



## Installation and Operating Instructions **Built in Cooktops**

**Please note:** *This cooktop must be installed by an authorised installer. The enclosed installation check list must be completed and signed off by the installer with the installer's Licence number recorded to activate the Warranty.*

Call Service 1 300 307 917




## SAFETY PRECAUTIONS

***IMPORTANT! This booklet is a fundamental part of the appliance, it should be retained. Read all instructions carefully before using the appliance.***

***This appliance is to be installed by a qualified technician in accordance with the gas installation code AS5601, SAA wiring rules, as well as the requirements of all local statutory and building authorities and regulations. This appliance is for domestic use only and has been designed for cooking and heating food. Any other use is considered improper.***

***The manufacturer is not responsible for bad installation, tampering, unskilled use and usage other than that it is intended for.***

- Check that the product has not been damaged during transport.
- Packing elements (plastic bags, expanded polystyrene, nylon etc) are potentially dangerous and must be kept away from children.
- Packing is made up of recyclable material and is marked by the  symbol.
- This appliance is only to be used by adults. **Make sure the children do not touch the controls or play with the appliance.**
- Do not try to modify the appliance. In the case of faults, do not attempt repair but ask for assistance from a Glem Gas Service Agent.
- The data plate with its technical data is in a visible position under the housing. There is another data plate enclosed that should be attached to a handy surface for future reference. **The data plate under the housing must never be removed.**
- The illustrations for using the appliance are in the final pages of this booklet.
- **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION**
- **NOT SUITABLE FOR USE IN MARINE CRAFT, CARAVAN OR MOBILE HOME**
- **WARNING: CERAMIC COOKTOPS – IF THE SURFACE IS CRACKED SWITCH OFF THE APPLIANCE AND CALL FOR SERVICE TO AVOID ANY POSSIBILITY OF ELECTRIC SHOCK.**
- **WARNING: ACCESSIBLE PARTS BECOME HOT IN USE. TO AVOID BURNS AND SCALDS CHILDREN SHOULD BE KEPT AWAY.**
- **DO NOT MODIFY THIS APPLIANCE.**

### Safety hints and usage tips

- After use ensure that all controls are in the off position
- Never leave cooking food unattended during use as this can lead to a fire risk.
- Be aware of wearing loose garments while cooking as these may catch vessel handles or catch fire.
- Always turn pan handles to the side or to the back of the cooktop where they can't be knocked or reached by children.

## COOKTOP IDENTIFICATION

### Warning:

This appliance is designed to be built into a kitchen bench capable of withstanding the weight of the appliance during its use.

- ◆ The kitchen bench must be resistant to temperatures of at least 100°C. Check with the manufacturer of the bench material to be sure. No liability will be accepted for damage to bench materials that do not comply
- ◆ See the relative paragraph and drawings for correct installation.
- ◆ Using a gas cooking appliance causes heat and humidity in the location where it is installed. Make sure that the kitchen is adequately ventilated, install a range hood if required. See fig. 16 & 17.

This booklet covers a number of models. You can see your **model** number on the data plate:

## MODELS

### 60cm cooktop with Wok burner

#### **(Fig. 4)**

1. Medium front burner
2. Medium back burner
3. Small burner
4. Large Wok burner
5. Triple-crown wok burner

### 70cm cooktop with centre Wok burner

#### **(Fig. 3)**

1. Small burner
2. Large burner
3. Medium back burner
4. Medium front burner

### 90cm cooktop with 5 burners



#### **(Fig.7)**

1. Small burner
2. Medium back burner
3. Large burner
4. Medium front burner
5. DUAL control Wok burner

## LIGHTING THE GAS BURNERS

### Gas burners

The flow of gas to the burners is regulated by the controls knobs. Depending on the model, the graphic symbols are printed on the knobs or the control panel (Fig. 10). The indicator symbols are:

- Valve closed, no gas flow
-  Maximum capacity, maximum gas flow
-  Minimum capacity, minimum gas flow

### Turning On and Off

Each control knob is clearly marked with the burner that it controls.

### Lighting with electronic ignition


These models are identified with the  symbol near to the  symbol (maximum flow).

