



Instructions for Use

KitchenAid

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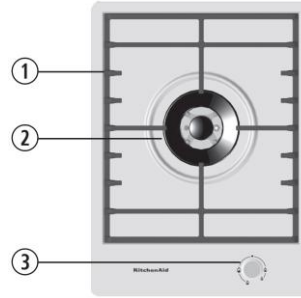
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Product description and symbols

1. Removable pan stand grids
2. WOK burner
3. WOK burner control knob



Control Symbols

Standard burners

- Off
- 🔥 Maximum flame
- 🔥 Minimum flame

Professional burner

- Off
- 🔥 Maximum flame outer ring/maximum flame inner ring
- 🔥 Minimum flame outer ring/maximum flame inner ring
- 🔥 Maximum flame inner ring/turned off outer ring
- 🔥 Minimum flame inner ring/turned off outer ring

Using the burners

To turn on one of the burners:

1. Turn the corresponding control knob anticlockwise until the indicator coincides with the maximum flame symbol 🔥.
2. Press the control knob to ignite the burner.
3. Once the burner has lit, keep the control knob pressed for about 5 seconds to allow the safety thermocouple fitted to each burner to engage. The thermocouple will switch off the gas supply to the burner should the flame be accidentally lost (A gust of air, momentary interruption of gas supply or liquid spillage etc.).

To turn on the professional burner:

1. To simultaneously turn on both rings, turn the knob anticlockwise to position it on the symbol showing maximum flame for outer and inner ring and push down the knob to ignite the burner.

2. To keep only the inner ring ignited push down the knob and turn it anticlockwise to position showing maximum flame for inner ring and turned off for outer.

If the burner does not ignite within about 15 seconds, switch off the burner, check the fitting of the burner cap and plate for correct fitting. Wait at least 1 minute before trying again.

If the burner goes out when the control knob is released, the thermocouple did not engage. Wait at least 1 minute before repeating steps 1 to 3.

Practical advice on using the hob

Read the instructions to get the best out of your hob.

- Use pans with a similar diameter to the burner (see the table on this page)
- Use flat bottomed pans except with the wok support.
- Do not use excessive water when cooking foods and use the lid.
- Ensure that pans are fully supported by the pan supports and do not protrude over the edges

Important:

Do not rest or drag the pan supports upside down on the hob as this could scratch it.

Failure to comply with these recommendations could lead to the glass ceramic hob being damaged, or broken and the safety of your appliance being compromised.

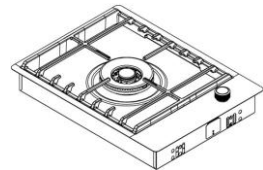
Burner	Ø Pans
wok	from 24 to 26 cm

You should never use:

- Cast iron pots and pans, steatite stone grills or terracotta dishes on the hob as this may damage the pan supports.
- Convector such as metal netting, or others.
- The use of two burners simultaneously with just one container such as a fish kettle.

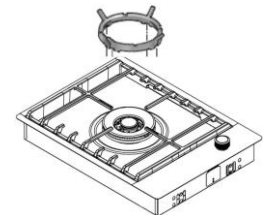
Positioning the pan supports and wok support (also as spacer)

To position the pan supports firstly align with burners and then fit into the final position paying attention to do not scratch metal top with the support.

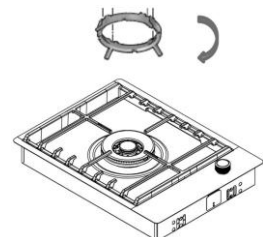


For better burner performance, please refer to the practical advice described above.

In the case of pans with convex bottoms (WOK), use the support grille provided, which should be positioned only on the wok burner, following the shown orientation (longer fingers upside).



If the use on wok burner of pots with a diameter bigger than 26cm is necessary, use supplied wok adapter in the reversed orientation as shown in the left picture (longer fingers bottom side). Failure to do so could result in damages of the metal surface of the hob.



Hood and cabinetry clearances (mm)

This appliance is not provided with a combustion product discharge. It is recommended that it be installed in sufficiently aerated places, in terms of the laws in force.

