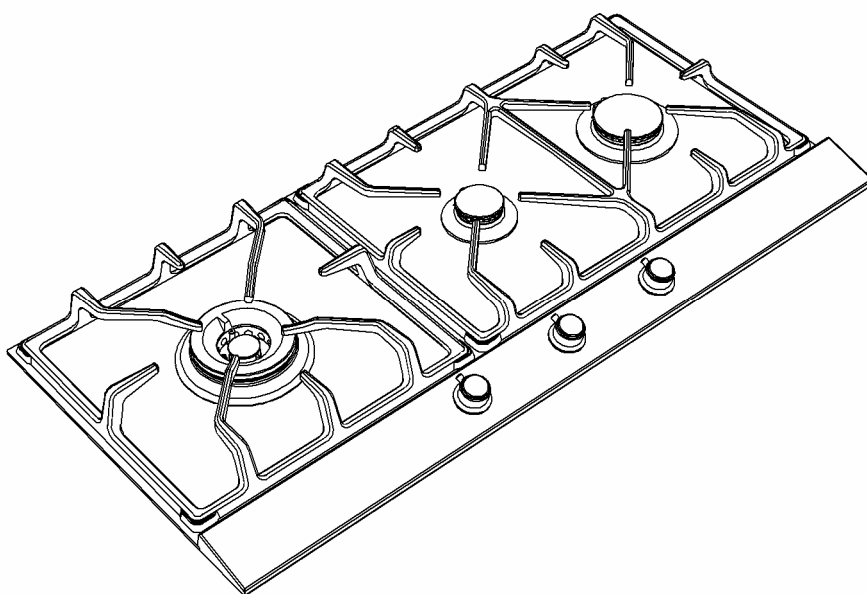


H I G H L A N D

A P P L I A N C E C O M P A N Y



Your HIGHLAND cooktop is a state of the art appliance featuring the latest in flame failure auto safety shut off. Should the flame on any of the three burners be extinguished accidentally then the gas flow to that burner will automatically cease to flow, thereby ensuring no hazardous build-up of flammable gas from the cooktop

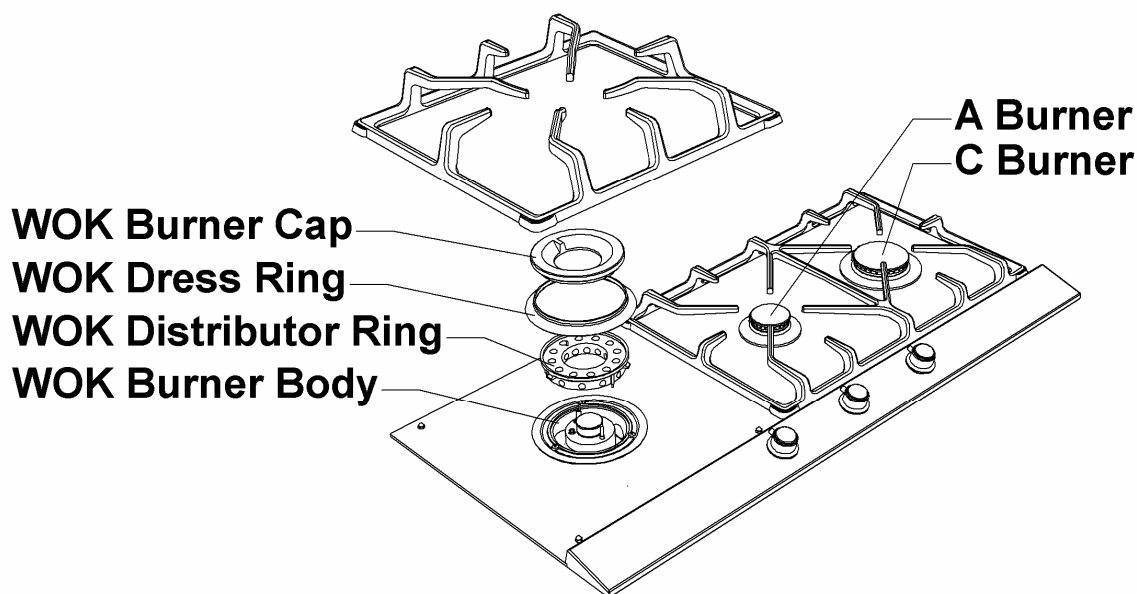
The appliance features an easy to clean ceramic glass or stainless steel hob together with brass forged burners and cast iron pan supports.

The unit is available in Natural or Universal LPG gas configurations.