To light one or more burners, press and turn the knob to maximum flow and hold it down until the burner is lit; turn the knob until the desired flame is obtained.

### Note:

**If it is difficult to light the burner with the knob in the maximum position because of local gas flow, we recommend repeating the operation with the knob turned to a lower level.**

### Lighting without electronic ignition

To turn on burners without electric ignition, or when there is no electrical power in models with ignition, place a flame near to the upper part of the burner, press and turn the knob anti-clockwise so that it points to the  symbol on the panel. To turn the burner off, turn the knob clockwise until it points directly upwards.

### Burners with safety valves

Some models have safety valves which automatically interrupts gas flow should the flame be extinguished for any reason.

Turn the gas control knob to maximum and then press and hold it down for about 4 to 5 seconds. Release the knob and adjust the flame by turning the knob until it reaches the desired intensity.

### Warning:

**Do not activate the electronic ignition for longer than 15 seconds.**

**If it still has not lit after this time, wait for 1 minute before repeating the operation.**

### Dual Control Wok Burners

Cooktops fitted with Dual control wok burners have the latest in gas cooking burner technology. Dual control means that the burner can be used for a variety of cooking applications. One control operates the gas flow to the centre burner for simmering and low heat and the other control operates the outer ring for large vessels and woks. The burners operate independently of each other and can be operated separately or in tandem for maximum output.

## USING THE GAS COOKTOP

### **Pan supports (trivets)**

The trivets were designed to make the cooktop easy and safe to use. We recommend checking their exact position and stability on the cooktop before each use. Furthermore, check that the supporting rubbers are integral and correctly positioned.

### **Small vessel support (Fig.8)**

Only use the auxiliary burner ring (the smallest) for vessels with a small diameter to prevent them from tipping and to maximise efficiency.

### **WOK Burner stand (Fig.9 optional – design may vary to image)**

Only use the wok stand for WOKs (concave bases). In order to avoid serious burner malfunction, we recommend using the wok stand at all times for Woks with curved bases but do not use it for vessels with flat bottoms.

### **Choosing the burner**

Choosing the most adapt burner depends on the vessels' diameter and capacity (see table). It is important that the pan's diameter matches the burner power to maximise efficiency.

<b>Burner</b>	<b>Pan diameter</b>	
	<b>Minimum diameter</b>	<b>Maximum diameter</b>
Auxiliary	60 mm ( <i>with reduction</i> )	140 mm
Semi-rapid	160 mm	200 mm
Rapid	200 mm	240 mm
Triple crown wok	240 mm	260 mm
Dual control	240 mm	260 mm

## GAS COOKTOP INSTALLATION

### **Installation on the kitchen bench**

The cooktop can be installed on materials as long as they are heat-resistant (minimum temperature 100°C). Clearances from combustable surfaces must be 120mm all around to comply with AS5601 regulations.

The size of the hole to be cut into the kitchen bench and the minimum distance between the back, side and overhead walls are shown in figures 12, 13, 14, and 15.

Note that:

1. When the cooktop is installed over a vacant cavity (ie without oven below) a separate panel must be installed beneath the underside of the cooktop base at a distance of at least 10 mm.
2. When the cooktop is installed over an oven a divider panel at a minimum distance of 15mm is required, and following the oven supplier's instructions, maintaining ventilation as specified in fig. 19.
3. The electrical connection of the two appliances must be carried out separately.
4. We recommend the use of ovens equipped with forced internal cooling such as all models from Glem and Emilia.

### ***Fixing the cooktop***

The cooktop is to be fixed to the bench as follows:

1. Place the sealing gasket supplied along the outside edge of the hole cut into the bench so that the ends of the strips are perfectly joined without overlapping.
2. Position the cooktop into the hole in the bench making sure it is centered.
3. Attach the cooktop to the bench with the supplied mounts as shown in fig. 16.
4. When the sealing gasket is correctly installed, it will protect the cooktop from intrusion of liquids.

