



Providing the best for a better future

Please read this manual carefully before using, and keep it for future reference.

User Manual

BRGC6001SS - 60 cm 4 burner gas stainless steel cooktop

BRGC9001SS - 90 cm 5 burner gas stainless steel cooktop

BRGC6001BLK - 60 cm 4 burner gas glass cooktop

BRGC9001BLK - 90 cm 5 burner gas glass cooktop

BRGC3001BLK - 30 cm single burner gas glass hob

BRGC6040DSS - 60 cm 4 burner gas stainless steel hob

BRGC7001SS - 70 cm 5 burner gas stainless steel hob

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1. PACKAGE

IMPORTANT - CHECK FOR ANY DAMAGE OR MARKS

Please thoroughly inspect your goods **at the delivery time**, if you notice any damage to your goods:

- Please notify the delivery team at the time of delivery and **do NOT accept damaged product**.
- Please notify us immediately as the problem can be solved and damaged product can be returned to the courier office.

When package is opened, and damage/marks are found on the appliance, it must be reported within 24 hours. Do not install or connect the item and keep the package as it was originally, if you wish to claim for damage/marks under the manufacturer's warranty. This does not affect your statutory rights.

Evidence of damage will be required.

HANDLING

- Do not use cable to carry or move the appliance.
- Carry out the movements and transportation in the original packaging.
- Pay maximum attention to the appliance while loading/unloading and handling.
- Ensure that the packaging is securely closed during handling and transportation.
- Protect from external factors (such as humidity, water, etc.) that may damage the packaging.
- Take caution while handling and transporting appliance to prevent risk of poor operation due to possibility of bumps, crashes, drops, etc.

BEFORE USING YOUR NEW GAS HOB

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your gas hob.

2. SAFETY WARNINGS

IMPORTANT INFORMATION



Your safety is of the utmost importance to us. Please make sure that you read this instruction booklet before attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact customer support or retailer where you purchased the product.

GENERAL INFORMATION

- This appliance is designed for domestic household use.
- The adjacent furniture and all materials used in the installation must be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst cooktop in use.
- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discoloration at temperatures below the guidelines given above.
- Any damage caused by the appliance being installed in contravention of this temperature limit, will be the liability of the owner.
- You should not use this appliance to store items on or as a work surface.
- No modifications to the appliance are permitted.
- You should not store or place flammable liquids/materials on top of or near the appliance. Items made from aluminium, plastic or plastic film should also be kept away from the appliance as they may fuse to the surface.
- Repairs may only be carried out by authorised service agents and licensed professionals.

CHILD SAFETY

- It is strongly recommended that the appliance is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision.
- It is recommended for children not to play with the appliance.

GENERAL SAFETY

- The appliance should only be installed and connected by a licensed qualified professional.
- Care should be taken to ensure that the units and work surfaces that you build the appliance into, meet with the relevant standards.

DURING USE

- Care should be taken when utilising the appliance, otherwise there is a risk of burns being caused.
- You should not allow the electrical connection cables to come into contact with the hob surface when it is hot or any hot cookware.
- If fat and oil overheat, it can ignite extremely quickly. For this reason, when cooking with fat and oil, the appliance should not be left unattended.
- Make sure that all of the cooking zones are switched off after use.

CLEANING

- Cleaning of the hob should be carried out on a regular basis.
- **IMPORTANT:** Before attempting to clean the appliance, it should be disconnected from the mains and cool down.
- Great care should be taken whilst using this appliance and when following the cleaning procedure.
- You should not use a steam jet or any other high pressure cleaning equipment to clean the appliance.

INSTALLATION

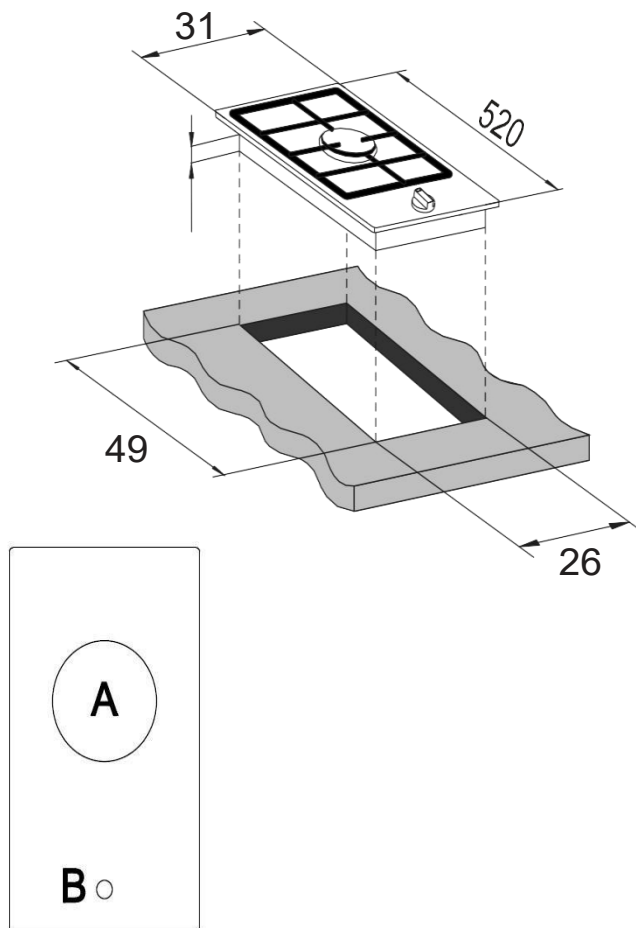


This appliance must be correctly installed by a qualified individual and connected to the gas supply by a licensed professional strictly in accordance with the manufacturer's instructions, local standards and regulations.