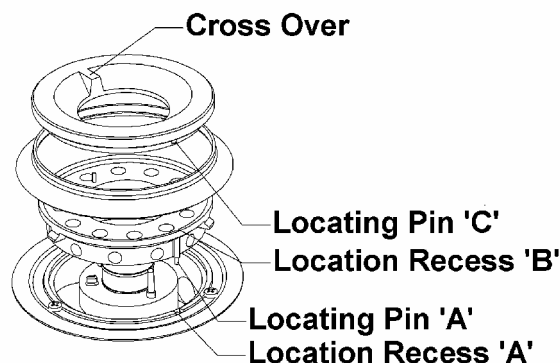
IMPORTANT:

Ensure that the burners are correctly assembled prior to using this appliance. Uneven flames may indicate that the burners have not been assembled correctly.

Assembly Sequence for WOK Burner



- 1) Ensure that the locating pin 'A' on the distributor ring is securely located in the recess hole of the WOK burner body. This is easily achieved by placing the distributor ring on the WOK burner body and then rotating the distributor until the locating pin 'A' drops into the recess with a firm, level fit being then accomplished.



- 2) The black dress ring should then be fitted over the distributor ring
- 3) Finally the burner cap should be fitted to the distributor ring with the location pin 'C' securely located in the locating recess 'B' of the distributor ring. Once again this can be easily achieved by placing the burner cap on top of the distributor ring and then rotating it until the pin 'C' drops into the recess 'B'. When secured the cross over on the burner cap should be adjacent to the spark electrode protruding from the burner body.
- 4) The WOK burner is now ready for operation.

Note: After Removal, or cleaning, of parts always follow this procedure to ensure the burner is correctly assembled.

Note: Always ensure all parts are clean and dry prior to operating any burner.

OPERATION – GAS CONTROLS:

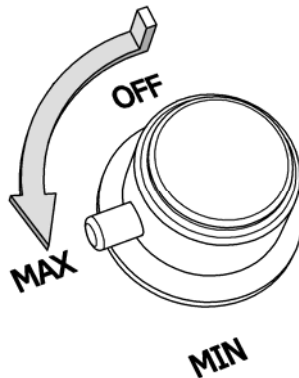
It is important that the burner assembly sequence, detailed on the previous page, is performed prior to initial operation of the cooktop.

WHEN INSTALLED IN A CARAVAN OR MARINE CRAFT DO NOT USE THIS APPLIANCE AS A SPACE HEATER.

DO NOT PLACE COMBUSTIBLE MATERIAL OR PRODUCTS ON THIS APPLIANCE AT ANY TIME.

DO NOT SPRAY AEROSOLS NEAR THIS APPLIANCE WHILST IT IS IN OPERATION.

1 Select the control knob corresponding to the burner you wish to use, press down and turn the knob to the position shown below.



Note: All three burners will immediately begin sparking via the electronic ignition pack when any of the gas controls are depressed. If there is no ignition spark then the appliance may not have the power turned on. Check the power point and confirm the unit has power.

MANUAL IGNITION:

If there is no power to the appliance or your area is experiencing a power 'black-out' simply strike a match or spark igniter next to the required burner and follow steps 1 and 2 (above).

Note: The flame failure safety system is independent of power and will still operate without a power source.

Should your cooktop fail to ignite after the manual procedure has been followed then check to see that the gas supply to the appliance has not been shut off.

CARE:

1. Do not use excessively large or heavy vessels on your cooktop as damage and/or hazard may occur.
2. Always remove food spills, dirt and grease spatters from your cooktop (see cleaning instructions).

Should you experience any problem with your cooktop, please call Highland Appliance Company on (02) 4869 4888 to arrange a service call.

MAINTENANCE:

We recommend that your appliance should be regularly serviced every 5 years to ensure the continued safe and reliable operation of your appliance. This is only to be conducted and authorised by Highland Appliance Company Pty Limited – call 02) 4869 4888.

Please note a nominal fee will be charged for this maintenance call.

CLEANING:

1. Pan Supports/Trivets: These are made from ductile cast iron and coated in a vitreous enamel with either a gloss or matt finish. The gloss finish can be cleaned with a warm, soapy dishcloth whereas the matt finish is easily cleaned with a soft bristled brush and warm soapy water. After cleaning it is recommended that the matt finish is lightly coated with a vegetable oil to avoid any oxidation.

2. Burners: The burner caps are solid brass forgings with a black chrome finish to avoid discolouration of the brass. Note: The black chrome will eventually 'burn off' with time however this will not affect the performance of the burners. The burners can be re-chromed as required, with Highland's exchange program, for a nominal fee. The burner cap can be removed and cleaned with a soft bristled brush and warm/hot soapy water or they can be placed in the dishwasher.

