



MAKERS WARRANTY

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DESIGN
AUSTRALIAN
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ASSOCIATION



COOKTOP MODEL

T2596NOAU

Installation instructions

User instructions

Part No: W1980
Version B - 2006



This cooktop is approved for use with Natural and Propane gases
Leave these instructions with the owner

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Data plate

Neff GmbH		
E-Nr T2596N0AU /01 FD 8506 / 0000		
Gas type	NG	LP
Test point pressure (kPa)	1.0	2.75
Injector sizes (mm)		
LH	0.65/2.15	0.31/1.12
RHF	1.30	0.70
RHR	1.57	0.83
CF	1.30	0.70
CR	0.97	0.53
HGC (MJ)	54.60	41.20
Electrical compliance	In compliance with AS 3100	
AGA Approval number		
Serial No/DOM		

This appliance is imported and distributed by:



For service to this appliance

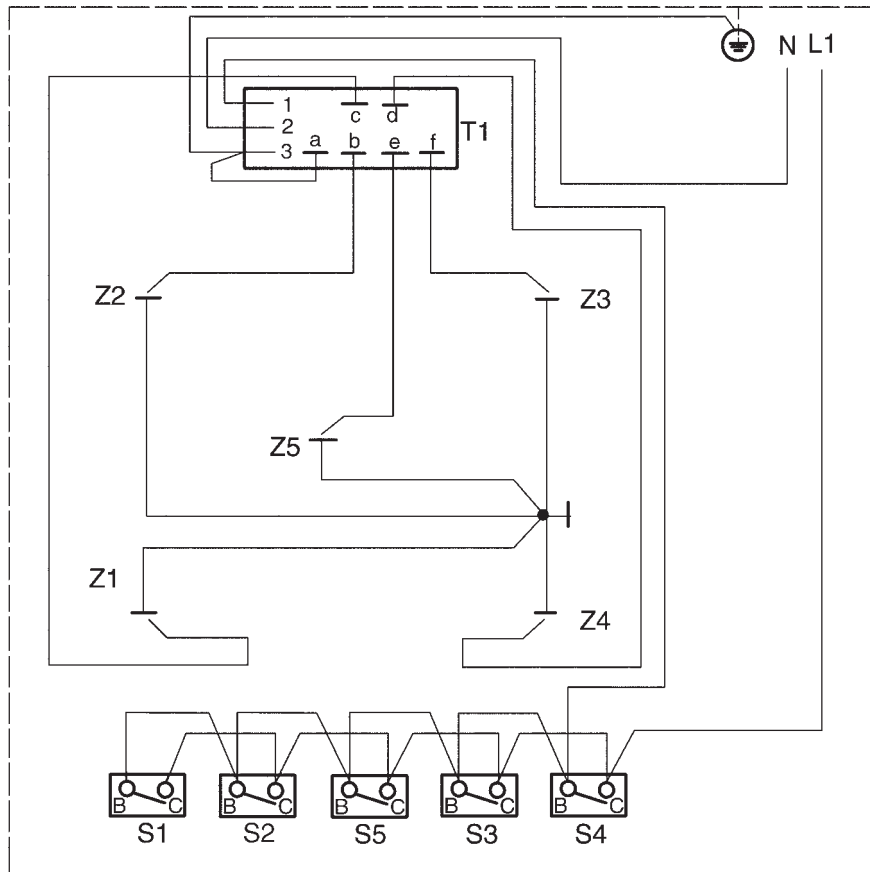
Please contact:

Sampford & Staff P/L

52-70 Sparks Avenue
Fairfield, Vic, 3078

Phone: 1300 727 421
Email service@sampford.com.au

Wiring diagram



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- For service to this appliance

Introducing your cooktop

Dear customer

We thank you and congratulate you on your choice.

This carefully designed product, manufactured with the highest quality materials, has been carefully tested to satisfy all your cooking demands.

We therefore request that you read and follow these easy instructions which will allow you to obtain excellent results right from the start.

The cooktop is fitted with four boiling burners (one large, two medium and one simmer burner) and a wok burner. All burners are fitted with electronic spark ignition and flame failure device. The wok burner is supplied with a supplementary wire pan support for smaller pans. An additional wire pan support is supplied to fit over the boiling burner pan supports to support small vessels such as a coffee pot.

The cooktop's data plate is accessible even with the cooktop fully installed. It is positioned on the bottom of the unit. A duplicate copy is supplied at the back of the instruction booklet. Always quote the details from it to identify the appliance when ordering spare parts or requesting a service.

