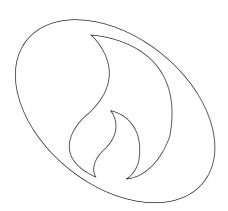


installation & operating instructions and cooking guidance

Built-in Hob

Model EGS 60 EGW 60



get the best from your new cooker

Please read these instructions before installation or using your appliance!

Dear Customer,

By purchasing this product you have chosen an appliance of advanced technology and high quality.



The appliance was produced in modern facilities which meet all environmental standards.

The instructions will help you to operate the appliance quickly and safely.

- Upon delivery, please check that the appliance is not damaged. If you note any transport damage, please contact your point of sale immediately and do not connect and operate the appliance!
- Before you connect and start using the appliance, please read this manual and all enclosed documents. Please note in particular the safety instructions.
- Keep all documents so that you can refer to the information again later on.
 Please keep your receipt for any repairs which may be required under warranty.
- When you pass on the appliance to another person, please provide all documents with it.

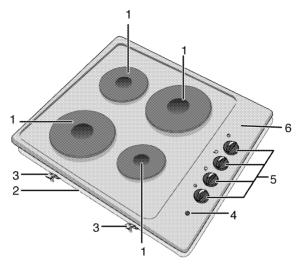
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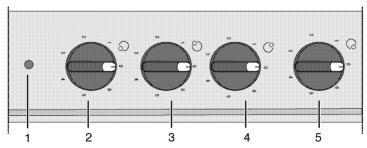
1 General information

Overview



- 1 Hotplate
- 2 Base cover
- 3 Assembly clamp

- 4 Warning lamp
- 5 Hotplate's knob
- 6 Burners' plate



- 1 Warning lamp
- 2 Hotplate Front right
- 3 Hotplate Front left

- 4 Hotplate Rear left
- 5 Hotplate Rear right

Technical Data

| Voltage/frequency | 220-240 V ~ 50 Hz |
|---------------------------------------|-------------------------|
| Total electric consumption | 6000 W |
| Fuse protection | min. 16 A |
| Cable type / cross section | H05RR-FG |
| | 3 x 2,5 mm ² |
| Cable length | max. 2 m |
| Outer dimensions (height/width/depth) | 60 mm/580 mm/510 mm |
| Installation dimension (width/depth) | 560 mm/490 mm |
| Burners | |
| Front right | Hotplate |
| Size | 145 mm |
| Power | 1500 W |
| Front left | Hotplate |
| Size | 180mm |
| Power | 2000 W |
| Rear left | Hotplate |
| Size | 145mm |
| Power | 1000 W |
| Rear right | Hotplate |
| Size | 180mm |
| Power | 1500 W |

2 Safety Instructions

Explanation of safety instructions

The following types of safety instructions and information are used in this manual. They can be distinguished by the symbol and the initial signal word.



DANGER

High risk of personal injury.

Non-observance may or will cause serious injuries or death.



CAUTION

Risk of personal injury.

Non-observance may or will cause minor or medium injuries.



NOTICE

Risk of material damage.

Non-observance may or will cause damage on the appliance or other objects.



Important

Tip for the user.

Useful information on how to use the appliance. No injury risk information.

Basic safety instructions

 The manufacturer reserves its right to make changes in the technical specifications in order to improve the appliance quality without any prior notice. Figures included in this manual are for schematic purpose only and may not match exactly with your appliance. Values stated on the markings of the appliance or in other printed documents supplied with the appliance are obtained under laboratory conditions as per relevant standards. These values may vary according to the usage of the appliance and ambient conditions.

 This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

- Never use when judgement or coordination is impaired by the use of alcohol and/or drugs.
- Do not operate the appliance if it is defective or shows any visible damage.
- Do not carry out any repairs or modifications on the appliance.
 However, you may remedy some malfunctions; see *Troubleshooting*, page 16.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates in high temperatures and may catch fire when it comes in contact with hot surfaces.

- Do not heat closed food containers and glass jars. Pressure that may build-up in the jar can cause it to burst.
- Ensure that no flammable materials are adjacent to the appliance as the sides become hot during use.
- Do not leave empty pots or pans on plates that are switched on.
 They may get damaged.
- Since it may be hot, do not leave plastic or aluminum dishes on the surface of appliance. These kind of dishes should not be used to keep food either.
- Check all controls on the appliance are switched off after use.



Important

For the warranty to be valid, the appliance must be installed by a qualified person in accordance with current regulations.

Safety for children

- Accessible parts of the appliance will become hot whilst the appliance is in use and until the appliance has cooled, children should be kept away.
- Do not store any items above the appliance that children may reach.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.