Note: After cleaning (especially in a dishwasher) please ensure that the ports (burner holes) are free of any food, water or debris. These are easily cleared with a toothpick or needle.

The black chrome finish will discolour from food spills and oil splatters on the burners. These marks, unfortunately, cannot be removed due to the nature of the coating. The burner performance will not be affected.

Note: DO NOT unscrew any part of the burner system.

3. The stainless steel: Should be cleaned with a commercial stainless cleaner.

Note: DO NOT use abrasive powders or scourer pads as these will scratch the surface of the stainless steel.

Note: DO NOT use aggressive chemical cleaners like ammonia or oven cleaners as these may etch or discolour the surface.

4. Ceramic Glass: After cooking it is recommended that the ceramic glass is cleaned with a commercial glass cleaner (eg Windex) to remove any light spills or grease.

Note: Stubborn stains and burnt food should be cleaned with a ceramic glass cream and removed with a razor scraper (a sample is enclosed with your appliance). DO NOT USE SCOURING PADS OF ANY KIND. We recommend applying the cream with a dry cloth and applying a circular rubbing motion to remove the stain/food.

FAULT FINDING/ABNORMAL OPERATION:

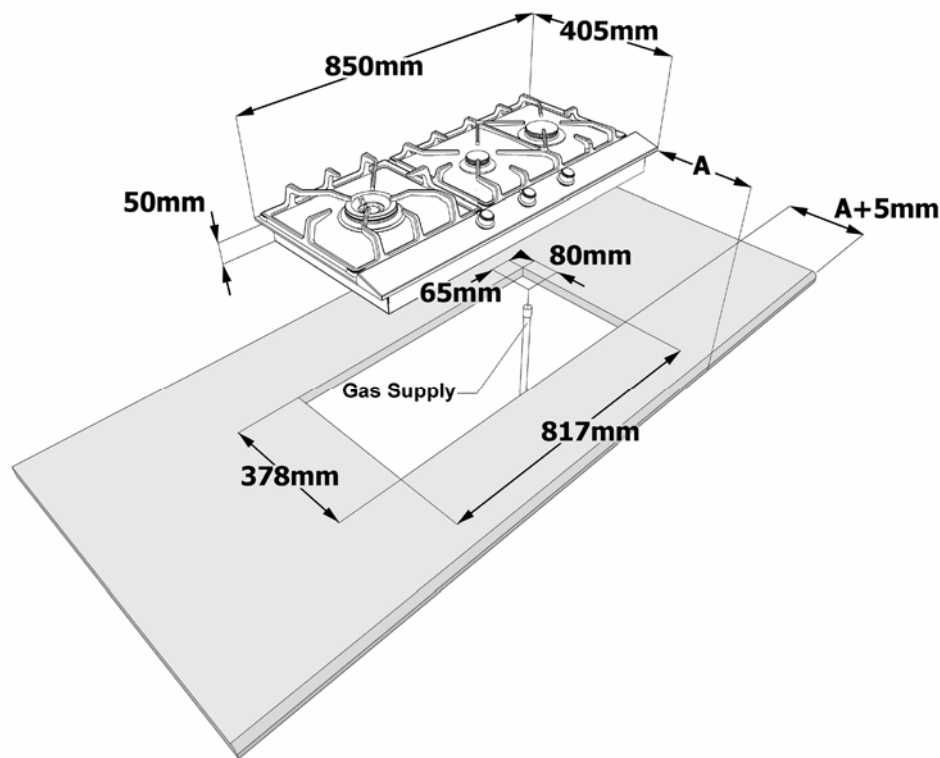
<u>Fault</u>	<u>Possible Solution(s)</u>
1. Burner lights, but goes out when control knob is released	<ul style="list-style-type: none">* Control knob is to be pressed down firmly, and held firmly, during ignition procedure for 3 full seconds* Control knob is 'bottoming out' on the control panel and therefore not engaging the flame failure device – call Highland on 02) 48694888* If this fault is present on the wok burner, refer to correct assembly instructions (page 2 of manual)
2. All burners spark when trying to light any burner	<ul style="list-style-type: none">* This is normal. All burners are connected to the one ignition system
3. Unit 'occasionally' emits a spark even when not being operated	<ul style="list-style-type: none">* This usually means some moisture is present on the switching mechanism from 'over zealous' cleaning or spillage from a boil over. To rectify – remove the control knobs and use a hair dryer to blow hot air (5 minutes on each control) to dry out the switches. If the problem still persists call Highland on 02) 48694888
4. Flame on wok burner present* Wok burner is incorrectly assembled under skirt and large billowing flame in middle of burner	<ul style="list-style-type: none">refer to instructions on page 2* Food or some other foreign body is caught between distributor ring and wok body. Remove burner parts, clean and re-assemble* If problem persists call Highland on 02) 48694888

