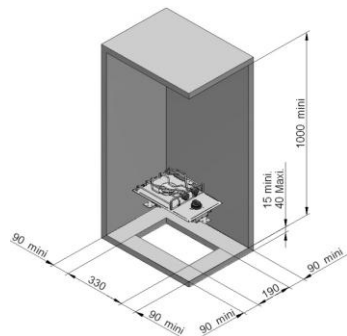
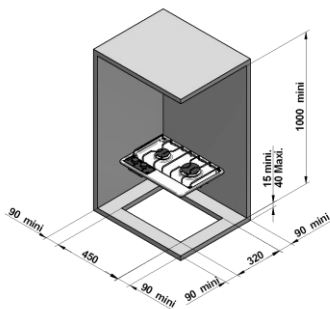


Installation dimensions

1 Burner



2 Burner



3 Burner

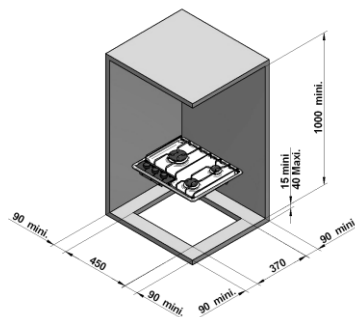


FIG. 1

The gas inlet connection is located underneath the appliance 170mm from the left side and 30mm from the back.

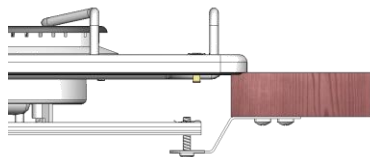


FIG. 2

Accessories :

- Glass Cover for 2 burner hob
- Glass Cover for 3 burner hob
- Pot holders for 2 burner hob
- Pot holders for 3 burner hob

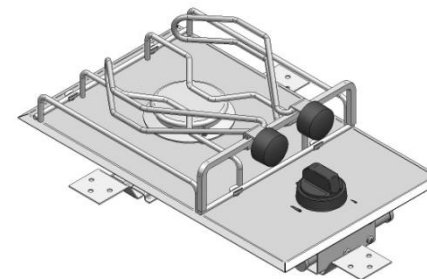
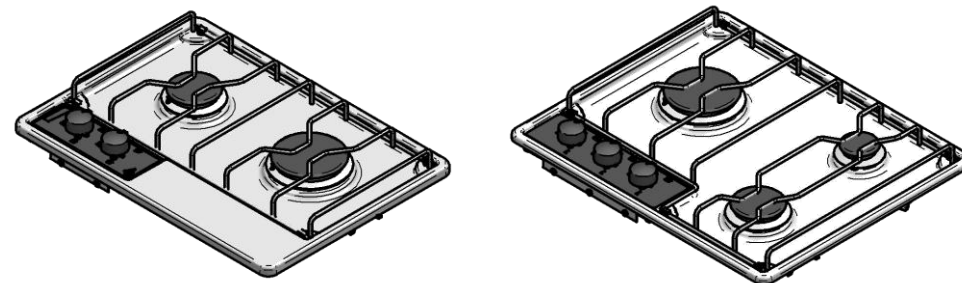
- Part No. 0019
- Part No. 0024
- Part No. SC4320
- Part No. SC4330

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INSTRUCTIONS FOR USE



AGA 6744 G
Australian Gas Association Approved

ENO 1/2/3 BURNER BUILT IN HOB

INSTALLATION INSTRUCTIONS

These instructions must be read and understood before installation. To avoid any possibility of accident it is essential that the appliance is installed and operated in accordance with these instructions.

This appliance shall only be installed and serviced by an authorized person.

DO NOT MODIFY THIS APPLIANCE.

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

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

The Data Label is located on the burner bracket underneath the appliance. A duplicate data label is supplied to adhere in an accessible area next to the appliance. The appliance is suitable for use with propane gas only.

I – INSTALLATION AND MAINTENANCE INSTRUCTIONS

This appliance is not connected to an exhaust flue: it must be installed and connected in compliance with the relevant Installation Rules. Especially respect the regulations concerning ventilation. This appliance shall only be installed by an authorised person and in accordance with the manufacturer's installation instructions, local gas fitting regulations, and municipal building codes, with reference to AS 5601 and any other statutory regulations that are applicable.

- Gas installations on board

IMPORTANT –For marine installations refer to AS5601, section 6.3 for important specific information regarding the installation of this appliance, gas cylinders and their location, piping systems etc.

For commercial marine craft, refer to uniform Shipping Laws Code, which should be read in conjunction with AS5601:

- The minimum air inlet necessary to a proper combustion is 2 m³/h per kW power.

- Horizontal distance between the appliance and the adjacent walls shall not be less than 20 mm.

