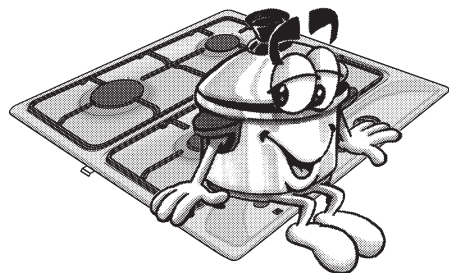


EUROMAID

OPERATING INSTRUCTIONS



**AO 980 SS
AO 980 SS FS
AO 980 W
AO 980 WFS**

**DOMINO COOKERS
BUILT-IN HOBS**

Dear Customer,

It is our ultimate desire that you achieve the best performance from our product, which has been passed through meticulous quality control checks and is manufactured in modern facilities.

To this effect, we recommend that you read the entire guide carefully before operating the product and keep it as a reference.

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Part 1:

Important precautions and recommendations for use of electrical appliances

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4.2. Lubricating the gas tap

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Part 8:

Guarantee

Do not operate hob without pan.

This products are designed only for domestic use.

1. IMPORTANT PRECAUTIONS *and* RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES

Use of any electrical appliance implies the necessity to follow a series of fundamental rules. In particular:

- Never touch the appliance with wet hands or feet;
- Do not operate the appliance barefooted;
- Do not allow children or other incapable people to use the appliance without supervision.

The manufacturer cannot be held responsible for any damages caused by improper, incorrect or illogical use of the appliance.

Where this appliance is installed in a caravan, it shall not be used as a space heater.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

After having unpacked the appliance, check to ensure that it is not damaged.

In case of doubt, do not use it and consult your supplier or an authorised service agent.

Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.

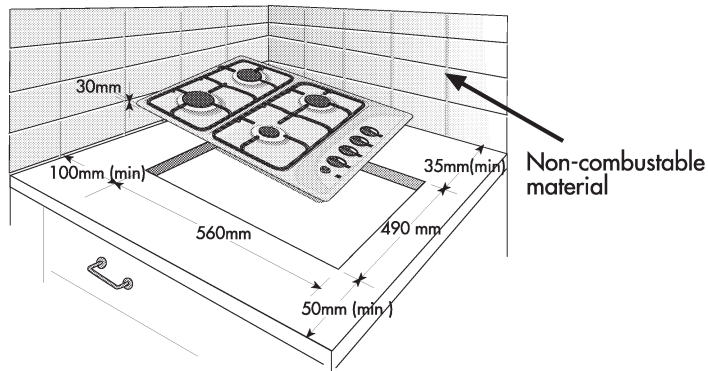
- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- After use, ensure that the knobs are in "OFF" position.
- Do not allow children or other incapable people to use the appliance without supervision.
- During and after use of the hob, certain parts will become very hot. Do not touch hot parts.
- Keep children away from the cooker when it is in use.
- Some appliances are supplied with a protective film on steel and aluminium parts. This film must be removed before using the appliance.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.

2. INSTALLATION

CAUTION:

- This appliance must be installed in accordance with these installation instructions, local gas fitting regulations, municipal building codes, water supply regulations, electrical wiring regulations, AS5601 / AG 601 - Gas Installations and any other relevant statutory regulations.
- This appliance shall only be serviced by authorized personnel.
- This appliance is to be installed only by an authorised person.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury or damage.
- Always disconnect the cooker from mains power supply before carrying out any maintenance operations or repairs.
- In the room where the cooker is installed, there must be enough air to allow the gas to burn correctly, according to the current local regulations.

