



# **Operating Instructions**

## **HOB**

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## Warnings

**WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

**WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

**WARNING:** Danger of fire: do not store items on the cooking surfaces.

Never use steam cleaners or pressure cleaners on the appliance.

Remove any liquid from the lid before opening it. Do not close the glass cover (if present) when the gas burners or electric hotplates are still hot.

The appliance is not intended to be operated by means of an external timer or separate remote control system.

**CAUTION:** the use of inappropriate hob guards can cause accidents.

**CAUTION:** In case of hotplate glass breakage:  
- shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply  
- do not touch the appliance surface“

Do not use or store flammable materials near this appliance.

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

Do not modify this appliance.

Not suitable for operation with aftermarket lids or cover fitted.

Only appliances with safety device burners can be installed in marine craft or caravans.

Where this appliance is installed in marine craft or in caravans it shall not be used as a space heater.

Servicing shall be carried out only by authorised personnel.

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**AUS**

## Assistance

### Communicating:

- the type of problem encountered
- appliance model (Mod.)
- serial number (S/N)

This information is found on the data plate located on the appliance and/or on the packaging.

### **ARISTON PRIORITY SERVICE**

If you are not completely satisfied with your appliance  
or require service call:

Australia  
Phone: 1300 815 589  
New Zealand  
Phone: (09) 306 1020

### **AUSTRALIA ARISIT PTY LIMITED**

40-44 Mark Anthony Drive, Dandenong South,  
VIC 3175, Australia  
Fax: Service & Sales (03) 9768 0838

Email: [consumer.care@arisit.com](mailto:consumer.care@arisit.com)

### **GENUINE ACCESSORIES & SPARE PARTS**

A wide range of genuine  
accessories are available for your appliance call:

Australia  
Phone: 03 9768 0888  
New Zealand  
Phone: (09) 306 1020

### **NEW ZEALAND ARISIT PTY LIMITED**

PO Box 68-140 Newton, Auckland  
1145, New Zealand  
Fax: (09) 302 0077

Email: [sales@aristonappliances.co.nz](mailto:sales@aristonappliances.co.nz)

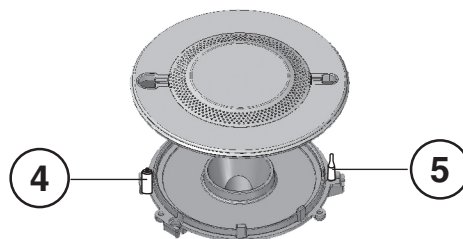
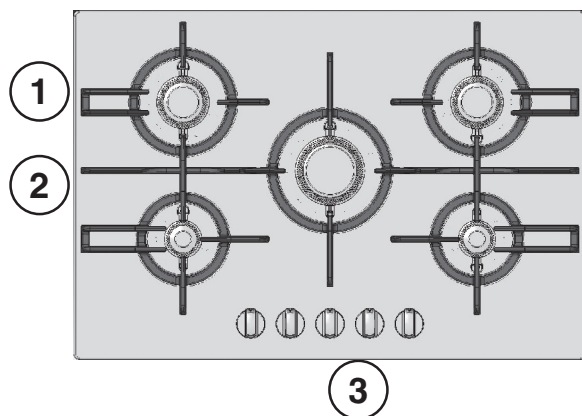
## Description of the appliance

### Overall view

1. Support Grid for **COOKWARE**
2. **GAS BURNERS**
3. Control Knobs for **GAS BURNERS**
4. Ignition for **GAS BURNERS**
5. **SAFETY DEVICES**

- **GAS BURNERS** differ in size and power. Use the diameter of the cookware to choose the most appropriate burner to cook with.
- Control Knobs for **GAS BURNERS** adjust the power or the size of the flame.
- **GAS BURNER IGNITION** enables a specific burner to be lit automatically.
- **SAFETY DEVICE** stops the gas flow if the flame is accidentally extinguished.

! The largest slot should be inserted into the ignition.



## Installation

! Before operating your new appliance please read this instruction booklet carefully. It contains important information for safe use, installation and care of the appliance.

! Please keep these operating instructions for future reference. Pass them on to possible new owners of the appliance.

