

TECHNIKA

European Cooking Appliances

COOKING HOB ELECTROGAS

Models

DL5GPTC, DL5GTC, DL4GTC, PA5GTC/2

40G1/2, 40GTC/2, 40G1-Col

10G1, 11G1, 20G1

Installation / Use / Maintenance

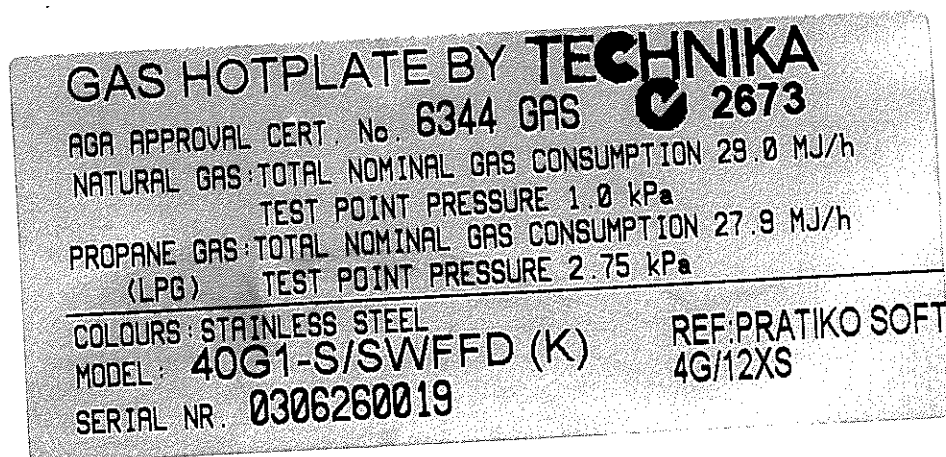
Customer Care Centre

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Dear customer,

We thank you and congratulate you on your choice.

This new carefully designed product, manufactured with the highest quality materials, has been carefully tested to satisfy all your cooking demands.

We would therefore request you to read and follow these easy instructions which will allow you to obtain excellent results right from the start.

May we wish you all the very best with your modern appliance!

THE MANUFACTURER

APPLIANCE IS DESIGNED FOR DOMESTIC USE ONLY. THE MANUFACTURER SHALL NOT IN ANY WAY BE HELD RESPONSIBLE FOR WHATEVER INJURIES OR DAMAGES ARE CAUSED BY INCORRECT INSTALLATION OR BY UNSUITABLE, WRONG OR ABSURD USE.

INSTRUCTIONS FOR USE

Installation

All the operations concerned with the installation (electrical connection) must be carried out by an authorized installer, in terms with the standards in force.
For specific instructions, kindly read the part reserved for the installation technician.
All the operations concerned with the installation (electrical and gas) must be carried out by qualified technicians, in terms with the standards in force, and the requirements of the local authorities.

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

Where this appliance is installed in marine and or in a caravan, it shall NOT be used as a space heater.

Use

Gas burners (Fig. 1-2).

The ignition of the gas burner is carried out by putting a small flame to the upper part holes of the burner, pressing and rotating the corresponding knob in an anti-clockwise manner, until the maximum position has coincided with the marker. When the gas burner has been turned on, adjust the flame according to need. The minimum position is found at the end of the anti-clockwise rotation direction.

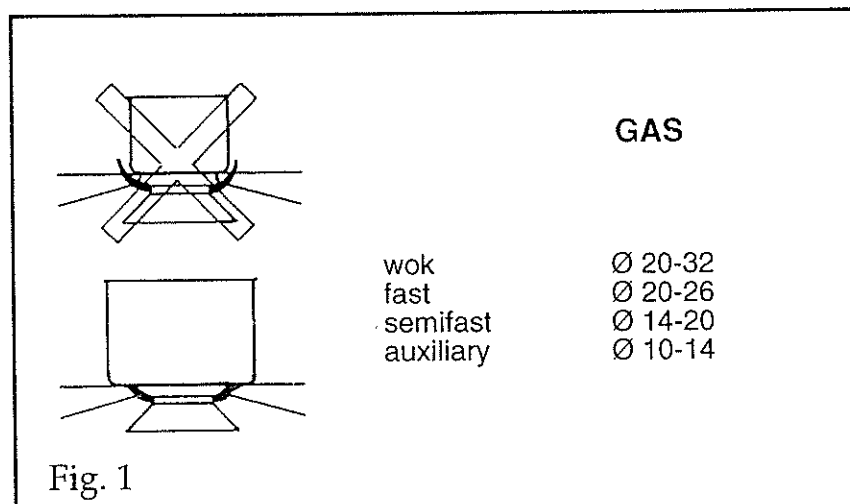
In models with automatic ignition, operate the knob as described above, pressing simultaneously, the corresponding push-button. The electric spark between the ignition plug and the burner provides the ignition of the burner itself. After ignition, immediately release the push-button and adjust the flame according to need.