SAFETY INSTRUCTIONS:

- 1) This appliance is not intended for use by young children or infirm persons, without supervision. Young children should be supervised to ensure that they do not play with the appliance.
- 2) **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- 3) Steam cleaners shall not be used.
- 4) If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

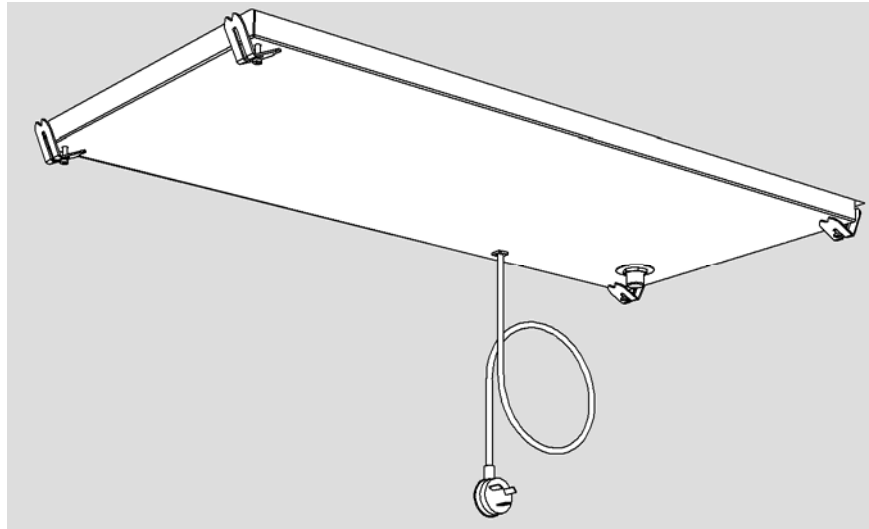
INSTALLATION INSTRUCTIONS:

Your HIGHLAND cooktop must be installed in accordance with the installation requirements of the local gas and electrical authorities or the appropriate installation guide issued by the A.L.P.G.A. and A.G.A. (Reference Code AS5601), or the Building Authorities requirements.



1. Determine the position where your HIGHLAND cooktop is to be mounted, ensuring no structural members interfere with the space requirements. **Note:** Ensure that there is at least 630mm clearance between the bench top and any overhead downward facing surface located over the cooktop (such as a range hood or cupboard), or at least 780mm between the bench top and an overhead exhaust fan. Ensure that there is a minimum gap of at least 100mm from the outer edge of the installed cooktop to any nearby combustible surface.
2. Ensure that both gas and electrical outlets are accessible, paying particular attention to the routing of the gas supply line. Ensure that there will be a minimum of 20mm clearance around the underside of the installed cooktop for ventilation.
3. Mark out the required opening in your benchtop using the dimensions shown in the previous diagram. Ensure that there is a minimum 630mm clearance above the cooktop. Once the opening has

been cut out install the appliance and fix into position using the supplied clamping brackets as shown in the following diagram.



Note: DO NOT over tighten brackets as this may distort the appliance.

Note: Connection of the appliance to the gas supply must be in accordance with the requirements of AS5601. A ½ inch BPS connector at the inlet is recommended and the gas supply line to the appliance must be of adequate length to allow sufficient withdrawal of appliance for service or disconnection and be an annealed copper pipe.

Note: The cooker must be installed with provision to allow the gas to be turned off and disconnected for servicing and removal of the appliance as required from the gas supply.

Note: This appliance is not suitable for connection with a flexible hose assembly.

