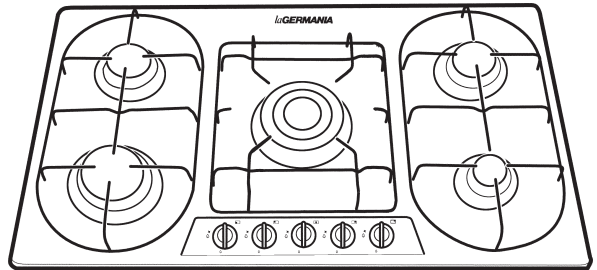




MAKERS WARRANTY

APPROVED
DESIGN
AUSTRALIAN
GAS
ASSOCIATION

*la***GERMANIA**



MODEL P910MX/TX

COOKTOP

Installation instructions

User instructions

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

Contents

Contents	3
Safety considerations	4-5
○ Statutory requirements	
○ Gas supply	
○ Electrical supply	
○ What to do if you smell gas	
○ Instructions	
○ Safety considerations	
Installation instructions	6-9
○ Installation dimensions	
○ Overhead clearances	
○ Side clearances	
○ Bottom clearances and heat barrier	
○ Bench top specifications	
○ Installation procedure	
○ Electrical connection	
○ Gas connection	
○ Energy consumption	
Gas conversion instructions	10
○ To change injectors	
○ Minimum flame adjustment	
User instructions	11-12
○ Accessories	
○ Burner location and control panel	
○ Electronic ignition	
○ Manual ignition	
○ First use of cooktop	
○ Use of cooktop burners	
○ Wok trivet	
○ Wire coffee support	
Cleaning	13
Trouble shooting	14
Service	15-16
○ Parts replacement	
○ Wiring diagram	
○ Service agent	

Safety considerations

Statutory requirements

This installation must conform with the following:

- Manufacturer's Installation instructions
- Local Gas Fitting Regulations
- Municipal Building Codes,
- AGA Installation Code for Gas Burning Appliances. (AS 5601/AG 601)
- S.A.A. Wiring Code
- Local Electrical Regulations
- Any other statutory regulations

Only an authorised person should connect the appliance.

Gas supply

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

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.

Instructions

- The model number and the type of appliance, gas pressure and gas type are found on the outside of the cooktop bottom.
- 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.

Safety considerations

- Never leave the appliance unattended when cooking with fat or oil. It could ignite if overheated.
- In case of a defect, switch off at the mains.
- Do not allow the flame to extend beyond the edge of the cook-

ing 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.
- This appliance must be installed in a position with the proper level of ventilation. Do not obstruct the flow of combustion and ventilation air.
- Cabinets installed above the gas cooktop must have a minimum clearance of 650 mm (24").
- The gas pressure regulator supplied with the appliance must be installed in line with the gas pipe. (N.G. only)
- 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.
- **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.

Note: To avoid jeopardising the electrical safety of the appliance, it is forbidden to use high-pressure or steam jet cleaning devices.

DO NOT STORE AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN 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

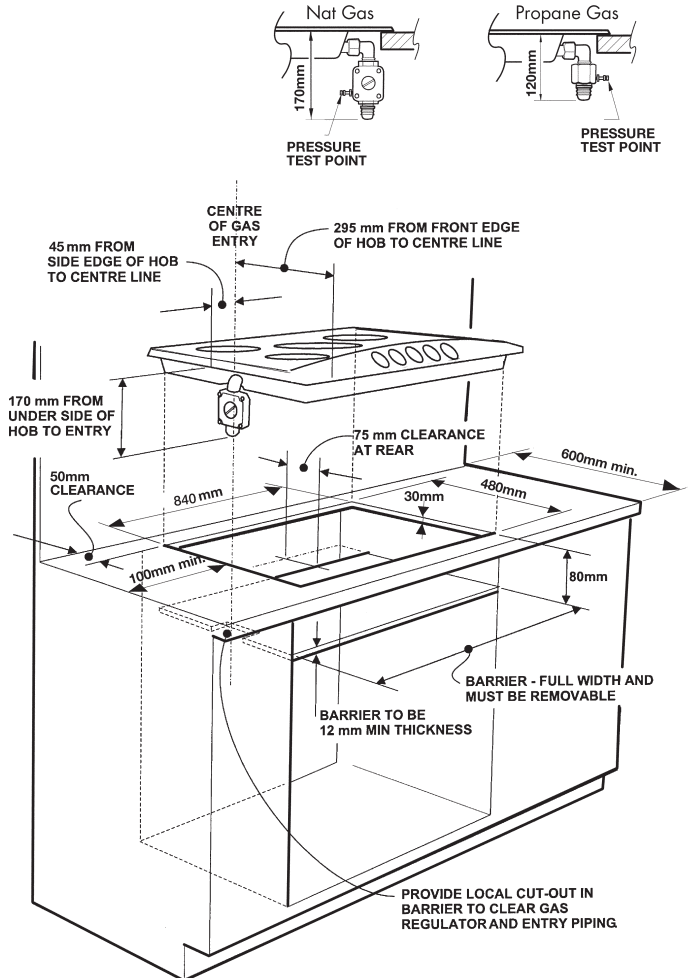
THIS APPLIANCE IS NOT INTENDED FOR THE USE BY YOUNG CHILDREN OR INFIRM PERSONS WITHOUT SUPERVISION. YOUNG CHILDREN SHOULD BE SUPERVISED TO ENSURE THEY DO NOT PLAY WITH THIS APPLIANCE

