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**TG 644 P(IX) GH**

**PKQ 644 D GH (K)**

**TV 644 P(BK) GH**

**PK 644 D GH X**

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# Installation

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.

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! 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.

## Positioning

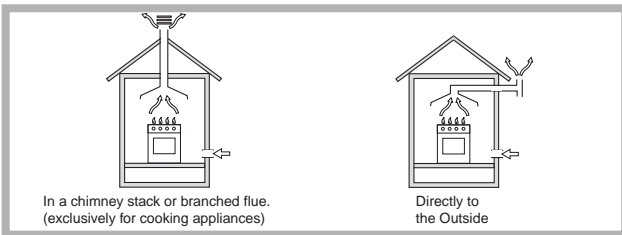
! Keep packaging material out of the reach of children. It can become a choking or suffocation hazard (see *Precautions and tips*).

! 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.

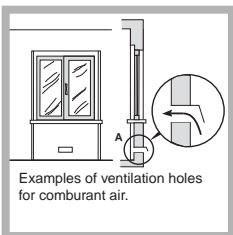
! This unit may be installed and used only in permanently ventilated rooms.

The following requirements must be **observed**:

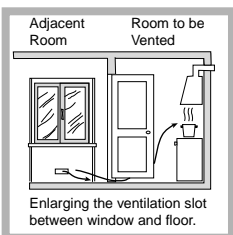
- The room must be equipped with an air extraction system that expels any combustion fumes. This may consist of a hood or an electric fan that automatically starts each time the appliance is switched on.



- 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 m<sup>3</sup>/h per kW of installed power.



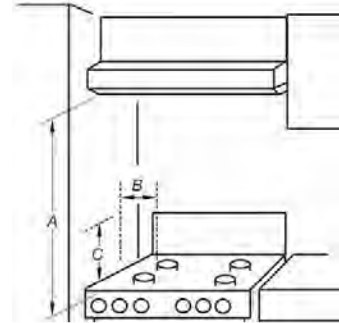
The air circulation system may take air directly from the outside by means of a pipe with an inner cross section of at least 100 cm<sup>2</sup>; the opening must not be vulnerable to any type of blockages.



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.

## Fitting the appliance

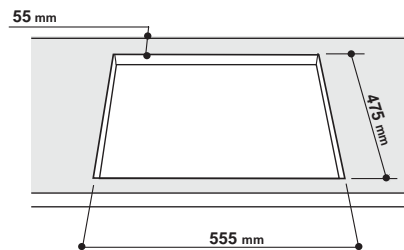
Gas inlet is located at the rear left hand side 25mm in from the rear edge.



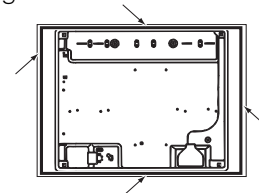
**Overhead clearances—(Measurement A)** Range hoods and exhaust fans shall be installed in accordance with the manufacturer's relevant instructions. However, in no case shall the clearance between the highest part of the hob of the gas cooking appliance and a range hood be less than 600 mm or, for an 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.

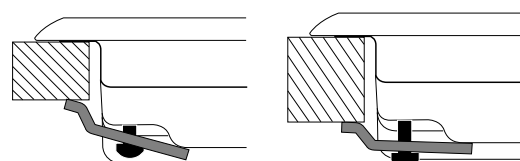
- The installation cavity should have the dimensions indicated in the figure. Fastening hooks are provided, allowing you to fasten the hob to tops that are between 20 and 40 mm thick. To ensure the hob is securely fastened to the top, we recommend you use all the hooks provided.