Safety when working with electricity

- Any work on electric equipment and systems may only be carried out by authorized qualified persons.
- In case of any damage, switch off the appliance and disconnect it from the mains supply by removing the fuse or switching off the circuit breaker.
- Ensure that the fuse rating is correct.

Intended use

The appliance is designed for domestic use only. Commercial use is not admissible.

This product should not be used for heating purposes.

The manufacturer shall not be liable for any damage caused by improper use or handling errors.

Disposal

Packaging material



DANGER

Risk of suffocation by the packaging materials!

Keep children away from the packaging materials.

The packaging material and transport locks are made from materials that are not harmful to the environment. Please dispose of all parts of the packaging according to environmental standards. This is beneficial to the environment.

Old equipment



This appliance bears the selective sorting symbol for waste electrical and electronic equipment (WEEE). This means that this appliance must be handled pursuant to European Directive 2002/96/EC in order to be recycled or dismantled to minimize its impact on the environment. For further information, please contact your local or regional authorities.

Electronic appliances not included in the selective sorting process are potentially dangerous for the environment and human health due to the presence of hazardous substances.

Future transportation



NOTICE

Do not place other items on the top of the appliance. The appliance must be transported upright.

Store the appliance's original box and transport the appliance in its original carton. Follow the guidance marks that are printed on the carton.



Important

Verify the general appearance of your equipment by identifying possible damage during the transportation.

If you do not have the original carton

Pack the appliance in bubble wrap or thick cardboard and tape it securely in order to prevent damage during transportation.

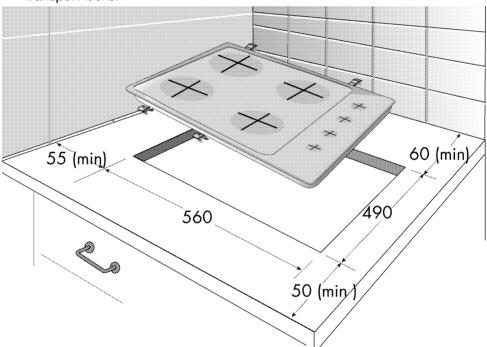
3 Installation

Before installation

The hob is designed for installation in a commercial worktop. A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

Remove packaging materials and transport locks.

- Surfaces, synthetic laminates and adhesives used must be heat resistant (100 °C minimum).
- The worktop must be aligned and fixed horizontally.
- Cut aperture for the hob in worktop as per installation dimensions.



Installation and connection

 For installation the appliance must be connected in accordance with all local gas and/or electrical regulations.

Connection to the mains supply



Important

This appliance must be earthed!
Our company shall not be held
responsible for any damage

responsible for any damage caused by using the appliance without an earthed socket.



DANGER

Risk of electric shock, short circuit or fire by unprofessional installation!

The appliance may be connected to the mains supply only by an authorized qualified person and the appliance is only guaranteed after correct installation.



DANGER

Risk of electric shock, short circuit or fire by damage of the mains lead!

The mains lead must not be clamped, bent or trapped or come into contact with hot parts of the appliance.

If the mains lead is damaged, it must be replaced by a qualified electrician.

- The mains supply data must correspond to the data specified on the rating plate of the appliance.
 The rating plate is located at the rear housing of the appliance.
- The appliance mains cable must correspond to the specifications and the power consumption; see Technical Data, page 5.



DANGER

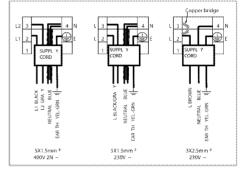
Risk of electric shock!

Before starting any work on the electrical installation, please disconnect the appliance from the mains supply.

 If no all-pole separation from the mains supply is possible, a separation unit must be connected with a contact distance of 3 mm min. (fuses, line safety switches, contactors) all poles which should be adjacent to (but not above) the cooker in accordance with IEE regulations. Failure to observe this instruction may result in operational problems and invalidation of the appliance warranty.

Additional protection by a residual current circuit breaker is recommended.

If a cable without a plug is provided together with your appliance;

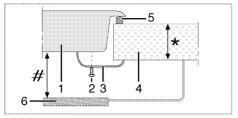


- for mono-phase connection, take care to connect as below:
- Brown cable = L (Phase)
- Blue cable = N (Neutral)
- Green/yellow cable must be connected to ground (E) = line.

Installation

- 1. Place hob into aperture and align it.
- In order to avoid the foreign substances and liquids penetrating between the hob and the worktop, please apply the putty supplied in the package to the contour of the housing in the worktop before installation but make sure that the putty does not overlap.

You can secure your hob to the worktop by using the clamp and the screws supplied.