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

Installation instructions

Installation dimensions

These built-in cooktops are intended to be inserted in a benchtop cutout. The cut-out dimension is 840x480mm.



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.

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/AG 601.

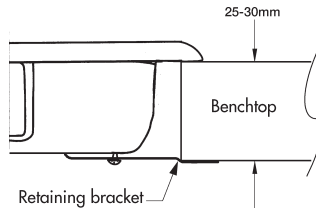
Bottom clearance and heat barrier

A timber barrier (12mm minimum thickness) must be fitted 80mm below the benchtop surface and must be removable for installation and service.

When installing the timber barrier, leave 50mm clearance at the rear to provide ventilation. A cut-out in the barrier must be provided in the barrier, in line with the gas entry, to clear the regulator (N.G. only) and entry piping. Refer installation drawing.

Benchtop specification

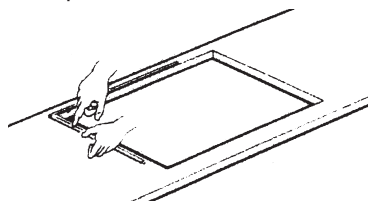
Benchtop thickness should be 25- 30mm. If the benchtop is thinner, pack the bench top out at the 4 points of the retaining brackets attachment.



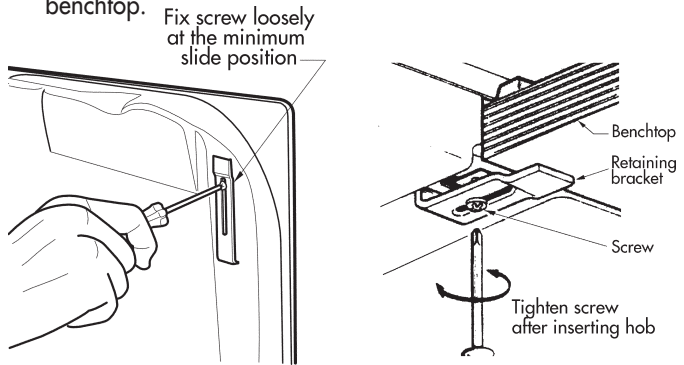
Installation procedure

Before connecting the unit, check whether the local connection conditions (type of gas) are compatible with the unit's settings. Observe any special conditions imposed by local suppliers (utilities). The specifications of this cooktop are stated on the data label located on the bottom of the cooktop base.

1. For cutout dimensions and clearances drawing on opposite page.
2. To prevent accidental spillage into lower compartments the cooktop is sealed to the benchtop with sealing strips (supplied). Lay the sealing strips along the benchtop opening, taking care to overlap the strip ends.



3. Attach the 4 retaining brackets loosely to the underside of the hob using the screws supplied. Arrange the retaining brackets in the minimum slide position to allow for insertion into the benchtop.



4. Insert the cooktop into the opening and press down firmly to ensure that the hob is resting on its entire perimeter. From underneath, slide the retaining brackets into position to secure the cooktop against the bottom of the benchtop and tighten screws to secure. If the benchtop is less than 30mm thick, pack the benchtop out to secure the retaining brackets.
5. Trim any sealing strip which extends beyond the perimeter of the cooktop.

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). When making this connection make sure that the lead cannot come into contact with hot parts of the hob.

Important: This appliance must be earthed.

Gas connection:

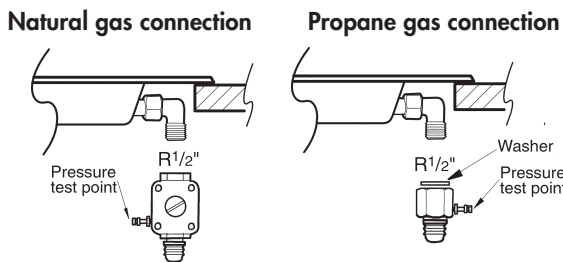
During the planning stage, consider the position of supply connections.