In case of a malfunction, turn off the cooktop's gas supply before contacting the service centre for assistance.

Only an authorised person should connect and service this appliance.

Accessories.

- Wok support trivet.
- Coffee pot support.

Notes on disposal

- Old appliances still have some residual value. An environmentally friendly method of disposal will ensure that valuable raw materials can be recovered and used again.

Before you dispose of your old appliance, make sure that it has been rendered inoperable.

- Your new cooker was protected by suitable packaging while it was on its way to you. All materials used for this purpose are environmentally friendly and suitable for recycling. Please make a contribution to protecting the environment by disposing of the packaging appropriately.

Gas supply

Check that the data plate shows the appliance is suitable for the available gas supply.

Service

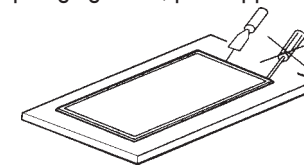
Warning:
Disconnect power and gas supply before servicing the unit.

Service and maintenance must only be carried out by an authorised person.

To replace parts such as injectors, gas control valves and ignition switches, the ceramic hob, pan support, burner caps and burner heads must be removed. The boiling burner heads are secured with 2 fastening and the wok burner with 3 fastening screws.

To remove the hob:

1. Close isolation valve.
2. Remove the control knobs, anti-spillage gaskets, pan supports, burner caps and burner heads.
3. Using a flat bladed tool lift the ceramic top and remove. Store the ceramic top in a safe place.



To service gas control valves

Access to burner compartments is as per 'to remove the hob'. The gas control valves are secured to the gas manifold by means of a clamp fixed via two screws.

1. Remove the screws which secure the gas valve to the gas manifold.
2. Replace the defective part.
3. Replace in reverse order and open isolation valve.

To replace the thermocouple

Access to burner compartments is as per 'to remove the hob'.

1. Remove the retaining ring securing the thermocouple.
2. Remove connection from electronic ignition module.
3. Replace defective part.
4. Replace in reverse order.

To replace the electronic ignition module

Access to burner compartments is as per 'to remove the hob'.

1. Remove the metal cover.
2. Disconnect the leads from the thermocouples.
3. Loosen the 2 securing screws.
4. Replace in reverse order.

To replace internal wiring and the gas control ignition micro switch

Access to burner compartments is as per 'to remove the hob'.

1. Disconnect wiring between ignition module and gas control.
2. Disconnect microswitch from gas control.
3. Replace in reverse order.

Maintenance trouble shooting

Important

Only authorised personnel from the Service Agent are qualified to work on the main gas and electric systems.

It is not always necessary to call the Service Agent. In some cases, you may be able to solve the problem yourself. This table contains some useful information.

If any of the fault finding procedures below do not rectify the problem call Sampford & Staff. For contact details refer back page of this booklet.

What's wrong	Possible cause	Solution
...If none of the electrical systems work.	<ul style="list-style-type: none"> ○ Power turned off. ○ Faulty fuse. ○ The automatic safety switch has been tripped or a fuse has blown. 	<ul style="list-style-type: none"> ○ Turn power on. ○ Check the fuse in the main fuse box and replace if faulty. ○ Check the main fuse box to see whether the automatic trip switch or a differential switch has tripped.
...If the electronic ignition system does not work.	<ul style="list-style-type: none"> ○ There may be food or cleaning product particles between the spark plugs and the burners. ○ The burners are wet. ○ The burner covers are not located correctly. 	<ul style="list-style-type: none"> ○ The gap between the spark plug and the burner needs to be cleaned carefully. ○ Dry the burner caps carefully. ○ Make sure that the burner caps are correctly located.
...If the flame on the burners is not evenly distributed.	<ul style="list-style-type: none"> ○ The burner components have not been assembled properly. ○ The gas ports on the burners are dirty. 	<ul style="list-style-type: none"> ○ Put the components in their correct positions. ○ Clean the gas ports on the burners.
...If the gas flow does not seem normal or there is no gas flow at all.	<ul style="list-style-type: none"> ○ The isolation valve is closed. ○ If the gas is supplied from a gas bottle, it may be empty. 	<ul style="list-style-type: none"> ○ Open the isolation valve. ○ Replace the gas bottle with a full one.
...If the kitchen smells of gas.	<ul style="list-style-type: none"> ○ One of the valves has been left open. ○ Possible leak on the gas bottle coupling. 	<ul style="list-style-type: none"> ○ Check to see if a valve has been left open. ○ Check that the coupling on the gas bottle is in order.
...If the safety shut off device on different burners doesn't work.	<ul style="list-style-type: none"> ○ The control knob was not held down long enough. ○ The burner ports are dirty. 	<ul style="list-style-type: none"> ○ Once the burner is lit, hold the control knob down a few seconds longer. ○ Clean the burner ports.

