate must be at least 600mm above the top of the burner and no construction shall be within 450mm above the top of the burner.

A partition made of insulating material (wood or the like) must be inserted between the cook top and the space below. This partition must be at least 10 mm from the underside of the cook top tray.

X = minimum 150 mm

Z = 10 mm

Y = partition



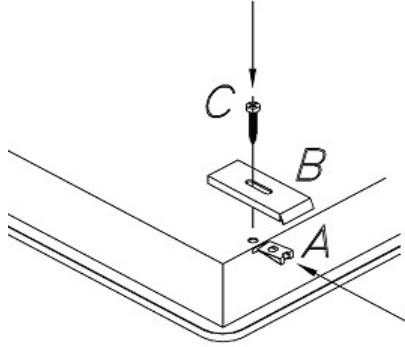
Fixing the cook top to the unit

The cook top is fixed to the unit by means of the brackets and accessories provided. Holes are provided in the bottom of the tray where the self-threading plates (A) are inserted so that you can attach the screws (C) that hold the brackets (B) in place.

A = plates for inserting on the bottom of the cook top

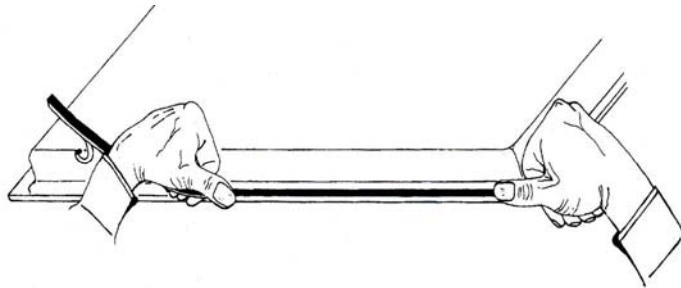
B = fixing bracket

C = screw



Applying the seal

Important - The figure below shows how the seal must be attached all around the perimeter. This cook top has been designed for non-professional, domestic use.



Installation site

Using a gas cooker produces heat and humidity in the room in which it is installed. Ensure the room is well ventilated by keeping all the natural air vents open or by installing a kitchen hood with an outlet duct. Intensive and prolonged cooker use may require additional ventilation, for example opening a window, or more effective ventilation by increasing the mechanical exhaust power, if already installed.

If a hood cannot be installed, fit an electric fan to the outside wall or to a window in the room as long as there are vents through which air can enter. This electric fan must have a capacity that will guarantee the kitchen has an hourly air exchange of 3–5 times its volume. The fan must be installed in compliance with current standards.

Ventilation must be in accordance with AS5601/AG 601 - *Gas Installations*. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits.

2. Electric connections

Check the details given on the nameplate situated on the underside of the cook top, then make sure that the rated mains voltage and power available are suitable for its operation.

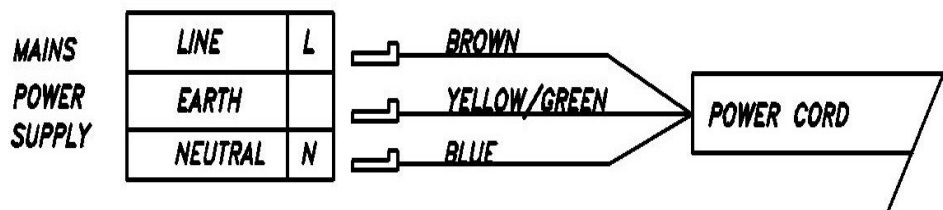
Before making the electric connections, check the efficiency of the earthing system. Earthing of the cook top is compulsory by law. The manufacturer will accept no liability for any personal injury or damage to property deriving from failure to comply with this requirement.

Use only rubber cable type H05RR-F; the cross-section of the wires must be 3x1.5 mm.

DECLARATION OF CONFORMITY. In the parts destined to come into contact with foodstuffs, this appliance is in accordance with the requirements of the EC directive 89/109 transposed in the Italian Legislative Decree N° 108 of 25/01/92.

CE Appliance conforming to the European directives 90/396/CEE, 89/336/EEC, 93/68/EEC, 73/23/EEC and subsequent revisions.

Connection options



CONNECTION (GAS PART)

The gas supply must be connected by use of the ½ BSP Elbow, Seal, Regulator supplied (Natural Gas only) or Test Point Assembly supplied (LPG only) and copper pipe or flexible hose connection. An isolation tap fitted in an easily accessible position is recommended.

The nameplates on the gas cook tops state the type of gas to be used with the appliance. However other types of gas can be used after making a few minor modifications. (See the Instructions in Section titled 'Adaptation to different Gas types' on page 5.)

Gas-supply connection

The cook top must be connected to the gas mains or canister in accordance with Standards AS 5601, ensuring beforehand that it is regulated to suit the gas-supply. If it is not, follow the instructions in the "Adapting to different gas types" paragraph. If fed by a canister of liquid gas, use pressure regulators that are AGA Certified. Important: for safe operation, suitable use of energy and longer equipment life, ensure that the feeding pressure is within the values shown in the table (Burner Technical Details page 6 and the data label).