Manufacturer or a retailer of the appliance declines any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.

3. SPECIFICATIONS

3.1 BRGC3001BLK



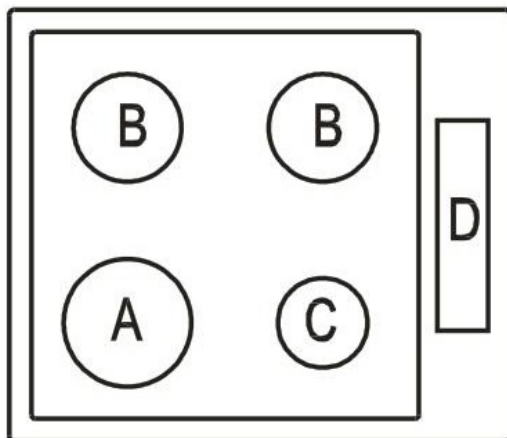
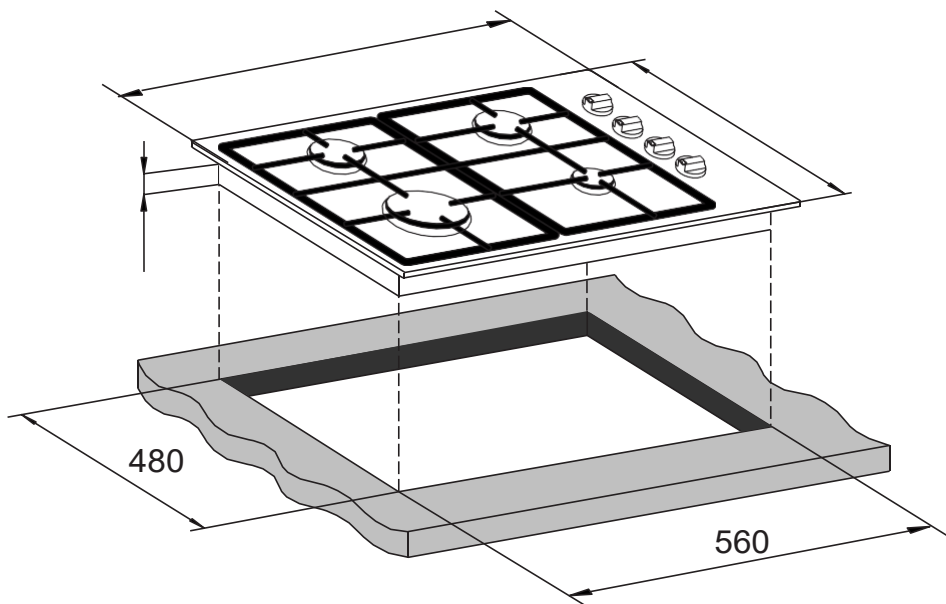
Product specifications:

A = 1 x 14.4 MJ/h triple crown (wok) burner (NG)

B = Control panel

- o Front control operation
- o Automatic ignition
- o Metal pan stands
- o Flame failure safety device on each burner

3.2 BRGC6040DSS

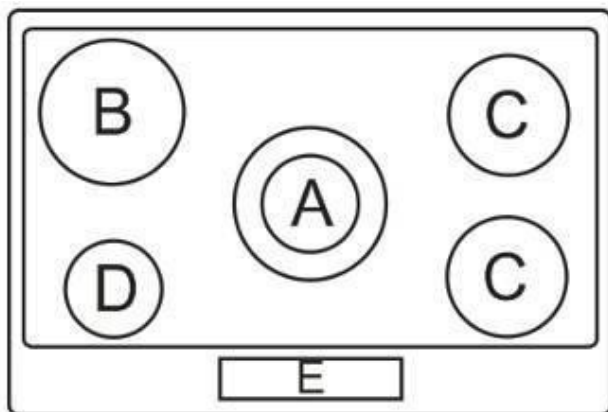
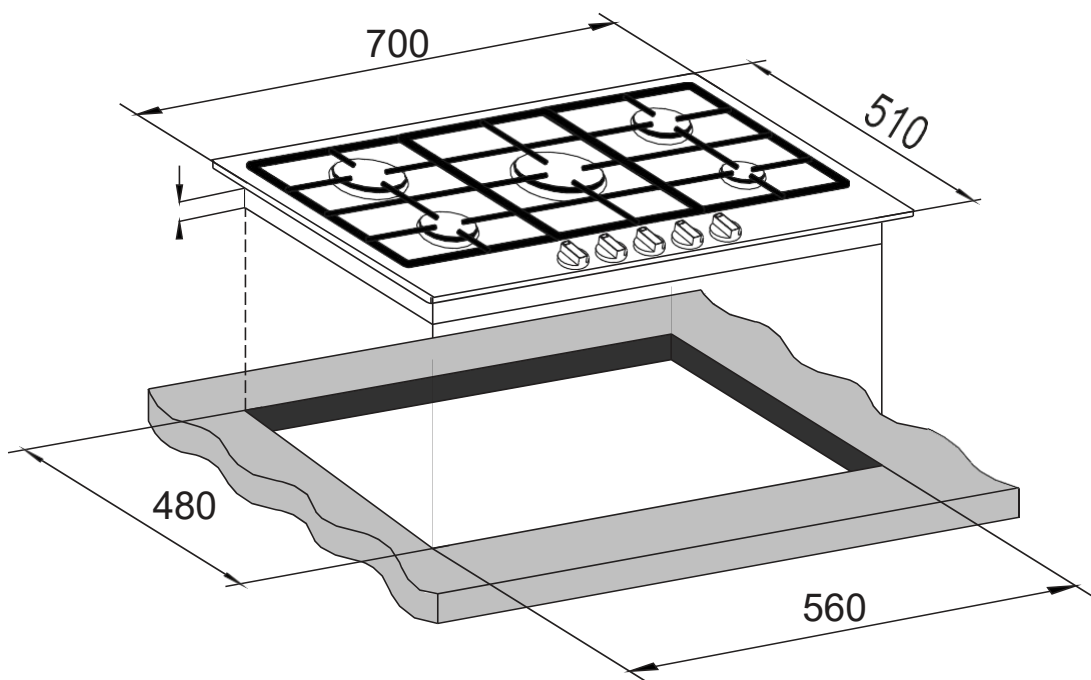