The hob 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 sup-

ply. The valve must be easily accessible at all times.
To find out the factory set gas type, see bottom of cooktop next to gas connection.

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.

For gas inlet position refer to drawing on page 6.



3. Check for gas soundness at connections. NEVER use a naked flame to check for leaks.
4. Check correct operation of each burner. Burner flames should be clear blue, with no yellow tipping. If the burners show any abnormality check that burner heads are correctly located. 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 mains supply; if required, notify our customer service.

Energy consumption

Burner	Natural Gas (1k Pa)		Propane Gas (2.75 kPa)	
	Injector size (mm) (mm)	Hourly Gas Consumption (MJ)	Injector size (mm) (mm)	Hourly Gas Consumption (MJ)
Left front	1.55	12.20	0.92	10.90
Left Rear	1.18	7.0	0.70	6.50
Centre (wok)	1.65	13.3	1.02	14.00
Right Rear	1.18	7.0	0.70	6.50
Right Front	0.90	3.84	0.54	3.80

Gas conversion instructions

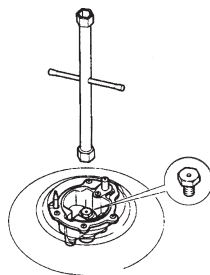
To change injectors

Request change-over injectors from our customer service department (refer injector chart 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 trivets, burner caps and burner heads.
- 2 Change the injectors using a 7-mm socket wrench and be sure to tighten them down properly so that they are fully airtight.
- 3 Re-assemble the burner component parts in reverse order.

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

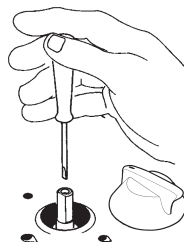


Minimum flame adjustment

1. Light the burner and turn the control knob to minimum.
- 2 Remove the control knob from the valve spindle by pulling it upwards.
- 3 The adjustment screw is positioned at the bottom of the hole in the spindle. To adjust the minimum flame for N.G., use a thin screwdriver and screw the adjustment screw clockwise or anti-clockwise to establish a minimum stable flame position. The flame should remain alight and not burn back to the injector when the valve is turned quickly from 'Full On' to the "Minimum flame" position and back a few times.

To adjust the minimum flame position for LP Gas the screw must be fully tightened down clockwise.

- 4 Replace the control knob and return it to the OFF position



User instructions

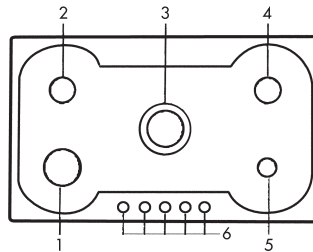
Accessories.

- Wok support trivet.
- Coffee pot support.

Burner location and control panel

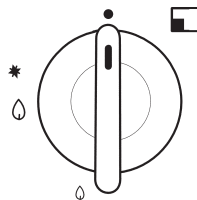
The individual burner positions on the cooktop are indicated by a graphic placed top left of the burner control knob. A 'star' graphic indicates the electronic spark ignition position and two further 'flame' graphics indicate the 'FULL ON' and the 'SIMMER' positions.

Depending on the model purchased the hotplate is fitted either with enamelled or cast iron trivets.



- | | |
|------------------------|------------------|
| 1. Large burner | 4. Medium burner |
| 2. Medium burner | 5. Small burner |
| 3. Double (wok) burner | 6. Control knobs |

Electronic ignition



1. To operate the individual cooktop burners depress the appropriate control knob and turn anti-clockwise to the spark symbol. Push to activate the electronic ignition, then turn to desired setting.
2. If the flame goes out repeat the above procedure.

Manual ignition

Manual ignition is possible if the power is cut off for any reason. Turn the knob for the relevant burner to the 'large flame' position and place a lit match up to the burner.

First use of cooktop

Thoroughly clean the cooktop with warm soapy water prior to first use.

Use of cooktop burners

The control knob is used to adjust the flame of the gas burner.

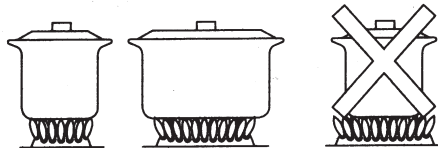
'Low flame' graphic = lowest output

'High flame' graphic = highest output

Use 'High flame' setting to bring the pan to the boil, then adjust the flame between 'High flame' and 'Low flame' to maintain the required pan temperature.

The use of a cooktop leads to the production of 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).