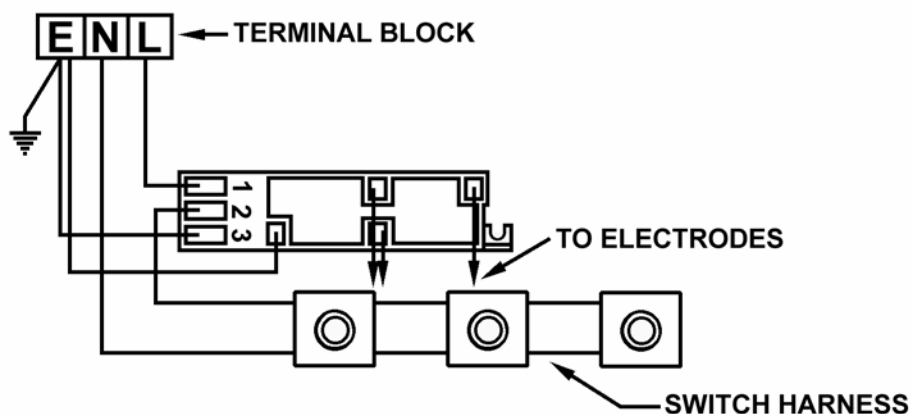
4. For the L.P.G. PROPANE model the gas supply must be regulated to 2.75kPa (11" W.G), for the Natural gas model the gas supply must be regulated to 1kPa (4" W.G) using the supplied regulator. A manual shut off valve must be installed in the gas supply line in an accessible position so that the gas supply can be turned off, thereby isolating the appliance in the event of an emergency, or during servicing. The cooktop data plate gives details of injector sizes and gas consumption.

5. After installing the gas supply ensure that all gas controls are in the 'OFF' position, and then check all connections thoroughly for leaks by turning the gas supply on and brushing a little soap and water mixture over each connection. If the mixture bubbles up there is a leak present, re-tighten the connection or replace the fittings and check it again for leaks. UNDER NO CIRCUMSTANCES USE MATCHES OR FLAME TO CHECK FOR LEAKS.

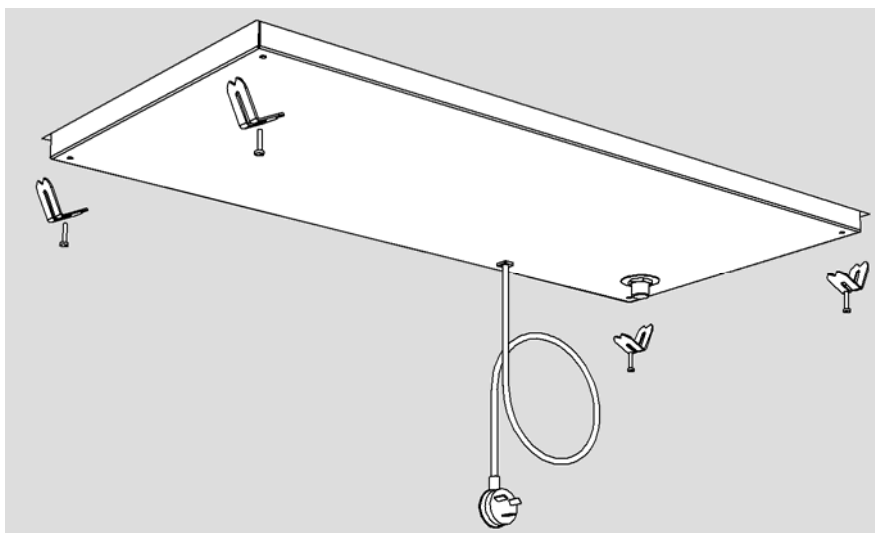
6. Plug the electrical connection in.
7. Turn each gas control on and check and adjust pressure to obtain a clear blue flame with no yellow tipping. For adjustments refer to the attached servicing instructions. The first time you ignite the burners they may not ignite immediately. This is due to air in the gas lines that should clear within a few seconds. If satisfactory performance can not be obtained contact the local gas authority for advice and assistance.
8. A duplicate data plate has been included with this appliance and should be attached to an 'adjacent surface' (as per the AGA code 101) such as inside a cupboard door for future reference by an authorised plumber.

SERVICING INSTRUCTIONS FOR MODEL: HT8 - STAINLESS :