Figure 1



DIMENSIONS (Table 2):

(Note: Also refer to Figure 1 side)

General Dimensions	
Width	580 mm
Depth	510 mm
Depth Below Mounting Surface	71 mm
Cut-out Dimensions	
Width	560 mm
Depth	490 mm

This cooktop has been designed and constructed in accordance with the following codes and specifications:

AGA101 (AS 4551) Approval Requirements for Domestic Gas cooking appliances

AS/NZS 3350-1 General Requirements for Domestic electrical appliances

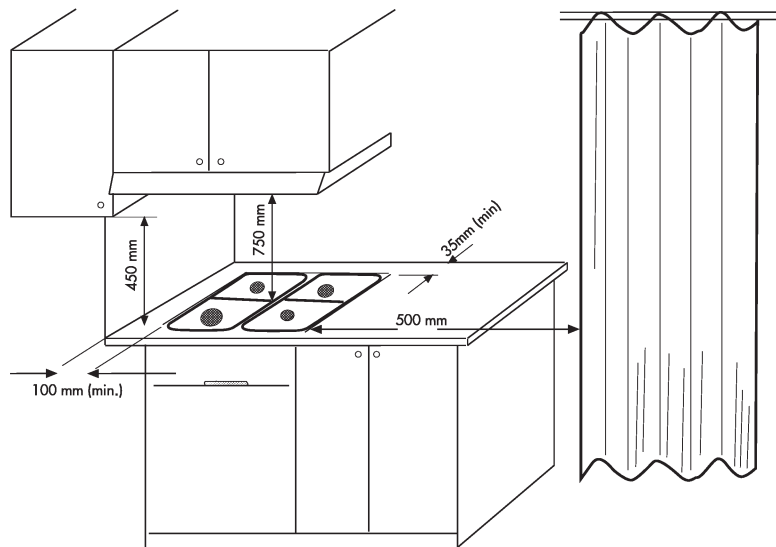
AS/NZS 3350-2-6 Particular Requirements for Domestic electrical cooking appliances

AS/NZS 1044 Electromagnetic Compatibility Requirements.

CLEARANCES:

Installation clearances and protection of combustible surfaces shall comply with the current local regulations e.g. AG 601 (AS 5601) - Gas Installations code.

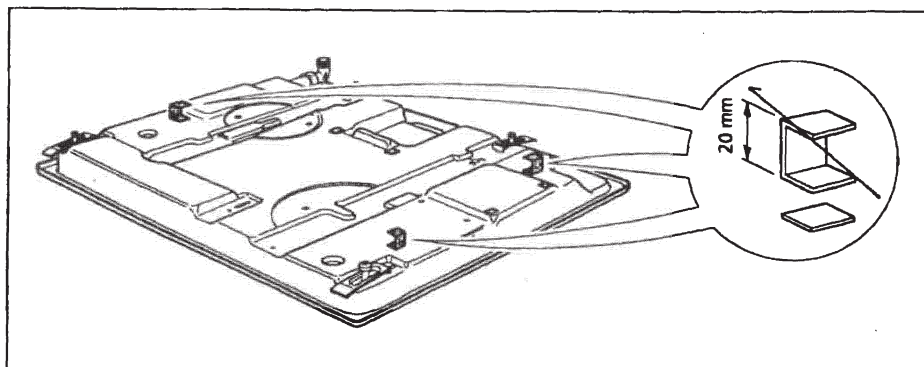
Figure 2



The installation shall comply with the dimensions in Figures 1 and 2, bearing in mind that:

- A **partition** between the base of the hob and the cupboard below **should be fitted 100 mm below the workbench** surface if the cupboard is to be used for storage.
- **Overhead clearances** - In no case shall the clearance between the highest part of the hob and a range hood be less than 600 mm, or for an overhead exhaust fan, 750 mm. Any other downward facing combustible surface less than 600 mm above the highest part of the hob shall be protected for the full width and depth of the cooking surface area in accordance with local regulations in force. However, in no case shall this clearance to any surface be less than 450 mm.
- **Side clearances** - Where the dimension from the periphery of the nearest burner to any vertical combustible surface is less than 200 mm, the surface shall be protected in accordance with with local regulations in force to a height of not less than 150 mm above the hob for the full dimension (width or depth) of the cooking surface area.
Where the dimensions from the periphery of the nearest burner to any vertical combustible surface is less than 200mm, the horizontal surface shall be greater than 10mm below the surface of the hob, or the horizontal surface requirement above.
- **Protection of combustible surfaces** - Local regulations in force specify that where required protection shall ensure that the surface temperature of the combustible surface does not exceed 65 °C above ambient. The fixing of 5 mm thick ceramic tiles to the surface or attaching fire resistant material to the surface and covering with sheet metal with minimum thickness of 0.4mm should be satisfactory.