To start the burner in models equipped with a flame failure keep the knob pressed hard for 10 seconds, as described above, after placing it on its maximum value. After releasing the knob, make sure the burner is actually lit.

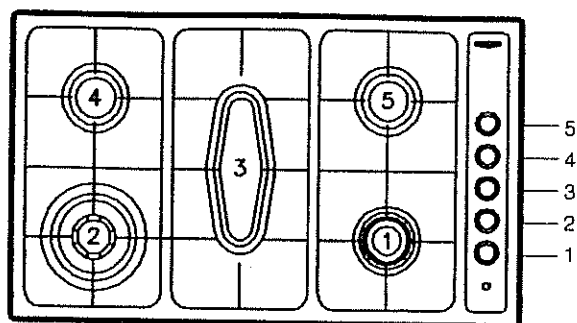
N.B. - we recommend the use of pots and pans with a diameter matching that of the burner, thus preventing the flame from escaping from the bottom part and surrounding the pot

- do not leave any empty pots or pans on the fire
- do not use any tools for grill-cooking on Crystal hobs.

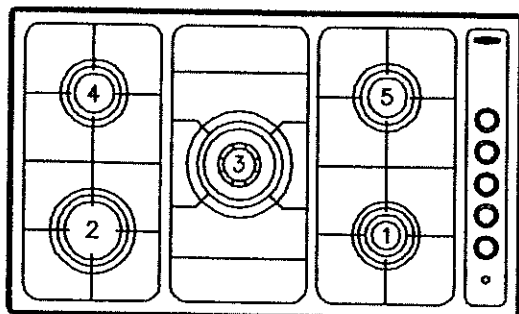
When cooking is finished, it is also a good norm to close the main gas pipe tap and cylinder.



