60cm
Gas Cooktop
MG604WC

mykin
part of the family

V1.0 0926

WELCOME

Residentia Group
—
Head Office
165 Barkly Avenue
Burnley, Victoria
Australia 3121
—
ACN
600 546 656
—
Online
residentia.group
www.mykin.house
—
Postage
PO Box 5177
Burnley, Victoria
Australia 3121
—
Telephone
1300 11 4357

Congratulations on purchasing your new gas cooktop. The Mykin brand is proudly distributed within Australia by Residentia Group Pty Ltd.

Please refer to the warranty card at the rear of this manual for information regarding your product's parts and labour warranty, or visit us online at: www.residentia.group

At Residentia Group, we are customer obsessed and our Support Team are there to ensure you get the most out of your appliance. Should you want to learn more about your new gas cooktop, it's features or importantly taking care of the appliance, our Support Team are here to help.

You can use our online Support Centre at anytime by visiting: http://support.residentiagroup.com.au

Or you can contact us via phone by dialing: 1300 11 HELP (4357).

It is important that you read through the following use and care manual thoroughly to familiarise yourself with the installation and operation requirements of your appliance to ensure optimum performance.

Again, thank you for choosing a Mykin appliance and we look forward to being of service to you.

Kind Regards,
The Residentia Team

WWW.MYKIN.HOUSE

Contents

Preface

Safety Warning

3 Safety Instructions
4 Installation
5 Child and People Safety
6 During Use
8 Cleaning and Service
8 Environmental Information

Instructions for use and maintenance

9 Description of the appliance
10 How to Use the appliance
11 Safety and Energy saving advice
12 Cleaning and Maintenance

Technical instructions

14 Using Instructions
15 Positioning
16 Installing the appliance
16 Gas Connection
20 Gas Specifition
21 Electrical Connection
22 Gas Adjustment
23 Troubleshooting
24 Purchase Details
25 Attach Your Receipt To This Page
26 Warranty

Safety Instructions

- Please take the time to read this Instruction Manual before installing or using the appliance.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instrucion concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This instruction booklet must be kept with the appliance for any future reference. If the appliance is sold or transferred to another person, ensure the booklet is passed on to the new user.
- The manufacturer declines any liability should these safety measures not be observed.
- The following marks are made to be easily understood so that you can prevent any accident caused by misuse in advance, and use the appliance more conveniently.
- Read the following contents thoroughly and ensure you understand them.
- If the country symbol does not appear on the appliance, it is necessary to refer to the instructions for installation which should provide the necessary instructions concerning modification of the appliance to the conditions of use of the country.
- The power cord of this product comes with a plug, no additional wiring is required.
- The manufacturer is exempt from all liability if this manual's requirements are not complied with.
- All operations relating to installation, regulation and conversion to other gas types must be carried out by an authorised installation engineer, respecting all applicable regulations, standards and the specifications of the local gas and electricity providers.
- You are recommended to contact the Technical Assistance Service to convert to another gas type. Before you begin, turn off the appliance's electricity and gas supply.
- This appliance has been designed for home use only, and may cause danger if used in special occasions.
- The warranty will only be valid if the appliance is used for the purpose for which it was designed.
- Before installing, check that local distribution conditions (gas type and pressure) and the appliance's adjustment are compatible. The appliance's adjustment conditions are written on the label or the specifications plate.
- This appliance can only be installed in a well-ventilated place inaccordance with existing regulations and ventilation specifications.
- The appliance must not be connected to a combustion product removal device.
- The supply cable must be attached to the unit to prevent it from touching hot parts of the oven or hob. Appliances with electrical supply must be earthed. Do not tamper with the appliance's interior. If necessary, call our Technical Assistance Service.
- This appliance is not suitable for use with aftermarket lids or covers. The units next to the appliance must be made of non-flammable materials. The laminated covering and glue for adhering it must be heat resistant.
- This appliance cannot be installed above fridges, washing machines, dishwashers or similar. An oven must have forced ventilation to install a hob above it. Check the dimensions of the oven in he installation manual.
- This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance.

Danger/Warning	Neglect of this mark may result in severe personal injury or death.
Caution	Neglect of this mark may result in minor personal injury or property damage.

■ **The following marks are used in the Instruction Manual as follows:**

Caution No Fire Tool No Access Must Do

Danger

■ **If gas seems to leak, take the actions as follow:**

- Do not turn on the light.
- Do not switch on/off any electrical appliance and do not touch any electric plug.
- Do not use a telephone.

1 Stop using the product and close the middle valve.
2 Open the window to ventilate.
3 Contact our service centre by using a phone outside.

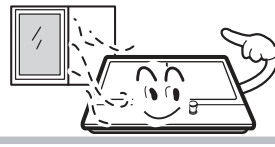


The fuel gas contains mercaptan, so that you can smell the gas leak (smell of rotten garlic or egg) even where only 1/1000 of the gas is in the air.

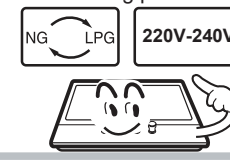
Installation

Warning

■ This appliance shall be installed in accordance with regulations in force and only used in a well ventilated space.



■ Prior to installation,ensure that the gas and electrical supply complies with the type stated on the rating plate.