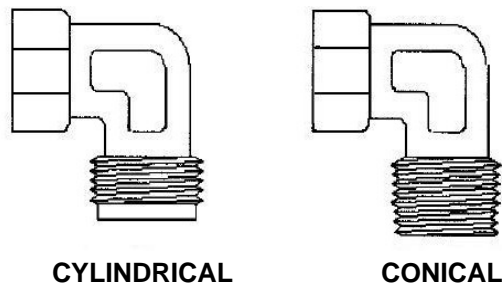
Flexible Hose Assembly

The appliance is suitable for connection with an AGA Approved, Class B or D Flexible Hose Assembly, which complies with AS/ANZ1869 and is 1200mm maximum length and 10mm minimum internal diameter. Ensure that the Hose does not contact the hot surfaces of the hotplate, oven, dishwasher or other appliance that may be installed underneath or next to the hotplate. The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length. Unions compatible with the hose fittings must be used and connections tested for gas leaks. The supply connection point shall be accessible with the appliance installed.

Installing the gas-supply coupling

These instructions are for authorised cook top installers in accordance with standards AS 5601. Any procedure must be carried out with the appliance disconnected from the electricity mains.

ATTENTION: the packaging contains two couplings, one cylindrical and one conical; choose the conical coupling for installation.



Installation sequence:

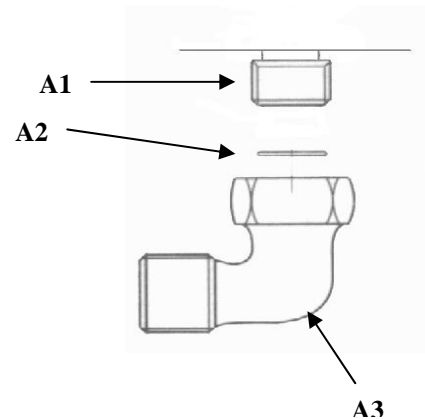
Fasten the swivel coupling to the gas inlet pipe of the cook top (which has a cylindrical male gas-thread) inserting the seal.

- Tighten the coupling, remembering to point it in the required direction.
- Connect the cook top to the gas mains by fitting the seal and fastening the mains pipe to the swivel coupling.

A1= Inlet pipe

A2= Seal

A3= Swivel coupling



Only use pipes and seals that comply with AS5601. These pipes must be installed so that, when fully extended, their length does not exceed 2000 mm. To facilitate installation and to prevent gas leaks, firstly attach the swivel coupling to the cook top and then to the gas mains pipe. Inverting this sequence may hamper the gas seal between the pipe and the cook top.

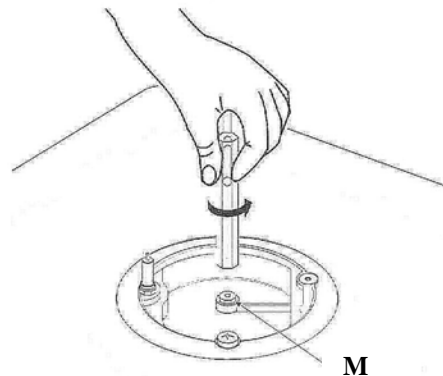
Important: when installation is complete, check that all the couplings are completely sealed by using a soapy solution. Never use a flame. Also ensure that the flexible pipe cannot come into contact with any moving part of the cook top (e.g. drawer) and that it is not in a position where it could be damaged.

ADAPTATION TO DIFFERENT GAS TYPES

In order to adapt a cook top to a gas other than the one it is set for, follow this sequence of instructions:

- remove the pan support and the burner
- unfasten the injectors (**M**) with a socket spanner and replace them with the injectors that have a diameter
- suited to the new gas type (see the "Burner Technical Details" table)

after finishing this sequence, replace the old setting label with the new one provided for the new injectors. The Gas Type label is located on the underside of the appliance. A duplicate label is supplied to adhere in an accessible area adjacent to the appliance. This appliance is suitable for Natural Gas or Propane Gas; ensure that the available gas supply matches the Data Label.



Test Point Pressure

The appliance is factory set for Natural Gas. The test point pressure should be adjusted to 1.00kPa with the largest burner operating at maximum flame.

Universal LPG Pressure 2.75kPa

Natural Gas Pressure 1.00kPa

BURNER TECHNICAL DETAILS

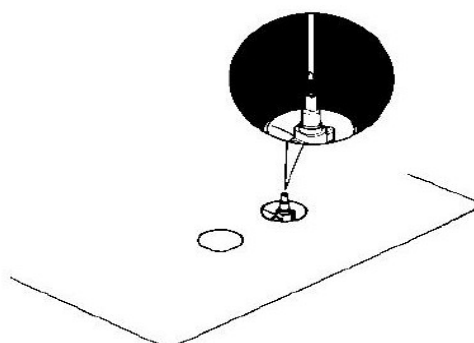
| Burner | SR | R | Inside TC Dual | Outside TC Dual |
|----------------------------------|------|------|----------------|-----------------|
| NG Nominal Gas Consumption MJ/h | 6.8 | 11.6 | 2.4 | 13.6 |
| LPG Nominal Gas Consumption MJ/h | 5.4 | 9.5 | 2.7 | 11.3 |
| Ø INJECTOR | | | | |
| LPG mm | 0.65 | 0.85 | 0.46 | 0.66 |
| NG mm | 1.18 | 1.55 | 0.70 | 1.20 |

REGULATING THE FLAME MINIMUM

Turn on the burners by setting the tap in the minimum position and remove the knob (this can be done because it is simply pressed into place).