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



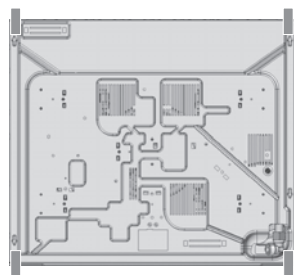
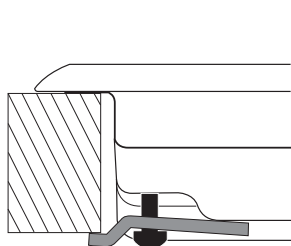
## Hook fastening diagram



Hooking position for top H=20 mm

Hooking position for top H=30 mm

Front

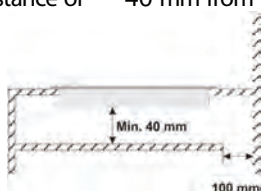


Hooking position for top H=40 mm

Back

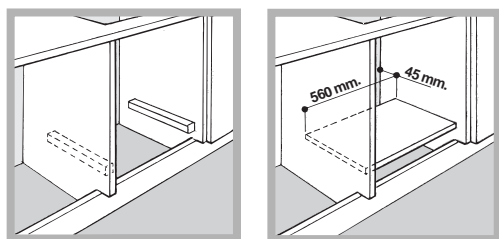
! Use the hooks contained in the "accessory pack"

- 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. Natural Gas: the supplied regulator must be fitted to the appliance inlet connection.

! 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.

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 for the total gas consumption, be kept as short as possible (not exceeding 1200mm), 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 are 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 burner 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, lighting back or objectionable odour. Test burners individually and in combination.

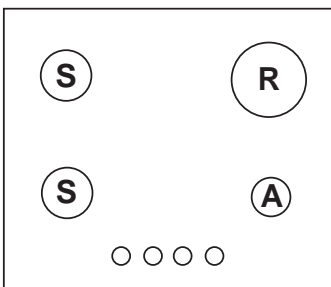
For other minor adjustments or if the appliance does not perform correctly; contact Arisit Pty Ltd 1300 762 219

## Burner and nozzle specifications

Table 1

Burner	Burner (mm)	Gas Consumption (MJ/h)		Natural Gas (1.0kPa)		Adjusting the burner's primary air (mm)
				Injector 1/100 (mm)	(G20)	
Fast (R)	157	Nomin. 7.5		125	286	4.7
Semi Fast (S)	132	5.0		100	157	2.6
Auxiliary (A)	110	2.5		72	95	2
Test point pressure	1.0 kPa with both Semi Fast burners operating on high					