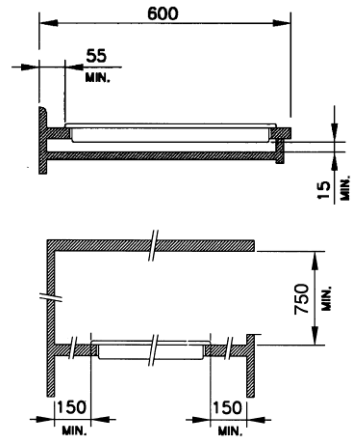
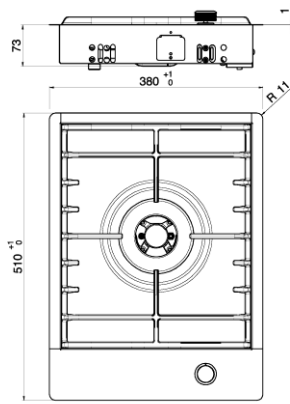
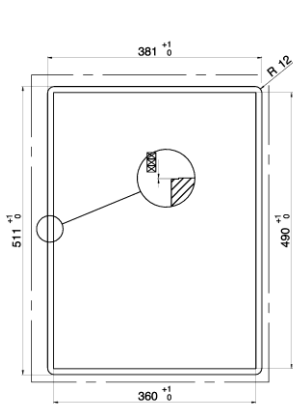
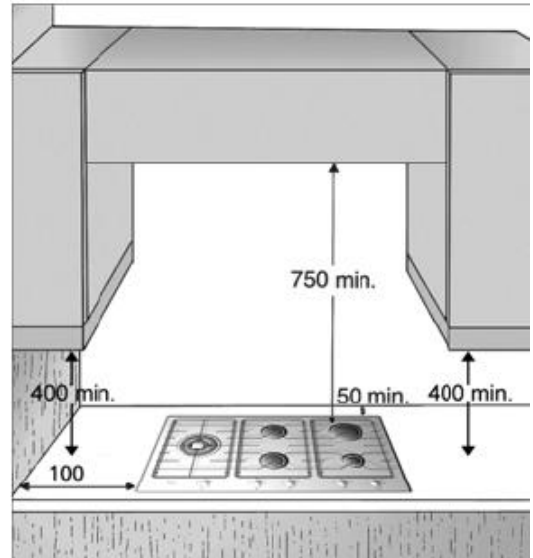
Gas appliance air shall not be contaminated.

As per AS/NZS5601.1 minimum clearance must be maintained.

Clearance between the highest part of the highest burner of the cook top and a range hood or an exhaust fan (overhead clearance) shall not be less than 60 mm for a range hood and not less than 750 for an exhaust fan.

NOTE: In case of installation of a hood above the cook top please refer to the range hood instructions for the correct distance.

NOTE: Indicated clearance dimensions are applicable to non-combustible materials.



N.B. For the semi-flush mount version the 1.5 mm milling is not necessary.

If needing to install multiple Domino products in the same cut-out, the Domino Connector 481010793572 (not included) accessory must be purchased separately from the After-sales Service. In addition, also order special kit 480121103229 in case of installation in a stone counter top.

Gas Consumption and Injectors table

Model KHDP1 38510

Gas Type	Natural @ 1.00 kPa (test point pressure)		Universal LP @ 2.75 kPa (inlet pressure)	
Burner	Nominal Gas Consumption (MJ/h)	Nominal Injector Size (mm)	Nominal Gas Consumption (MJ/h)	Nominal Injector Size (mm)
Wok	20.0	Inner 0.70 / outer 1.40	17.5	Inner 0.43 / outer 0.73
TOTAL	20.0	-	17.5	-

Electric supply: 220-240 V ~ 50/60 Hz 0.6W

NOTE: a duplicate Data Plate provided with the appliances should be affixed adjacent to the appliance nearby on a cabinet or area where it is easily accessible for reference.

Warnings and Suggestions

To get the most out of your hob, please read the instructions carefully and keep them for future consultation.

- These instructions are only valid in the countries whose destination symbol is shown on the serial number plate on the hob.
- The packing (plastic bags, expanded polyurethane, etc.) pose a potential threat to children and should be disposed of carefully.
- **Check the appliance has not been damaged during transportation and remove all protective packing and films before installation.**
- **This hob (cat. 3) was designed to be used exclusively for cooking food in household surroundings. Any other use (for example heating rooms) should be regarded as improper and dangerous.**
- **The installation and connection of this appliance to a gas or electrical supply must be carried out by a competent, qualified person in compliance with current legislation.**

- **This appliance should be installed in compliance with standards in force and only used in well ventilated rooms. Read the instructions before installing and using this appliance.**
- **The pre-fitted gas connector and its supply pressure are shown on the label attached to the bottom of the hob. If this type of gas supply is not being used, please refer to the section called Adaption to different types of gas supply on page 11.**

Note:

- Incorrect placement of the pans supports can scratch the hob. To avoid this always ensure that the rubber feet on the bottom of the pan supports are the only part of the pan supports that touch the hob and do not drag the pan supports across the hob surface.
- On the glass surface do not use:
 - Cast iron grills, terracotta pots or pans.
 - Heat convectors (e.g. metal netting).
- Using two burners to cook 1 pan.