Take a small screwdriver and turn the tap-regulating screw anticlockwise in order to increase the gas delivery and clockwise in order to decrease it, until a 3 or 4 mm flame is obtained.

When using LPG (in a canister) turn the by-pass clockwise until it reaches the end of its stroke.



IMPORTANT NOTE – WARNING and SAFETY INSTRUCTIONS

This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.

Young children should be supervised to ensure that they do not play with the appliance.

Do not use a steam cleaner for cleaning this appliance.

Do not leave heated oil or fat unattended as there is a risk of fire.

Do use pans that are flat bottomed and the correct size for the heating area to be used (never smaller/excessively larger).

Do not allow electrical fittings or cables to be in contact with hot areas of the appliance.

Do not use the appliance for space heating or to dry clothes.

Do not install the appliance next to curtains or soft furnishings.

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

DO NOT STORE OR USE FLAMMABLE LIQUIDS OR ITEMS IN THE VICINITY OF THIS APPLIANCE

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

User's instructions

This appliance must be used for the purpose it was designed for, i.e. domestic cooking. Any other use is considered to be improper and therefore dangerous.

The manufacturer will accept no liability for any damage caused by improper, incorrect or irrational use.

Using the burners

If the burners are not used for several days, wait a few seconds before lighting them in order to release any air from the pipes.

As the cook top burners are fitted with an automatic ignition, to light them simply press and turn the handle to the small star. The appliance uses a spark ignition generator.

If the flame does not ignite within five seconds, turn the knob back to the 0 position and repeat the procedure.

For models with a safety tap (which interrupt the gas flow should the flame accidentally go out) the burners are ignited as described above, but ensure **the knob is pressed in for 5 to 6 seconds after the flame has ignited**. After this time, which gives the safety device enough time to cut-in, the flame will be on permanently.

ATTENTION: once the cook top has been cleaned, ensure that the burners are firmly in their seats and do not interfere with the igniter.

To get the best from the burners, use flat-bottomed pots with a diameter suited to the burner being used. For smaller diameter pots and pans (coffee and tea pots, etc.), the power of the burner being used has to be regulated in order to ensure that the flame laps the bottom of the pot without spilling over. Do not use pots with concave or convex bottoms.

WARNING: if the burner flame is extinguished accidentally, turn off the knob and leave it for at least one minute before trying to re-ignite it.

CLEANING AND MAINTENANCE

Before cleaning or maintenance, the plug must be removed from the mains socket or the electricity switched off at the electric system mains switch.

Before cleaning, wait for the appliance to cool, then wash the enamelled, painted or chrome-plated parts with warm water and soap or non-corrosive washing-up liquid.

For the steel parts, use alcohol or any other suitable product on the market. For the aluminium panels and profiles, use cotton or a cloth soaked with Vaseline oil or seed oil. Clean and then wipe with alcohol.

Never use abrasives, corrosive detergents, bleach or acids to clean the appliance.

Do not leave acids or alkalis (lemon juice, vinegar etc.) on the enamelled, painted or stainless steel parts.

Please Note: A steam cleaner is not to be used on this appliance

WARNING: Burner and surrounding area will become hot when in use. To avoid burns and scalds children should be kept away.

Abnormal Operation

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

- Yellow tipping of the 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 Department, Think Appliances on:

Phone: 1800 444 357

WARNING: Servicing should be carried out only by authorised personnel.

TECHNICAL SUPPORT

Before calling in the technician:

If the cook top does not work, we recommend you first make sure that the plug is fitted properly in the power socket and check that the gas flows regularly.

If you cannot find any reason for the malfunction:

Turn off the appliance and do not manhandle it. Call the technical support service.

The appliance comes with a guarantee certificate that entitles you to use the technical support service.

The guarantee must be duly completed, kept in a safe place, and exhibited to the authorised technician in case of need, together with the fiscally valid document issued by the retailer at the time of purchase (delivery bill, invoice, cash register receipt, etc.) indicating the name of the retailer, the date of delivery, details for identifying the product and the purchase price.

For further information regarding service, spare parts or any other query you may have please contact one of the numbers below.

AUSTRALIAN WARRANTY

Please refer to your enclosed warranty card and the following page for Australian Warranty conditions.

For Australian Service, please call 1800 444 357

For Australian Sales, please call 1300 132 824