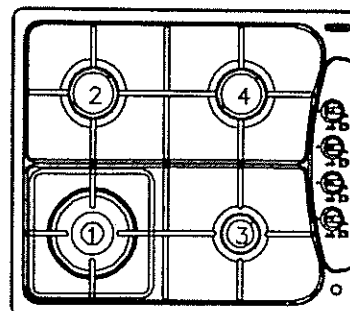
DL5GPTC



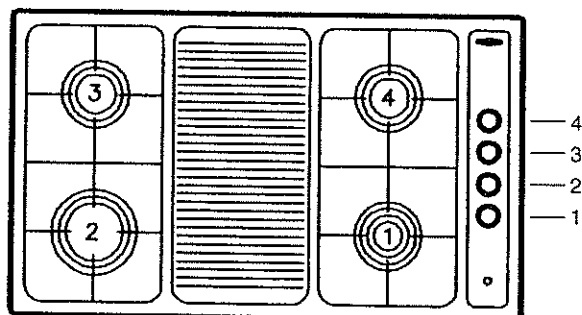
DL5GTC



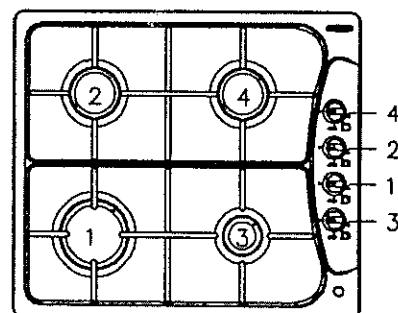
40GTC/2



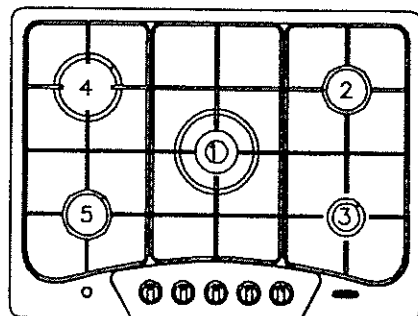
DL4GTC



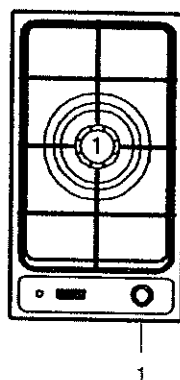
40G1/2



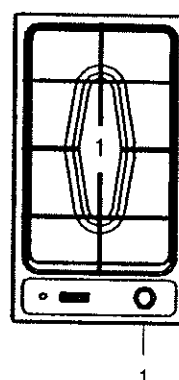
PA5GTC/2



10G1



11G1



20G1

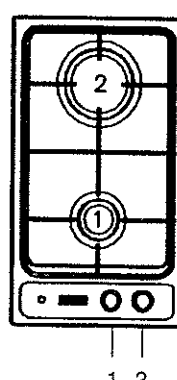


Fig. 2

Maintenance

Gas

Prior to any operation, disconnect the appliance from the electrical system.

For long-life to the equipment, a general cleaning operation must take place periodically, bearing in mind the following:

- the glass, steel and/or enamelled parts must be cleaned with suitable non-abrasive or corrosive products (found on the market). Avoid chlorine-base products (bleach, etc.);
- avoid leaving acid or alkaline substances on the working area (vinegar, salt, lemon juice, etc.).
- the wall baffle and the small covers (mobile parts of the burner) must be washed frequently with boiling water and detergent, taking care to remove every possible encrustation. Dry carefully and check that none of the burner holes is fully or partially clogged;
- the electrical parts are cleaned with a damp cloth and are lightly greased with lubricating oil when still warm.
- the stainless steel grids of the working area, after having been heated, take on a bluish tint which does not deteriorate the quality. To bring colour back to its original state, use a slightly abrasive product.

N.B.- Cleaning of the taps must be carried out by qualified personnel, who must be consulted

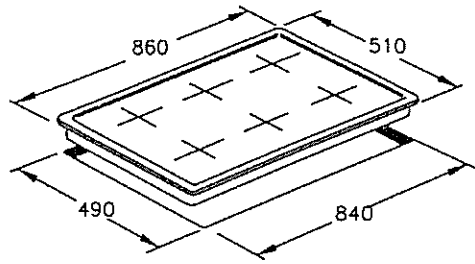
in case of any functioning anomaly.

Check periodically the state of conservation of the flexible gas feed pipe. In case of leakage, call immediately the qualified technicians for its replacement.

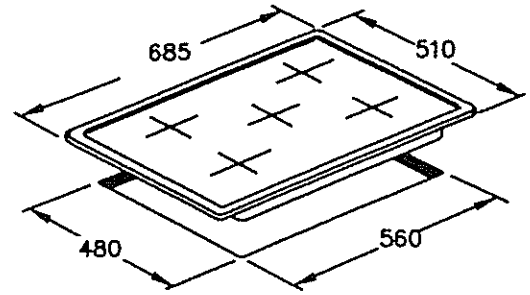
Service required

Abnormal operation which may require the appliance to be serviced are, Flame lifting or floating, looking appreciably yellow and or having any objectionable odour.