- In the event of prolonged usage, additional ventilation may be required (opening a window or increasing the extraction speed of the hood).

Warning

- Keep children away from the hob when in use and don't let them play with the control knobs or any other part of the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensor or mental capabilities or lack of experience and knowledge unless they have been given initial supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not let children play with the pan supports. The rubber feet on the underneath of the pan supports could be swallowed by small and cause serious injury or suffocation.
- Before replacing the pan supports on the hob, please check that all the rubber feet are in place.
- Each time you finish using the hob, always check that the control buttons are in the off position and shut off the tap to the gas mains or cylinder.
- Do not obstruct the air vents at the back of the appliance in any way.
- **DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE**
- **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION**
- **DO NOT MODIFY THIS APPLIANCE**
- **WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN A CARAVANS, IT SHALL NOT BE USED A SPACE HEATER**

Safeguarding the Environment


Packing

The packing material is 100% recyclable and is labelled with the recycling symbol . Please dispose of all packing responsibly and carefully.

Product

This appliance is marked according to the European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE). By ensuring that this product is disposed of correctly, you will help prevent potentially negative consequences for the environment and human health.



The symbol  on the product or on the documents accompanying this appliance indicates that this product should not be disposed of as household waste. Please dispose of this appliance at an Electrical & Electronic Equipment Collection point as in accordance with local environmental regulations for waste disposal. For details of your local Collection Point please contact your Local Authority.

Installation

THIS OPERATION MUST BE PERFORMED BY QUALIFIED TECHNICIAN OR AUTHORISED PERSON.

Technical information for the installer

- This appliance can be built into a 30mm to 70mm thick worktop.
- If no oven is to be installed below the hob, a panel must be fitted under the hob to prevent hob damage and protect the cupboard contents. This panel must cover the whole of the underside of the hob and must be positioned so that an air gap of at least 15mm between the panel and hob underside is maintained, as a minimum, and as a maximum 150mm to the underneath of the work surface.
- This hob is designed to operate perfectly with any oven in the KitchenAid range. The Manufacturer declines all responsibility should any other make of oven be installed.

The manufacturer declines all responsibility should another make of oven be installed.

Before installation, please ensure that:

- **Warning: this is a heavy product which requires the installation to be carried out by two people.**
- The gas supply (type and pressure) and the calibration on the hob are compatible (see serial number plate on the hob and the table on page 7).

NOTE: as per AS/NZS 5601.1 gas appliance shall be installed in such a way that surface temperature of any nearby surface will not exceed 65 Deg. C above ambient.

PLEASE NOTE GAS REGULATOR PACKED WITH THIS APPLIANCE IS ONLY SUITABLE FOR CONNECTION TO NATURAL GAS.

- The cabinetry and appliances surrounding/next to the hob are heat resistant and in compliance with local regulations.
- The products of combustion are removed from the atmosphere in the room by using an extraction hood or electrical fan installed to the walls and or windows, in line with current regulations.
- The air circulates naturally through a suitable opening that is no less than 100cm² in cross section, which must be:
 - permanent and accessible on the walls of the room being ventilated and extracting towards the outside.
 - created in such a way that the openings both inside and out cannot be obstructed, even in error.
 - Protected by plastic grill, metallic netting etc. that should not reduce the 100cm² cross section
 - Located in such a position so as not to interfere with the extraction of the products of combustion.
- Connection from one type of gas to another should be only performed by qualified technician or approved gas fitter.

This appliance shall be installed in accordance with installation requirements of AS/NZS 5601 current edition).

IMPORTANT: if flexible hose is used, it must be installed in such a way that does not come into the contact with the drawers or any other mobile kitchen parts. The hose must be installed in such a way that is easy to visually inspect without obstructions

Hose assembly used with cooking appliances shall be certified as conforming to AS/NZS 1869 and be class B or class D.

Gas connection

WARNING! This operation must be performed by a qualified technician.