Flames are normally blue and sharply defined. If flames are ever yellowish or noisy or if the gas does not ignite within the period specified under 'boiling burner operation' abnormal operation is indicated. Call your local Service Agent.

Electrical supply

This appliance requires connection to a 10 Amp wall socket.

What to do if you smell gas

- Do not try to light the appliance.
- Do not touch any electrical switch; do not use a phone in your building.
- Immediately call your gas supplier from a neighbour's phone. Follow the gas suppliers's instructions.
- If you cannot reach your gas supplier, call the fire department.

Safety considerations

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Never leave the appliance unattended when cooking with fat or oil. It could ignite if overheated.
- In case of a defect, switch electric power off at the mains.
- Never use an appliance that is not working correctly.
- Do not allow the flame to extend beyond the edge of the cooking utensil. This instruction is based on safety considerations.
- Do not forget that the unit becomes hot when in use. Common sense is important. Just because the flame is out, does not mean parts cannot still be hot.
- Be sure to disconnect the electrical supply before disassembly of the appliance.
- Keep the appliance area clear and free from combustible materials, gasoline and other flammable vapours and liquids.
- Note: To avoid jeopardising the electrical safety of the appliance, it is forbidden to use high-pressure or steam jet cleaning devices.
- Cabinets installed above the gas cooktop must have a minimum clearance of 650 mm (24").
- **Important**
When using a very large pot, leave a gap of at least 50 mm (2") to avoid damaging any parts in bench top wood, plastic or other non-heat resistant materials. Never leave oil or hot fat unattended.
- Never place unstable pans or containers on the cooking hob or burners, as they may accidentally tip over.
- Never cover up the slots at the rear of the appliance.

Never pour water on burning fat or oil. Cover with a damp cloth to extinguish the fire and disconnect the cooking appliance.

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

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

THIS APPLIANCE IS NOT INTENDED FOR THE USE BY YOUNG CHILDREN OR INFIRM PERSONS WITHOUT SUPERVISION. YOUNG CHILDREN SHOULD BE SUPERVISED TO ENSURE THEY DO NOT PLAY WITH THIS APPLIANCE.

WARNING - THE UNDERSIDE OF THIS HOB MAY EXCEED 95°C. FIT A TIMBER BARRIER TO THE ENCLOSURE, REFER TO THE INSTALLATION INSTRUCTIONS.

Make sure you keep these instructions for use and assembly in a safe place, so that you can hand them on with the appliance if it ever changes owner

Cleaning

Important

Always allow the burner caps to cool down before cleaning them.

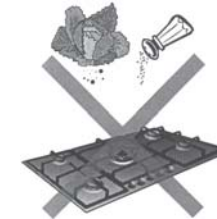
Clean vinegar, lemon or tomato juice as soon as possible after spillage.

Please clean cooktop thoroughly before first use. Operate boiling burners and wok burners on HIGH for a few minutes to eliminate the 'new' smell.



Never use abrasive or caustic cleaners, oven cleaning sprays or scourers that might scratch the glass.

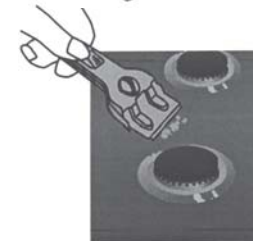
Never use sharp objects such as metal scourers or knives to remove the hardened remains of food from the ceramic surface or burner.



Wipe grains of sand and other debris that may drop from cleaning vegetables and fruits. These particles will scratch the ceramic surface.



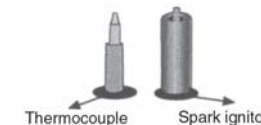
Clean the ceramic cooktop with a sponge and a mild detergent or soapy water (or specialist cleaning product) when cooktop has cooled down completely.



Use a glass scraper for stubborn dirt and always place it flat to the glass, taking special care not to get it too near to the trim on the burners.



To keep the burners and pan supports clean, you must clean them periodically by washing them in soapy water and brushing them with a non-metallic brush to ensure that the port holes and grooves are perfectly clean and can provide a perfect flame. Always dry the burner caps and the pan supports if they have become wet.