Connecting the gas

**The instructions are for a qualified installer.**

**The appliance must be installed correctly, conforming to the laws in force.**

***Remove the electrical power supply before servicing the appliance.***

### ***Gas Inlet Connection Point***

Model SEC64 – 519mm from left hand edge of cut out, 40mm from rear edge.

Model FC64, SEC75, F74, F75 – 215mm from left hand edge of cut out, 40mm from rear edge

Model FC95 – 799mm from left hand edge of cut out, 40mm from rear edge

These technical instructions have been prepared for the use by Authorised persons. The requirements of the local Gas and Electrical authorities must be adhered to, consult AG601/AS5601 as appropriate.

- **Before installation, make sure that the gas type (natural gas and LPG) and the cooktop are compatible. To do this, check the data on the product plate on the cooktop and on this booklet.**
- **Gas inlet fitting is ½" BSP (male) thread.**
- **The gas connection is identified in table figure 7A.**
- **Fit regulator supplied for natural gas or supplied LPG test point (as applicable)**
- **It is recommended that an isolating valve and union be fitted, to enable simple disconnection for servicing. These are to be in an accessible location.**
- **Check connections are gas tight with soapy water or other approved method**

### ***Flexible Hose Connection***

Install with a hose assembly that complies with AS/NZ1869 (AGA Approved). 10mm ID class Bor D and in accordance with AS5601. This hose must not exceed 1.2m in length. Ensure that the hose does not contact the hot surfaces of the cooktop or oven or any other appliance that may be installed underneath or adjacent to the cooktop. The hose must not be subject to contact from drawers, abrasion or kinking. All joints must be checked for leakage using soapy water.

### ***Final Check***

Operate the burners on high and low flames and check that each burner ignites properly and has a stable flame. The following may be considered to be abnormal:

- If the burners have yellow tipping
- If the pots are sooting underneath
- If the burners fail to ignite properly
- If the burners fail to remain alight

When satisfied with the operation of the cooktop please explain to the user the correct method of operation. If the appliance can not be adjusted to operate correctly refer to Glem Gas for further assistance.

## CONVERSION TO DIFFERENT TYPES OF GAS

Should the cooktop need to be converted to a gas different to the one it was intended for, the injectors have to be replaced.

If there are no spare injectors supplied they can be obtained from Glem Gas Service.

The injectors are to be installed according to the table on the underside of the cooktop.

Injectors can be identified by the diameter expressed in hundredths of mm printed on the injector itself.

**Modify the inlet gas supply as required and fit either the Natural gas regulator or LPG test point as appropriate.**

### ***Replacing the injectors***

1. Remove the gas rings and burner caps from the cooktop.
2. Using a face spanner, replace injectors "J" (fig. 20) with those specified for the gas to be used.
3. Reassemble the burners. *The burners do not require primary air regulation*

### ***Regulating the minimum***

Having replaced the injectors, ignite the burner and remove the control knob. Turn the knob to minimum, insert a screw driver and rotate screw to decrease the flame or unscrew it to increase the flame. (fig. 20)

The result should be a small constant flame which is even all around the burner crown.

Finally, check that the flame does not go off when quickly turning the valve from maximum to minimum. On cooktop fitted with flame failure devices, check that the flame slightly brushes the thermocouple. Check correct regulation by leaving the burner on for a few minutes. If it goes off, increase the minimum.

### **Gas checks and adjustments – Pressure Adjustment**

First shut off the gas to the appliance. Remove the sealing screw from the regulator test point or LPG test point at the rear of the cooker and attach a hose from the manometer to the point.

Turn the gas back and light the largest burner and smallest burner at the maximum setting. Check the pressure and adjust at the regulator if necessary to the settings in the table or on the data plate. For LPG adjust at the regulator at the cylinder. Turn the regulator adjusting screw clockwise to increase the pressure and anti clockwise to reduce the pressure. Refit the test point sealing screw when finished.

## CLEANING

*To maintain the cooktop it needs to be cleaned after each use once it has cooled down.*

***Never remove the knobs from their housing to clean the cooktop.***

### ***Enamel parts***

All enamel parts should only be washed with a sponge and soapy water or other specifically non-abrasive products. **Dry completely.**

### ***Stainless Steel***

The stainless steel plane should be cleaned with a damp cloth or with specific stainless steel cleaning products.