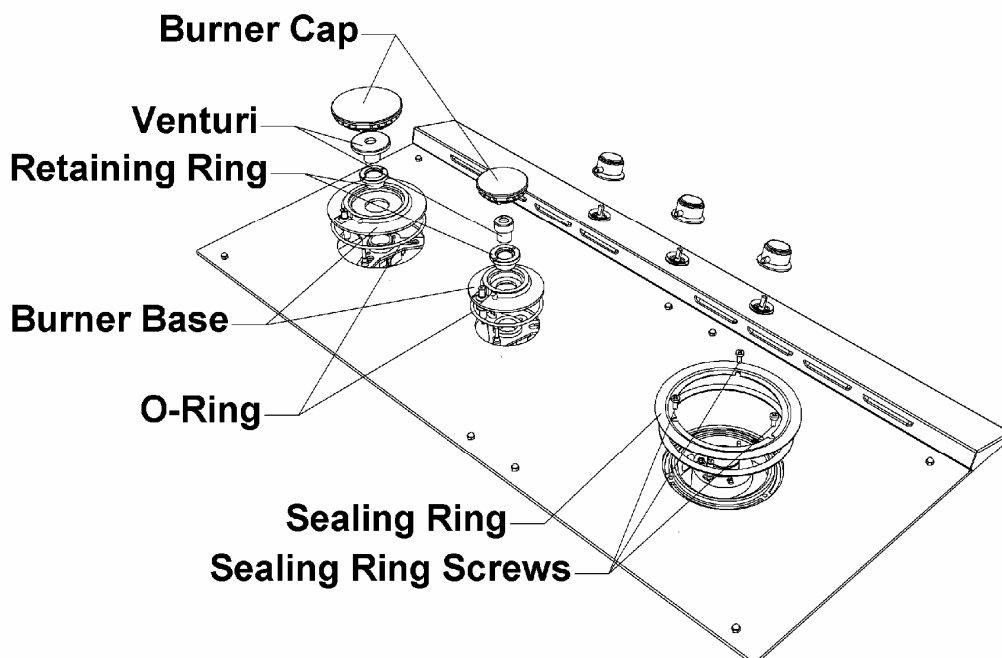
Note: SERVICING IS ONLY TO BE CONDUCTED BY AN AUTHORISED PERSON. CONTACT THE HIGHLAND APPLIANCE COMPANY ON (02) 4869 4888 FOR YOUR NEAREST SERVICE AGENT.



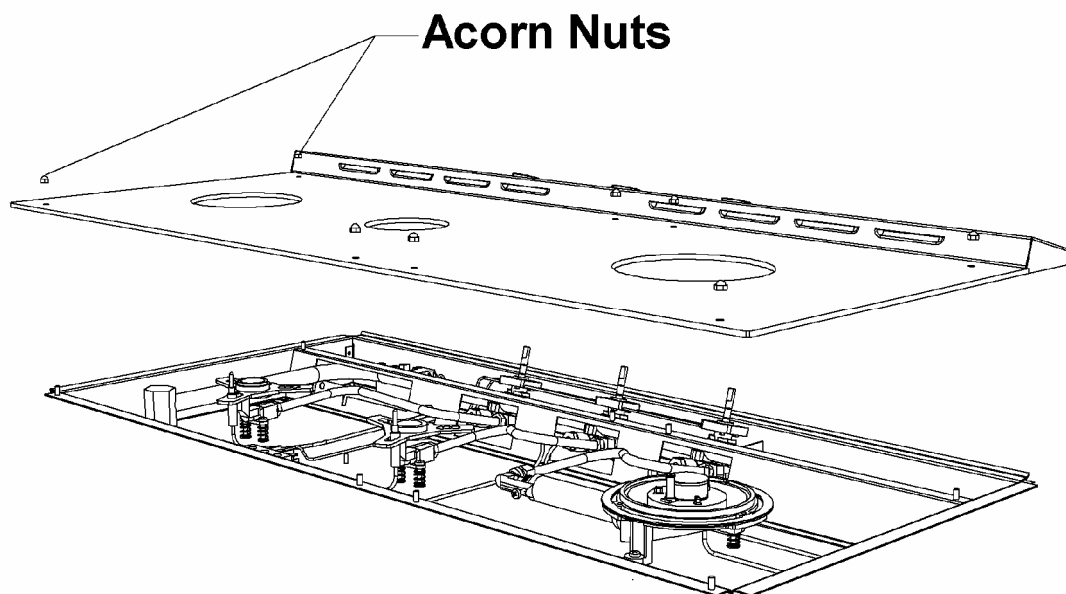
After disconnecting the power and shutting off the gas flow at the safety valve remove the pan supports and burner caps and bases. The gascocks, injectors, venturis, ignition system and burners are accessed by removing the hob from the appliance.



Remove the burner caps and venturi's as shown in the following image. Unscrew the retaining rings in the 'A' and 'C' burners and then remove the burner bases, disconnecting the spark electrode leads in the process. Remove the three screws that hold the WOK sealing ring in place, and remove the sealing ring.