■ This appliance cannot be installed on yachts or in caravans. Do not use this appliance as a space heater.



■ The gas pipe and electrical cable must be installed in such a way that they do not touch any parts or the appliance.



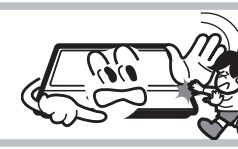
⚠ Caution

- This appliance should be installed by a qualified technician or installer.
- The adjustment conditions for this appliance are stated on the label or data plate.
- Remove all packaging before using the appliance.
- After unpacking the appliance, make sure the product is not damaged and that the connection cord is in perfect condition. Otherwise, contact the dealer before installing the appliance.
- 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 in use.
- In the event of burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.
- CAUTION: The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use.
- Prolonged intensive use of the appliance may require additional ventilation, for example the increasing of mechanical ventilation where present, additional ventilation to safely remove the products of combustion to outside (external) air whilst also providing room air changes with additional ventilation. Consult a professional before installation of the additional ventilation.
- CAUTION: This appliance is for cooking purposes only. It shall not be used for other purposes, for example room heating.
- CAUTION: Accessible parts may be hot when the grill and/or the oven are in use. Young children shall be kept away.
- CAUTION: In case the glass surface breaks:
  - shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply,
  - do not touch the appliance surface,
  - do not use the appliance.
- When hob guards can be used, the instructions for use and maintenance shall warn to use only hob guards designed by the manufacturer of the cooking appliance or declared by the manufacturer of the appliancel as suitable or hob guards incorporated in the appliance.
- The instructions for use shall state that the use of inappropriate hob guards can cause accidents.

Child and People Safety

⚠ Warning

- Do not allow children to play near or with the appliance.
  The appliance gets hot when it is in use.
  Children should be kept away until it has cooled.



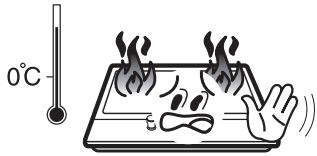
⚠ Caution

- This appliance is designed to be operated by adults.
  Children can also injure themselves by pulling pans or pots off the appliance.
- This appliance is not intended for use by children or other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safety without supervision or instruction by a responsible person to ensure that they can use the appliance safety.

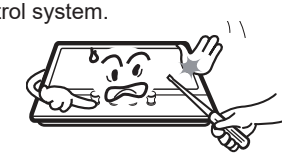
During Use

⚠ Warning

■ Only use the appliance for preparing food.



■ Do not modify this appliance. Burner panel is not designed to operate from an external timer or separate remote control system.



■ The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is Well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).



■ Do not use this appliance if it comes in contact with water. Do not operate this appliance with wet hands.



■ The heating and cookong surfaces of the appliance become hot when they are in use, take all due precautions.



■ Do not use large cloths, tea towels or similar as the ends could touch the flames and catch fire.



■ Never leave the appliance unattended when cooking.



■ Unstable or misshapen pans should not be used on the appliance as they can cause an accident by tipping or spillage.



During Use

■ Do not use or store flammable materials in the storage drawer near this appliance.



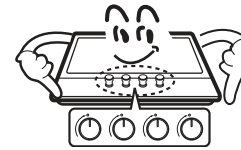
■ Perishable food, plastic items and aerosols may be affected by heat and should not stored above or below the appliance.



■ Do not spray aerosols in the vicinity of this appliance while it is in operaiton.



■ Ensure the control knobs are in the '●' position when not in use.



⚠ Caution

- This appliance is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or increasing the level of mechanical ventilation where present.
- Use heat-resistant pot holders or gloves when handing hot pots and pans.
- Do not let pot holders come near open flames when lifting cookware.
- Take care not to let pot holders or gloves get damp or wet, as this causes heat to transfer through the material quicker with the risk of burning yourself.
- Only ever use the burners after placing pots and pans on them. Do not heat up any empty pots or pans.
- Never use plastic or aluminium foil dishes on the appliance.
- When using other electrical appliances, ensure the cable does not come into contact with the appliance surfaces of the cooking appliance.
- If you have any mechanical parts eg. an artifical heart in your body, consult a doctor before using the appliance.
- Do not use a tea towel or similar materials in place of a pot holder.Such cloths can catch fire on a hot burner.
- When using glass cookware, make sure it is designed for top plate cooking. If the surface is made of glass-cracked, swithch off the appliance to avoid defeat electrocution.
- To minimise the possibility of burns, ignition of flammable materials and spillage, turn cookware handles toward the side or center of the top plate without extending over adjacent burners.
- Always turn burner controls off before removing cookware.
- Carefully watch foods being fried at a high flame setting.
- Always heat fat slowly and watch as it heats.
- Foods for frying should be as dry as possible.Frost or frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
- Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is completely cool.

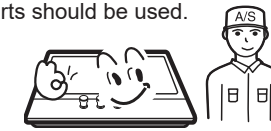
Cleaning and Service

⚠ Warning

- Never use abrasive or caustic cleaning agents.



- This appliance should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

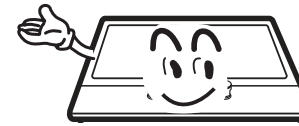


⚠ Caution

- Before attempying to clean the appliance, it should be disconnected from the mains and cooled.
- You should not use a steam jet or any other high pressure cleaning equipment to clean the appliance.

Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable.



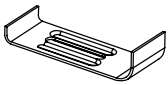
Correct Disposal of This Product (Waste Electrical & Electronic Equipment)

- This marking shown on the product or its literature, indicates that it should not be disposed with other household wastes at the end of its working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate this from other types of wastes and recycle it responsibly to promote the sustainable reuse of material resources.
- Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take this item for environmentally safe recycling.
- Business users should contact their supplier and check the terms and conditions of the purchase contract. This product should not be mixed with other commercial wastes for disposal.

Description of the appliance

Model	Top Plate	Dimension (W*D*H)	Ignition device	Gas Connection	Electric supply	Burner Feature	Σ **Qn**
MG604WC	Stainless Steel	590*510*90	Continuous Ignition Type	G1/2 thread	220-240Vac, 50Hz-60Hz, 2W	Wok(1), Semi-rapid(2), Auxiliary(1)	30.4MJ/h

Accessories



Bracket (4)



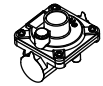
Sponge (4)



Screw (4)



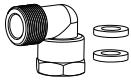
Injector (4)



Voltage regulator valve (1)



Auxiliary pan support (1)



Elbow (1)



Instruction Manual(1)



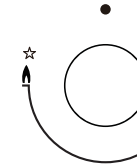
Sealing gasket

(Quantity based on actual product)

How to Use the appliance

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

- Black circle: 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 handle.
- All operation positions must be selected between the maximum and minimum position.
- The symbol on the control panel,next to the control handle will indicate which 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 15 seconds after the flame on the burner has lit. If after 15s the burner has not lit, stop operating the device and open the compartment door and/or wait at least 1 min before attempting a further ignition of the burner.
- After this 15-second interval, to regulate the flame you should continue turning the control knob anti-clockwise until the flame is at a suitable level. The operating position MUST be at a position between the maximum and minimum position.
- 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.



(a) Symbol 1

Do not place anything, e.g. flame tamer or asbestos mat, between pan and pan support, as serious damage to the appliance may result.
NOTE The enclosure may be circular or square.



(b) symbol 2

Do not remove the pan support and enclose the burner with a wok stand, as this will concentrate and deflect heat onto the hotplate.
NOTE The enclosure may be circular or square.



(c) Symbol 3

Do not use large pots or heavy weights that can bend the pan support or deflect flame onto the hotplate.
NOTE The enclosure may be circular or square.

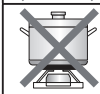
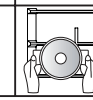
The top of the pot support is 46 mm with respect to the bench top surface

Safety and Energy saving advice

- The diameter of the bottom of the pan should correspond to that of the burner.

BURNERS	PANS	
	min.	max.
Wok	200mm	260mm
Rapid	200mm	260mm
Semi-Rapid	160mm	180mm
Auxiliary	120mm	160mm

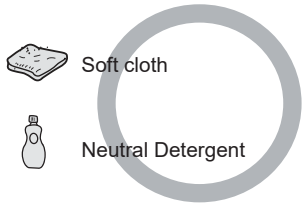
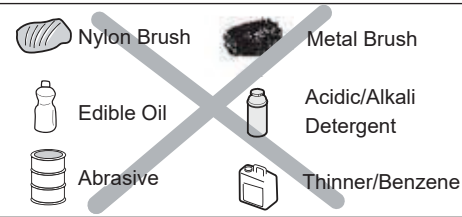
■ **Do not use cookware that overlaps the edge of the burner.**

NO		YES	
	Do not use small diameter cookware on large burners. The flame should never come up the sides of the cookware.	Always use cookware that is suitable for each burner, to avoid wasting gas and discoloring the cookware.	
	Avoid cooking without a lid or with the lid half off -as this wastes energy.	Place a lid on the cookware.	
	Do not use a pan with a convex or concave bottom.	Only use pots, saucepans and frying pans with a thick, flat bottom.	
	Do not place cookware on one side of a burner, as it could tip over. Do not use cookware with a large diameter on the burners near the controls, which when placed on the middle of the burner may touch the controls or be so close to them that they increase the temperature in this area and may cause damage.	Always place the cookware right over the burners, not to one side.	
	Never place cookware directly on top of the burner.	Place the cookware on top of the trivet.	
	Do not place anything, e.g. flame tamer, asbestos mat, between pan and pan support as serious damage to the appliance may result.		
	Do not use excessive weight and do not hit the cooktop with heavy objects.	Handle cookware carefully when they are on the burner.	

- **Do not use cast iron pans, clay or earthenware pots, grill pan, grill or toaster plates, the resulting heat build-up may damage the appliance.**
- **Do not touch the top plate and trivet whilst in use for a certain period after use.**
- **As soon as a liquid starts boiling, turn down the flame so that it will barely keep the liquid simmering.**
- **Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.**
- **Since the vapours that very hot oil releases can causes spontaneus combustions, please watch your food during cooking.**

Cleaning and Maintenance

- **Cleaning operations must only be carried out when the appliance is completely cool.**
- **The appliance should be disconnected from your mains supply before commencing any cleaning process.**
- **Clean the appliance regularly, preferably after each use.**
- **Abrasive cleaners or sharp objects will damage the appliance surface; you should clean it using water and a little washing up liquid.**

Usable	Unusable
	

Pan support, Control handles

- Take off the Pan support.
- Clean these and the control handles with a damp cloth, washing up liquid and warm water. For stubbon soiling, soak beforehand.
- Dry everything with a clean soft cloth.