Thermocouple

Spark igniter

From time to time clean the thermocouple and the spark igniter with a soft toothbrush.

Do not



Do not use small pans on large burners. The flames should never come up the side of the pan.



Never cook without a lid or with the lid half off; you are wasting energy.



Do not use pans with uneven bottoms, as they make the food take longer to cook and waste energy.



Do not place a pan on one side of a burner, as it could tip over.



Never place pans directly on top of the burners.



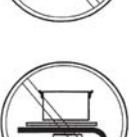
Do not use large pots or heavy weights which can bend the pan support or deflect the flame onto the hotplate.



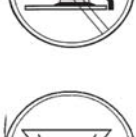
Avoid using griddles and earthen ware pots etc. at maximum heat for a long time.



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



Do not place anything, e.g. flame tamer, asbestos mat, between the pan and the pan support as serious damage to the cooktop may result.



Use only wok support supplied or recommended by the manufacturer of the cooktop.

Do

Always use pans that are suitable for each burner, so as avoid wasting gas and discolouring the pans.



Always place the lid on the pan. Use pans, frying pans and casserole dishes with thick flat bottoms.



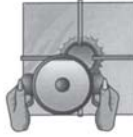
Always place the pan centrally over the burner, not to one side.



Place the pan on the pan support. Ensure that the burner's pan support and covers are properly in place before use.



Handle pans with care when they are on the cooking hotplate.



Only use one burner per pan. For concave vessels use the supplementary pan support on the large wok burner.



Be careful handling the supplementary pan supports. They are HOT after use.



Installation instructions

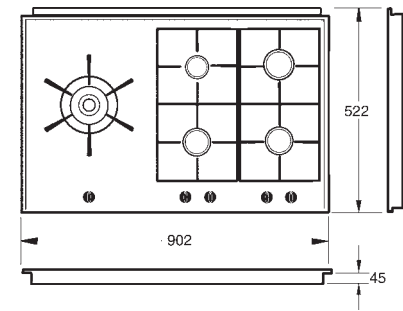
Installer instructions

- This appliance must be installed in a position with the proper level of ventilation. Do not obstruct the flow of combustion and ventilation air.
- The gas pressure regulator supplied with the appliance must be installed in line with the gas pipe. (N.G. only)
- Before commencing any work, make sure that the power point switches are turned off and the three in plug is removed.
- If the appliance cannot be adjusted to perform correctly contact Sampford & Staff or the local gas utility. For service contact telephone number refer back page.
- Instruct the user in the operation of the appliance before leaving.
- For pressure testing in excess of 3.5 kPa (1/2" psig) the appliance and its individual shut-off valve must be disconnected from the gas supply piping system. For pressure testing of the gas piping system at test pressures equal to or less than 3.5 kPa (1/2" psig) the appliance must be isolated from the gas supply system by closing its individual shut off valve during any pressure testing.
- The data plate is attached to the bottom of the unit. A duplicate copy is supplied at the back of the instruction booklet.
- This appliance should not be connected to a combustion product evacuation device.
- Before installing your new cooktop make sure that the measurements are all correct.

Statutory requirements

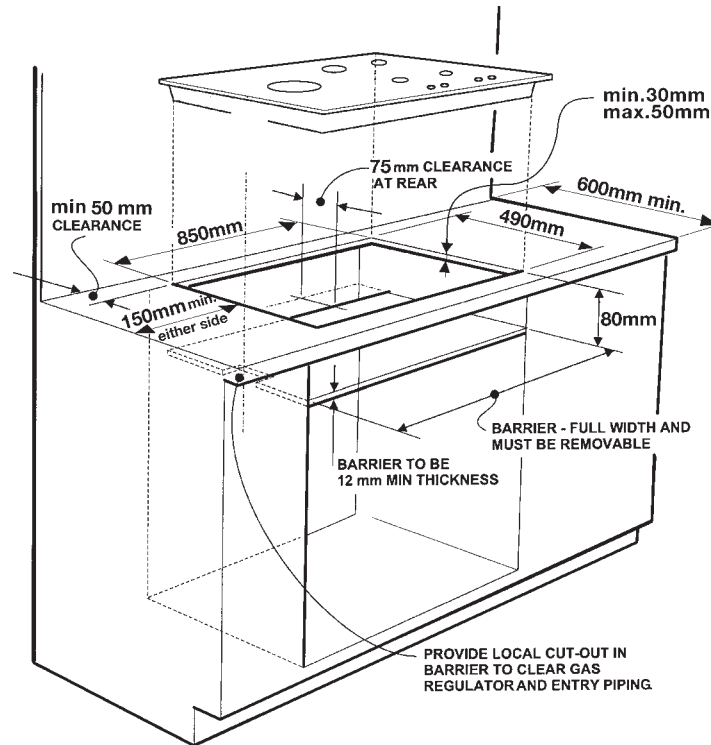
This appliance shall be installed in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, the Installation Code for gas burning appliances, AS 5601 and any other statutory regulations. Refer to the AGA Installation Code for piping size details.