After rinsing, dry with soft cloth. **Avoid spray cleaners directed onto the graphics and take care when wiping not to damage the printed graphics on the cooktop.**

### **Cast Iron Trivets**

Wipe the trivets with a damp cloth once they have cooled. Do not use cleaning agents or harsh detergents to clean and dry carefully to prevent spotting or marking. This is important.

### **Burners**

The burners are made up of two pieces and can be removed and cleaned with suitable products. After cleaning they must be completely dried and replaced exactly into their housings.

- Models with electrical ignition: make sure that electrode “E” (fig. 21) is always clean.
- Models with safety devices: clean probe “T” (fig. 21) so that the safety valve works properly. The electrode and the probe must be cleaned carefully.

Afterwards, replace the burners precisely into their housings.

*To avoid damaging the electric ignition, avoid using it when the burners are not in place.*

### **Electric plates**

The electric plates should be cleaned when they are still warm.

Clean with a damp cloth and finish off with a cloth dipped in mineral oil. It is normal for bluish discolouration to occur around the hotplate.

### **Ongoing Maintenance**

The cooktop will not need particular maintenance; however we recommend a full check at least once every two years.

Should the control knobs become tight to turn or there is a smell of gas, close the main valve and call for service. The faulty valve may need to be replaced.

## **GAS CONSUMPTION AND INJECTOR SIZES**

Burner & Model	Natural Gas				LPG			
	Inj Diam		MJ/H	Gas Press	Inj Diam		MJ/H	Gas Press
Dual Wok Burner	0.75	1.20	16.5	1.0	0.49	0.64	15	2.75
Large Wok Burner	1.75		14.6	1.0	0.98		13.8	2.75
Wok Burner	1.70		14.0	1.0	0.97		13.0	2.75
Large Burner	1.40		10.0	1.0	0.90		11.0	2.75
Medium Burner	1.10		6.1	1.0	0.69		6.9	2.75
Small Burner	0.90		4.0	1.0	0.53		3.8	2.75