- Before Installation make sure that local gas delivery conditions (nature and pressure) are compatible with the setting of the hob (see the gas consumption and injector size table on page 7).
- Before installing the hotplate considers the location of the gas supply and routing the gas line. (Refer Fig. 1)
- This appliance shall be installed in accordance with installation requirement of the local gas authority of the appropriate installation code.
 - The gas supply system must comply with local regulations to the current relevant gas standard (AS/NZS 5601, current edition).
- For Natural Gas model the gas supply is connected to a regulator which is supplied. The inlet connection has 1/2" B.S.P. male thread (in compliance with ISO 7.1 thread).
IT IS ESSENTIAL THAT THE ELBOW ON THE APPLIANCE HELD FIRMLY WITH A SPANNER .DO OT OVER TIGHTEN. The regulator pressure for NG is 1.0 kPa.

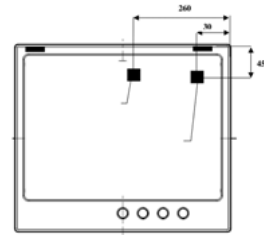


Fig. 1

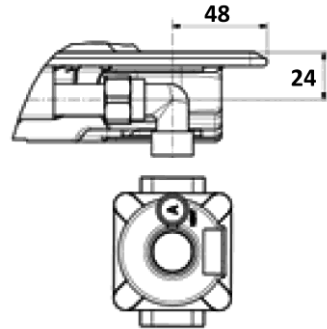


Fig. 2

- For ULPG model the gas supply must be regulated to a pressure of 2.75 kPa. The gas inlet connection fitting is 1/2" B.S.P. male tread (in compliance with ISO 7.1 thread).
- A manual shut off valve must be installed in the gas line, in an accessible position external tot the hotplate, so in the event of emergency the gas supply can be shutoff.
- For gas inlet position of appliance refer to figure 2 for NG and figure 3 for ULPG.

After installing the gas supply and making all connections check thoroughly for possible leaks.

Turn all control knobs on the unit to "OFF" position. Open the valve on gas supply. Using the soap water solution check each gas connection one at the time, by brushing the solution over connection. Presence of bubble will indicate the leak. Tighten the fitting and re check for leaks. If it is not possible to correct the leak, replace the fitting. Turn on cook top and light each burner.

- Check for a clear blue flame without yellow tipping. If burner shows any abnormality check the following:

- burner cap on correctly
- burner positioned correctly
- burner veridically aligned with injector nipple

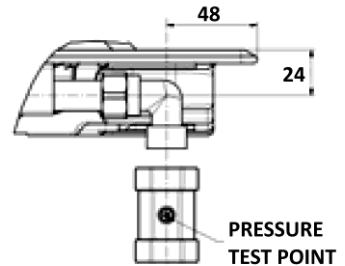


Fig. 3

- In some cases burner will fail to ignite immediately and will seem to blow's lightly when do ignite, this is usually due to the air in the gas pipe which should clear itself within seconds of operation.

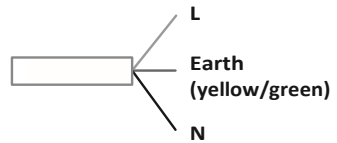
If after following instructions given, satisfactory performance cannot be obtained, contact the local gas authority for advice and assistance.

Electrical Connection

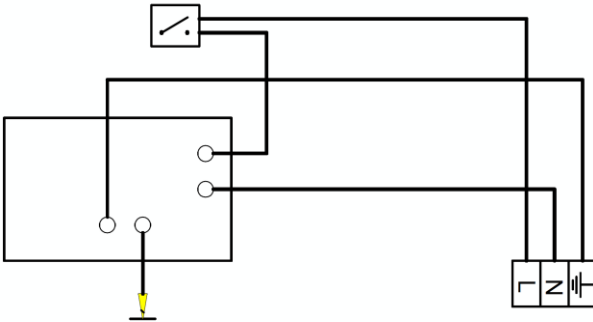
The electrical connections must comply with current local legislation and be carried out by a qualified, competent person.

- Information on the voltage and power absorbed are shown on the serial number plate.

- **The appliance must be earthed.**
- **When installing the appliance, we recommend that this hob is protected by a 3mm bi-polar switch.**
- **If damaged, the power cable must be replaced with an identical type of power cable. We recommend that this operation be conducted by our After Sales Service. Please contact our Customer Care Centre.**
- **Do not use extension cables.**
- **The manufacturer declines all responsibility for damage to persons, pets or goods as a result of failure to comply with the regulations above.**



WIRING DIAGRAM



Installation

The cook top is designed to be built in to a work surface as shown in the figure.