Overall dimensions



Preparing to install

Only an authorised person should connect the appliance.
This built-in cooktop is intended to be inserted in a benchtop cut-out. For cutout dimension refer figure below.



Overhead clearances

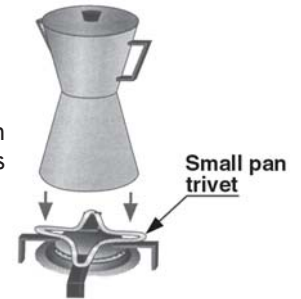
A range hood fitted above the top must be installed according to the installation instructions for the range hood. A minimum distance of 650 mm is required for a range hood and 750 mm for an exhaust fan. Minimum clearance to an overhead cupboard is 600mm.

Side clearances

If the distance measured from the periphery of the nearest burner to any vertical surface is less than 200 mm, the surface shall be protected in accordance with clauses 5.12.1.1 & 5.12.1.2 of AS 5601.

Bottom clearance and heat barrier

Leave a space of at least 10mm between any drawer partition that is installed underneath the cooktop.



The small pot trivet is provided as an additional support for pan diameters less than 12cm.

Recommended pan diameters

Burner	Min Ø of pan	Max Ø of pan
Wok burner		≥ 22cm
Large boiling burner	22 cm	26 cm
Medium boiling burners	14 cm	20 cm
Simmer burner	12 cm	14 cm

Cooking recommendations

	Very high /High	Medium	Low
Wok burner	Boiling, grilling, browning, and Asian food (wok).	Reheating and keeping things hot, cooked and pre-cooked dishes.	
Large boiling burner	Steaks, omelettes, frying.	Rice, white sauce and ragout.	Steaming and vegetables.
Medium boiling burner	Steaming potatoes, fresh vegetables, stews and pasta.	Reheating, keeping things hot and making tasty casseroles.	
Simmer burner	Casseroles, rice pudding and caramels.	Defrosting and slow cooking; vegetables fruits and frozen products.	Melting: butter, chocolate and jelly.

Wok burner assembly

To assemble the wok burner and pan support place the burner body onto the burner skirt and the burner head onto the burner body so the anti-twisting lip fits into the notch in each case.

It is important that these parts are assembled in the correct position. The cooktop may otherwise not function correctly or might be damaged.

Wok burner operation

The wok control has 4 settings.

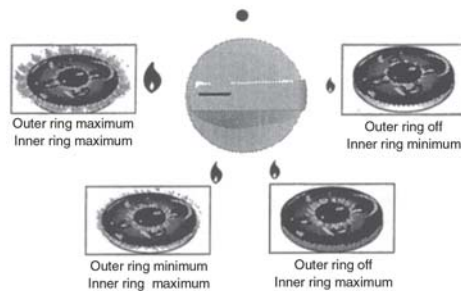
Largest flame = The outer and inner burners are both operating on high flame.

Large flame = The outer burner burns low and the inner burner burns high.

Small flame = Only the inner burner burns high.

Smallest flame = Only the inner burner burns low.

For ongoing cooking a variable setting between the flame sizes can be used.

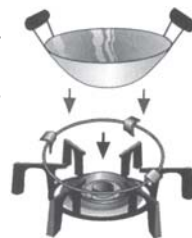


Ventilation requirements

The use of a cooktop produces heat and moisture in the kitchen. For this reason make sure that the room is properly ventilated. Keep natural ventilation openings, such as windows, open or provide a mechanical ventilation device (e.g. a range hood or overhead exhaust fan).

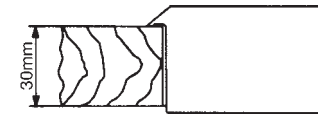
Additional pan supports

The wok burner is supplied with an additional pan support for pans larger than 26mm diameter, i.e. roasting dishes, earthenware pots and woks, etc.



Benchtop specification

This cooktop can be fitted to a benchtop of 18 - 30mm thickness.