# DIAGRAMS

Fig. 1

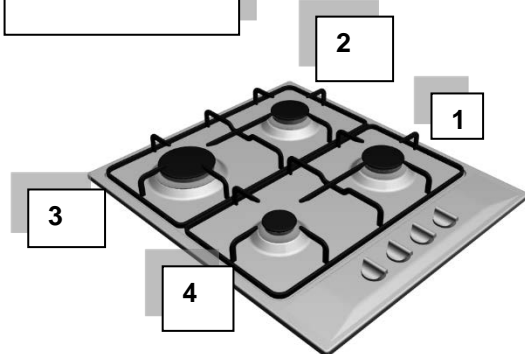


Fig. 2

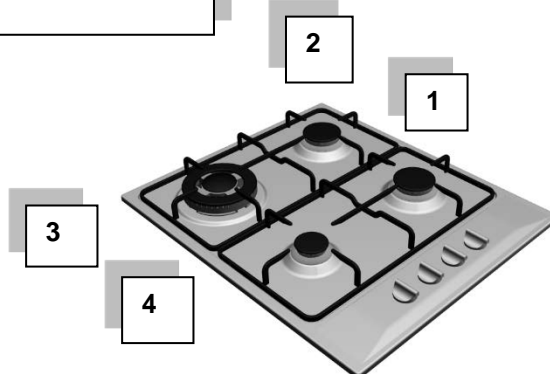


Fig. 3

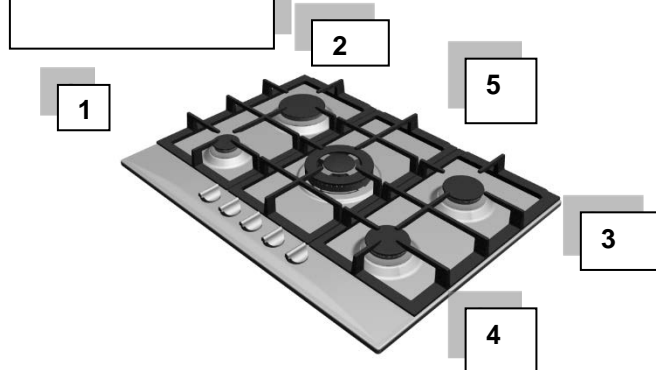


Fig. 4

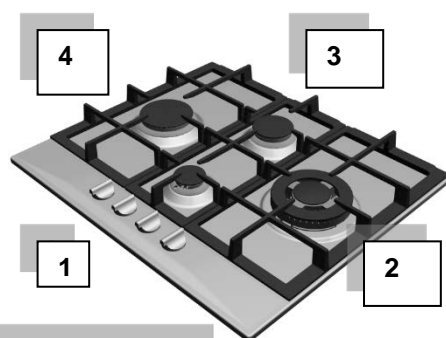
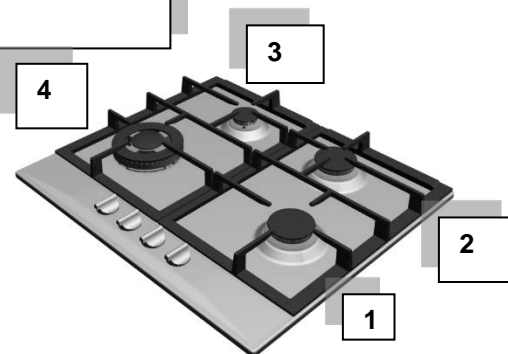


Fig. 5

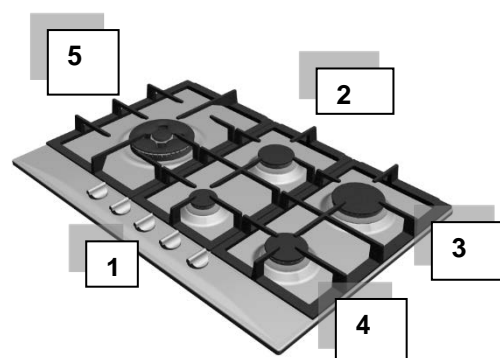
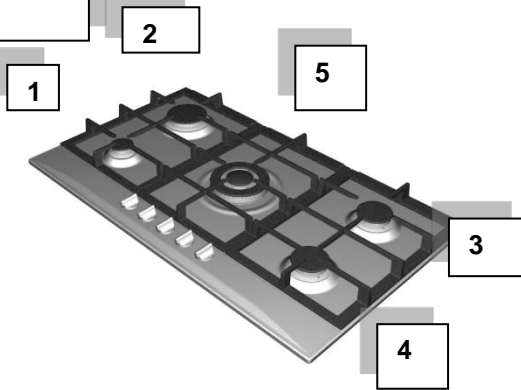
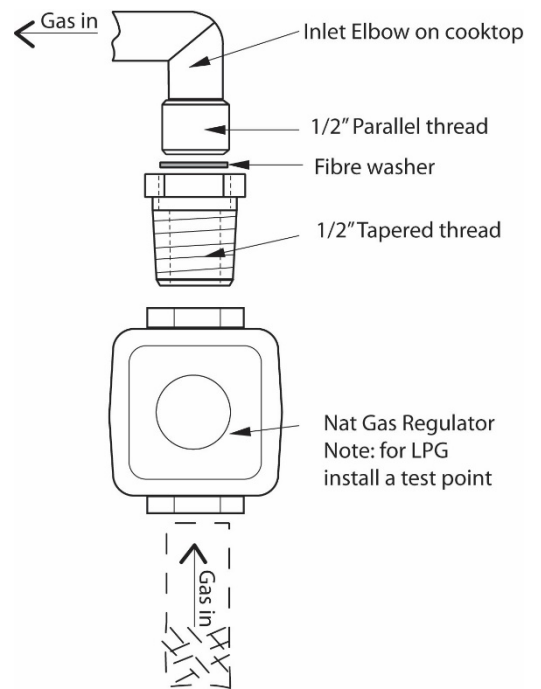