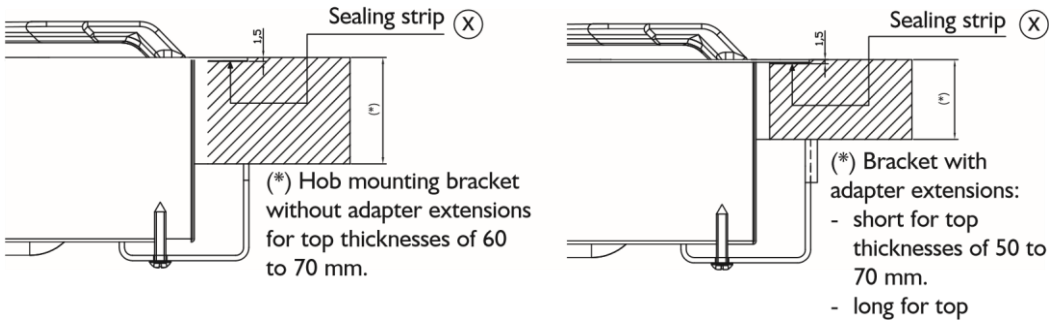
Before installing the cook top, install the gasket seal **"X"** around the entire perimeter of the hole where it will be inserted.

The dimensions of the hole are shown in figures 6-7-8-9.

For Filo top (semi flush) models, the perimeter of the hole must be lowered by a depth of 1.5 mm.

The hole does not need to be milled for Semi-filo (semi flush) top models.

The cook top can be installed on different materials such as brickwork, steel, marble, conglomerates, synthetics, wood and wood covered with plastic laminates, so long as resistant to a temperature of 90 °C.



Adaption to a different type of gas supply

If you are using a different kind of gas from the one indicated on the serial no. plate and the orange label on the back of the hob, you must replace the injectors; in the case of the Wok burner, adjust the primary air (see Injector table on page 6). The orange label should be removed and kept together with the manual.

Use pressure regulators suitable for the gas pressures indicated on page 6

- In order to replace the injectors, contact the Customer Care, or a qualified electrician.
- Injectors not supplied as standard should be requested from the Customer Care Centre.
- Regulate the minimum levels of the taps.

If you experience difficulty in turning the control knob, contact our Customer Care Centre:

Australia: www.kitchenaid.com.au

New Zealand: www.kitchenaid.co.nz who will arrange for a replacement after ascertaining that the tap is damaged.

Replacing the injectors

Note: Refer to the injector table earlier in the manual to ensure the correct type of injector is to be fitted.

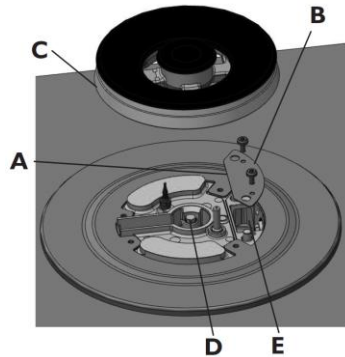
Note: Before installing the hob, please remember to stick the gas calibration label, provided with the replacement injectors over the gas information on the underside of the hob.

Injectors replacement in the wok burner

To replace the injectors in special burner it is necessary to:

1. Remove spreader (C), the screws (B) holding the cover cap (A) and the cap itself.
2. Unscrew the inner injector (D) with a box spanner 7 and the outer injectors (E) with a wrench 7.
3. Replace the injectors.
4. Put back the cover cap, screws and spreader.

Note: make sure that after replacement the spreader (C) is inserted correctly on the burner.



Regulating the minimum flow level of the gas taps

Regulating the minimum flow level must be done with the tap at the lowest position (small flame) 🔥.

There is no need to regulate the primary air in the burners.

To ensure the minimum level is properly regulated, remove the control knob and adjust the screws found on the tap as follows:

1. Tighten to reduce the height of the flame 1 (-)
2. Slacken to increase the height of the flame (+);
3. With the burners on, rotate the buttons from the

maximum 🔥 to the minimum position 🔥 to check the stability of the flame.