For models with a stainless steel hob, the hob can then be removed by unscrewing all eight acorn nuts from the top and lifting the hob off the appliance as shown in the following diagram. (The black sealing tape may present some resistance)



SERVICING INSTRUCTIONS FOR MODEL: HT1 – CERAMIC GLASS :

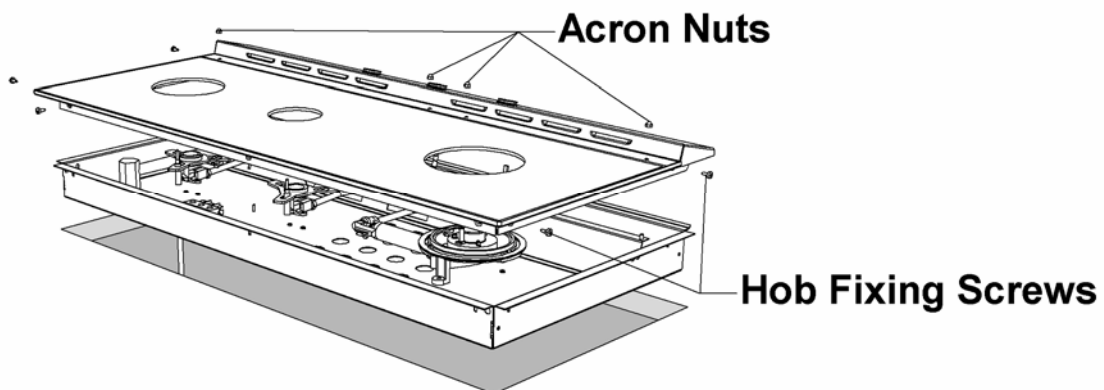
After disconnecting the power and shutting off the gas flow at the safety valve, remove the pan supports, burner caps and bases.

The gascocks, injectors, venturis, ignition system and burners are accessed by removing the hob from the appliance. **TO DO THIS THE APPLIANCE MUST BE REMOVED FROM THE BENCHTOP.**

Remove the burner caps and venturis. Unscrew the retaining rings in the 'A' and 'C' burners and then remove the burner bases, disconnecting the spark electrode leads in the process. Remove the three screws that hold the wok sealing ring in place, remove the sealing ring and the four acorn nuts at the rear of the control panel.

Next, after confirming the gas has been shut-off at the safety valve (isolation valve), disconnect the appliance and remove from the bench top.

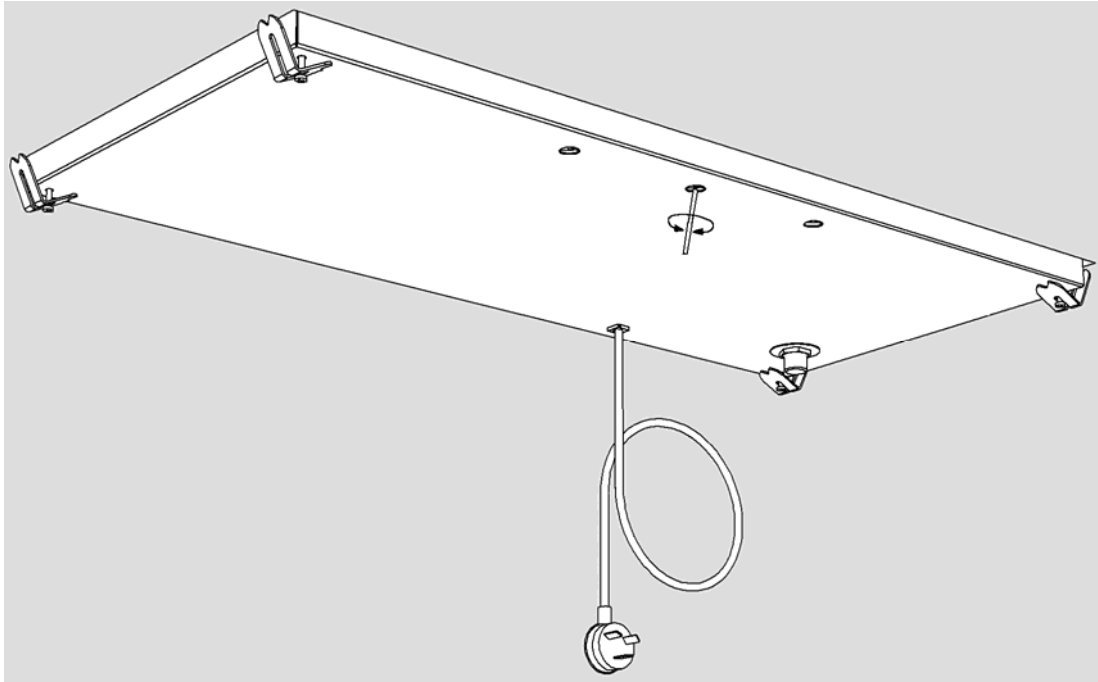
The ceramic glass, frame and control panel can be removed after unscrewing the hob fixing screws (x 6) that secure the frame to the appliance chassis. The cooktop is now ready for servicing.