Figure 3

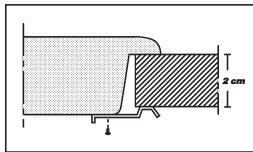


INSTALLATION (Refer to Figure 4):

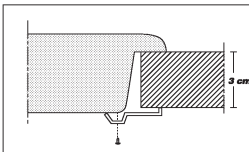
1. Spread out the gasket "C" over the workbench at the edge of the cut out taking care to overlap the gasket at the corners.
2. Slot in the cooking hob into the cut out of the workbench and locate it correctly.
3. Adjust the clamps "A" and tighten the screws "B" until the hob is firmly secured.
4. Using a sharp tool, trim any excess gasket which protrudes from the edge of the hob. Be careful not to damage the bench or appliance surfaces.
5. Assemble all burner components and pot support in the correct position.

Use of the assembly bracket

1. If the counter thickness is 2 cm;



2. If the counter thickness is 3 cm;



3. If the counter thickness is 4 cm;

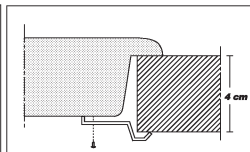


Figure 4

In this alternative; the assembly clamp will be screwed from the second hole.

2.1. GAS SUPPLY

- This appliance is suitable for use with Natural Gas or Propane gas. (Check the "gas type" sticker attached to the appliance).
- For Natural Gas the gas supply must be regulated to obtain a pressure of 1 kPa with the two semi-rapid (SR) burners operating.
- For Propane gas models connect the gas supply directly to the appliance test point adaptor (supplied with the conversion kit) and ensure that the supply pressure is regulated to 2.75 kPa.
- The regulator supplied must be fitted for Natural Gas.
It's recommended that an isolation valve and union be fitted.
- Connection to the inlet Flex-connector should be with rigid copper pipe and isolation valve. The connector should be secured to prevent connection hanging.
- The supply connection should be accessible when appliance is installed.

WARNING ! This appliance **IS NOT SUITABLE** for installation with a hose.

How to Connect the inlet flexible connector?

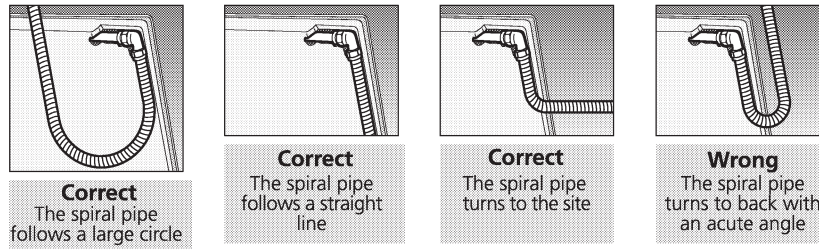
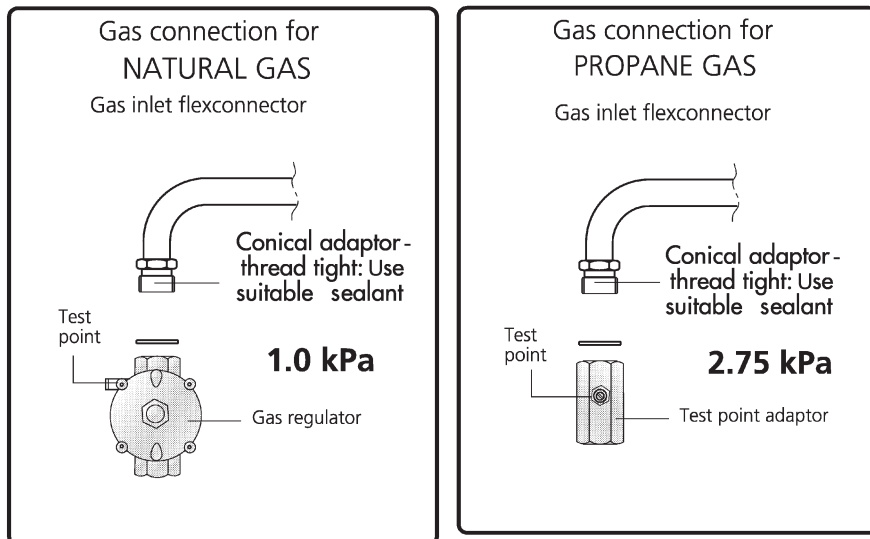