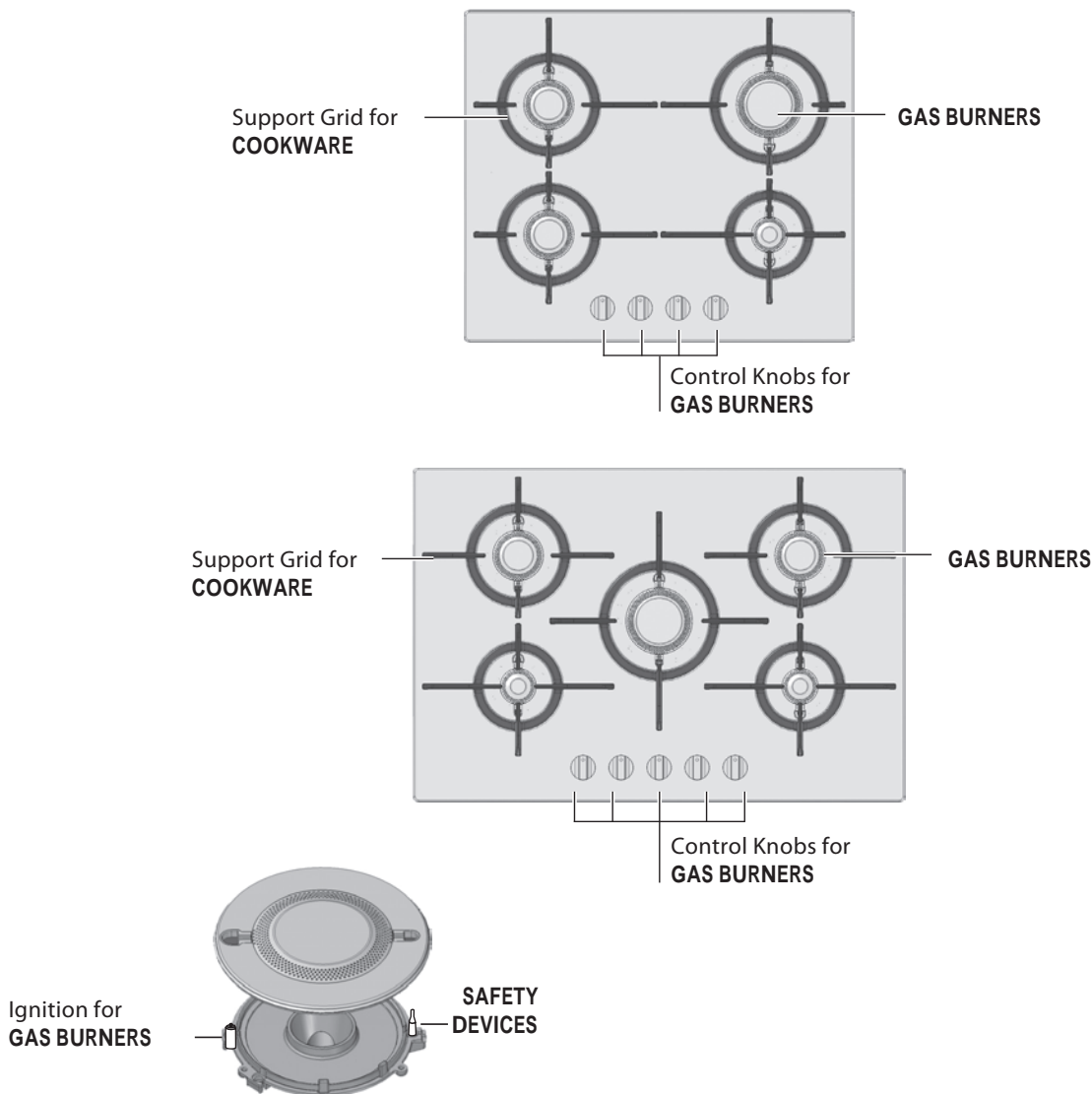
Place the supplied duplicate data plate to a suitable adjacent surface or within the instruction manual for future reference.



# Description of the appliance

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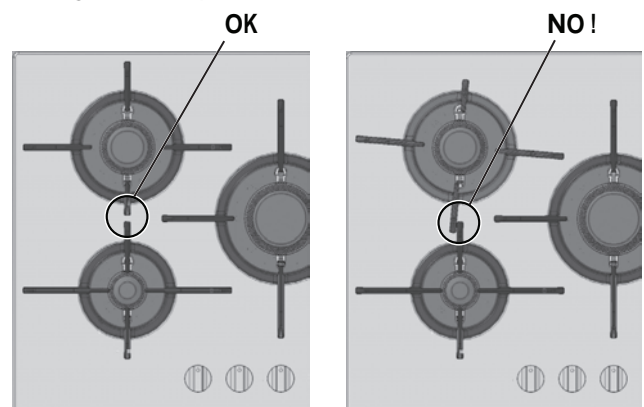
## Overall view



! The largest slot should be inserted into the ignition.

- 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 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 rear grids stand a chance of being incorrectly positioned. In this case, the overlapping of the spokes will be clearly evident and the grid will not be aligned (see picture) .





# Start-up and use

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! The position of the corresponding gas burner or electric hotplate\* 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 6 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).

## 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)
Fast (R)	24 - 26
Semi Fast (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.





Do not place anything, e.g. flame tamer, griddle plate between pan and pan supports 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.

DATA PLATE	
<b>Electrical connections</b>	see data plate
  	<p>This appliance conforms to the following European Economic Community directives:</p> <ul style="list-style-type: none"> <li>- 2006/95/EEC dated 12/12/06 (Low Voltage) and subsequent amendments</li> <li>- 2004/108/EEC dated 15/12/04 (Electromagnetic Compatibility) and subsequent amendments</li> <li>- 93/68/EEC dated 22/07/93 and subsequent amendments.</li> <li>- 2009/142/EEC dated 30/11/09 (Gas) and subsequent amendments.</li> <li>- 2002/96/EC and subsequent amendments.</li> </ul>

# 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.
- Ensure that the power supply cables of other electrical appliances do not come into contact with the hot parts of the oven.
- The openings used for ventilation and dispersion of heat must never be covered.
- Always make sure the knobs are in the " ●"/"○" 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 ).
- Always make sure that pan handles are turned towards the centre of the hob in order to avoid accidental burns.
- Do not use unstable or deformed pans.
- 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.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

## Safety warnings

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 covers fitted.