Product specifications:

- A = 1 x 10.8 MJ/h rapid burner (NG)
- B = 2 x 6.5 MJ/h semi-rapid burners (NG)
- C = 1 x 3.6 MJ/h auxiliary burner (NG)
- D = Control panel

- Side control operation
- Automatic ignition
- Metal pan stands
- Flame failure safety device on each burner

3.3 BRGC7001SS



Product specifications:

A = 1 x 14.4 MJ/h triple crown (wok) burner (NG)

B = 1 x 10.8 MJ/h rapid burner (NG)

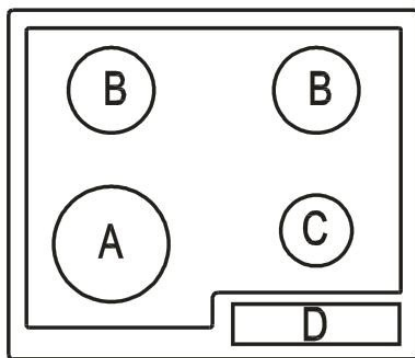
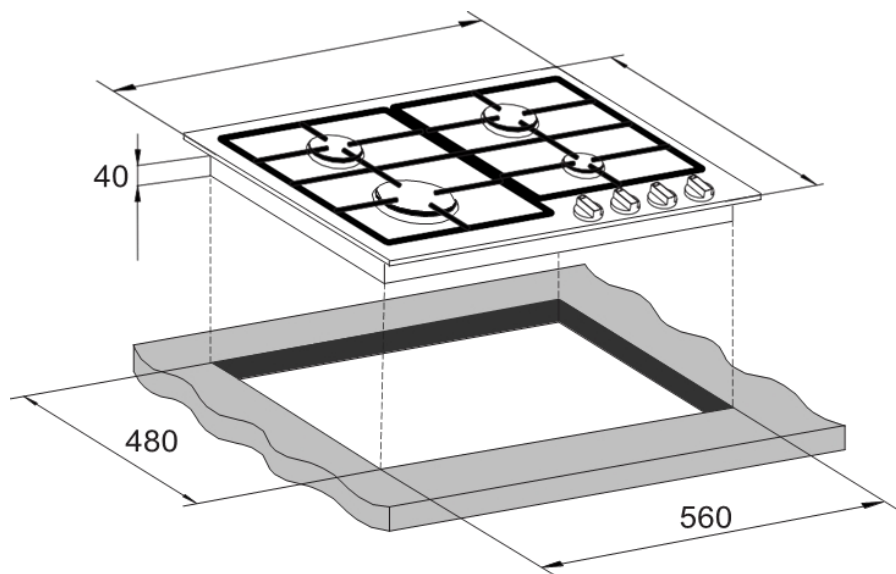
C = 2 x 6.5 MJ/h semi-rapid burners (NG)

D = 1 x 3.6 MJ/h auxiliary burner (NG)

E = Control panel

- o Front control operation
- o Automatic ignition
- o Heavy duty metal pan stands
- o Flame failure safety device on each burner

3.4 BRGC6001SS / BRGC6001BLK



Product specifications:

A = 1 x 14.4 MJ/h triple crown (wok) burner (NG)

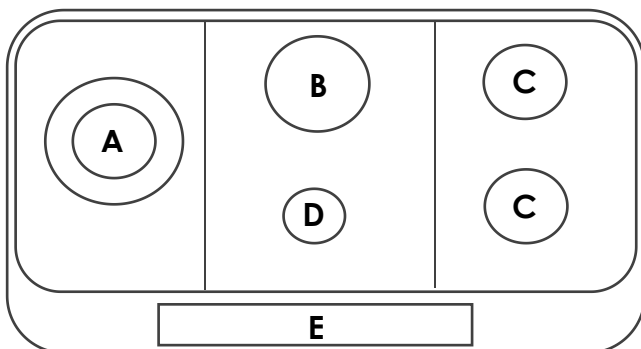
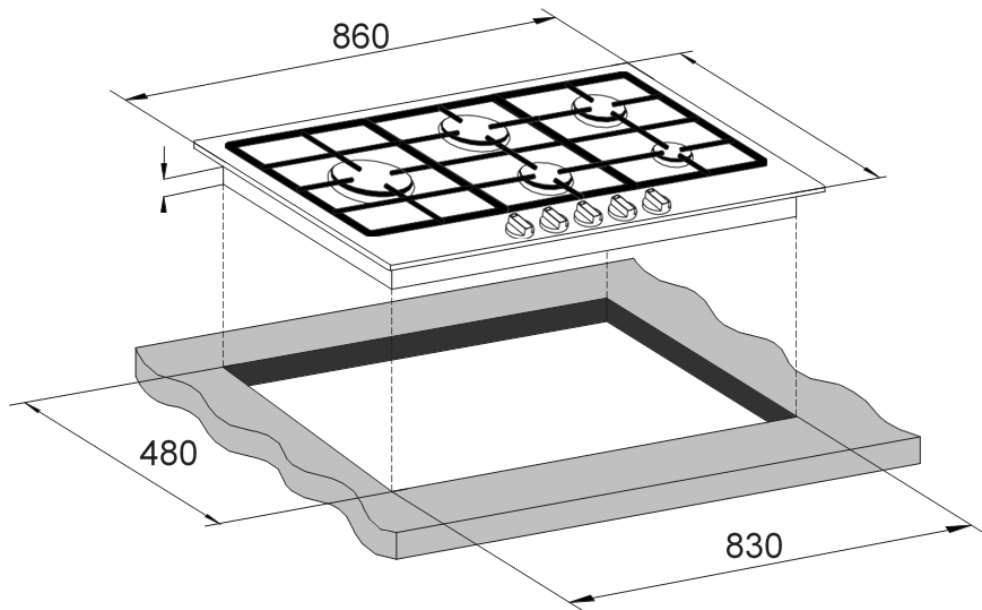
B = 2 x 6.5 MJ/h semi-rapid burners (NG)