Figure 5a

Figure 5b



1. After connecting the gas supply, check the piping and connections for leaks using a soap and water solution. The presence of bubbles indicates a leak, tighten or replace connections as appropriate.

Warning: Do not use any naked flame to check for leaks.

2. The operation of the appliance **MUST** be tested before leaving.
3. Adjust the test point pressure or supply pressure to the value which is appropriate for the gas type.
4. Turn on the appliance gas controls and light each burner. Check for a well defined blue flame without any yellow tipping. If any abnormality is evident then check that the burner cap is located properly and the injector nipple is aligned correctly.
5. Check the minimum burner setting by quickly rotating the gas control knob from the maximum to the minimum position, the flame must not go out. If adjustment is required carry out the ***in section "minimum burner setting adjustment"***.
6. If satisfactory performance cannot be obtained, the installer shall check the installation and notify the local gas supply authority for a gas supply problem, or if it is an appliance problem, our Customer Service Centre should be called to obtain the nearest authorized Euromaid Service Agent.
7. Where the appliance data plate cannot be easily read with the appliance in the installed position the duplicate data plate must be attached to adjacent surface and the duplicate Propane Gas conversion label should also be included where a Propane Gas conversion has been completed.

2.2. ELECTRICAL REQUIREMENTS

WARNING:

- THIS APPLIANCE MUST BE EARTHED.

CAUTION:

- Ensure that the power outlet is properly earthed before connecting the appliance.
- Disconnect power before servicing the appliance.

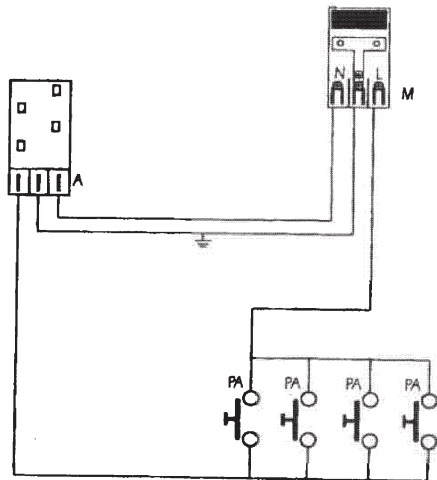
The appliance is provided with a standard 240VAC three pin plug and power cable (3 x 0.75 mm²).

The wires in the power cable are coloured in accordance with the following code:
Green/Yellow = Earth, Blue = Neutral, Brown = Active.

If the colours of the wires in the power cable to the appliance do not correspond with the coloured markings identifying the terminals in the junction terminal, proceed as follows:

1. The wire which is coloured green and yellow must be connected to the terminal marked **E** (Earth) or coloured Green.
2. The wire which is coloured blue must be connected to the terminal marked **N** (Neutral) or coloured Black.
3. The wire which is coloured brown must be connected to the terminal marked **L** (Live) or **A** (Active) or coloured Red.

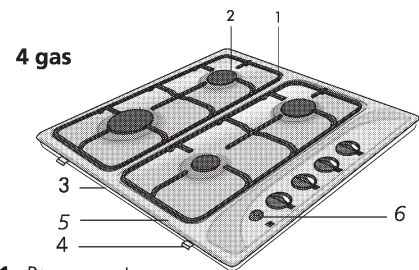
If the supply cord is damaged it must be replaced by the manufacturer or its Service Agent or a similarly qualified person in order to avoid a hazard.