! This appliance must be installed by an authorised person in accordance with this instruction manual, AS/NZS 5601.1 – Gas installations (installation and pipe sizing), local gas fitting regulations, local electrical regulations, Building Code of Australia and any other government authority.

### Positioning

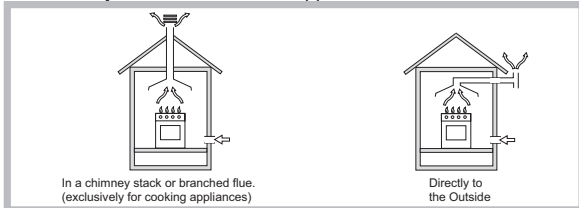
! Keep packaging material out of the reach of children. It can become a choking or suffocation hazard (see Precautions and tips).

! The appliance must be installed by a qualified professional according to the instructions provided. Incorrect installation may cause harm to people and animals or may damage property.

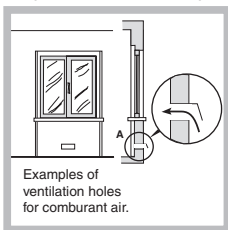
! This unit may be installed and used only in permanently ventilated rooms.

The following requirements must be observed:

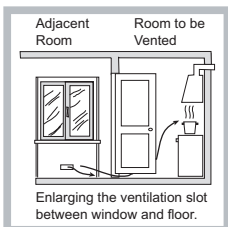
- The room must be equipped with an air extraction system that expels any combustion fumes. This may consist of a hood or an electric fan that automatically starts each time the appliance is switched on.



- The room must also allow proper air circulation, as air is needed for combustion to occur normally. The flow of air must not be less than 2 m³/h per kW of installed power.



The air circulation system may take air directly from the outside by means of a pipe with an inner cross section of at least 100 cm²; the opening must not be vulnerable to any type of blockages.



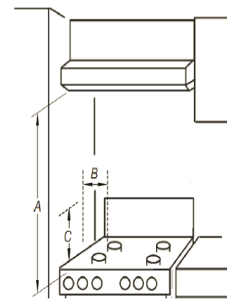
The system can also provide the air needed for combustion indirectly, i.e. from adjacent rooms fitted with air circulation tubes as described above. However, these rooms must not be communal rooms, bedrooms or rooms that may present a fire hazard.

- Intensive and prolonged use of the appliance may necessitate supplemental ventilation, e.g. opening a window or increasing the power of the air intake system (if present).
- Liquid petroleum gas sinks to the floor as it is heavier than air. Therefore, rooms containing LPG cylinders must also be equipped with vents to allow gas to escape in the event of a leak. As a result LPG cylinders, whether

partially or completely full, must not be installed or stored in rooms or storage areas that are below ground level (cellars, etc.). It is advisable to keep only the cylinder being used in the room, positioned so that it is not subject to heat produced by external sources (ovens, fireplaces, stoves, etc.) which could raise the temperature of the cylinder above 50°C.

### Fitting the appliance

Gas inlet is located at the rear left hand side 25 mm in from the rear edge.

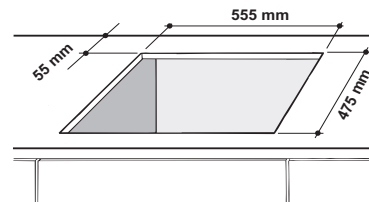


**Overhead clearances-(Measurement A).** Range hoods and exhaust fans shall be installed

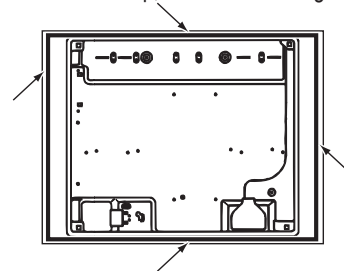
in accordance with the manufacturer's relevant instructions. However, in no case shall the clearance between the highest part of the hob of the gas cooking appliance and a range hood be less than 600 mm or, for an overhead exhaust fan, 750 mm.

**Side clearances—(Measurements B, & C)** Where B, measured from the periphery of the nearest burner to any vertical combustible surface, or vertical combustible surface covered with toughened glass or sheet metal, is less than 200 mm, the surface shall be protected 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 gas cooking appliance is fitted with a "splashback", protection of the rear wall is not required.