C = 1 x 3.6 MJ/h auxiliary burner (NG)

D = Control panel

- o Front control operation
- o Automatic ignition
- o Heavy duty metal pan stands
- o Flame failure safety device on each burner

3.5 BRGC9001BLK



Product specifications:

A = 1 x 14.4 MJ/h triple crown (wok) burner (NG)

B = 1 x 10.8 MJ/h rapid burner (NG)

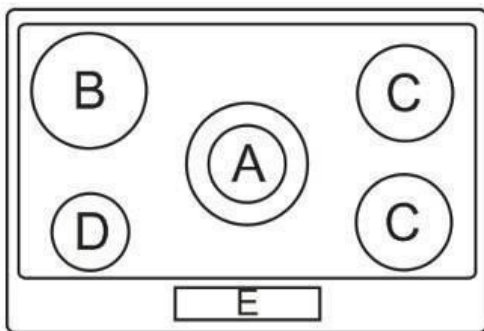
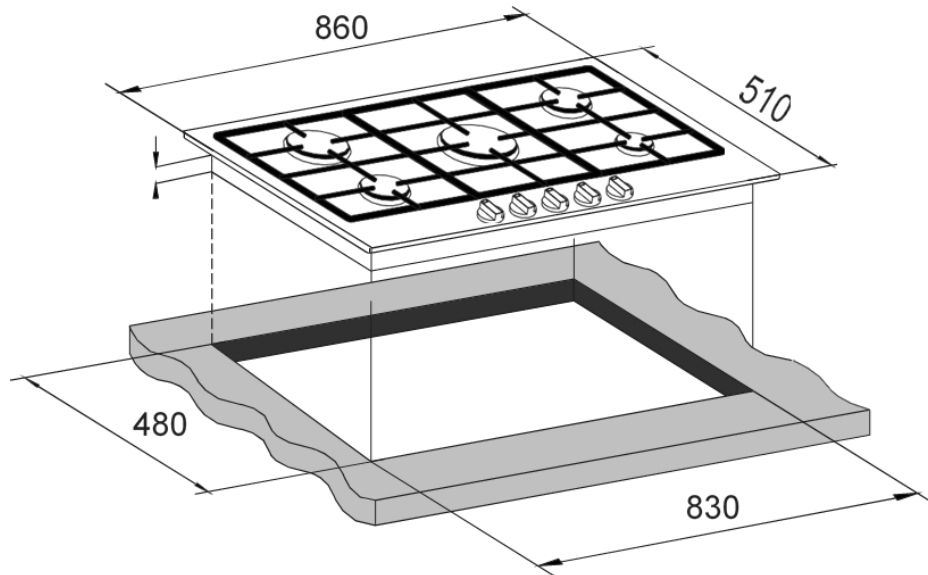
C = 2 x 6.5 MJ/h semi-rapid burners (NG)

D = 1 x 3.6 MJ/h auxiliary burner (NG)

E = Control panel

- o Front control operation
- o Automatic ignition
- o Heavy duty metal pan stands
- o Flame failure safety device on each burner

3.6 BRGC9001SS



Product specifications:

A = 1 x 14.4 MJ/h triple crown (wok) burner (NG)

B = 1 x 10.8 MJ/h rapid burner (NG)

C = 2 x 6.5 MJ/h semi-rapid burners (NG)

D = 1 x 3.6 MJ/h auxiliary burner (NG)

E = Control panel

- o Front control operation
- o Automatic ignition
- o Heavy duty metal pan stands
- o Flame failure safety device on each burner

ELECTRICAL DETAILS

Rated Voltage:	220 - 240 Vac 50 / 60 Hz
Supply Connection:	3A
Max Rated Inputs:	0.0008 kW
Mains Supply Lead:	3 core x 0.75mm ² (Type RR-F <HAR> marked)

GAS DETAILS

Connection:	Rp ½ (ISO R7)
Type:	Natural Gas (1.0 KPa) LPG (2.75KPa)

4. USING THE GAS HOB

BEFORE FIRST USE






IMPORTANT: Any film or stickers that are present on the cooktop surface should be removed before use.

The cooktop surface should be cleaned regularly (see “Care and Maintenance” section).

SWITCHING THE HOB ON

The following symbols will appear on the control panel, next to each control knob:

-  – Gas off
-  – Large flame: maximum setting
-  – Small flame: minimum setting

- The minimum setting is at the end of the anti-clockwise rotation of the control knob.
- All operation positions must be selected between the maximum and minimum position.
- Never select a knob position between the maximum and off position.
- The symbol on the control panel, next to the control knob will indicate which gas burner it operates.