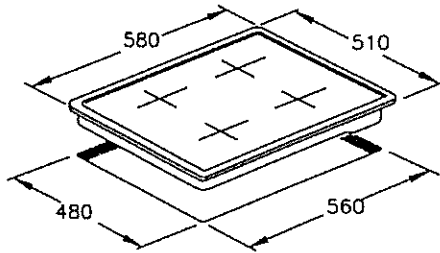
900mm



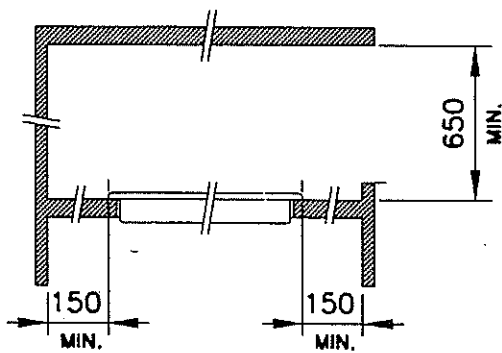
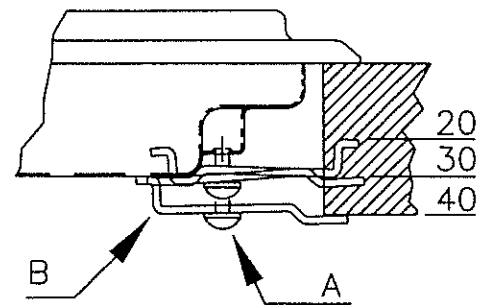
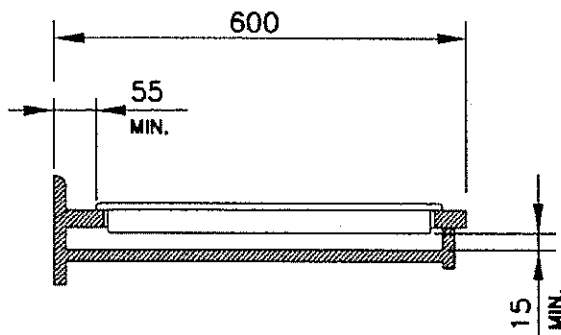
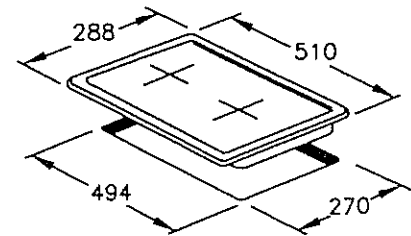
700mm



600mm



300mm



mm

Fig. 3

INSTRUCTIONS FOR THE INSTALLER

Installation (Electrical)

These Instructions are for the authorised installer, as a guide to the installation, adjustment and maintenance, according to the laws and standards in force. Any of these operations must always be carried out when the appliance has been disconnected from the electric system.

Installation (Gas)

This appliance is not provided with a combustion product discharge. It is recommended that it be installed in accordance with the Australian Standard AS5601/AC601 and any other local regulations or by laws. The quantity of air which is necessary for combustion must not be below 2.0 m³/h for each kW of installed power.

See table of burner power.

The OPERATION of the appliance including the ignition system must be tested before leaving.

Positioning

(Fig. 3). The appliance can be fitted into a working area as illustrated on the corresponding figure.

Apply the seal provided over the whole of the area perimeter.

Gas connection

(Fig. 4) Connect the appliance to the gas cylinder or to the installation according to the prescribed standards in force, and ensure beforehand, that the appliance matches the type of gas available. Otherwise, see "Adaptation to various types of gas".

Furthermore, check that the feed pressure falls within the values described on the table: "User characteristics".

Rigid/semi rigid metal connection

Carry out the connection with fittings and metal pipes (even flexible pipes) so as to obtain counter stress the inner parts of the appliance.

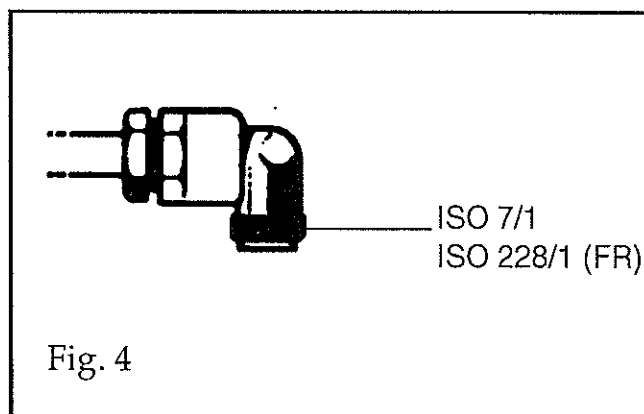
N.B. - when the installation has been carried out, check the perfect sealing of the entire connection system, by using a soapy solution.