Fig. 6

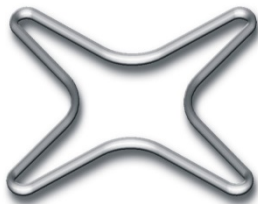
**Fig. 7**



**Fig. 7A**



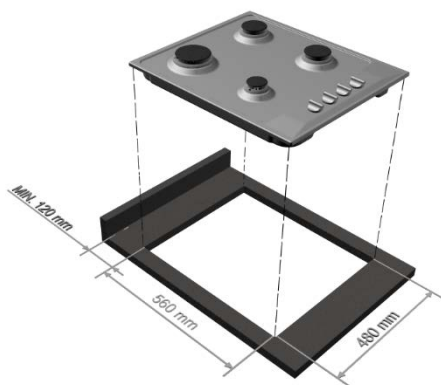
**Fig. 8**



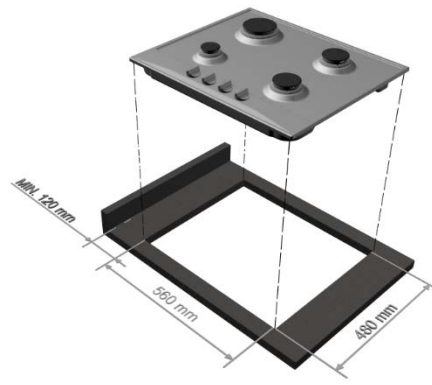
**Fig. 9**



**Fig. 10**

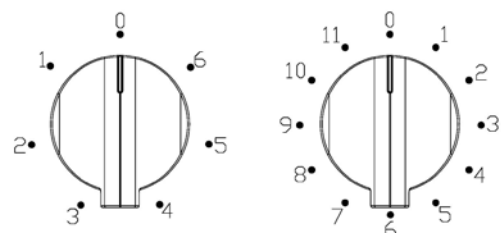
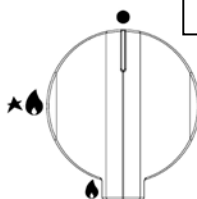


