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Built-In Gas Cooktops

Installation and Operating Instructions

HB9522A

To avoid the risk of accidents or damage to the Gas Cooktops, it is essential to read these operating instructions before it is installed or used for the first time. And please keep this manual for later reference.

P/No.: MFL62060301

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These instructions are valid only for end user countries whose identification symbol appear on the cover of this manual.

INSTRUCTIONS FOR THE INSTALLER: these are for the **authorised person** who must carry out a suitable check of the gas system, install the appliance, set it functioning and carry out an inspection test.

INSTRUCTIONS FOR THE USER: these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.

Introduction

1. Instructions for safe and proper use

This manual is an integral part of the appliance and therefore must be kept in its entirety and in an accessible place for the whole working life of the cooking Hob. We advise reading this manual and all the instructions therein before using the cooking Hob. Also keep the series of nozzles supplied. Installation must be carried out by qualified personnel in accordance with the regulations in force. This appliance is intended for domestic uses and conforms to current **regulations in force**. The appliance has been built to carry out the following functions: **Cooking and heating-up of food**. All other uses are considered improper.


The manufacturer declines all responsibility for improper use.

Do not leave the packing in the home environment. Separate the various waste materials and take them to the nearest special garbage collection centre.

It is obligatory for the electrical system to be grounded according to the methods required by safety rules.

The plug to be connected to the power cable and the socket must be the same type and must conform to current regulations.

Never unplug by pulling on the cable.

 Immediately after installation carry out a brief inspection test of the cooking Hob, following the instructions below. Should the appliance not function, disconnect it from the supply and call the nearest technical assistance centre.

Never attempt to repair the appliance.

Always check that the control knobs are in the position "ZERO"(OFF) when you finish using the hob.

Introduction

The identification plate, with technical data, serial number and marking is clearly visible under the casing.

The plate on the casing must not be removed.

Before connecting the device, make sure that it has been regulated for the type of gas that will feed it, checking the label under the Hob.


Do not put pans without perfectly smooth and flat bottoms on the cooking hob grids.


Do not use pans or griddle plates that extend beyond the external perimeter of the hob.

The hob is to be used by adults only. Do not let unsupervised children play with the hob.

This appliance is designed for cooking food and it shall not be used as a space heater.

Do not spray aerosols in the vicinity of this appliance while it is in operation.

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

 **The manufacturer declines all responsibility** for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares.

 **DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE.**

 **DO NOT MODIFY THIS APPLIANCE**

Instructions for the installer

2. Positioning of the hob

This appliance shall be installed only by authorized persons in accordance with AS5601 - Gas Installations, any statutory regulations, local gas regulations, municipal building codes, electrical wiring regulations, and the manufacturer's installation instructions.

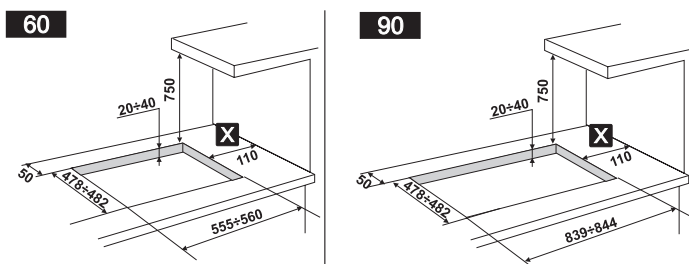
Clearance around the appliance must comply with the requirements of AS5601.

The following operation requires building and/or carpentry work so must be carried out by a competent tradesman. Installation can be carried out on various materials such as masonry, metal, solid wood or plastic laminated wood as long as they are heat resistant (T 90°C).

2.1 Attachment to support structure

Create an opening with the dimensions shown in the figure in the top surface of the counter, keeping a minimum distance of **50 mm** from the rear border.

This appliance is classified as “type Y” in relation to fire hazards and can therefore be mounted against walls higher than the work surface on condition that a certain distance “X” be kept between the appliance and the wall as shown in the figure so as to avoid damage from overheating. Make sure there is a minimum of **750 mm** between the hot plate flames and any shelf that may be installed directly above them.