## Disposal

- When disposing of packaging material: observe local legislation so that the packaging may be reused.
- The European Directive 2002/96/EC 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

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## Switching the appliance off

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

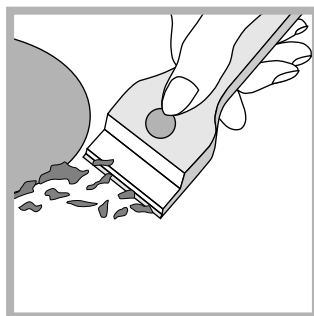
## Cleaning the appliance

! Do not use abrasive or corrosive detergents such as stain removers, anti-rust products, powder detergents or sponges with abrasive surfaces: these may scratch the surface beyond repair.

! Never use steam cleaners or pressure cleaners on the appliance.

- It is usually enough to wash the hob with a damp sponge and dry it with absorbent kitchen roll.
- The removable parts of the burners should be washed frequently with warm water and soap and any burnt-on substances removed.
- For hobs which light automatically, the terminal part of the electronic instant lighting devices should be cleaned frequently and the gas outlet holes should be checked for blockages.
- Before using the ceramic glass module, the surface must be cleaned, using a damp cloth to remove dust or food residues. The ceramic glass surface should be cleaned regularly with a solution of warm water and a non-abrasive detergent. Periodically, special products will need to be used to clean the surface. First, remove all food buildup or grease with a cleaning scraper, e.g. **CERA** Quattro (not supplied). Clean the cooking surface when it is still warm with a suitable cleaning product (such as the one in the Solutions product line available from any After-Sales Service Centre) and paper towels. Then rub with a damp cloth and dry. Aluminum foil, plastic items, objects made of synthetic material, sugar or foods with a high sugar content that have melted onto the surface must be removed

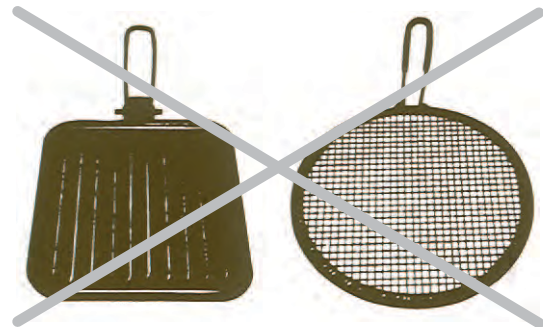
immediately with a scraper while the cooking surface is still hot. Special cleaning products for ceramic glass surfaces form a transparent protective layer which



fights dirty buildup. This also protects the surface from damage caused by food with a high sugar content. Do not use abrasive sponges or cleaning products under any circumstances. This holds true for chemically aggressive cleaners, like oven sprays and stain removers.



- Stainless steel can be marked by hard water that has been left on the surface for a long time, or by aggressive detergents containing phosphorus. After cleaning, rinse and dry any remaining drops of water.



**! Do not use stainless steel flame spreaders, bread toasters or meat grills over gas flames.**

## 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 or if any of the following conditions are noticed; incomplete ignition, appreciable yellow tipping, carbon deposition, lifting, floating, lighting back or objectionable odour.

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# Troubleshooting

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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.

## Problem

## Possible causes/Solution

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

- 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.

- 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.

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

The cookware is unstable.

- 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.

If, despite all these checks, the hob does not function properly and the problem persists, call the nearest Customer Service Centre. Please have the following information handy:

- The appliance model (Mod.).
- The serial number (S/N).

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

! Never use unauthorised technicians and never accept replacement parts which are not original.