Top Plate

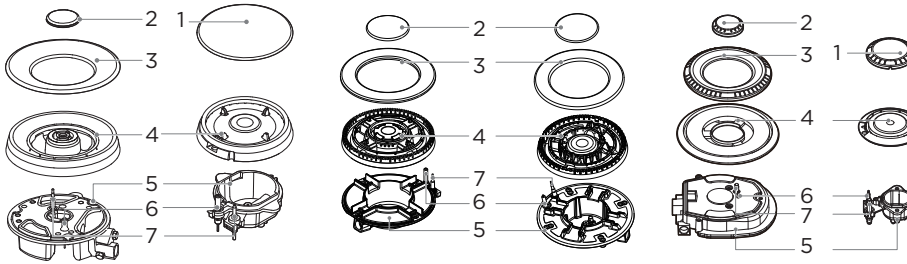
- Regularly wipe over the top plate using a soft cloth well wrung-out in warm water to which a little washing up liquid has been added.
- Dry the top plate thoroughly after cleaning.
- Thoroughly remove salty foods or liquids from the hob as soon as possible to avoid the risk of corrosion.
- Stainless steel parts of the appliance may become discoloured over time. This is normal because of the high temperatures. Each time the appliance is used these parts should be cleaned with a product that is suitable for stainless steel.

Cleaning and Maintenance

BURNERS

- Remove the burner lids and Flame Spreaders by pulling them upwards and away from the top plate.
- Soak them in hot water and a little detergent or washing up liqui.
- After cleaning and washing them, wipe and dry them carefully. Make sure that the flame holes are clean and completely dry.
- Wipe the fixed parts of the burner cup with a damp cloth and dry afterwards.
- Gently wipe the ignition device and flame supervision device with a well wrung-out cloth and wipe dry with a clean cloth.
- Before placing the burners back on the top plate, make sure that the injector is not blocked.

■ Re-assemble the Auxiliary, Semi-Rapid, Rapid and Wok burners as follows:



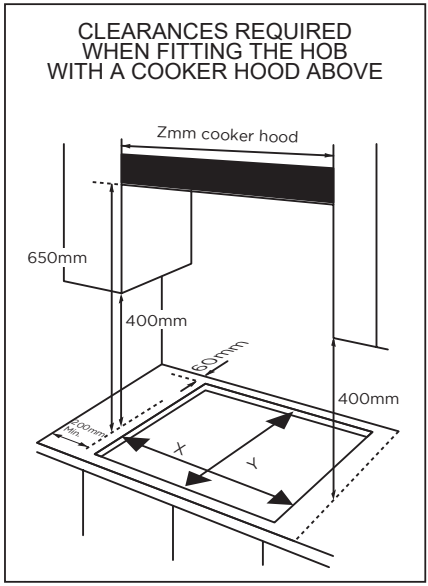
1. Place the flame spreader (4) on to the burner cup (5) so that the ignition device and the flame supervision device extend through their respective holes in the flame spreader. The flame spreader must click into place correctly.
2. Position the burner lid (1,2,3) onto the flame spreader (4) so that the retaining pins fit into their respective recesses.

Replace parts in the correct order after cleaning.
- Do not mix up the top and bottom.
- The locating pins must fit exactly into the notches.

Warnings

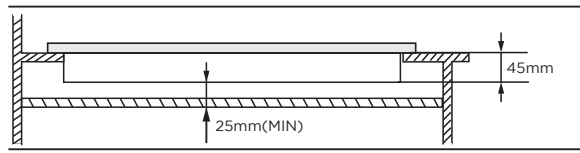
- **Do not modify this appliance.**
- **This appliance must be installed by an authorised technician or installer.**
- **Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.**
- **The adjustment conditions for this appliance are stated on the label (or data plate).**
- **This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.**
- **Before installing, turn off the gas and electricity supply to the ppliance.**
- **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 shouldn't 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. Both the stratified surfacing and the glue used to secure it should be heat resistant, to prevent deterioration.**
- **Turn on appliance tap and light each burners. Check for a clear blue flame without yellow tipping.**
- **If burners shows 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 a 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 requirement of all life hob.**
- **Extension sockets are forbidden.**

Positioning



Model	X	Y	Z
MG604WC	560	490	600

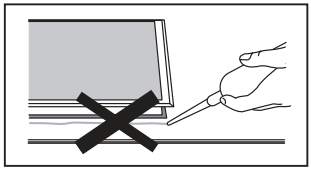
- **This appliance is to be built into a kitchen unit or 600mm worktop, providing the following minimum distances are allowed;**
  - The edges of the hob must be a minimum distance of 60 mm from a side or rear wall.
  - 650 mm between the highest point of the hob surface (including the burners) and the underside of any horizontal surface directly above it.
  - 400 mm between the hob surfaces, 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.
  - 200mm clearance from the periphery of the nearest burner to any vertical combustible surface.
  - You must have a gap of at least 25 mm and at most 74 mm between the underneath of the appliance and any surface that is below it.