Carefully position the insulating seal supplied on the outer perimeter of the hole made in the counter top as shown in **figure 4** (the dimensions in the figure refer from the hole to the inside of the seal), trying to ensure that it sticks across the whole of its surface by applying light pressure with your hands. Fix the hob to the unit using the appropriate

Instructions for the installer

brackets **B** and spacers **A** as shown in graphics 1, 2 and 3. Spacers **A** will help to keep the hob top at the right distance from the edge of the counter top to avoid future overheating during operation. Carefully trim the surplus away from edge **C** beyond the seal (**Fig.5**).

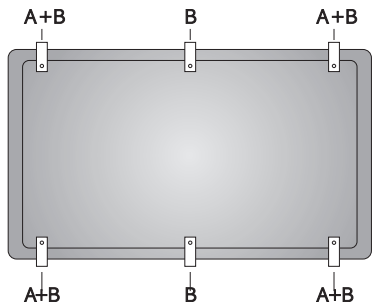


Fig.1

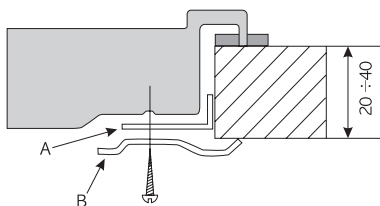


Fig.2

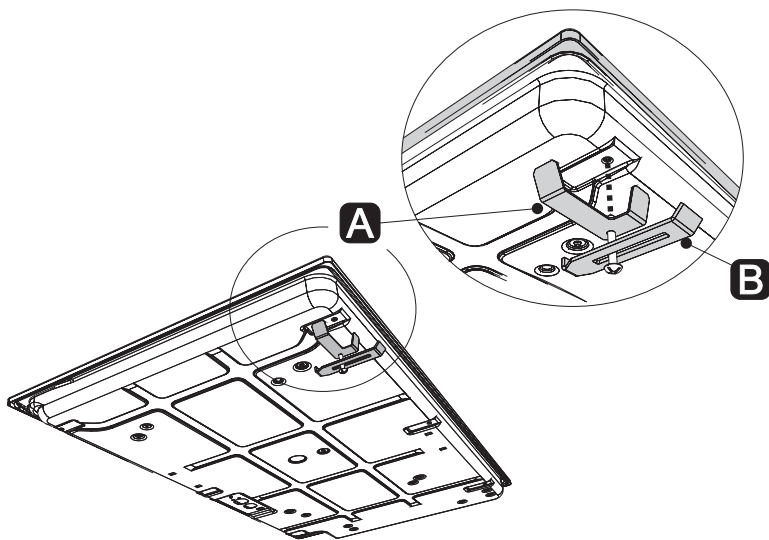


Fig.3

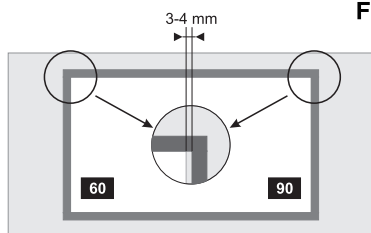
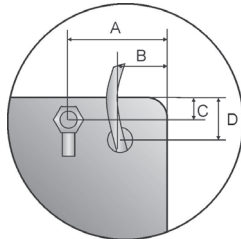
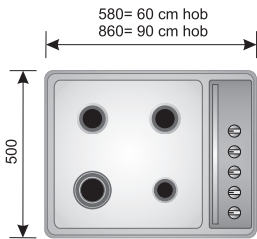


Fig.4



Fig.5

Overall dimensions: location of gas and electrical connection points (all measures in mm).