NOTE:

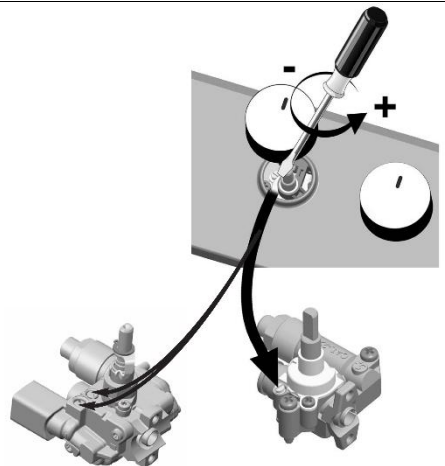
Service and maintenance only to be carried by an authorized person.

To replace the parts such as burners, valve and electric components, the hot plate must be removed from the bench top by releasing the attachment hooks, loosening the attachment screws of each burner, unscrewing the hotplate attachment nuts.

Note: If the valves must be replaced, first disassemble the chain if ignition switches.

It is recommended to replace the valve gasket each time the valve is replaced thus ensuring a perfect seal between the body and the gas train.

WARNING: DO NOT MODIFY THIS APPLIANCE



Care and Maintenance

Before any cleaning and/or maintenance operation, disconnect the hob from power supply and wait until it is cold.

To keep the hob in perfect condition, remove any food residuals and clean it after every use.

Hob cleaning:

- Clean the surfaces of the hob with lukewarm water and/or neutral detergent, rinse and dry thoroughly with a soft cloth or shammy leather.
- Prolonged contact with hard water or aggressive detergents could corrode or stain the stainless steel surfaces; detergents containing chlorine and/or chlorine composites, ammoniac or that are highly acidic will cause irreparable damage to the hob. Before any kind of use, we advise you read the product label to check if a product is suitable.

- Do allow acid or alkaline substances, such as vinegar, mustard, salt or lemon juice to come into contact with the hob for extended periods.
- It is advisable to immediately wipe any spills (water, sauce, coffee, etc.).
- Do not use abrasive products and pan scourers.
- Do not use steam cleaners.
- Do not use flammable products.
- All enamelled and glass parts should be cleaned with warm water and/or a neutral detergent.

Care and maintenance of the gas burners

The pan supports and burners can be removed to make cleaning easier.

1. Hand wash carefully in hot water with a mild detergent making sure that all the ingrained dirt is removed and the openings on the burner are not blocked. The internal burner cap (D), on page 13 is made of brass and is subject to a natural burnishing when it heats up. Clean it each time you use it with a product specifically designed for brass. Use hot water and a mild detergent to clean the wok burner external cap (item (C) on page 13). Never use harsh products, or scourers that will damage the special surface coverings.
2. Rinse and dry carefully.
3. Correctly refit the burners and caps in their place.

4. Make sure that when replacing the pan supports, the pan support is located correctly for each burner.

Note: Hobs fitted with electronic ignition and thermocouples must have the ends of the igniters and thermocouples cleaned regularly and frequently in order to operate. Please clean them very carefully with a damp cloth. Any remaining ingrained food should be removed carefully with a toothpick, or similar.

To avoid damaging the electronic ignition only operate with the burners and pan supports correctly in place.

Troubleshooting guide

If the hob is not working properly work through this guide before contacting our Customer Care Centre.

The burner does not ignite, or the flame is unsteady? Check that:

1. the gas, or electricity supply has not been interrupted and that the control knob is turned fully on.
2. the gas supply has not run out.
3. the openings on the burner have become blocked.
4. the end of the electronic igniter is clean.
5. all the parts on the burner are properly positioned.

The flame doesn't stay on? Check that:

1. the button was pushed in properly when turning on the burner for the time required to activate the safety thermocouple.

2. the burner's openings are not blocked in relation to the thermocouple.
3. the end part of the thermocouple is clean.

The pans are not stable? Check that:

1. the bottom of the pot is perfectly flat.
2. the pot is centred on the burner.
3. the pan supports are correctly positioned with all the rubber feet in place.

If, despite all these checks and after tuning the hon off and on again, you are still experiencing problems please contact our Customer Care Centre.

After Sales Service

Before contacting our Customer Care Centre please check to see if the problem can be fixed by referring to the troubleshooting guide.

If fault persists, contact our Customer Care Centre:

Australia: **www.kitchenaid.com.au**

New Zealand: **www.kitchenaid.co.nz**



We will ask you for some information, it will help us, help you if you have the following information ready to give us:

- a short description of the fault
- the serial number and model number of the appliance
- the service number: the number after the word service on the rating plate on the bottom of the hob. The service number can also be found in the warranty booklet.
- your name, full address including postcode and telephone number.



FOR THE WAY IT'S MADE.

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