ELECTRIC DIAGRAM KEY

- PA Ignition switches group
- A Ignition coil
- M Terminal block
- T Earth conductor

3. TECHNICAL SPECIFICATIONS



1. Pan support
2. Spark plug
3. Protection cover
4. Assembly clamp
5. Burners' plate
6. Ignition button

Outer dimensions	
Width	580 mm
Depth	510 mm
Height	71 mm

Dimension of installation setting

Width	560 mm
Depth	490 mm

Supply voltage 240 V 50 Hz

TABLE FOR THE CHOICE OF THE INJECTORS

	Natural Gas			Propane Gas		
Test point pressure (kPa)	1.0			2.75		
BURNER	Injector orifice diameter (mm)	Injector Mark	Gas consumption (MJ/h)	Injector orifice diameter (mm)	Injector Mark	Gas consumption (MJ/h)
Auxiliary (A)	0.95	95	4 MJ/h	0.52	52	4 MJ/h
Medium-speed burner (SR)	1.24	124	7.6 MJ/h	0.73	73	7.2 MJ/h
Large	1.55	155	12 MJ/h	0.86	86	10.3MJ/h

4. CONVERSION PROCEDURE (to convert to LPG Propane)

REPLACING THE INJECTORS

The conversion procedure must be carried out only by an authorised person.

This appliance is suitable for use with Natural gas or Propane gas (check the "gas type" sticker attached to the appliance). The nominal gas consumption and injector size details are provided in table at page 10.

To replace the injectors proceed as follows:

- Remove pan supports and burners from the cooktop.
- Using a spanner, remove the injector J (fig. 6, 7) and replace it with one according to the gas type (see tables - page 9).
- Affix to the appliance the warning label stating that the cooktop has been converted for use with Propane gas (supplied with the Propane gas conversion kit.). A second Propane gas conversion label should also be affixed to an adjacent surface along with the duplicate data plate.

IMPORTANT

- If the cooktop is suitable for use with Natural gas and must be converted for use with Propane gas, before connecting to gas main remove the appliance gas regulator and replace with test point adaptor (see fig. 5a, 5b).
- If the cooktop is suitable for use with Propane gas and must be converted for use with Natural gas, before connecting to the gas main remove the appliance test point adaptor and replace with gas regulator (see figs. 5a, 5b).

NOTE:

Gas regulator and test point adaptor are supplied with the appliance (packed with conversion kit).

The burners are designed so that regulation of primary air is not required.

Figure 6

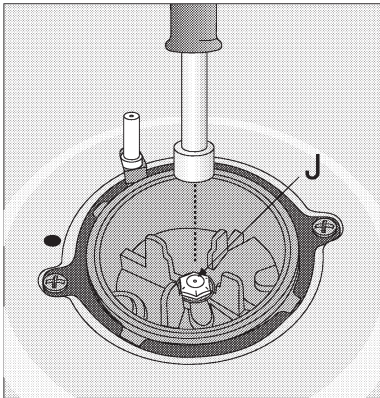
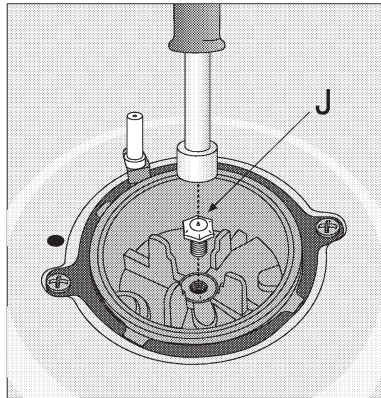


Figure 7



4.1. MINIMUM BURNER SETTING ADJUSTMENT

Check whether the flame spreads to all burner ports when the burner is lit with the gas tap set to the minimum position. If some ports do not light, increase the minimum gas rate setting.

Check whether the burner remains lit even when the gas tap is turned quickly from the maximum to the minimum position. If the burner does not remain lit, increase the minimum gas rate setting.

The procedure for adjusting the minimum gas rate setting is described below.

For taps with adjusting screw on the body (fig. 8):

✓ using a screwdriver turn screw "A" until the flame setting is correct.