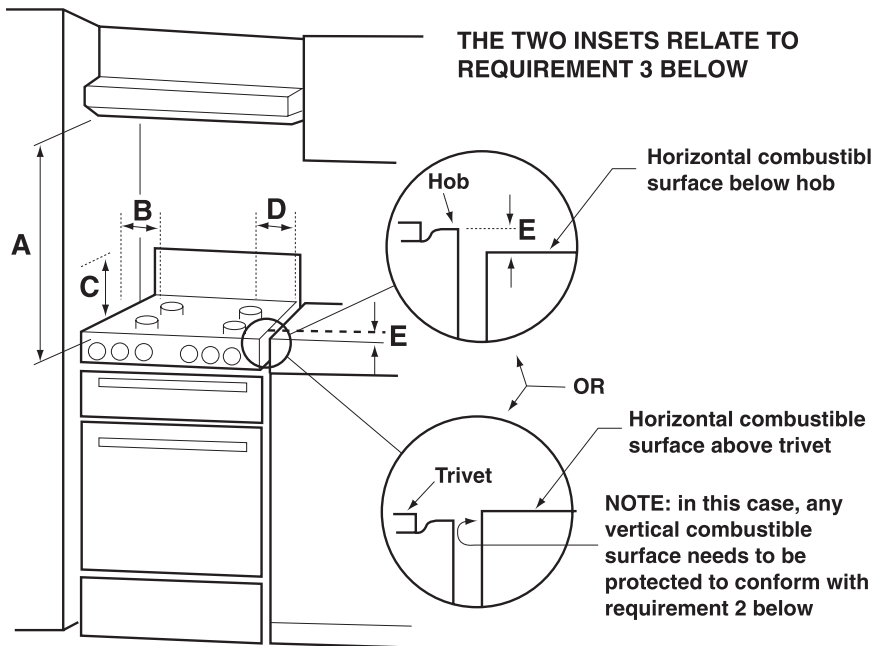


	60 cm hob	90 cm hob
A	35	105
B	65	50
C	30	50
D	85	75

* Dimension A, C : Clearances are these for the hose assembly.

2.2 Clearance above and around domestic appliances

Extract from AS5601



REQUIREMENTS

1. Overhead clearances – (Measurement A)

Range hoods and exhaust fans shall be installed in accordance with the manufacturer's instructions. However, in no case shall the

Instructions for the installer

clearance between the highest part of the hob of the cooking appliance and a range hood be less than **600 mm** or, for an overhead exhaust fan, **750 mm**.

Any other downward facing combustible surface less than **600 mm** above the highest part of the hob shall be protected for the full width and depth of the cooking surface area in accordance with Clause 5.12.1.2. However, in no case shall this clearance to any surface be less than **450 mm**.

2. Side clearances – (Measurements **B & C**)

Where B, measured from the periphery of the nearest burner to any vertical combustible surface, is less than **200 mm**, the surface shall be protected in accordance with Clause 5.12.1.2 to a height C of not less than **150 mm** above the hob for the full dimension (width or depth) of the cooking surface area. Where the cooking appliance is fitted with a 'splashback', protection of the rear wall is not required.

3. Additional requirements for Freestanding and Elevated Cooking Appliances – (Measurements **D & E**)

Where D, the distance from the periphery of the nearest burner to a horizontal combustible surface is less than **200 mm**, then **E** shall be **10 mm** or more, or the horizontal surface shall be above the trivet. See insets above.

NOTES

1. Requirement 3 does not apply to a freestanding or elevated cooking appliance which is designed to prevent flames or the cooking vessels from extending beyond the periphery of the appliance.
2. The 'cooking surface area' is defined as that part of the appliance where cooking normally takes place and does not include those parts of the appliance containing control knobs.
3. For definition of hob, see Clause 1.4.64.
4. For definition of trivet, see Clause 1.4.109.
5. Consideration is to be given to window treatments when located near cooking appliances. See Clause 5.3.4.

3. Electrical connection

Make sure that the voltage and capacity of the power line conform to the data shown on the plate located under the casing. **Do not remove this plate for any reason.**

The plug on the end of the supply cable and the wall socket must be the same type and conform to the current electrical system regulations.

Check that the power line is adequately grounded.

On the power line, install an omnipolar cut-off device with contact cut-off distance greater than or equal to **3 mm**, located in an easily accessible position near the unit.