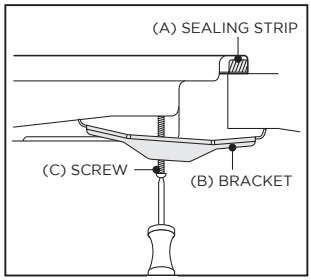


- An oven must have forced ventilation to install a hob above it.
- Check the dimensions of the oven in the installation manual.
- The cut out size must obey the indication.

Installing the appliance

1. Remove the pan supports, the burner lid and flame spreader and carefully turn the appliance upside down and place it on a cushioned mat.
2. Take care that the Ignition devices and flame supervision devices are not damaged in this operation. Apply the sponge provided around the edge of the appliance.
3. Do not leave a gap in the sealing agent or overlap the thickness.





Do not use a silicon sealant to seal the appliance against the aperture.

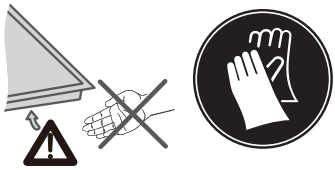
This will make it difficult to remove the appliance from the aperture in future, particularly if it needs to be serviced.

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

   Then fully tighten the screws (C) to secure the hob into position.

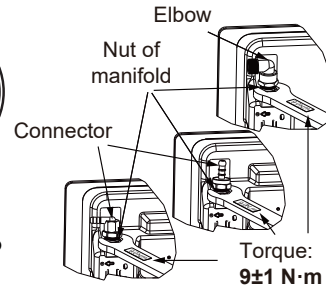
Gas Connection

- **This appliance must be installed and connected in accordance with installation regulations in force in the country in which the appliance is to be used.**
- **This appliance is supplied to run on LPG and natural gas. Conversion for use on LPG and natural gases must only be undertaken by a qualified person.**



Installation of appliance

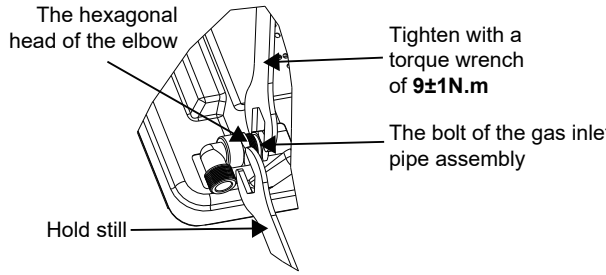
Note: Wear protective gloves to fit the hob.



Caution!

If necessary to adjust or install the elbow or connector, it is allowed only torque wrench with **9±1 N·m**, and work on the nut of manifold instead of on the elbow. The maximum torque cannot exceed **20 N·m**.

Adjusting the direction of elbow



After loosening the elbow, adjust the elbow interface to the required direction as required, and keep the hexagonal head of the elbow motionless with a wrench. Use a **9±1N.m** torque wrench to tighten the bolt of the gas inlet pipe assembly. Ensure that the torque of the wrench is within the required range to prevent elbow breakage or damage caused by excessive force.
After the installation is tightened, check whether the parts are in good condition and test the air tightness to ensure the tightness of the installation. The installer is responsible for the results of the process.

Danger of leaks!
If any connection is handled, check the seal.
The manufacturer is not liable for any connection leaking, after being handled.

Turn off power for safety and appliance protection. Close middle valve to prevent gas leakage.

Keep away from inflammable materials around appliance.
Before work, put on gloves.

CAUTION:
Cool off the appliance for a while right after using appliance for your safety because you can get burners by high temperature from the appliances.

Most of the tools that you might need are shown below. Some are optional.

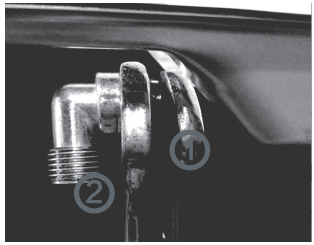
Item	How to use	Pictures
Screw driver	Use for assembly and disassembly of all screws.	
Tubing Wrench	Use for assembly and disassembly of tubing to the burner cup.	
7mm Vox Driver	Use for assembly and disassembly of injector nozzles.	
Torque wrench	Used for elbow installation and removal	

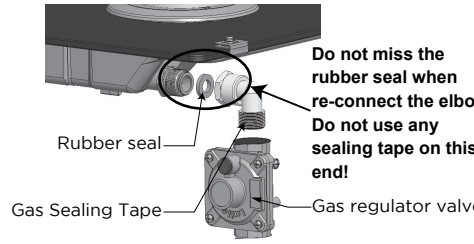
Replacement of gas-type fitting

Tool: Open-end wrench

Steps for operation:

1: Disassemble with a wrench the gas-type fittings from main gas tube.
When you disassemble/assemble gas connection, use 2 spanners. One for fixing gas connection elbow, the other for tightening gas hose.





2: Lock tightly a replaceable gas-type fitting onto the main gas tube.