Normally for Propane gas, fully tighten the adjustment screw.

4.2. LUBRICATING THE GAS TAP

If a gas tap is difficult to turn, disassemble it, clean it carefully and spread a little high-temperature-resistant grease on it.
These operations must be performed by an Authorized person/Service agent.

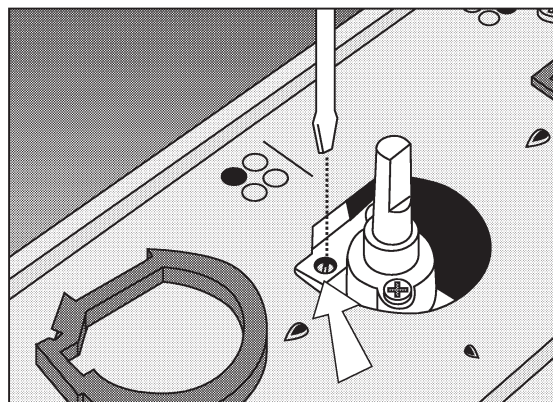


Caution!
To detect the gas leakage never use lighter or match flame.

Gas leakage detection

During control, be sure that the control knobs are closed and the gas inlet valve is open. Apply soap bubbles to the connections for leakage control. In case leakage exists, bubble will appear. In such case, check the gas connection immediately.

Figure 8



Adjust Here

4.3. NATURAL GAS TO PROPANE GAS CONVERSION PROCEDURE

Appliance models: Gas stainless steel hotplate models:

4 Burners

1. Remove each burner cap and burner skirt.
2. Remove the Natural Gas main injector with a 7 mm/VF tube spanner and the replace with the appropriate size Propane Gas main injector for each burner. The following injector sizes are required for Propane Gas.

Burner	Main Injector			
	Natural gas (mm)	Injector Mark	Propane gas (mm)	Injector Mark
Auxiliary (A)	0.95	95	0.52	52
Medium-speed burner (SR)	1.24	124	0.73	73
Large-Rapid	1.55	155	0.86	86

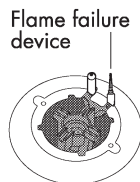
3. Remove the control knob, with a thin shaft blade down the near on each gas valve, screw the by-pass injector fully clockwise.
4. Shut off gas supply to the appliance.
5. Disconnect gas inlet pipe from the Natural Gas regulator.
6. Remove the Natural Gas regulator from the appliance.
7. Fit the Propane Gas test point inlet fitting supplied in the conversion kit.
8. Connect to gas supply to the inlet fitting.
9. Check for gas leaks. Do not use a naked flame to check for gas leaks.
10. Adjust the gas pressure to 2.75 kPa.
11. Test the appliance of both high and low flame for each burner and check the gas pressure. If the burner fails to remain alight or the flame is not stable on the simmer setting, adjust the by-pass scrw, until flame is stable.
12. If not already removed, remove the "Only for use with Natural Gas" label adhered to the bottom panel near the gas connection.
13. Fith the new data label included in the gas conversion kit.

5. LIGHTING GAS BURNERS

FITTED WITH ELECTRONIC IGNITION

- Check that the electricity is switched on to allow spark ignition.
- Make sure that all controls are turned to zero.
- The gas flow to the burner is controlled by the knobs on the safety taps. These knobs incorporate a switch to ignite the gas.
- You control the flow by turning the knob indicator to line up with the following symbols:
 - Symbol ● : tap closed (burner off)
 - Symbol 🔥★ : High (maximum)
 - Symbol 🔥 : Low (minimum)
- To ignite automatically, simply push the required knob down and turn it to maximum, keep the knob down until the burner light.
- You can control the temperature by the knob to “High” from “Minimum”.
- To switch off, turn the knob clockwise until you hear the safety click.
- Note that, if you are using a burner at the minimum setting, you turn the knob clockwise past the maximum setting before reaching the off position.
- Whenever lighting any of the burners produces an abnormal flame, switch that burner off and relight using the minimum setting.
- If after relighting the burner, the flame is still abnormal, turn the burner off and contact our Customer Service Centre to obtain the nearest authorized Service Agent.
- In the case of a mains failure light the burner with a match or lighted taper.