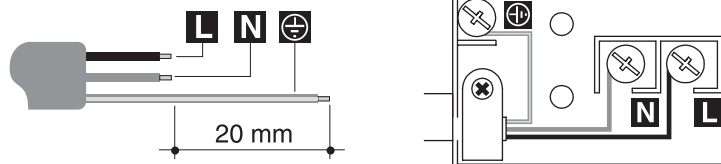
Do not use reducers, adapters or shunts.

Tip If the power cable is replaced, the wire section on the new cable must not be less than 1 mm²(3 x 1 cable), keeping in mind that the end to be connected to the hob must have the ground wire (yellow-green) longer by at least 20 mm. Use only H05V2V2-F cable or similar which has a maximum temperature of 90°C. Any replacement needed should be carried out by a specialised technician who should make the mains connections according to the following diagram.

L = brown

N = blue

⊕ = yellow-green



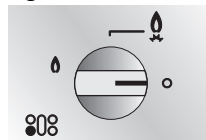
⚠ The manufacturer will not be liable for any damage to persons or property caused by non-observance of the above instructions or deriving from the tampering of even a single part of the hob.

Instructions for the installer

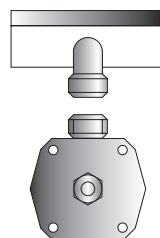
4. Gas connection

Use pipe-joint compound made for use with Natural U.L.P. gas.

The burner it controls is shown next to each knob (the example corresponds to the front left burner).



This appliance is suitable for installation with Natural Gas or ULPG (propane). Refer to page 12 for the relevant burner pressure and appropriate injector sizes. When the appliance is to be connected to Natural Gas then the pressure regulator supplied must be fitted to the gas inlet. A test point (for checking the gas pressure) is supplied either with the regulator or as a separate fitting in the case of ULPG (propane) appliances.



Connection of the appliance to the gas supply must be in accordance with the requirements of AS5601. A 1/2" BSP connector at the inlet is recommended and the gas supply line to the appliance must be of adequate length to allow sufficient withdrawal of appliance for service or disconnection and be:

1. annealed copper pipe or;
2. flexible hose according to AS/NZ1869 & be at least Class "B", 10 mm diameter.

The appliance must be installed with provision to allow the gas to be turned off and disconnected for servicing and removal of the appliance as required from the gas supply.

Before the appliance is operated make certain all relevant parts are placed in the correct position.

When the installation is completed the installation connections of appliance will require to be leak tested, the burner operating pressure and flame checked and adjusted.

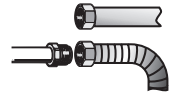
Warranty service calls do not cover these adjustments!

To check the operating pressure of the appliance it is recommended at least 2 large size burners are used. Ensure appliance is secured to wall when installation is completed.

N.G. The regulator supplied must be fitted to the 1/2 BSP thread at the rear of the appliance. An approved manual shut-off valve must be

installed. The N.G. regulator must be checked and adjusted to 1.0kPa after installation.

U.L.P.G. Can be connected to the inlet fitting directly. The pressure must be checked to ensure it is operating at 2.75kPa. A separate test point fitting must be installed between the piping & the appliance for the pressure to be checked to ensure it is operating at 2.75kPa.



4.1 Connection to ULPG

Use a pressure regulator and make the connection to the tank according to the provisions of standards regulations in force. Make sure that feed pressure conforms to the levels shown in the table in paragraph “5.3 Regulation for ULPG”.

4.2 Ventilation of rooms

Caution – This hob may only be installed and operated in rooms permanently ventilated in accordance with current regulations. For proper operation of a gas appliance it is essential for the air necessary for combustion of the gas to be able to flow naturally into the room. Air must flow directly into the room through openings in its outside walls. This (these) opening (s) must have a free passage cross-section of at least 100 cm² or 200 cm² for appliances not equipped with gas safety device. These openings must be constructed so that they cannot be obstructed indoors or outdoors, and should preferably be close to the floor on the side opposite to the combustion gas discharge point. If it is not possible to make the openings in the room where the cooker is installed, the necessary air may be taken from an adjoining room, provided it is not a bedroom or a room with fire risk.