Special considerations for installation over under bench oven

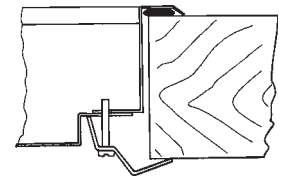
If installing the cooktop over an under bench oven and connecting the cooktop via a hose assembly, ensure that the hose assembly is retained from accidental contact with the flue outlet of the under bench oven.

Installation procedure

Before connecting the unit, check whether the local connection conditions (type of gas) are compatible with the unit's settings. The model number, type of appliance, gas pressure, gas type, injector size and total hourly gas consumption are noted on the data plate attached to the underside of the cooktop base. A duplicate of this data plate is at the rear of this booklet.

Observe any special conditions imposed by local suppliers (utilities).

1. For cutout dimensions and clearances refer drawing on previous page. Observe the minimum insertion gap. DANGER! combustion may be affected.
2. Slightly loosen the retaining screws of the 4 clamping brackets positioned at the bottom of the cooktop.
3. Insert the cooktop into the bench cutout.
4. After insertion, from below, swivel the clamp brackets 90° and tighten them against the bottom of the benchtop.



Electrical connection

An electrical 10 amp socket needs to be within 1 m of the hotplate to allow electrical connection. The socket must remain accessible after installation of the appliance.

Important note:

This appliance is connected to the mains (240 VAC) by means of the connecting lead which must be fixed to the kitchen unit to prevent it from coming into contact with hot parts of the hob (or an oven installed underneath) and remain accessible after installation of the cooktop.

When connecting the cooktop ensure that the earth wire is connected first and that all wires are connected to the correct terminals.

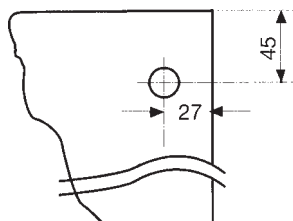
Gas connection:

The cooktop is adjusted to operate on the gas type specified on the gas type label located on the bottom of the unit. If in doubt as to type of gas available contact the network operator or gas supplier for confirmation of gas type.

The cooktop must be connected to the gas supply with upstream connection of an isolation valve in accordance with the respectively valid regulations. We recommend that the isolation valve be fitted prior to the cooktop to enable isolation of cooktop from gas supply. The valve must be easily accessible at all times.

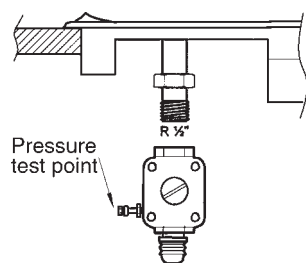
This appliance may be connected with a hose assembly, class B or class D. If connected with a hose assembly ensure that the supply connection point is accessible with the appliance installed.

The position of the inlet connection is measured from bottom RH rear of unit, 45mm centre line from rear and 27mm centre line for RH side.

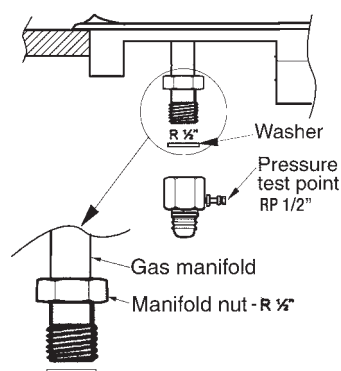


1. Remove plastic cap from gas supply line prior to installation.
2. Fit regulator (N.G.) or Propane fitting (Propane) directly to the $R\frac{1}{2}$ " connection. Direction of gas flow is indicated on the rear of the regulator.

Natural gas connection

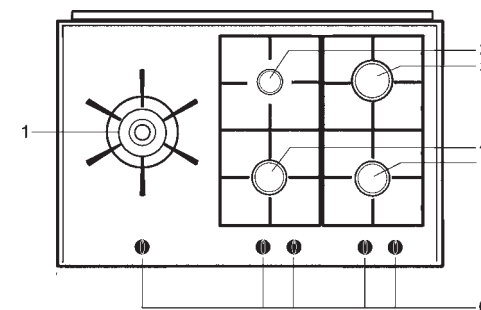


Propane gas connection



Burner location and control panel

The cooktop consists of a ceramic top fitted with four boiling burners and one wok burner. All burners are fitted with electronic ignition and safety shut off device.