- min. 20 & max. 40 mm
- # min. 50 mm
- 1 Hob
- 2 Screw
- 3 Fixing clamp
- 4 Worktop
- 5 Leakage seal
- 6 Dividing shelf



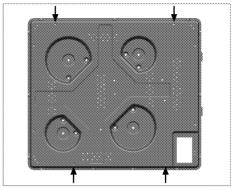
NOTICE

When installing the hob above a cupboard, a dividing shelf as in the above picture must be installed. If installing above a built-in oven this is not required.

If, for example, due to the fitting of the appliance above a drawer, the underside of the appliance is

touchable, it must be covered by a wooden plate.

Bottom view (clamp holes)



Secure the hob.



Important

Clamping to different holes is not a good practice in terms of safety since it can damage the gas and electrical system.

Final check

- Connect the appliance to the mains supply and switch on the mains supply.
- 2. Check function.

4 Preparation

Tips for saving energy

The following tips will help you to use your appliance in an ecological way and to save energy:

- Use pots/pans with lids for cooking. Without a lid, the energy consumption may be up to four times higher.
- Choose the burner/plate which is suitable to the saucepan base.
 Always choose the correct size of saucepans for your meals. For larger burners/plates more energy is needed.
- Take care to use flat base saucepans while cooking on electrical cookers.
 Pots with an even and thick bottom provide better thermal conduction. You can save up to 1/3 of electricity.
- Pots and pans should match the size of plates. The bottom of the pot or pan should not be smaller than the plate.

- Keep plates and pan bottoms clean. Dirt will reduce the heat transmission between plate and pan bottoms.
- In case of longer cooking times, switch off the plate 5 to 10 minutes before the end of the cooking time. When you use the residual heat, you can save up to 20 % of electricity.

Initial operation

First cleaning of the appliance



NOTICE

The surface may get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powder/cream or any sharp objects.

- 1. Remove all packaging materials.
- Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.

5 How to use the hob

General information on cooking



DANGER

Risk of fire by overheated oil!

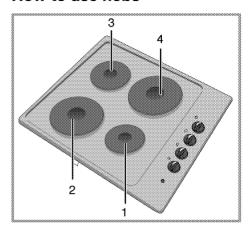
When you heat oil, do not leave it unattended.

Never try to extinguish the fire with water! When oil has caught fire, immediately cover the pot or pan with a lid. Switch off the hob if safe to do so and phone the fire service.

- Ensure handles of pans cannot accidentally be caught or knocked and do not get hot by adjacent heating zones. Avoid pans that are unstable and easily tipped. Pans that are too heavy to move easily when filled can also be a hazard. Only use flat bottomed pots or pans.
- Use pans which have sufficient capacity for the amount of food being cooked so they don't boil over and cause unnecessary cleaning.

Do not place lids on the burners. Always position pans centrally over the burners. When transferring pans from one burner to another always lift the pans do not slide them

How to use hobs



- 1 Hotplate 14-16 cm
- 2 Hotplate 18-20 cm
- 3 Hotplate 14-16 cm
- Hotplate 18-20 cm is list of advised diameter of pots to be used on related burners.

How to use electrical hobs

The knobs for the hob can be rotated in either direction to provide fully variable heat control.



NOTICE

Quick heating hotplates, if any, are marked with a red point.

Overheat protection

Plates of more than 1000 W burner power are equipped with overheating protection. The overheating protection reduces the burner power under the following conditions:

- No pot or pan on the plate.
- An empty pot or pan on the plate.
- Pot or pan bottom very uneven.

The plate is switched off when the position indicator is in the OFF (top) position.

Switching the plate on

The hob control knobs are used for operating the plates. To obtain the desired cooking power, turn the hob control knobs to the corresponding level.

| Cooking level | 1 | 2 – 3 | 4 – 6 |
|---------------|---------|-----------------------|-------------------|
| | warming | stewing, simmering | cooking, roasting |

Switching the plate off

Turn hob control knob to off position (top).



6 Maintenance and Care

General information



DANGER

Risk of electric shock!

Switch off the electricity before cleaning appliance to avoid an electric shock.



DANGER

Hot surfaces may cause burns!

Allow the appliance to cool down before you clean it.



NOTICE

The surface may get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powder/cream or any sharp objects.

Clean the appliance thoroughly after each use; in this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.

No special cleaning agents are required for cleaning the appliance. It

is recommended to use warm water with washing liquid, a soft cloth or sponge and use a dry cloth for drying.

Do not use any abrasive cleaning materials!



Important

Do not use steam cleaners for cleaning.