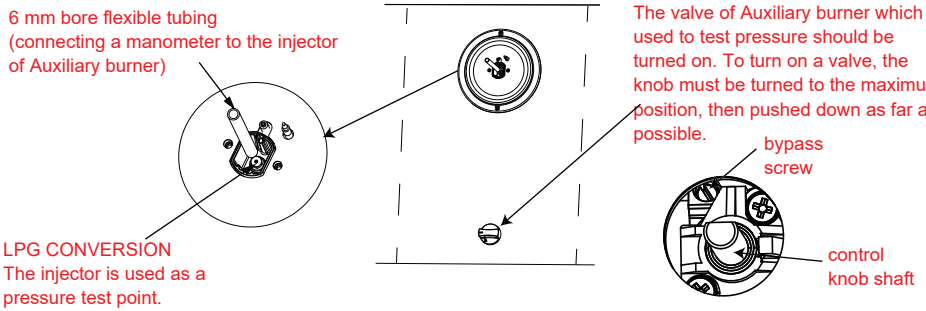
Warning: Do not use other elbow, it may lead to gas leak!

Warning: Do not use seal tape which is NOT intended for Gas use.
Recommend to use AS4623 certified Teflon tape.

LPG CONVERSION

This appliance is supplied set up for Natural Gas usage. A conversion kit is included with the product for Universal LPG usage. The conversion kit contains the appropriate injectors and LPG sticker. Please follow the procedure below if a conversion to suit UNIVERSAL LPG is required:

1. Remove the hotplate trivets, burner caps and burner crowns to access the hotplate injectors. Replace the factory fitted injectors with the appropriate injectors as supplied. Refer to injector orifice table for injector sizes. The injector size is stamped on the top of the injector.
2. Turn on the gas supply and at each new connection check for leaks using soapy water: each hotplate valve should be turned on, one at a time, and the injector hole blanked off for several seconds.
3. The pressure can be checked by connecting a manometer to the injector of Auxiliary burner using 6 mm bore flexible tubing. And the detection pressure is 2.75kPa. Turn on the gas supply and connect a manometer to the injector of Auxiliary burner with 6 mm bore flexible tubing. The valve of Auxiliary burner should be turned on, then start igniting the other burners.To turn on a valve, the knob must be turned to the maximum position, then pushed down as far as possible. At this time, the injector is used as a pressure test point.
4. After the pressure test is completed and the test pressure is confirmed to be 2.75kPa, turn the knobs to minimum position one by one, and screw in the bypass screw (accessible when the knob is removed) until a small stable flame results. Turn the knob to maximum and then back to minimum to ensure that the correct minimum flame is maintained.
5. Attach the LPG sticker to the cooker, near the gas supply inlet. Cover the Natural Gas label that is factory fitted.



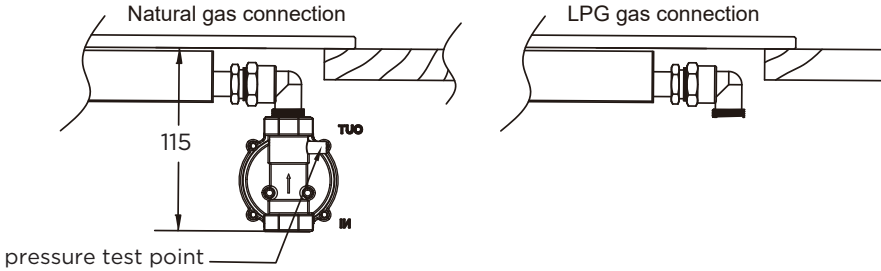
Statutory requirements

This installation must conform with the following:

- Manufacturer's Installation instructions
- Local Gas Fitting Regulations
- Municipal Building Codes
- Refer to AS/NZS 5601.1 for Gas Installations
- S.A.A. Wiring Code
- Local Electrical Regulations
- Any other statutory regulations

Preparing to install

Refer to AS/NZS 5601.1 for piping size details. These built-in cooktops are intended to be inserted in a benchtop cutout. Only an officially authorised technician should connect the appliance. Before you begin, turn off the gas and electricity supply.



- A full operational test and a test for possible leakages must be carried out by the fitter after installation.
- Access to the whole length of the connection hose must be possible and the gas hose must be replaced before its use before the end of service life (indicated on the hose.)
- Before Leaving-Check all connections for gas leaks with soap and water.
- DO NOT use a naked flame for detecting leaks. Ignite all burners both individually and concurrently to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame for each burner individually and all together. Adhere the duplicate data plate to an accessible location near the hotplate. When satisfied with the hotplate, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the auth orised service provider in your area.
- Flexible Hose: If installing with a hose assembly, it must comply with AS/NZS 1869,10mmID, class B or D,no more than 1.2m long and installed in accordance with AS/NZS 5601.1.
- Ensure that the hose does not contact the hot surfaces of the hotplate,oven,dishwasher or any other appliance that may be installed underneath or next to the hotplate.The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length with the cooktop in the installed position. Unions compatible with the hose fittings must be used and all connections tested for gas leaks.The supply connection point shall be accessible with the appliance installed.
- WARNING: Ensure that the hose assembly is restrained from accidental contact with the flue outlet of an underbench oven.

Gas Connection

Install in accordance with relevant gas standards and/or codes of practice applicable.
Connect the elbow fitting to the appliance gas manifold connection, and check that seals between the elbow and manifold connection are in place and in good condition.

- For Natural gas: connect the natural gas appliance regulator (pictured opposite) with integral test point using approved gas thread tape or compound to the elbow fitting.