- | | |
|-------------------------|--------------------------|
| 1. Wok burner | 4. Medium boiling burner |
| 2. Small boiling burner | 5. Medium boiling burner |
| 3. Large boiling burner | 6. 5 control knobs |

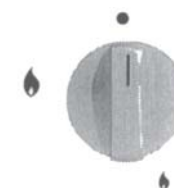
Boiling burners operation and ignition

The boiling burners have two heat settings.

Large flame = highest setting

Small flame = lowest (simmer) setting

The highest flame setting is used for initial boiling. For ongoing cooking a variable setting between high and low flame can be made.



To activate the burner depress the control knob and turn to 'high flame' position.

Keep knob depressed for approx. 6-7 seconds to allow the safety shut off to activate. The flame will extinguish if the knob is released too soon.

If ignition fails depress knob and try again. If flame is not established in 15 seconds release the control knob and open a door and wait 1 minute before attempting a new ignition procedure.

If the burner flames are extinguished - for whatever reason - turn OFF the control knob and wait at least one minute before retrying to ignite the burner.

Ensure that the flames do not extinguish when you reduce to low flame quickly.

To turn off the gas supply to a burner return the control knob to the 'OFF' position.

User instructions

In the event of a fault disconnect the electrical power to the cooktop and shut off the gas supply.

Contact your local gas supplier or service agent. The service agent contact details are at the rear of this booklet.

Important information

The top plate of the cooktop consists of a very resistant ceramic and with proper handling will stand up to all household stresses. Before using the cooktop for the first time, please read the following practical tips.

- This appliance is intended for domestic use only
- Do not use the ceramic top as a work surface or storage space.
- Do not let pans with rough or textured bottom surfaces rest on the ceramic top. They can cause scratching when moved around on the top.
- Do not drop hard or sharp objects onto the top. This may damage it.
- Never use two burners to heat one single receptacle.
- The cooktop must be switched off immediately if the ceramic top develops any cracks, splits or fractures. If this should happen, switch off the power and gas supply.
- Do not use the cooktop to heat a room.
- Never prepare food in aluminium foil or plastic containers on the hob. The material melts on.
- Melted-on sugar or food containing sugar should be cleaned off immediately using a glass scraper, otherwise they could cause damage to the ceramic surface.
- The surfaces of the cooktop, trivets and burners will become hot during operation. Small children must be kept at a safe distance from the appliance.
- Do not use large-diameter pans on the burners nearest to the control knobs, as the flames might reach them, making them so hot that they could cause injury.
- Grease and oils are flammable if overheated. Always stay near the oven when preparing food using grease and oil, e.g. french fries.
- Never cover the ventilation openings at the rear of the cooktop, e.g. with a tea towel.
- Only ignite the gas burners when all the burner components are correctly assembled.
- Never flambe dishes while using a range hood or extractor fan. The flames could set the range hood or extractor fan on fire.
- Leads from electrical appliances must not touch the cooktop. They will melt on and the cable insulation will be damaged.
- Always watch pressure cookers until they reach the correct pressure. You should first set the burner to highest level and reduce the heat when the required pressure has been reached.

3. Check for gas soundness at connections. NEVER use a naked flame to check for leaks.
4. Check correct operation of each burner individually and in combination. Burner flames should be clear blue, with no yellow tipping. If the burners show any abnormality check that burner heads are correctly located and refer to the 'maintenance trouble shooting' chart on page 20. If satisfactory performance can not be obtained, contact Sampford & Staff or the local gas utility. For service contact number refer back page of this booklet.

Note: These burners have no aeration adjustment.

It should be expressly noted that we cannot accept any liability for direct or indirect damage caused by wrong connection or improper installation. When being repaired, the appliance must always be disconnected from the main gas and electricity supply; if required, notify our customer service.

Energy consumption

Natural Gas (1kPa)

Burner	Main injector size (mm)	Turndown injector size (mm)	Hourly gas consumption (MJ/hr)
Left Front	1.30	0.68	8.10
Left Rear	0.97	0.98	4.80
Right Front	1.30	0.68	8.10
Right Rear	1.57	0.85	11.60
Wok- outer ring burner	2.15	1.30	22.00
Wok - inner burner spud size	0.65		1.70

Propane Gas (2.75 kPa)

Burner	Main injector size (mm)	Turndown injector size (mm)	Hourly gas consumption (MJ/hr)
Left Front	0.70	0.68	6.00
Left Rear	0.53	0.98	3.50
Right Front	0.70	0.68	6.00
Right Rear	0.83	0.85	8.50
Wok- outer ring burner	1.12	1.30	17.20
Wok - inner burner spud size	0.31		1.10

Gas conversion instructions

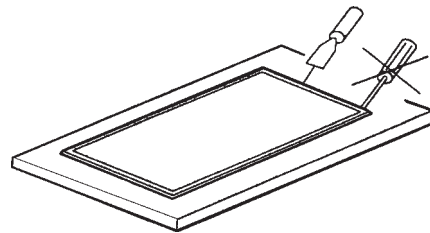
Converting the cooktop from Natural Gas to Propane Gas can only be carried out by an authorised person.