4.3 Discharge of combustion products

Discharge of combustion products must be guaranteed by means of hoods connected to a natural draught flue with certain efficiency, or by means of forced aspiration.

An efficient aspiration system requires careful planning by a specialist capable of installing it, respecting the positions and distances prescribed by standards. After installation, the installer must issue a certificate of conformity.

Instructions for the installer

5. Adaptation to different types of gas

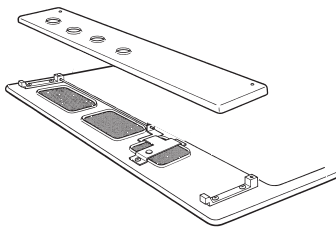
Before performing any cleaning or maintenance work, disconnect the appliance from the electrical socket.

The hob has been adjusted for **natural gas** at a pressure of 1.0 kPa. For functioning with other types of gas the nozzles must be replaced and the primary air adjusted.

To replace the nozzles and regulate the burners, you have to remove the top as described in the following paragraph.

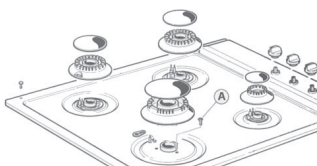
5.1 Removing the separable control panel (models with separable control panel)

1. Remove the knobs Pull-up the control panel on the upper left corner.
2. Raise the left-hand side of the control panel slightly and shift it to the right to remove it completely;
3. In models with electric hotplate, the body of the pilot light has to be removed to free the control panel;



5.2 Removing the hob (models with integrated control panel)

1. Remove the knobs, the griddles, the burner caps, the flame caps and the two rear plugs;
2. Remove the screws “A” which fix the burner supports;
3. Raise the hob, sliding it off the ignition plugs and/or the thermocouples and the gas tap rods;



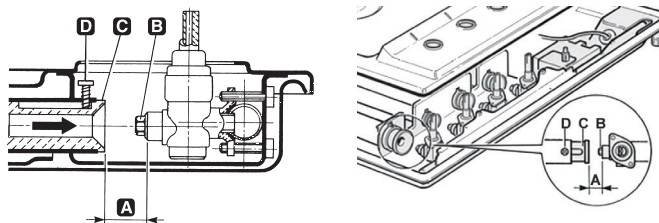
5.3 Regulation for ULPG

Check that the connection has been made as described in the “Gas connection” section.

Undo the screw “D” and push the air regulator “C” fully down. Use a spanner to remove the nozzles “B” and fit those of suitable type following the instructions given in the tables for **ULPG** - 2.75 kPa.

The nozzle must not be tightened to a torque of over 3 Nm.

Regulate the air flow by moving the Venturi pipe “C”, until the gap “A” is as shown in the table in point “5.5 Regulation of primary air” and fix it with the screw “D”. After making the adjustments, restore the seals with sealing wax or an equivalent material.



Burner	ULPG – 2.75 kPa	
	Nominal gas Consumption (MJ/h)	Injector (mm)
Auxiliary	4.8	0.60
Semi-rapid	5.9	0.65
Rapid	8.6	0.77
Rapid large	9.5	0.85
Fish pan	9.5	0.85
Wok	13.2	0.98

Instructions for the installer

5.4 Regulation for natural gas

The hob has been adjusted for **natural gas** at a pressure of 1.0kPa.

To allow the unit to work with this type of gas, perform the same operations described in paragraph “5.3 Regulation for ULPG”, but choose the nozzles and regulate the primary air for natural gas, as shown in the following table and in paragraph “5.5 Regulation of primary air”. After the regulations have been carried out, restore the seals with sealing wax or equivalent material.

Burner	NG – 1.0 kPa	
	Nominal gas Consumption (MJ/h)	Injector (mm)
Auxiliary	4.8	0.98
Semi-rapid	5.9	1.10
Rapid	8	1.25
Rapid large	11.4	1.50
Fish pan	11.4	1.50
Wok	15	1.70

5.5 Regulation of primary air

Referred to distance “A” in mm.

60 cm hobs with separable control panel.