Electrical connection

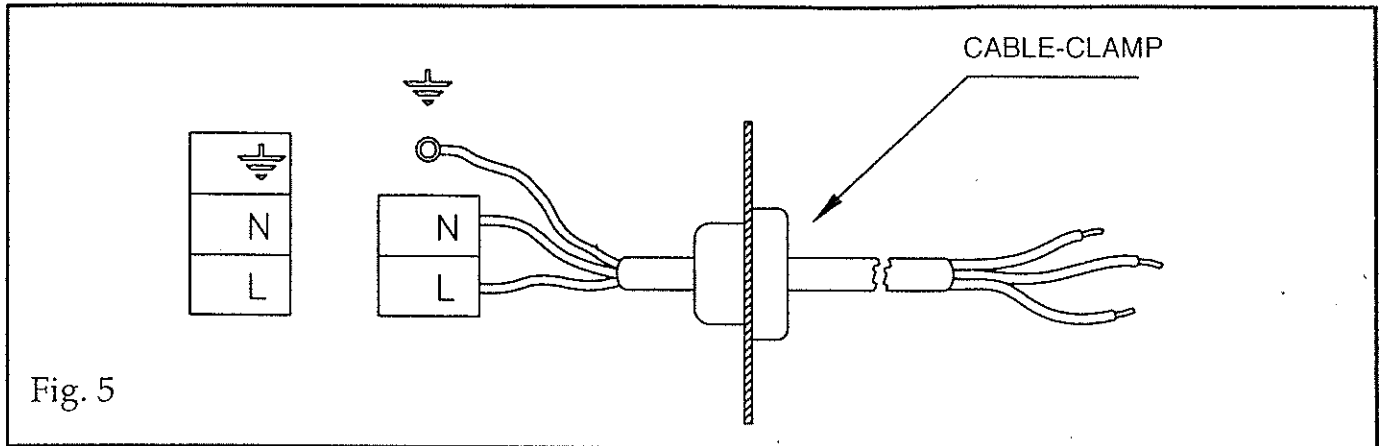
(Fig. 5) Prior to carrying out the electrical connection, please ensure that:

- the plant characteristics are such as to follow what is indicated on the matrix plate placed at the bottom of the working area;
- that the plant is fitted with an efficient earth connection, following the standards and law provisions in force. The earth connection is compulsory in terms of the law.

Should there be no cable and/or plug on the equipment, use suitable absorption material for the working temperature as well, as indicated on the matrix plate. Under no circumstance must the cable reach a temperature above 50°C of the ambient temperature.



Should a direct connection to the network be required, it will be necessary to interpose an omnipolar switch with minimum aperture between the 3 mm. contacts, dimensioned to bear the plate load and it must follow the standards in force (the yellow/green earth cable must not be interrupted by the switch). The plug or omnipolar switch must be easily reached on the installed equipment. The manufacturers decline any responsibility in the event of non-compliance with what is described above and the accident prevention norms not being respected and followed.