Natural Gas Ragulator

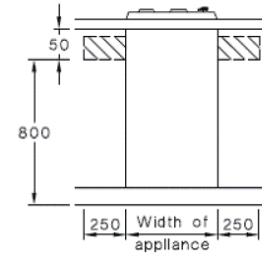
Ensure the supply connection point, test point and natural gas regulator adjustment screw (for Natural gas installation) are accessible for testing and/or adjustment with the hotplate in the installed position.

Where a flexible hose assembly is used, ensure it is approved to AS/NZS 1869, Class B. Any hose assembly used must be restrained from accidental contact with the flue outlet of an under bench oven.

This hose assembly shall be suitable for connection to a fixed consumer piping outlet located as follows:

Hotplates at a point 800 mm to 850 mm above the floor and in the region outside the width of the appliance to a distance of 250 mm.

After connecting to gas, check for leaks using soapy solution, never a naked flame.



Inlet connection region for flexiblehose

Gas Specifition

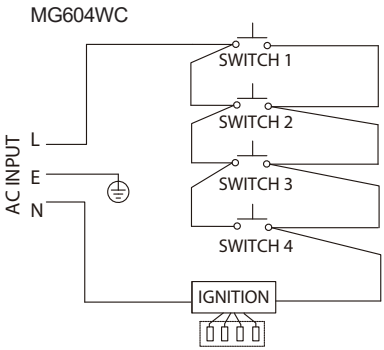
Model	Gas type & pressure	Heat input and orifice size marked(mm)			
		Wok	Rapid	Semi-rapid	Auxiliary-rapid
		13.5MJ/h	10.8MJ/h	6.3MJ/h	4.3MJ/h
MG604WC	Universal LP Gas 2.75kPa	1.00	/	0.68	0.58
	Natural Gas 1.0kPa	1.72	/	1.15	0.93

Electrical Connection

- This appliance must be earthed.
- This appliance is designed to be connected to a 220-240V, 50Hz-60Hz AC electricity supply.
- The wires in the mains lead are coloured in accordance with the following code;
  - Green/yellow = Earth
  - Blue = Neutral
  - Brown = Live

The wire which is coloured green and yellow must be connected to the terminal which is marked with the letter E or by the earth symbol.

WIRING DIAGRAM

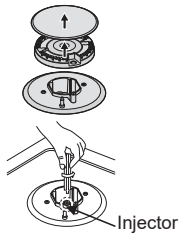


When the power cord is damaged it must be replaced by the manufacturer to produce, customer service agent or similarly qualified personnel.

Gas Adjustment

- **Take precautions on the operations and adjustments to be carried out when converting from one gas to another.**
- **All work must be carried out by a qualified technician.**
- **Before you begin, turn off the gas and electricity supply to the appliance.**

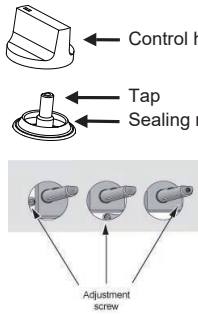
1 Change the injector of the burners.



Remove the pan support, Burner lid and Flame spreader.

Unscrew the injector using a 7mm box spanner and replace it with the stipulated injector for new gas supply.
Carefully reassemble the all components.
After injectors are replaced, it is advisable to strongly tighten the injector in place.

2 Adjustment of minimum level of the flame.



① Turn the taps down to minimum.
② Remove the knob from the tap and place a small bladed screwdriver in the centre of the Adjustment screw.
③ 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.
- Refit the control knob.

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.

④ Repeat this process for each one of the gas taps.
⑤ Attach the ULPG sticker to the cooker, near the gassupply inlet. Cover the Natural label that is factoryfitted.

- **Do not dismantle the tap shafe: in the event of a malfunction, change the whole tap.**
- **Before placing the burners back on the top place, make sure that the injector is not blocked.**
- **A full operational test and a test for possible leakages must be carried out after gas conversion, (such as soap water or gas detector)**

- **After completing conversion, a qualified technician or installer has to mark "V" on the right gas category to match with the setting in rating plate. Remove the previous setting "V" mark.**

Troubleshooting

- Repairs should be performed by a licensed technician only. Improper repair may result in considerable danger to you and others.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified persons in order to avoid a hazard.
- However, some minor problems can be resolved as follows.

Problem	Possible reason	Solution
Not ignited	No Spark	Check the electricity supply
	The burner lid is badly assembled	Assemble the lid correctly
	The gas supply is closed	Open the gas supply completely
Badly ignited	The gas supply is not completely open	Open the gas supply completely
	The burner lid is badly assembled	Assemble the lid correctly
	The ignition plug is contaminated with alien substance	Wipe alien substance with a dry cloth
	The burners are wet	Dry the burners lids carefully
	The holes in the flame spreader are clogged	Clean the flame spreader
Noise made when combusted and ignited	The burner lid is badly assembled	Assemble the burner lid correctly
Flame goes out when in use	The flame supervision device is contaminated with alien substance	Clean the flame supervision device
	Product being cooked has boiled over and extinguished the flame	Turn off burner knob.Wait one minute and reignite zone
	A strong draught may have blown the flame out	Please turn off zone and check cooking area for draught such as open windows.Wait one minute and reignite zone
Yellow Flame	The holes in the flame spreader are clogged	Clean the flame spreader
	Different gas is used	Check the gas used
Unstable Flame	The burner lid is badly assembled	Assemble the burner lid correctly
Gas Smell	Gas leakage	Stop using the product and close the middle valve. Open the window to ventilate. Contact our service centre by using a phone outside

- **If problem is not solved, please contact customer care center.**

PURCHASE DETAILS

For your records, please record details of your purchase below and staple your receipt on the opposite page. Your serial number can be found on the rating plate of your Gas cooktop.