AUTOMATIC IGNITION WITH FLAME FAILURE SAFETY DEVICE

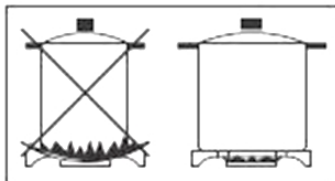
- The appliance is fitted with a flame failure safety device on each burner, which is designed to stop the flow of gas to the burner head in the event of the flame going out.
- To ignite a burner:
Press in the control knob of the burner that you wish to light and turn it anti-clockwise to the maximum position.
- If you keep the control knob depressed, the automatic ignition for the burner will operate.

- You should hold down the control knob for 20 seconds after the flame on the burner has lit.
- After this 20 second interval, turn the control knob to your required setting between the maximum and minimum setting symbols.
- To switch the burner off, turn the control knob fully clockwise to the gas off position.
- In case of power failure, the burners can be lit by carefully using a match.

ENERGY SAVING TIPS

BURNERS	PANS	
	Minimum diameter	Maximum diameter
Wok	220 mm	260 mm
Rapid	180 mm	220 mm
Semi-rapid	120 mm	200 mm
Auxiliary	80 mm	160

- The diameter of the bottom of the pan should be compatible with the burner.



- Use flat bottomed pans only.
- The burner flame must never extend beyond the diameter of the pan.

5. CLEANING



Cleaning operations must only be carried out when the hob is cool.

The appliance should be disconnected from your mains supply before commencing any cleaning process.

CLEANING THE HOB TOP



Any residues that remain on the hob top surface from cleaning agents will damage it. You should remove any residues with warm soapy water.



Abrasive cleaners or sharp objects will damage the hob surface; you should clean it using warm soapy water.



Although it is easier to clean some deposits whilst the hob surface is still warm. Make sure that the hob surface, pan supports and hob burners have all cooled sufficiently before you attempt to touch them.

AFTER EACH USE

- Remove the pan stands and wipe the appliance over with a soft, damp cloth that has been put into warm soapy water. The cloth should be wrung out after being taken out of the soapy water.
- Dry the appliance by rubbing the surface with a soft, clean cloth.
- We would recommend that an appropriate stainless-steel cleaner and polish is regularly used on the stainless-steel surfaces of this appliance.

CLEANING THE HOB BURNERS

The hob burners should be cleaned once a week or more frequently if they get soiled.

IMPORTANT: Make sure that the hob surface, pan stands and hob burners have cooled before you attempt to touch them.

- Remove the hob burners by pulling them upwards and away from the hob top.
- Soak them for about ten minutes in hot water and a small amount of detergent.
- After cleaning and washing them, wipe and dry them carefully.
- Before placing the burners back on the hob top, make sure that the gas jet is not blocked.

IMPORTANT: Make sure that you reassemble the burners in the original way.

MAINTAINING THE CAST IRON PAN STANDS

IMPORTANT: Make sure that the hob surface and pan stands have cooled before you attempt to touch them.

- Wipe the pan stands over with a soft, damp cloth washed in warm soapy water.
- Using a paper towel, thoroughly dry the pan stands.
- To maintain the appearance of the cast iron pan stands, we would recommend that you rub a small amount of olive oil into the pan stands after you have finished cleaning them.

6. INSTALLATION AND GAS CONNECTION



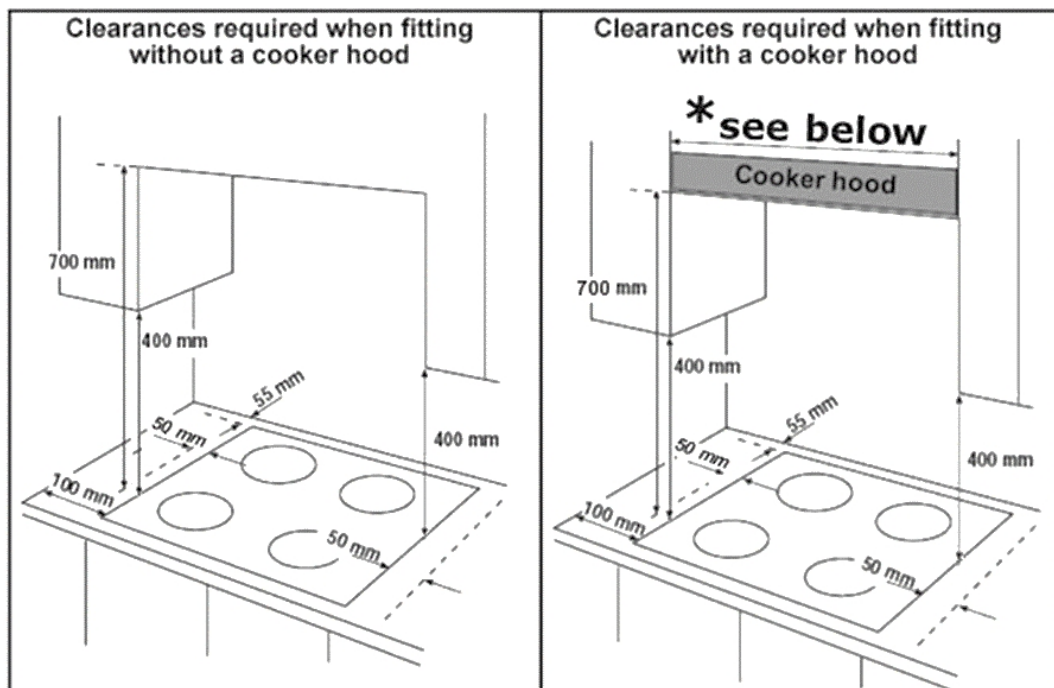
LEGAL

The installation must be carried out by a licensed installer and professional gas fitter in accordance with the local standards and regulations.