**Fig. 11**

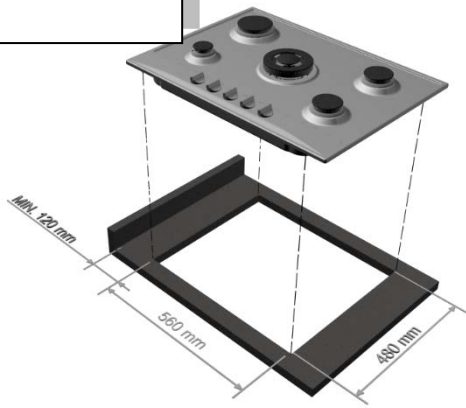


**Fig. 13**

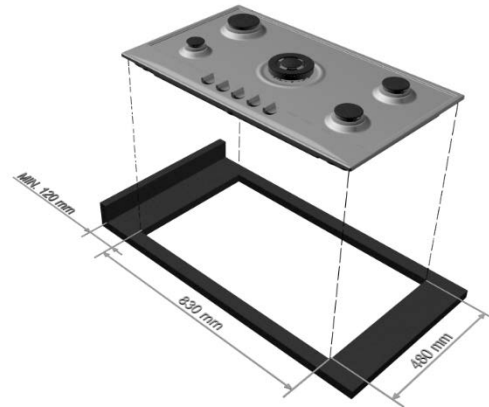
**Fig. 12**



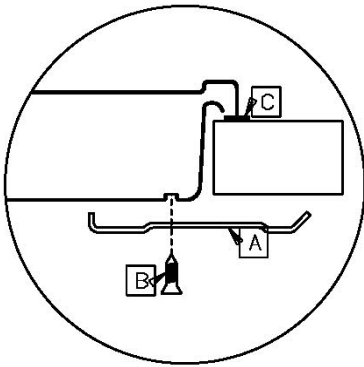
**Fig. 14**



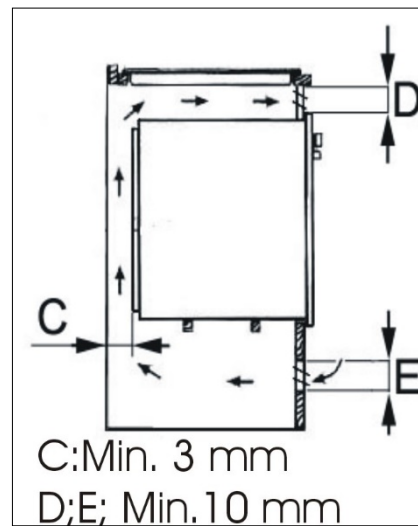
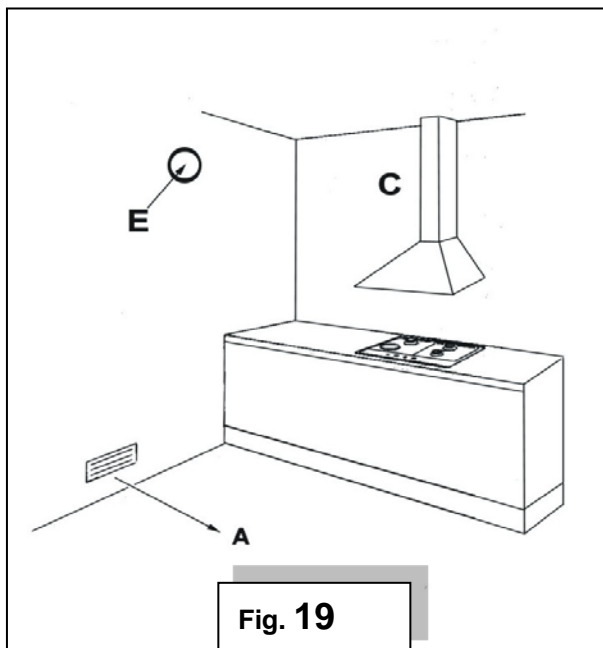
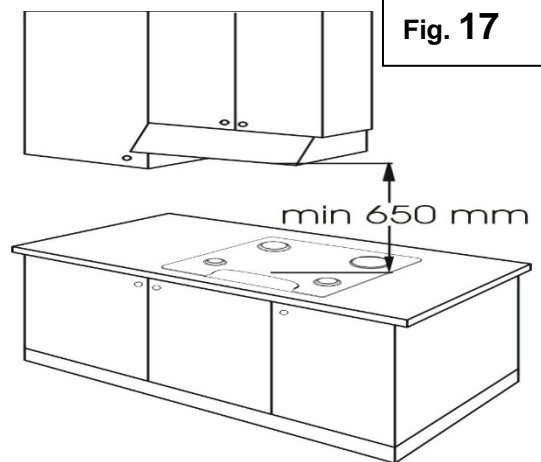
**Fig. 15**