STORE DETAILS

STORE NAME

ADDRESS

TELEPHONE PURCHASE DATE

PRODUCT DETAILS

MODEL NO.

SERIAL NO.*

ATTACH YOUR RECEIPT TO THIS PAGE



WARRANTY

WARRANTY TERMS AND CONDITIONS
GAS COOKTOP

This document sets out the terms and conditions of the product warranties for Residentia Group Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should you require service for your Appliance.

1. IN THIS WARRANTY
(a) 'acceptable quality' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL;
(b) 'ACL' means Trade Practices Amendment (Australian Consumer Law) Act (No.2) 2010;
(c) 'Appliance' means any Residentia Group product purchased by you accompanied by this document;
(d) 'ASR' means Residentia Group authorised service representative;
(e) 'Residentia Group' means Residentia Group Pty Ltd of 165 Barkly Ave, Burnley VIC 3121, ACN 600 546 656 in respect of Appliances purchased in Australia;
(f) 'major failure' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL and includes a situation when an Appliance cannot be repaired or it is uneconomic for Residentia Group, at its discretion, to repair an Appliance during the Warranty Period;
(g) 'Warranty Period' means:
    (i) where the Appliance is used for personal, domestic or household use (i.e. normal single family use) as set out in the instruction manual, the Appliance is warranted against manufacturing defects for 24 months, following the date of original purchase of the Appliance;
(h) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.

2. This warranty only applies to Appliances purchased and used in Australia and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia.

3. During the Warranty Period Residentia Group or its ASR will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Residentia Group or its ASR may use remanufactured parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Residentia Group. This warranty does not apply to light globes, batteries, filters, seals or similar perishable parts.

4. Parts and Appliances not supplied by Residentia Group are not covered by this warranty.

5. You will bear the cost of transportation, travel and delivery of the Appliance to and from Residentia Group or its ASR. If you reside outside of the service area, you will bear the cost of:
(a) travel of an authorised representative;
(b) transportation and delivery of the Appliance to and from Residentia Group or its ASR, in all instances, unless the Appliance is transported by Residentia Group or its ASR, the Appliance is transported at the owner's cost and risk while in transit to and from Residentia Group or its ASR.

6. Proof of purchase is required before you can make a claim under this warranty.

WARRANTY (CONTINUED)

7. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Residentia Group is not liable in the following situations (which are not exhaustive):
(a) the Appliance is damaged by:
    (i) accident
    (ii) misuse or abuse, including failure to properly maintain or service
    (iii) normal wear and tear
    (iv) power surges, electrical storm damage or incorrect power supply
    (v) incomplete or improper installation
    (vi) incorrect, improper or inappropriate operation
    (vii) insect or vermin infestation
    (viii) failure to comply with any additional instructions supplied with the Appliance;
(b) the Appliance is modified without authority from Residentia Group in writing;
(c) the Appliance's serial number or warranty seal has been removed or defaced;
(d) the Appliance was serviced or repaired by anyone other than Residentia Group, an authorised repairer or ASR.

8. This warranty, the contract to which it relates and the relationship between you and Residentia Group are governed by the law applicable where the Appliance was purchased.

9. To the extent permitted by law, Residentia Group excludes all warranties and liabilities (other than as contained in this document) including liability for any loss or damage whether direct or indirect arising from your purchase, use or non use of the Appliance.10. For Appliances and services provided by Residentia Group in Australia, the Appliances come with a guarantee by Residentia Group 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 Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. The benefits to you given by this warranty are in addition to your other rights and remedies under a law in relation to the Appliances or services to which the warranty relates.

11. At all times during the Warranty Period, Residentia Group shall, at its discretion, determine whether repair, replacement or refund will apply if an Appliance has a valid warranty claim applicable to it.

12. Missing parts are not covered by warranty. Residentia Group reserves the right to assess each request for missing parts in a case by case basis.
Any parts that are not reported missing in the first week after purchase will not provide free of charge.

13. To enquire about claiming under this warranty, please follow these steps:
(a) carefully check the operating instructions, user manual and the terms of this warranty;
(b) have the model and serial number of the Appliance available;
(c) have the proof of purchase (e.g. an invoice) available;
(d) telephone the numbers shown below.

14. You accept that if you make a warranty claim, Residentia Group and its ASR may exchange information in relation to you to enable Residentia Group to meet its obligations under this warranty.

IMPORTANT
Before calling for service, please ensure that the steps in point 13 have been followed.

CONTACT SERVICE
Service: 1300 11 HELP (4357)

The Australian Consumer Law requires the inclusion of the following statement with this warranty:	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.

NOTES...

NOTES...



E2447

mykin

part of the family