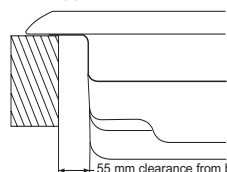
- The installation cavity should have the dimensions indicated in the figure. Fastening hooks are provided, allowing you to fasten the hob to tops that are between 20 and 40 mm thick. To ensure the hob is securely fastened to the top, we recommend you use all the hooks provided.



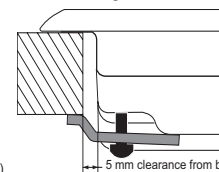
- Before fastening the cooktop in place, position the seal (supplied) along the perimeter of the countertop, as shown in the figure.



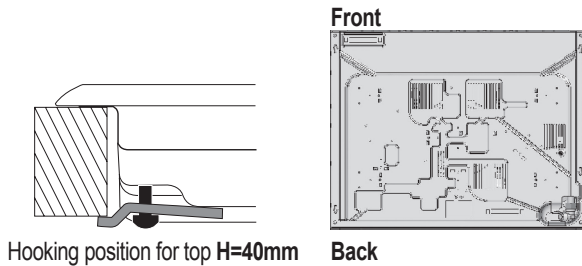
This appliance must be installed with the following clearances:



Side clearance 55 mm

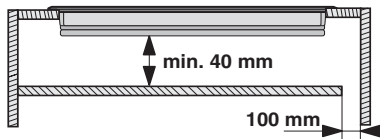


Front and rear clearance 5 mm



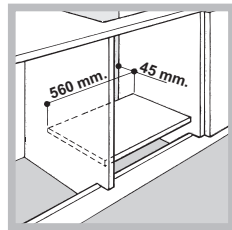
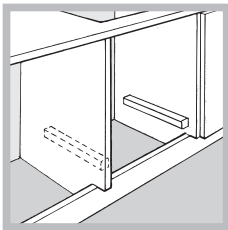
! Use the hooks contained in the "accessory pack".

- Where the hob is not installed over a built-in oven, a wooden panel must be installed as insulation. This must be placed at a minimum distance of 40 mm from the lower part of the hob.



### Ventilation

To ensure adequate ventilation, the back panel of the cabinet must be removed. It is advisable to install the oven so that it rests on two strips of wood, or on a completely flat surface with an opening of at least 45 x 560 mm (see diagrams).



! The hob can only be installed above built-in ovens with a cooling ventilation system.

### Electrical connection

Hobs equipped with a three-pole power supply cable are designed to operate with alternating current at the voltage and frequency indicated on the data plate (this is located on the lower part of the appliance). The earth wire in the cable has a green and yellow cover. If the appliance is to be installed above a built-in electric oven, the electrical connection of the hob and the oven must be carried out separately, both for electrical safety purposes and to make extracting the oven easier.

#### Connecting the supply cable to the mains

Install a standardised plug corresponding to the load indicated on the data plate.

The appliance must be directly connected to the mains using an omnipolar circuit-breaker with a minimum contact opening of 3 mm installed between the appliance and the mains. The circuit-breaker must be suitable for the charge indicated and must comply with current electrical regulations (the earthing wire must not be interrupted by the circuit-breaker). The supply cable must not come into contact with surfaces with temperatures higher than 50°C.

! The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.

Before connecting to the power supply, make sure that:

- the appliance is earthed and the plug is compliant with the law.
- the socket can withstand the maximum power of the appliance, which is indicated on the data plate.
- the voltage is in the range between the values indicated on the data plate.
- the socket is compatible with the plug of the appliance. If the socket is incompatible with the plug, ask an authorised technician to replace it. Do not use extension cords or multiple sockets.

! Once the appliance has been installed, the power supply cable and the electrical socket must be easily accessible.

! The cable must not be bent or compressed.

! The cable must be checked regularly and replaced by authorised technicians only (see Assistance).

! The manufacturer declines any liability should these safety measures not be observed.

### Gas connection

This appliance is suitable for connection with rigid pipe or flexible hose. The isolating manual shut-off valve connection point must be accessible when appliance is installed.