Burner	NG - 1.0 kPa	ULPG - 2.75 kPa
Auxiliary (1)	3.0	2.0
Semirapid r (2)	2.5	4.0
Semirapid l (3)	2.5	4.0
Rapid large (4)	2.0	5.0
Wok (5)	7.0	4.0

90 cm hobs with separable control panel.

Burner	NG - 1.0 kPa	ULPG - 2.75 kPa
Auxiliary (1)	6.0	6.0
Semirapid (2)	3.0	8.0
Rapid (3)	5.0	12
Fish burner (4)	5.0	12.0
Wok (5)	4.0	11.0

60 cm hob with built-in control panel.

Burner	NG - 1.0 kPa	ULPG - 2.75 kPa
Auxiliary (1)	3.0	2.0
Semirapid r (2)	2.5	4.0
Semirapid l (3)	2.5	4.0
Rapid medio (4)	2.0	5.0
Wok (5)	7.0	4.0

To identify the burners on your hob, refer to the drawings in point “6.3/6.4 Arrangement of burners on hob”

Instructions for the installer

6. Final operations

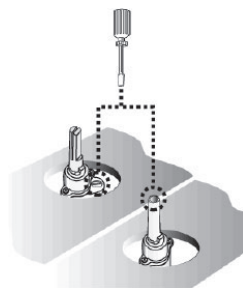
Having carried out the above adjustments, reassemble the appliance following, backwards, the instructions in paragraph “5.1 Removing the separable control panel / 5.2 Removing the hob”.

6.1 Regulation of minimum for natural gas

Reposition the components on the burner and slide the knobs onto the cock stems.

Light the burner and set it on the minimum position. Take the knob off again and turn the regulating screw on the side of the cock stem until a steady minimum flame is achieved.

Refit the knob and verify the burner flame is stable (turning the knob rapidly from the maximum to the minimum position the flame must not go out).



6.2 Regulation of minimum for ULPG

To regulate the minimum for ULPG, completely tighten (clockwise) the screw inside or next to the gas tap pin (depending on the model). The diameters of the by-passes for each burner are given in table “5.3 Regulation for ULPG”.

After having regulated the device with gas other than the one tested, replace the label located on the guard with the one that corresponds to the new gas. The label is inside the bag that contains the nozzles provided.

6.3 Arrangement of the burners on the hob (hob with separable control panel).

60 cm. hob



BURNERS

1. Auxiliary
2. Semirapid r
3. Semirapid l
4. Rapid large
5. Wok

90 cm. hob



BURNERS

1. Auxiliary
2. Semirapid
3. Rapid
4. Fish burner
5. Wok

Instructions for the installer

6.4 Arrangement of the burners on the hob (Hob with built-in control panel).

60 cm. hob



BURNERS

1. Auxiliary
2. Semirapid r
3. Semirapid l
4. Rapid
5. Wok

6.5 Lubrication of gas taps

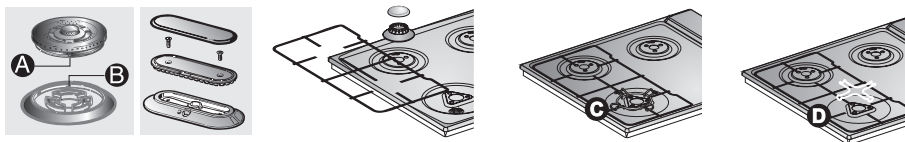
With time it may happen that the gas taps get blocked and hard to turn.

Clean them inside and re-grease them. **This operation must be done by an authorised person.**


Instructions for the user

7. Using the hob

Tip Before turning on the burners, make sure that the burner rings, caps and grids have been fitted correctly. In the wok burner, notch **A** must be aligned with pin **B**. Grid **C** provided is intended for use with woks (Chinese pans). Adapter **D** comes only with open grids models and is intended for use with small sized vessels.



7.1 Ignition of the burners

The device is fit with electronic ignition. Simply press and simultaneously turn the knob counter-clockwise on the low point flame symbol, until the burner is ignited. In models with safety valve, the knob has to be turned to the ignition symbol  before it is pressed, and after ignition the knob has to be kept pressed for about 2 seconds to keep the flame lit and to activate the safety device.