POSITIONING



The adjacent furniture must be able to withstand a minimum temperature rise of 85°C above the ambient temperature of the room it is located in.



This appliance is designed to be located in a kitchen.

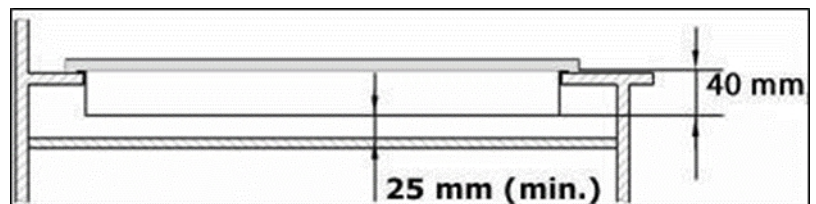
This appliance is classified as Class 3 and therefore is to be built into a kitchen unit (depending on size) or 600mm worktop, providing the following minimum distances are allowed:

- The edges of the hob must be a minimum distance of 55 mm from a side or rear wall.
- 700 mm between the highest point of the hob surface (including the burners) and the underside of any horizontal surface directly above it.

- 400 mm between the hob surface, providing that the underside of the horizontal surface is in line with the outer edge of the hob. If the underside of the horizontal surface is lower than 400 mm, then it must be at least 50 mm away from the outer edges of the hob.
- 50 mm clearance around the appliance and between the hob surface and any combustible materials.

ALL MODELS

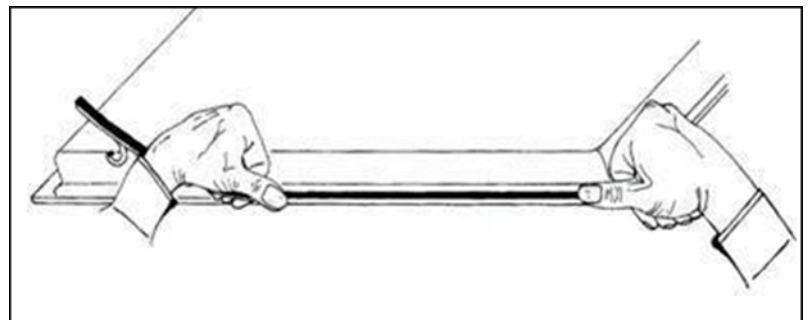
IMPORTANT: You must have a gap of at least 25 mm between the underneath of the appliance and any surface that is below it.



Carefully turn the hob upside down and place it on a cushioned mat.

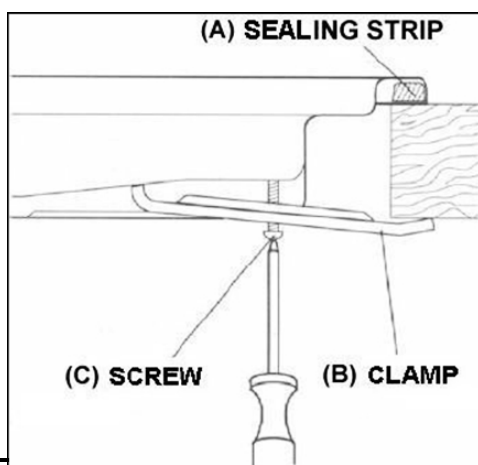
Apply the sealing strip (A) provided around the edge of the appliance.

The protective covering must be removed from all sides.



Do not leave gaps in the sealing agent or overlap it creating uneven thickness.

NOTE: It will be difficult to remove the hob from the benchtop in case when needed, if a silicon sealant used to seal the appliance to the benchtop.



- (A) Sealing strip
- (B) Clamp
- (C) Screw

- Place the clamp **(B)** over the holes that match the size of the screws. There are one set of screw holes in each corner of the hob. Slightly tighten a screw **(C)** through the clamp **(B)** so that the clamp is attached to the hob, but so that you can still adjust the position of it.
- Carefully turn the hob back over and then gently lower it into the aperture hole that you have cut out.
- On the underneath of the hob, adjust the clamps into a position that is suitable for your worktop. Then fully tighten the screws **(C)** to secure the hob into position.

IMPORTANT INFORMATION

- This hob is supplied to run on natural gas and cannot be used on any other type of gas without modification.
- Conversion for use on LPG and other gases must only be undertaken by a licensed professional.
- The hob must be installed by a qualified installer.
- Failure to install the appliance correctly could invalidate warranty and lead to prosecution under the local law and regulations.

VENTILATION REQUIREMENTS

- The room containing the hob should have an adequate air ventilation.
- The room must have opening windows or equivalent, some rooms may also require a permanent vent.
- If the room has a volume of less than 5m³, it will require an air vent of 100cm² in effective area.
- If the room has a volume between 5 and 10m³, it will require an air vent of 50cm² unless it has a door which opens directly to the outside.
- If it is installed in a room with a volume that exceeds 11m³, then no air vent is required.
- Consideration must be taken if there are any other fuel burning appliances in the same room.
- Ensure that the room containing the hob is well ventilated. Keep natural ventilation holes or install a mechanical ventilation device such as a rangehood.
- Prolonged intensive use of the appliance may call for additional ventilation, either by the opening of a window, or by increasing the level of the mechanical ventilation device (where present).

- This hob is not fitted with a device for discharging the products of combustion. Ensure that the ventilation rules and regulations are followed.
- The walls behind and near the hob should be resistant to heat, steam and condensation.
- Remember that the quantity of air necessary for combustion must never be less than 2m³/h for each kW of power (see total power in kW on the appliance rating plate).