Installation and maintenance of this appliance have to be carried out by a skilled person in accordance with the relevant regulations, in particular:

- The User has to comply with Technical and Safety Rules prescriptions concerning use of inflammable gas and liquefied hydrocarbons in houses and outbuildings, stipulating that no unit should be installed in any room unless:

- a sufficient air inlet and outlet.
- a minimum volume of 8m³
- a window with a minimum opening space of 0,40 m²
- a minimum height of 300 mm from the ground is provided.

- Sanitary regulations

WARNING: When operated, naked flame appliances consume oxygen and reject exhaust materials. Ventilation is necessary when appliances are working. Open the ventilation holes designed for this purpose when operating cooker.

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

.Never obstruct the openings designed for ventilation.

- This appliance is not suitable for fitment of aftermarket fold-down lids or covers to the appliance or surrounding structure

II – INSTALLATION OF THE UNIT (see Drawings 1 and 2 on the back cover of this manual)

The hob can be installed in 2 different ways on a piece of furniture that can resist without damage a temperature of 100°C and of minimum dimensions on the top as shown on drawing.

The minimum height to build it in must be 40 mm. In case this space of 40 mm is not available, it is necessary to leave a space of 40 mm between the bottom of hob and the top of horizontal surface. In the same way, in case another item is built in under the hob, the distance of 40 mm must be kept and the top of this item must stand a permanent temperature of 90°C without damage. It is mandatory to a distance of 90 mm between the edges of the cut-out and vertical adjacent parts. All dimensions indicated (in mm) on drawings must imperatively be respected.

The hob must be attached to the furniture with the metal brackets supplied with the product and according to the indications of the drawings on the back cover of this manual.

These fixing parts must be positioned differently depending on thickness of the furniture as indicated on drawings.

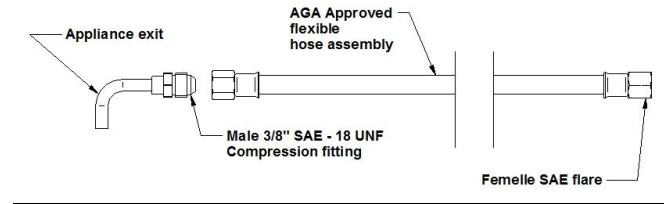
Then use appropriate screws for the material (wood etc.) to fit the brackets under the working surface.

Check that the sealing joint is sufficiently compressed to play its part properly. If not, insert washers between the lower face of the counter top and the supplied metal brackets to slightly compress the supplied rubber seal. This will create a seal preventing spills from getting under the cook top. However be careful not to over tighten as this may distort the bracket or the appliance and this could create improper or dangerous operation.

Destination country	Pressure (kPA)	Gas
Australia	2.75	LPG (propane)

III - CONNECTION: Suitable for marine use

The gas inlet connection is located underneath the appliance 170mm from the left side and 30mm from the back.



Installation:

Any connection to the gas supply has to be made with tight mechanical connections or with normalised connections.

The hotplate connection point is 3/8" SAE18UNF male compression fitting and is located 175mm from the left hand side and 25mm from the back.

- The cooker can be connected with rigid pipe as specified in AS5601 table 6.4 formed in a loop.
- The cooker can be connected with an AGA approved flexible hose assembly that complies with AS/NZS 1869, 8mm ID class B or D, between 600-700mm long and in accordance with AS5601. The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected for its entire length. Unions compatible with the hose fitting shall be used and tested for gas leaks.
- WARNING:** Ensure that the hose assembly is restrained from accidental contact with the flue or flue outlet of an under bench oven when the cooker is in the installed position.

The supply connection point shall be accessible with the appliance installed.

An AGA approved gas cock is recommended to be installed in close proximity to the appliance in an easily accessible location. A complete check-up of the whole installation as described below has to be carried out punctually.

Tightness control

Before putting the whole installation into service with LPG supply, always make sure that the set-up has been carried out properly (from the regulator up to the burners in shut-off position). The shut-off valves being opened test the whole installation – before fixing the regulator on the rubber tube – with an air pressure equal to three times service pressure but testing pressure shall never exceed 150 mbar. The whole connection has to be considered as tight if after a five-minute period (this should enable pressure to get balanced), pressure remains constant ± 5 mbar during the 15 following minutes. An appropriate liquid, such as soapy water, can be used to detect any possible leakage on the connection part.

CAUTION: Do not use any detergent liable to contain ammonia: this will damage brass connection parts. Although the damage may not be obvious at the beginning, fissures and leakage can appear a few months later.

DANGER: Never use a naked flame to check tightness.

After having tested pressure on the whole installation, every single connected appliance – including burner function – has to be tested while functioning. A visual control of the flame height on the burners has to be carried out while all burners are being operated in order make sure the service pressure is suitable for each appliance.