! Check that the pressure of the gas supply is consistent with the values indicated in Table 1 ("Burner and nozzle specifications"). This will ensure the safe operation and longevity of your appliance while maintaining efficient energy consumption.

**ULPG:** the supplied test point adaptor must be fitted to the appliance inlet connection. Gas pressure must be adjusted to 2.75 kPa, the appliance test point is located on the test point adaptor.

! A manual shut-off valve must be installed in the gas line, in an accessible position external to the hotplate, so that in the event of an emergency or service, the gas supply can be shutdown.

! For gas inlet position of appliance refer Fig. 2 for ULPG. After installing the gas supply and making all connections check thoroughly for possible leaks. Turn all control knobs on the unit to "OFF" position. Open the valve on the gas supply. Using a soap and water solution check each gas connection one at a time, by brushing the solution over connection. Presence of bubbles will indicate a leak. Tighten the fitting and re-check for leaks. If it is not possible to correct the leak, replace fitting. Under no circumstance use matches or flame for checking leaks.

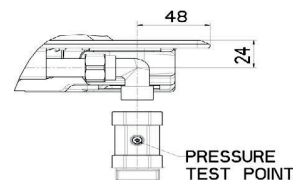


Fig. 2

#### Connection with a rigid pipe (copper or steel)

! Connection to the gas system must be carried out in such a way as not to place any strain of any kind on the appliance.

There is an adjustable L-shaped pipe fitting on the appliance supply ramp and this is fitted with a seal in order to prevent leaks. The seal must always be replaced after rotating the pipe fitting (seal provided with appliance). The gas supply pipe fitting is a threaded 1/2 gas cylindrical male attachment.

### Connecting a flexible jointless stainless steel pipe to a threaded attachment

Suitable for connection with a flexible hose assembly. The flexible hose assembly must be certified to AS/NZS 1869 class B or D, be of appropriate internal diameter, be kept as short as possible (not to exceed 1200 mm), must not be in contact with the floor or any hot or sharp surfaces. The hose assembly must not be subject to strain, abrasion, kinking or deformation.

! Ensure pipes do not touch any moving parts and is not compressed.

! Only use pipes and seals that comply with current national regulations.

### Checking the tightness of the connection

! When the installation process is complete, check the pipe fittings for leaks using a soapy solution. Never use a flame.

Operation of the appliance must be tested by the installer before leaving. Check all burners flames are blue in colour, stable and completely ignite at both high and low flame settings with no appreciable yellow tipping, carbon deposition, lifting, floating back or objectionable odour.

Test burners individually and in combination.

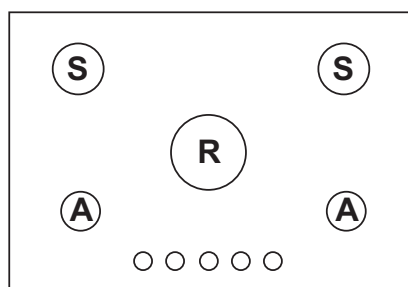
For other minor adjustments or if the appliance does not perform correctly; contact Ariston Pty Ltd 1300 762 219

DATA PLATE				
Electrical connections	240 V			
Dimensions (cm)		Hob 60	Hob 75	Hob 90
	width	60	75	90
	height	4,15	4,15	3,3
	depth	51	51	51

## Burner and nozzle specifications

Table 1			Universal LPG (2.75 kPa)	Adjusting the burner's (Primary air)
Burner	Diameter (mm)	Gas Consumption (MJ/h)	Injector (mm)	(mm)
Fast (R)	157	8.5	0.80	4.2
Semi Fast (S)	132	5.5	0.65	2.9
Auxiliary (A)	110	3.0	0.48	2.7

Place the supplied duplicate data plate to a suitable adjacent surface or within the instruction manual for the future reference



**FTGHG 751 D/A LPG**



## Start-up and use

! The position of the corresponding gas burner is shown on every knob.

### Gas burners

Each burner can be adjusted to one of the following settings using the corresponding control knob:

- Off
- 🔥 Maximum
- 🔥 Minimum

To turn on one of the burners, place a lighted match or lighter near the burner, press the knob all the way in and turn it anti-clockwise to the "High" setting. The knob must be pressed in for about 2-3 seconds until the device that keeps the flame lit warms up.