Boiling burners main injector conversion

Request change-over injectors from our customer service department (refer injector charts on previous page for sizes).

Before conversion the cooktop must be disconnected from the electricity and gas valves must be turned to the OFF position.

- 1 Remove the pan supports, 5 control knobs and anti-spillage gaskets, burner caps and burner heads.
2. Conversion of main and turndown injectors requires the removal of the ceramic top. Use a flat bladed tool to lift the ceramic frame and remove. Store ceramic top in a safe position.

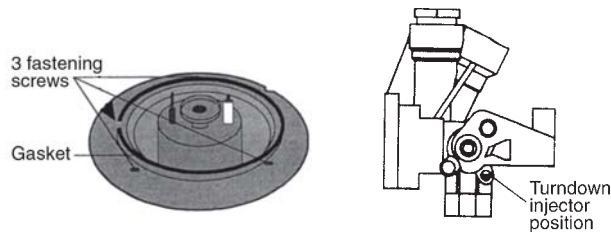


- 3 Change the injectors using a 7-mm socket wrench and be sure to tighten them down properly so that they are fully airtight.

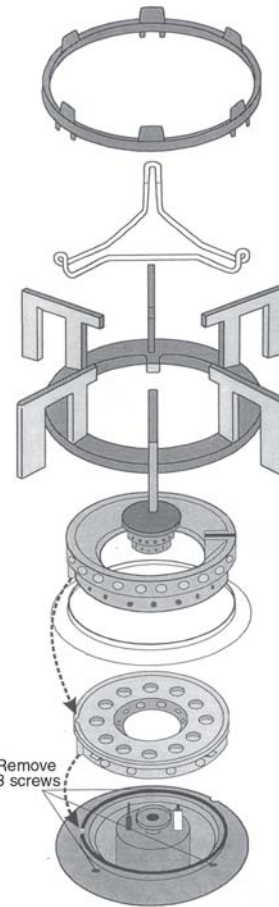
NOTE: it is not necessary to adjust the primary air control on these burners.

Boiling burners turndown injector conversion

1. Undo burner burner heads fastening screws and remove boiling burner heads.
2. Disassemble wok pan supports and burner head. Undo the three fastening screws and remove wok burner body.



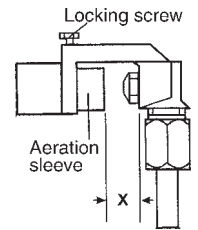
- 3 Remove ceramic cooktop.
- 4 The turndown injector is incorporated in the gas tap as indicated in figure above. Use a small screw driver to rotate anti-clockwise to closed position.



5. Reassemble parts in reverse order. For replacement of wok burner refer to adjacent figure.

Outer wok burner main injector conversion

1. Disassemble the wok burner pan supports and wok burner as indicated in figure at left
2. Undo 3 wok burner head fastening screws and remove burner head.
3. Unscrew and remove boiling burner heads.
4. Remove ceramic top. Refer previous page.
5. The main injector block is fixed to the throat of the mixing tube. Use a size 10 spanner to unscrew the injector. At the same time hold the injector block with a size 13 spanner to anchor the connection against movement.
6. Replace with relevant injector according to the injector chart.
7. To adjust aeration release the locking screw and shift the aeration sleeve 11mm for Natural Gas or 12mm for Propane Gas. (Refer 'X' dimension in figure).



Inner wok burner main injector conversion

1. Using a size 8 spanner unscrew fitting 3 from injector block 2 as indicated in figure below. At the same time hold the injector block with a size 12 spanner to anchor the connection against movement.
2. Remove the injector spud (4) and replace with relevant sized spud according to the injector chart.
3. Aeration is provided by 2 circular holes (6). Leave in the fully open position
4. Tighten all parts and check for gas soundness before replacing the ceramic top. Reassemble the cooktop in reverse order.
5. Adhere the data plate for the replacement injectors on top of the previously valid data plate.
6. Check for flame stability by turning the control knobs a few times from large to small flame whilst the burners are ignited. The flames should not extinguish.