BEFORE LEAVING

Ignite all burners both individually and in combination to ensure correct operation of gas valves, burners, flame failure device and ignition. Turn gas taps to low flame position and observe stability of flame for each burner both individually and in combination. When satisfied with the operation instruct the user with correct method operation. In case the appliance fails to operate correctly after all checks have been carried out; refer to the authorised service provider in your area

VENTILATION - must be in accordance with AS5601 - Gas installations section 6.3.7 In general, permanent openings to outside areas are required so that the appliance has adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits. Operating a gas cooking appliance brings about heat and damp exhaust in the room where it is being operated. Always make sure that the room is properly ventilated: keep natural aeration apertures opened or install a mechanical aeration device (hood).

An intensive and prolonged operation can require an extra aeration (by opening a window) or by providing a more efficient aeration (hood - if any - on full on position).

Combustible surfaces

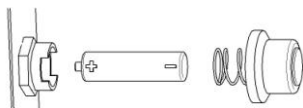
Any adjoining wall surface situated within 200mm from the edge of any hob burner must be a suitable non combustible material for a height of 150 mm for the entire length of the hob. Any combustible construction above the hotplate must be 600mm above the top of the burner and no construction shall be within 450mm above the top of the burner.

Pressure Test Point: Ensure that the gas supply pressure at the test point is 2.75 kPa.

- A complete check-up should be carried out punctually before leaving.

IV – HOW TO REPLACE the BATTERY (electronic ignition device)

- Unscrew battery support cap – at the back of the appliance – in an anti-clockwise direction, replace with a 1.5 V battery (AA).
- Re-assemble by proceeding in the reverse order.
- If you do not use your appliance for a long period, remove battery.



V – BURNERS IGNITION

Each burner is being controlled by a valve with control knob. The indicator on the knob indicates valve position. A symbol on the fascia panel indicates the burner position.

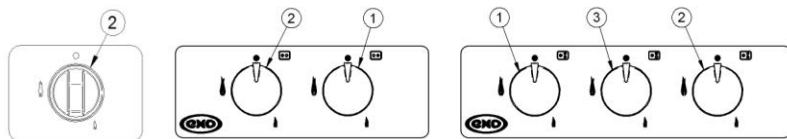
Top Burners - To light a top burner, depress and turn the respective control knob to the left (counter-clockwise) until the indicator on the knob coincides with the large flame symbol on the fascia panel (this denotes the full on position). Press the electronic ignition button (if fitted), or apply a lighted long match or other lighting device to the burner. Keep the control knob depressed for at least 10 seconds to engage the flame failure device, then release. If the burner is not alight, repeat the operation. Correct setting can be obtained by gradually turning the control knob until the flame symbols coincide with the indicator on the control knob.

To extinguish the burner, turn the control knob to the right (clock-wise) to the OFF position where the knob will lock in the OFF position (in the diagram below the control knobs are shown in the “OFF” position).

Three burner models 4330/4333 utilize a large, medium and small burner. Two burner models 4320/4323 utilize a large and medium burner. Capacities, orifice sizes and consumption data are described in the table below.

Symbols

- 1 - Large burner knob
- 2 – Medium burner knob
- 3 - Small burner knob



VI – GAS ADJUSTMENT

This appliance is for use with Propane Gas Only

Specifications					
<u>GAS</u>	<u>Burner</u>	<u>Nominal Output</u>			
		PRESSURE TPP 2.75 Propane (kPa)			
		Watt	<u>NGC</u> <u>Mj/h</u>	Jet size (mm)	Input (g/h)
<u>LPG</u>	Large	2600	8.5	0.80	145
	Medium	1750	5.9	0.67	127
	Small	1000	2.95	0.50	73

VII – UTILISATION

HOW TO CHOOSE COOKING USTENSILS

The pan diameter should be suitable with the burner output to avoid any useless energy consumption. Use:

- Ø 120 mm diameter pans with the small burner
- Ø 120 to 200 mm diameter pans with the medium burner
- Ø 180 to 260 mm diameter pans with the large burner

VIII – MAINTENANCE INSTRUCTIONS

Do not use any abrasive cleaner or scouring pad.

Your cooker will remain easy to clean if you avoid scratching the highly polished stainless steel surfaces.

Clean up spillage of acidic liquids immediately i.e. lemon juice, vinegar, etc.

Grid, burner caps and cups can be removed and cleaned with appropriate cleaners knowing that the burner cups are made of aluminium. Dry carefully before reassembling and make sure every part is correctly reset.

Abnormal Operation

While operating, the flame should be mostly blue.

Check that burner parts are correctly repositioned after cleaning and if abnormal operation persists have the appliance serviced by a qualified person.

Any of the following are considered to be abnormal operation:

- Yellow tipping of the burner flame
- Sooting up of cooking pots, pans etc.
- Burners not igniting properly
- Burners failing to remain alight
- Burners extinguished by drafts
- Gas valves that are difficult to turn

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