**SHOULD YOU EXPERIENCE ANY DIFFICULTIES CALL
HIGHLAND APPLIANCE COMPANY ON (02) 4869 4888.**

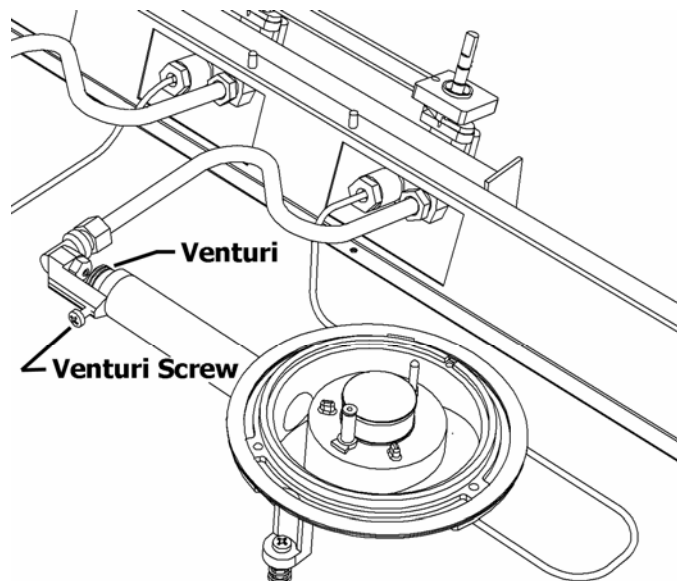
GAS CONTROL:

The bypass screws for the gas burners are located on the gas controls and can be accessed by removing the small adhesive panel on the front underside of the appliance. A small flat blade screwdriver can then be inserted through the exposed clearance holes and engaged with the burner adjustment screws. The adhesive panel must be replaced after adjustment.



The burner injectors can only be accessed by removing the hob from the appliance.

The WOK venturi can be adjusted and is only accessible by removing the hob from the appliance. To adjust, loosen the venturi screw and move the venturi in or out of the burner tube. When the desired position is achieved ensure that the venturi screw is re-tightened.



Injector Sizes:

Burner	Natural Gas	Universal LPG
A (small)	1.15mm	0.72mm
C (large)	1.65mm	1.00mm
WOK	1.95mm	1.15mm

PROCEDURE FOR CONVERTING YOUR HIGHLAND COOKTOP FROM NATURAL GAS TO L.P.G. PROPANE GAS

1. Ensure that the correct Universal LPG test point has been fitted and that there is a ready supply of Universal LPG gas to enable you to correctly set the flames on each of the 3 burners.
2. Follow instructions for removal of the hob as detailed in the servicing instructions. Ensure the Natural gas regulator (1.0 kPa) is replaced with an Universal LPG regulator (2.75 kPa) - (usually supplied at the bottled gas connection).
3. To convert the WOK burner unscrew the 1.95mm Natural gas injector from the burner elbow shown on the previous page. Replace with a 1.15mm Universal LPG gas injector and tighten in position.
4. Loosen the venturi screw located on the WOK burner elbow. This will then enable the brass venturi to slide in or out of the elbow.
5. Carefully unscrew the 1.15mm Natural gas injector from the 'A' burner and replace it with the 0.72mm Universal LPG gas injector. Tighten it in position.
6. Carefully unscrew the 1.65mm Natural gas injector from the 'C' burner and replace it with the 1.00mm Universal LPG gas injector. Tighten it in position.
7. Re-assemble the hob onto the appliance, and then re-assemble the 'A' and 'C' burners, as well as the WOK burner. Leaving the control panel off to permit access to all gascocks and the WOK venturi.

8. Ignite the WOK burner and slide the venturi until optimum flame definition is achieved with the gascock set in the maximum position. Re-tighten the venturi screw to secure the brass venturi in the optimum position.
9. Adjust the bypass screw on the WOK gascock by turning clockwise 180°. The minimum flame setting can be further 'fine tuned' with the bypass screw should this be required.
10. Ignite both the 'A' and 'C' burners and adjust the bypass screws on their respective gascocks by turning clockwise 180°C. The minimum flame setting can be further 'fine tuned' with the bypass screw should this be required.
11. Extinguish all flames and carefully re-assemble appliance.

**Note: SHOULD YOU EXPERIENCE ANY DIFFICULTIES CONTACT
HIGHLAND APPLIANCE COMPANY ON (02) 48694888.**