DUAL GAS REGULATOR VALVE INTRODUCTION

Product features:

- This product has a low-pressure pipeline regulator valve built-in voltage regulator for gas products.
- Natural gas and liquefied petroleum gas conversion function needs to be set manually.
- Operating Temperature: -20°C~60°C.
- Inlet pressure setting: of natural gas 6 in.wc / liquefied gas 11 in.wc of.

The performance parameters of the following table:

PART NO.	OUTLET PRESSURE (ULPG)	OUTLET PRESSURE (NG)	INLET SIDE SCREW	OUTLET SIDE SCREW	SHIPPED STATE
RTZ-ED	2.75 KPa	1.0 KPa	Rp 1/2	G1/2	NG

INSTALLATION METHOD:

- When joining, use an adequate amount of sealant paste on external threads or choose other appropriate sealing methods.
- Out of gas regulator valve thread must match the connecting thread with the gas supply.
- Regulator valve installation location must be perpendicular to the gas line.
- After installation, open the gas source switch and check valve body with the gas leak test kit or soap and water for leaks.

WARNING:

- Regulator valve outlet pressure is set at the factory, please do not adjust in order to avoid the occurrence of safety accidents.
- Turn off the gas source for any work on gas appliances. If you find any fault of the regulator valve operation, stop use and contact retailer or our Customer Service.
- Do not remove regulator or maintain other work on gas parts of this appliance on your own.

GAS SAFETY (INSTALLATION AND USE) REGULATIONS

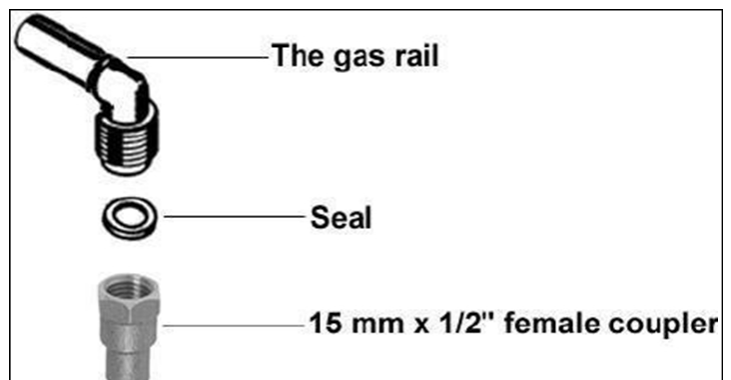


IMPORTANT: The appliance **MUST** be connected to the gas supply by use of a 15 mm x 1/2" female coupler, seal, copper pipe and an isolation tap fitted in an easily accessible position.

- It is the law that all gas appliances are installed by a licensed gas fitter.
- It is in your interest of safety to ensure installation compliance with the law.
- Failure to install the hob correctly could invalidate the warranty, liability claims and lead to prosecution.

INSTALLATION PROCESS

- Put the gas seal inside of the 15 mm x 1/2" female coupler.
- Fully tighten the 15 mm x 1/2" female coupler and seal onto the gas rail.
- **IMPORTANT:** The female coupler must be positioned the right way up, as shown in the above picture.



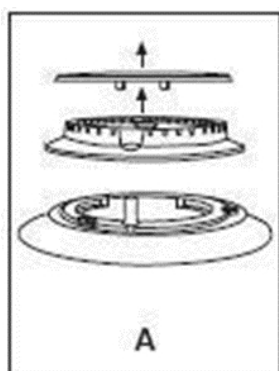
- Gas pressure may be checked on a semi-rapid hob burner. Remove the appropriate injector and attach a test nipple. Light the other burners and observe that the gas pressure complies with the gas standards in force.
- IMPORTANT:** On completion carry out a gas soundness test.

GAS ADJUSTMENT (CONVERSION TO LPG)



All gas adjustment or conversion work must be carried out by a licensed gas fitter.

IMPORTANT: Always isolate the hob from the electricity and gas supply before changing the injectors and/or adjusting the minimum flow of the burners.



- Remove the pan-stands, burners and flame spreaders (A).
- Unscrew the injector (B) and replace it with the stipulated injector for the new gas supply (see table on next page).

GENERAL INJECTORS TABLE				
Kind of gas	Nozzle mm	Burners	Power (MJ/h)	
			Max.	Min.
Natural	1.80	Wok	14.4	6.3
	1.49	Rapid	10.8	5.4
	1.16	Semi-rapid	6.5	3.24
	0.85	Auxiliary	3.6	1.8
Universal LPG	1.07	Wok	14.7	6.3
	0.93	Rapid	11.0	5.4

	0.72	Semi-rapid	6.6	3.24
	0.53	Auxiliary	3.7	1.8

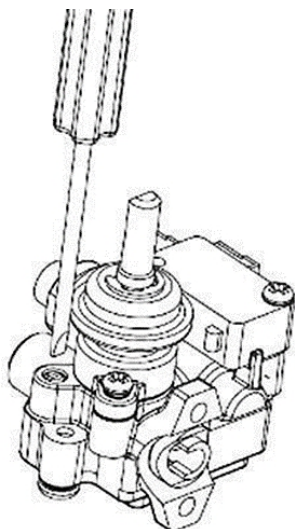
- Reassemble all burners carefully; in particular you should ensure that the flame spreader is correctly placed on the burner.
- **IMPORTANT:** The minimum flow adjustment process must be completed before the appliance is used.

MINIMUM FLOW ADJUSTMENT FOR HOB GAS TAPS



All work must be carried out by a licensed gas fitter.

IMPORTANT: Always isolate the hob from the electricity supply before changing the injectors and/or adjusting the minimum flow of the burners.