Some models are equipped with an ignition button incorporated into the control knob. If this is the case, the ignitor is present. To light a burner, simply press the corresponding knob all the way in and then turn it anti-clockwise to the "High" setting, keeping it pressed in until the burner lights.

! If a flame is accidentally extinguished, turn off the control knob and wait for at least 1 minute before trying to relight it.

To switch off the burner, turn the knob in a clockwise direction until it stops (when reaches the "•" position).



Do not place anything, eg. flame tamer, griddle plate between pan and pan support as serious damage to the appliance may result.



Do not remove the pan support and enclose the burner with a wok stand as this will concentrate and deflect heat onto the hotplate.



Do not use large pots or heavy weights which can bend the pan support or deflect flame onto the hotplate.

### Practical advice on using the burners

To ensure the burners operate efficiently:

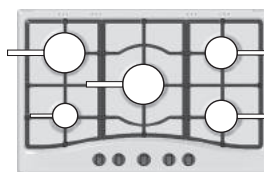
- Use appropriate cookware for each burner (see table) so that the flames do not extend beyond the bottom of the cookware.
- Always use cookware with a flat base and a cover.
- When the contents of the pan reach boiling point, turn the knob to minimum.

Burner	Ø Cookware Diameter (cm)
Rapid (R)	24 - 26
Semi Rapid (S)	16 - 20
Auxiliary (A)	10 - 14

To identify the type of burner, refer to the designs in the section entitled, "Burner and Nozzle Specifications".

! Make sure the pans do not overlap the edges of the hob while it is being used.

- For maximum stability, always make sure that the pan supports are correctly fitted and that each pan is placed centrally over the burner.
- Pan handles should be positioned in line with one of the support bars on the pan support grid.
- Pan handle should be positioned so not to protrude beyond the front edge of the hob.



support fingers obviously offer the greatest stability.

The more variable aspect in terms of pan stability can often be the pan itself, (or the positioning of that pan during use). Well balanced pans, with flat bases that are placed centrally over the burner, with the pan handles aligned with one of the

### Correct positioning of the FTGH burners



## Precautions and tips

! This appliance has been designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully.

### General safety

- This is a class 3 built-in appliance.
- Gas appliances require regular air exchange to maintain efficient operation. When installing the hob, follow the instructions provided in the paragraph on "Positioning" the appliance.
- These instructions are only valid for the countries whose symbols appear in the manual and on the serial number plate.
- The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use.
- The appliance must not be installed outdoors, even in covered areas. It is extremely dangerous to leave the appliance exposed to rain and storms.
- Do not touch the appliance with bare feet or with wet or damp hands and feet.
- The appliance must be used by adults only for the preparation of food, in accordance with the instructions outlined in this booklet. Any other use of the appliance (e.g. for heating the room) constitutes improper use and is dangerous. The manufacturer may not be held liable for any damage resulting from improper, incorrect and unreasonable use of the appliance.
- The openings used for ventilation and dispersion of heat must never be covered.
- Always make sure the knobs are in the "•"/"o" position when the appliance is not in use.
- When unplugging the appliance always pull the plug from the mains socket, do not pull on the cable.
- Never carry out any cleaning or maintenance work without having detached the plug from the mains.
- Where this appliance is installed in marine craft or in caravans, it shall not be used as a space heater.
- In case of malfunction, under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may



cause injury or further malfunctioning of the appliance. Contact a Service Centre (see Assistance).

- The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance.
- Do not let children play with the appliance.
- **The appliance is not intended to be operated by means of an external timer or separate remote-control system.**

## Disposal

- When disposing of packaging material: observe local legislation so that the packaging may be reused.
- The European Directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The crossed out "wheeled bin" symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected.  
Consumers may take their old appliance to public waste collection areas, other communal collection areas, or if national legislation allows return it to a retailer when purchasing a similar new product.  
All major household appliance manufacturers are active in the creation of systems to manage the collection and disposal of old appliances.

## Maintenance and care

### Switching the appliance off

Disconnect your appliance from the electricity supply before carrying out any work on it.