The burner might go off when the knob is released. In this case repeat the aforesaid operation keeping the knob pressed for more than 2 seconds.

Tip Should the burners go off accidentally in the models with valves, a safety device will trip after approximately 20 seconds to block the gas outlet even if the cock is open.

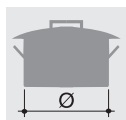
7.2 Practical advice for using the burners

For better use of the burners and lower gas consumption, use covered containers that are proportional in size to the burner to prevent the flame from licking the sides (see paragraph “7.3 Diameter of containers”). When water reaches the boiling point, lower the flame so that it doesn't overflow. To avoid burns or damage to the hob, all recipients or griddle plates must be placed within the perimeter of the hob, at a distance of **3-4 cm** from the knobs. All containers have to have a flat and smooth bottom. When using fats or oils, be extremely careful that they don't overheat and catch fire. If the flame accidentally goes out, turn off the control knob and wait at least 1 minute before trying to re-light the burner.



Instructions for the user

7.3 Diameter of the pans



Burners	Ø min. and max. (en cm.)
Auxiliary	12-14
Semirapid	16-20
Rapid medio	22-26
Rapid large	22-26
Wok	22-26
Fish burner	Special oval-shaped vessels

7.4 Using a griddle plate

A few precautions are necessary if you wish to use a griddle plate:

- leave a gap of at least 160 mm between the edge of the griddle plate and the side wall;
- if one of the burners close to the wooden rear wall is of triple flame type, leave a gap of at least 160 mm between this wall and the edge of the griddle plate;
- do not allow the burner flames to extend beyond the edge of the griddle plate;
- operate the burners underneath the griddle plate for 10 minutes at maximum power, then turn them down to the minimum setting. Never use the griddle plate for more than 45 minutes.

8. Cleaning and maintenance

 **Never use a steam jet to clean the appliance.**

Before any intervention, disconnect the power supply of the device.

8.1 Cleaning

Clean the cooking top regularly every time you use it, obviously after it has cooled.

8.1.1 Regular daily cleaning of the hob

In order to clean and preserve the surface, always use specific products only, which do not contain abrasive substances or chlorine-based acid substances.

How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

8.1.2 Food stains or residues


Do not use metallic sponges or sharp scrapers: they will damage the surface.

Use normal non-abrasive products and remove spots or residuals with non-scratch sponges or, if need be, with wood or plastic utensils.

Rinse thoroughly and dry with a soft cloth or deerskin.

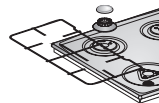


8.2 Cleaning of cooking hob components

 **CAUTION:** do not wash these components in a dishwasher. In normal use of the hob, the stainless steel burner caps and pan-stands tend to be burnished by the high temperature. Clean these parts using very fine abrasive sponges or similar commercial products. Then use a specific paste polish to restore the steel's shine. Your local authorised after-sales technician is able to supply professional products for appliance cleaning and care.

Instructions for the user

Grids, caps, flame cap crowns and burners can be removed for ease of cleaning. Wash them in warm water using a non-abrasive detergent, taking care to remove all tough spots. Before remounting, allow the components to fully dry out. In fact, humidity residues inside the burner holes might impair burner operation.



8.2.1 Ignition plugs and safety devices


For good functioning of the lighting ignition plugs and the safety devices, keep them very clean.

Check frequently and clean with a damp cloth when necessary.

8.2.2 The cover

Clean the glass or steel cover, where mounted, with warm water. Never use abrasive sponges or detergents.

Never lower the cover when burners or electric elements are on or still hot.

 Attention: the glass lid may break if overheated. Make sure that all the burners are switched off and let them cool down before lowering the lid.

FOR WARRANTY SERVICE PLEASE CONTACT
LG Service on 1300 LG CARE (1300 54 2273) AUSTRALIA or
0800 LG CARE (0800 54 2273) NEW ZEALAND



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2 Wonderland Drive
Eastern Creek NSW 2766
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