- Remove all the pan supports, caps, flame spreaders and knobs.
- Unscrew the screws of the panel, then remove the panel.
- Install cap, flame spreader and knob of the burner. Switch the burner on and set the knob at the minimum position.
- Place a small bladed screwdriver on the screw to adjust the minimum flow (as shown in the image on the left).
- Unscrew the adjusting screw in order to increase the gas flow or tighten the adjusting screw to decrease the gas flow.
- The correct adjustment is obtained when the flame has a length of about 3 – 4 mm.
- For butane/propane gas the adjusting screw must be tightly screwed in.
- Make sure that the flame does not go out by quickly turning from maximum flow to minimum flow. If it does then remove the control knob and make further adjustments to the gas flow, testing it again once the adjustment has been made.
- Repeat this process for each one of the gas taps.
- Install the panel and refit the caps, flame spreaders and knobs after finishing the adjustment.

IMPORTANT: WHEREVER THIS APPLIANCE IS INSTALLED, AT HOME, IN MARINE CRAFT OR CARAVAN, IT SHALL NOT BE USED AS A SPACE HEATER.

GAS TAP MAINTENANCE



These maintenance operations MUST ONLY be carried out by a licensed gas fitter.

IMPORTANT: Before carrying out any maintenance operations, disconnect the appliance from the gas and electricity supplies.

If a gas tap becomes stiff to operate, then you should proceed as follows:

- Remove the control knobs, pan supports, burners, hob fixing screws and clamps.
- Remove the hob from the worktop and remove any underside protective covers.
- Disconnect the fixings holding the tap to the fascia panel and separate the assembly. Clean the cone and seating, with a cloth dampened with solvent.
- Lightly smear the cone with high temperature grease, reassemble into position and rotate several times.
- Remove the cone again and remove any excess grease, ensuring that the gas ducts are not obstructed with grease.
- Carefully reassemble the components and perform a gas soundness test.

If it becomes necessary to replace a gas tap, then you should proceed as follows:

- Remove the control knobs, pan supports, burners, hob fixing screws and clamps.
- Remove the hob from the worktop and remove any underside protective covers.
- Disconnect the fixings holding the tap to the fascia panel and separate the assembly.
- Disconnect the gas pipe from the gas tap, and then disassemble them from the gas rail by removing the fixing screws.
- When fitting a new tap ensure that a new gasket is used.
- Reconnect the gas tap, perform a gas soundness test and then reassemble the hob.

ELECTRICAL CONNECTION



Power hardwiring connection of the cooktop must be installed by a licensed electrician.

Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.

- Cable type: H05 RRF 3 core x 0.75 mm³ (Type RR-F <HAR> marked).
- The mains supply cable and plug are supplied with this product.

REPLACING THE MAINS SUPPLY CABLE

If the mains supply cable is damaged, then it must be replaced by a licensed electrician and at appropriate replacement.

The mains supply cable should be replaced in accordance with the following instructions:

- **Switch the appliance off at your mains supply.**
- Open the box of the supply board.
- Unscrew the clamp fixing the cable.
- Replace the cable with one of the same length and in accordance with the specification given above.
- The “green-yellow” earth wire must be connected to the earth terminal marked “E”. It must be about 10 mm longer than the live and neutral wires.
- The neutral wire must be connected to the terminal marked with letter (N). The live wire must be connected to the terminal marked with letter (L).

INSTALLATION SUMMARY WARNINGS

- Do not modify this appliance.
- This appliance must be installed by an authorised installer, licensed gas fitter.
- Prior to the installation ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- The adjustment conditions for this appliance are stated on the label.
- This appliance is not connected to a combustion products evacuation device. It should be installed and connected in accordance with current installation regulations. Particular attention should be given to the relevant requirements regarding ventilation.
- Before installing, turn off the gas and electricity supply to the appliance.
- All appliances containing any electrical components must be earthed.
- Ensure that the gas pipe and electrical cable are installed in such a way that they do not touch any parts of the appliance which may become hot.
- Gas pipe or connector hose should not be bent or blocked by any other appliances.
- Check the dimensions of the appliance as well as the dimensions of the gap to be cut in the kitchen unit.
- The panels located above the work surface, directly next to the appliance, must be made of non-flammable material. Sealing materials should be heat resistant to prevent deterioration.
- Turn on the appliance supply gas tap and light each burner. Check for a clear blue flame without yellow tipping.
- If burners show any abnormalities check the following:

- Burner lid on correctly
 - Flame spreader positioned correctly
 - Burner vertically aligned with injector nipple
- A full operational test and a test for possible leakages must be carried out by the fitter after installation.
- The flexible hose shall be fitted in such a way that it cannot come into contact with any moveable part of the housing unit and does not pass through any space susceptible of becoming congested.
- Grease cranes produced at the factory to meet the requirements of all life hob.

7. DISPOSAL



This appliance requires special waste disposal. For further information regarding the treatment, recovery and recycling of this product please contact your local council, household waste disposal service or store of purchase.

The packaging materials are recyclable.



8. CUSTOMER CARE

Please be advised that without the proof of purchase, your warranty may not be valid, **keep the receipt.**

STORE NAME/CONTACT DETAILS:

PURCHASE DATE:

PRODUCT MODEL N:

PRODUCT SERIAL N:

The warranty will be voided, if not installed by a licensed professional. For your own protection, please record installer's details:

INSTALLER'S TRADE NAME:

TRADE LICENCE N:

DATE OF INSTALLATION:

INSTALLATION RECEIPT:

For further information on the appliance, service, spare parts or to obtain dimension and installation information, please contact our customer service or visit website.

Please have above information and documents on hands before contacting customer service

Phone: 1300 615 001

Email: info@brohn.com.au

Web: brohn.com.au