For safety and economic gas usage you should always use the correct pan on the correct burner. Flames should not protrude beyond the base of the pan. You will save energy, time and money by always placing the correct pan size on the correct gas ring.



The chart below gives the correct pan usage for each burner.

Burner	Recommended pan diameter	Minimum pan diameter
Small burner	90 - 140mm	90mm
Medium burner	140 - 260mm	140mm
Large burner	180 - 260mm	180mm
Double (wok) burner	220 - 260mm	220mm

Wok trivet

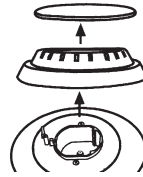
The hotplate is supplied with an extra wok trivet. This trivet must be used when using the wok burner for receptacles with diameters of more than 26cm diameter, griddle plates and all kinds of concave receptacles such as woks, etc.

Wire coffee support

This support is for use only with the small burner when supporting receptacles with a diameter of less than 10cm.

Cleaning

- Once the appliance is cold, clean it with a sponge and soapy water. Remove any spills immediately. This will avoid unnecessary effort later.
- Allow burners and trivets to cool down before cleaning them.
- The burners and trivets must be cleaned regularly to keep them in good condition. This is done by submerging them in soapy water and scrubbing them with a non-metal brush to keep the ports and slots free from obstructions so they give a perfect flame. Dry the burner caps and trivets whenever wet or damp.
- After cleaning and drying ensure that the burner heads and caps are replaced correctly on the burner body.



- The high temperatures generated by using the wok burner may cause the stainless steel hob of your hotplate to become discoloured over time. THIS IS NORMAL. Clean the hob with a product suitable for cleaning stainless steel.
- LaGermania stainless steel polish is available from your LaGermania retailer.
- The trivets on your hob are fitted with rubber feet. Be careful when cleaning as they may be dislodged during cleaning, leaving the stainless steel hob unprotected and subject to surface scratching .
- Never use abrasive products, sharp objects, steel scouring pads, knives, etc., to remove stubborn food remains from the hob surface, trivets and burners.
- Do not allow acidic products such as vinegar, lemon juice, etc., to come into contact with the hob.

Trouble shooting

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.

Important:

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

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 circuit breaker or mains differential has been triggered.	<ul style="list-style-type: none">○ Turn power on.○ Check the fuse in the main fuse box and replace if faulty.○ Check to see if the circuit breaker or a differential has been triggered in the mains supply box.
...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.	<ul style="list-style-type: none">○ The gap between the spark plug and the burner needs to be cleaned carefully.
...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.

Service

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

Warning: disconnect power before servicing the unit.

Parts replacement

To replace parts such as injectors, valves and ignition switches, the stainless steel hob must be removed. To remove the hob:

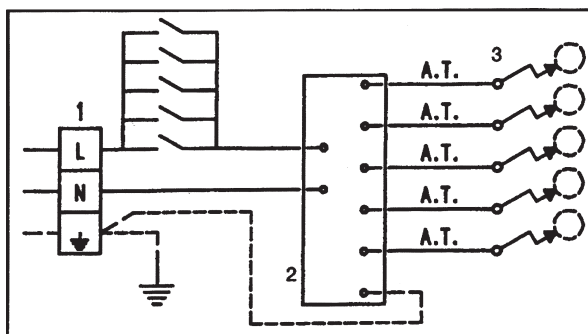
1. Close isolation valve.
2. Removing the control knobs and the rubber spillage gaskets around the valve spindle.
3. Removing the screws which secure the burners to the hob.
4. Replace the defective part.
5. Replace in reverse order and open isolation valve.

To remove the burners and the cable terminator the whole cooktop must be removed from the cut-out.

1. Close isolation valve.
2. From below loosen the retaining bracket screws and slide the retaining brackets back to allow for the removal of the cooktop through the benchtop opening.
3. Replace defective part.
4. Re-insert cooktop into the benchtop opening and from below slide the retaining brackets out and fasten against the bottom of the benchtop.
5. Replace in reverse order and open isolation valve.

Note: To remove valves first disassemble the chain of ignition switches.

Wiring diagram



- | | |
|---------------------|---------------------------|
| 1. Cable terminator | L. Brown |
| 2. Spark generator | N. Blue |
| 3. Ignition spark | A.T. Yellow-green (earth) |

Service agent

For service to this appliance please contact:



Sampford & Staff P/L

421 Smith Street.
Fitzroy, Vic, 3065.

Phone:

Vic/Tas (03) 9418 5888

NSW (02) 9331 8888

Qld (07) 3358 3000

S.A./N.T. (08) 8212 7000

W.A. (08) 9240 1288

A.C.T. (02) 6280 4177

Elsewhere 1800 334 887

Email service@sampford.com.au