How to clean the hob

Electrical hobs

- 1. Switch plates off and let cool.
- 2. If necessary, treat plates with a cleaning agent (cleaner/conditioner available in selected stores).
- Dry by switching on for a few minutes.
- 4. Apply a thin coat of cooking oil from time to time to provide a protective coating.





7 Troubleshooting



DANGER

Risk of electric shock, short circuit or fire by unprofessional repairs!

Repairs on the appliance must be carried out by an approved service centre.

Normal operating conditions

- Smoke and smell may emit for a couple of hours during the first operation.
- When the metal parts are heated, they may expand and cause noise.

Before you call the service, please check the following points.

Electrical equipment

| Malfunction/problem | Possible cause | Advice/remedy |
|------------------------|-----------------------------|------------------------------|
| The appliance does not | The mains fuse is defective | Check fuses in the fuse box. |
| work. | or has tripped. | If necessary, replace or |
| | | reset them. |

If the problem has not been solved:

- Separate unit from the mains supply (deactivate or unscrew fuse).
- 2. Call the after-sales service of your store reseller.



Important

Do not attempt to repair the appliance yourself. There are no customer service items inside the appliance.

ELECTRICAL DISTRIBUTORS AUSTRALIA PTY LTO

SUITE 8/92A MONAVALE ROAD (Enter of Daydream street) WARRIEWOOD NSW 2102 PH:0Z 9999 Z1Z4 FAX: 02 9999 1684

EMAIL:EDAAUST@bigpond.com web site www.euromaid.com.au

EUROMAID COOKER WARRANTY

IN ADDITIONS TO RIGHTS BY LAW

appointed service agent. part with defective material be replaced free of charge, provided that all service work is carried out by Electrical distributors Australia Pty Ltd or the nearest subject to model type either 12 months or Two Years of ownership that any Electrical Distributors Australia Pty Ltd guarantees to the original purchaser

pay the travel cost charges for the service agent to attend the repair or to take the appliance to the service centre. Distributors Australia Pty Ltd or its Appointed Service Agent the purchaser wil Where the appliance is installed outside the normal service area of Electrica

2 Year Warranty Products: All built in appliances such as Ovens, Gas and Electric Cook tops.

Year Warranty Products

All Free Standing Gas and Electric products including bench top and portable

by the purchaser these products offer no in home warranty repair. Portable products ie MC110T are to be returned to the nearest service agent

Built In & Free Standing Appliances:

must have easy access to these built in appliances and charges will be the access to remove the appliance tor inspection prior to repair Access must be granted within normal working hours and our Service Agents responsibility ot the purchaser where the service technician cannot obtain easy

The above Warranty is for Domestic Application only and is limited to Three or accident. This Warranty is not transferable and excludes any repair or replacement caused by Power Surges faulty installation abuse, Pest Damages, misuse, acts of God (3) Months in Commercial Applications

FOR SERVICE OUTSIDE THE ABOVE AREAS PLEASE CONTACT HEAD SYDNEY OFFICE PH: 02 9999 2124

AUTHORISED SERVICE AGENTS:

| GOLD COAST TASMANIA ROSHAD APPLIANCE SERVICE FARR ELECTRICAL 1/13 LEDA DRIVE 286 MAC QUARIE SI BURLEIGH QLD 4220 SOUTH HOBART TAS PH: 0755357044 PH: 03 6223 1010 FAX:0755357407 FAX: 03 6223 7039 | NSW ALL GENERAL WHITEGOODS ALL STOVE SERVICE 4/11 HALLSTROM PLACE 73 HAVERSHAM AVE WETHERILL PARK 2164 NSW PH: 02 97561511 PH: 02 97561091 MOBILE: 0418367468 |
|--|--|
| TASMANIA FARR ELECTRICAL PRESTIEGE APPLIAN 286 MAC QUARIE STREET SOUTH HOBART TAS 7004 PH: 03 6223 1010 PH: 08 83522022 | VIC WESTERN AUSTR ALL STOVE SERVICE DACAP UNIT 73 HAVERSHAM AVE 4/57 KENT STREET WHEELER HILLS VIC 3150 CANNINGTON WA 6 PH: 1800631348 PH: 08 9358 6033 MOBILE: 0418367468 PERTH |

4/65 STEPHENS AVENUE PRESTIEGE APPLIANCE REPAIRS CENTRE PH: 08 9358 6033 FAX: 08 9358 6044 4/57 KENT STREET TORRENSVILLE SOUTH AUSTRALIA 5031 SOUTH AUSTRALIA CANNINGTON WA 6107 WESTERN AUSTRALIA PH: 07 3137 3633 FORTITUDE VALLEY QLD 4006 **ENDEAVOUR REFRIGERATION** FAX: 07 3137 3663 167 ROBERTSON STREET QUEENSLAND