### Cleaning the hob surface

- All the enamelled and glass parts should be cleaned with warm water and neutral solution.
- Stainless steel surfaces may be stained by calcareous water or aggressive detergents if left in contact for too long. Any food spills (water, sauce, coffee, etc.) should be wiped away before they dry.
- Clean with warm water and neutral detergent, and then dry with a soft cloth or chamois. Remove baked-on dirt with specific cleaners for stainless steel surfaces.
- Clean stainless steel only with soft cloth or sponge.
- Do not use abrasive or corrosive products, chlorine-based cleaners or pan scourers.
- Do not use steam cleaning appliances.
- Do not use flammable products.
- Do not leave acid or alkaline substances, such as vinegar, mustard, salt, sugar or lemon juice on the hob.

### Cleaning the hob parts

- Clean the enamelled and glass parts only with soft cloth or sponge.
- Grids, burner caps and burners can be removed to be cleaned.
- Clean them by hand with warm water and non-abrasive detergent, removing any food residues and checking that none of the burner openings is clogged.
- Rinse and dry.
- Refit burners and burner caps correctly in the respective housings.

- The burner caps should NOT be put in the dishwasher to prevent dulling of the aluminum part
- When replacing the grids, make sure that the panstand area is aligned with the burner.
- Models equipped with electrical ignition plugs and safety device require thorough cleaning of the plug end in order to ensure correct operation. Check these items frequently, and if necessary, clean them with a damp cloth. Any baked-on food should be removed with a toothpick or needle.

**! To avoid damaging the electric ignition device, do not use it when the burners are not in their housing.**

### Gas tap maintenance

Over time, the taps may become jammed or difficult to turn. If this happens, the tap must be replaced.

**! This procedure must be performed by a qualified technician authorised by the manufacturer.**

### Service

Annual servicing by an authorised person is recommended.

If the appliance produces unusual odour, yellow tipping flame, flame lifting off the burner or is not performing as per the original installation, or for service please contact:

Ariston Pty Ltd 1300 762 219.0

## Troubleshooting

It may happen that the appliance does not function properly or at all. Before calling the service centre for assistance, check if anything can be done. First, check to see that there are no interruptions in the gas and electrical supplies, and, in particular, that the gas valves for the mains are open.

**The burner does not light or the flame is not even around the burner.**

*Check whether:*

- The gas holes on the burner are clogged.
- All the movable parts that make up the burner are mounted correctly.
- There are draughts near the appliance.

**The flame dies in models with a safety device.**

*Check to make sure that:*

- You pressed the knob all the way in.
- You keep the knob pressed in long enough to activate the safety device.
- The gas holes are not blocked in the area corresponding to the safety device.

**The burner does not remain lit when set to minimum.**

*Check to make sure that:*

- The gas holes are not blocked.
- There are no draughts near the appliance.
- The minimum setting has been adjusted properly.

**The cookware is unstable.**

*Check to make sure that:*

- The bottom of the cookware is perfectly flat.
- The cookware is positioned correctly at the centre of the burner.
- The pan support grids have been positioned correctly.

- To clean the FTGH burner:



1	2	3	4
Cepillar Escovar Borstelen Fırçalamak Прочистить щеткой Щеткамен тазалау Βούρτσισμα Očistiť kartáčem Bürsten Kefélés Wyczyścić szczotką Periați Očistiť kefoú Nuvalykite šepetėliu Notīrīt Harjata הברישה Почистите с четка فرشاة	Fregar Esfregar Poetsen Ovalayın Потереть Ысқылау Τρίψιμο Otřít Reiben Dörzsölés Czyścić pocierając Frecați Otierať Patrinkite kempinėle Paberzt Hőöruda קרצפו Търкайте أفرك	Enjuagar Enxaguar Spoelen Durulayın Ополоснуть Шаю Ξέβγαλμα Opláchnout Abspülen Öblítés Splukać Clătiți Opláchnuť Nemirkykite Nemėrcė Loputada שטפו Изплакнете اغسل	No remojat Sem amolecimento Niet weken Islatmayın Без замачивания Суға малып қоюға болмайды Όχι μούλιασμα Nenamáčet Opláchnout Nincs áztatás Nie namaczać Fără înmuiere Nenamáčať Nuplaukite Noskalot Mitte leotada אל תבולו HE нақисвайте تجنب الترطيب جفف



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