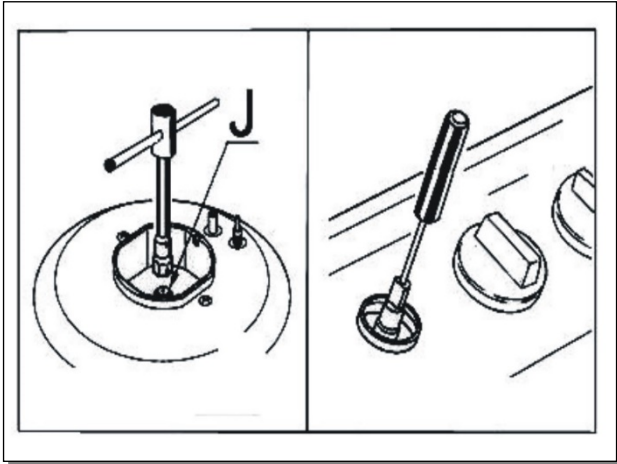
**Fig. 16**



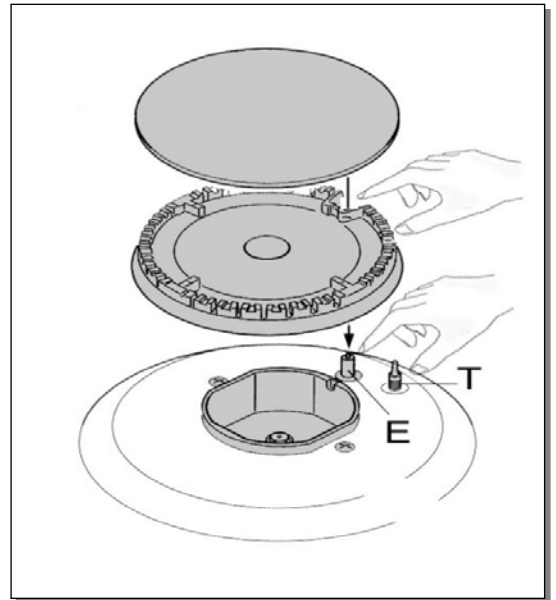
**Fig. 17**



**Fig. 20**



**Fig. 21**



## GLEM GAS AUSTRALASIA PTY. LTD. PRODUCT WARRANTY

Thank you for choosing a Glem Gas Appliance, the purchase of this appliance is an important investment in your home and so to protect your investment we urge you to complete the registration card attached, please return it immediately.

IT IS A WARRANTY REQUIREMENT THAT PROOF OF PURCHASE BE PROVIDED PRIOR TO REQUESTING A SERVICE CALL.

THIS WARRANTY SHALL NOT APPLY IF THE APPLIANCE WAS NOT INSTALLED BY A LICENSED TECHNICIAN AND PROOF IS NOT SUPPLIED.

The benefits conferred by this warranty are in addition to all other conditions and warranties in respect of this product which the consumer may have under the Trade Practices Act 1874 of the Commonwealth of Australia and/or similar State or Territory Laws.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Glem Gas Australasia Pty Ltd warrants, this appliance to be free from defects in workmanship and materials for a period of:

a) Where the appliance is intended to be used and is used for DOMESTIC USE – 24 MONTHS FROM DATE OF DELIVERY TO THE ORIGINAL PURCHASER.

b) Where the appliance is intended to be used and is used for COMMERCIAL USE – 90 DAYS FROM DATE OF DELIVERY TO THE ORIGINAL PURCHASER.

Glem Gas Australasia Pty Ltd, during the period of warranty, will at its option, and subject to the terms and conditions stated below, repair or replace free of charge this appliance or any component part, which upon examination by Glem Appliances P/L. is found to be defective.

### THIS WARRANTY SHALL NOT APPLY:

- a) If the rating plate has been removed or the serial number or other details on it have been removed or rendered illegible.
- b) If the appliance is connected to any gas type or voltage other than shown on rating plate.
- c) If the appliance has been subjected to misuse, abuse accident or want of care.
- d) If the appliance has been installed, operated or maintained contrary to the instructions supplied by Glem Gas Australasia Pty Ltd.
- e) If any defect or failure is due to connection to an inadequate or faulty gas or power supply.
- f) If damage is caused by foreign objects in or on the appliance or by reason of its use for purposes other than that for which it was delivered.
- g) If a repair has been made or attempted by the purchaser.
- h) Where the oven is installed outside an 80km radius from the GPO of any Australian Capital City to freight and travel costs beyond that radius.

Parts covered under warranty that need replacing i.e.: seals, knobs and burner caps. These can be posted to customer to put on at their discretion.

This Warranty is given by Glem Gas Australasia Pty Ltd and no other person or organisation is authorised to vary its provisions and conditions.

Complete this section and keep it for your own record.

Appliance type  Model No.  Serial no.

Purchased from  Date of purchase

### Please complete the section below and return to:

Glem Gas Australasia Pty. Ltd, PO Box 63 Blaxcell PO South Granville or fax to 02 9721 2766

Appliance type  Model No.  Serial no.

Purchased from  Date of purchase

Customer Name  Address

Installers Name  Installers licence no.

Installers Signature

Installers Compliance Number **COMPULSORY FOR WARRANTY**

**PLEASE NOTE THAT THE INSTALLER MUST BE A LICENCED GAS FITTER**

GLEM GAS AUSTRALASIA PTY. LTD.

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Email us [info@glemgas.com.au](mailto:info@glemgas.com.au)

Free call 1 300 307 917