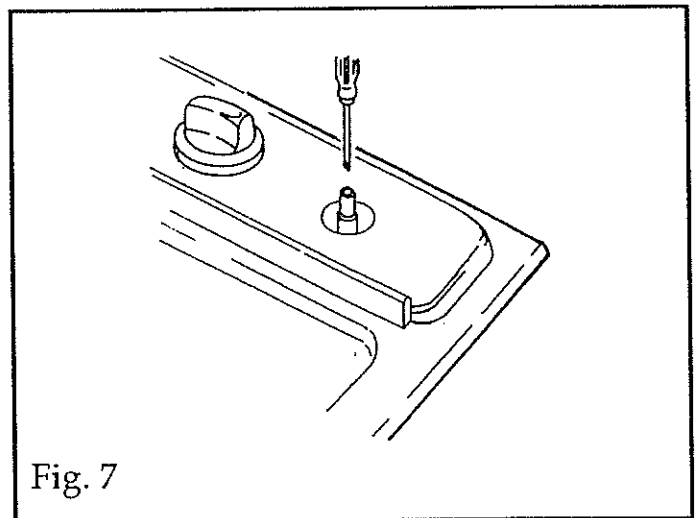
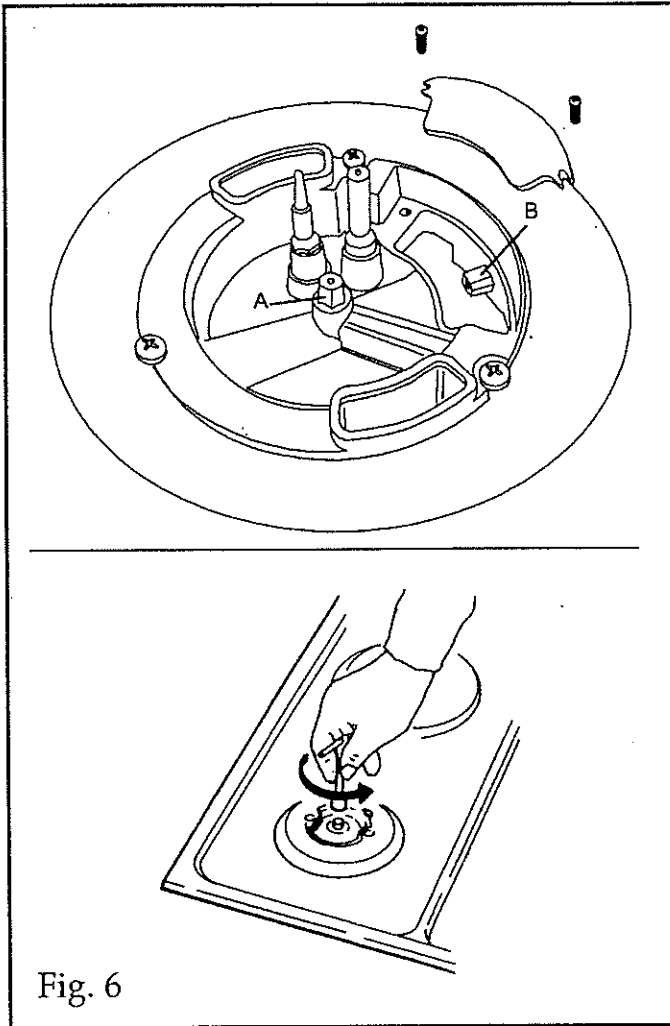
Adaptation to various types of gas

(Fig. 6-7) Should the appliance be pre-set for a different type of gas than that available, proceed as follows:

- replace the injectors (Fig. 7) with the corresponding type of gas to be used (see table "Uses characteristics").
- to adjust to the minimum, use a screwdriver on the screw placed on the tap (Fig. 6) after turning the tap to its minimum position. For LPG (butane/propane) screw tight.

Test point pressure

The test point pressure should be set to 1.0kpa (when using natural gas) with both semi rapid burners operating at maximum.



USER CHARACTERISTICS		HOBS 40G1/2 - 40GTC/2 - PA5GTC/2		
GAS BURNERS FEED		BURNER	INJECTOR	CONSUMPTION
TYPE	PRESSURE kPa		1/100 mm	MJ/hour
NATURAL GAS		Fast	155	11,5
G20	1 kPa	Semifast	117	6,8
		Auxiliary	92	3,9
		Wok	165/70	15,0
LPG		Fast	94	11,5
G30/G31	2,7 kPa	Semifast	70	6,2
		Auxiliary	56	4,0
		Wok	96/44	15,0
		HOBS DL5GPTC - DL5GTC - DL4GTC		
GAS BURNERS FEED		BURNER	INJECTOR	CONSUMPTION
TYPE	PRESSURE kPa		1/100 mm	MJ/hour
Natural Gas		Fast	155	11,8
G20	1 kPa	Semifast	115	6,5
		Auxiliary	90	4,5
		Wok	175	14,5
		Fish	155	11,8
LPG		Fast	85	11,0
G30/G31	2,7 kPa	Semifast	70	6,5
		Auxiliary	55	4,5
		Wok	105	14,0
		Fish	92	11,0

The manufacturer declines all responsibility for possible inaccuracies contained in this pamphlet, due to printing or copying errors. We reserve the right to make on our own products those changes to be considered necessary or useful, without jeopardizing the essential characteristics.

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