If your cooktop has flame failure device on gas burners;



In case of any flame failures with any reasons in the top burners, the flame failure device immediately cuts off the gas flow.

It is also a safety device for the wrong use of the children. You should turn the knob to the counter-clockwise direction by pressing.

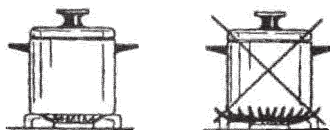
You should ignite by pressing the knob and wait for its ignition. You should keep the knob at pressed position for 3-5 seconds after you see the flame around the burner. Repeat the sequence of operations if the flame does not continues.

COOKING HINTS FOR GAS HOBS

The burner must be chosen according to the diameter of the pans and energy required.

For optimum efficiency use a wok or pan no smaller than 230mm diameter.

Figure 9



do not use pans with concave or convex bases

Burners	Pan diameter
Auxiliary	6 - 14 cm
Semi-rapid	16 - 20 cm
Triple ring	24 - 28 cm
Wok	max 36 cm

Saucepans with handles which are excessively heavy, in relationship to the weight of the pan, are safer as they are less likely to tip.

Pans which are positioned centrally on burners are more stable than those which are offset.

It is far safer to position the pan handles in such a way that they cannot be accidentally knocked.

When deep fat frying fill the pan only one third full of oil.

DO NOT cover the pan with a lid and **DO NOT** leave the pan unattended. In the unfortunate event of a fire, leave the pan where it is and turn off all controls.

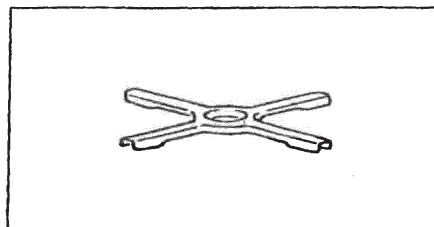
Place a damp cloth or correct fitting lid over the pan to smother the flames.

DO NOT use water on the fire.

Leave the pan to cool for at least 30 minutes.

Figure 10

GRILL FOR SMALL COOK-WARE (fig. 10)



Put it on the auxiliary burner (the smallest) grid when small cookware is being used to prevent the cookware from tipping over.

6. USE and CARE

CAUTION:

- This appliance must be used only for the task it has explicitly been designed for, that is for domestic cooking of foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous. Do not use this appliance as a space heater.
- Do NOT place combustible materials or products on this appliance at any time.
- Do NOT spray aerosols in the vicinity of this appliance while it is in use.
- Before using for the first time, clean the cooktop with warm soapy water.
- Use the coffee pot support to ensure that small cooking utensils are stable.
- ***Do NOT store flammable materials in the storage drawer under this appliance.***

7. SERVICE and MAINTENANCE

If the ignition spark fails to ignite or does not light the gas, check the following items before calling our Customer Service Centre to obtain the nearest Authorised Euromaid Service Agent:

- Burner is reassembled and located correctly.
- Spark electrode and white ceramic are clean and dry.
- 240 VAC power supply is connected.

Contact the local gas utility or our Customer Service Centre to obtain the nearest Authorized Service Agent.

- You can smell gas when all burners are turned on.
- The burners do not remain alight at the minimum marked setting.
- The burner flame is yellow or emits an unusual odour.

Note that a bi-annual inspection of the appliance by an authorized service agent or your local gas utility will ensure many years of trouble free operation of your appliance.

Service the appliance:

Service may be obtained by contacting our Customer Service Centre to locate the nearest Authorised Euromaid Service Agent:

8. GUARANTEE

Your Euromaid cooker is guaranteed for 2 years from the date of the original purchase. Any defect that arises due to faulty materials or workmanship will be repaired free of charge during this period. The guarantee is subject to the following provisions.

- The guarantee does not cover accidental or transit damage, misuse, cabinet parts, knobs or consumable items such as light bulbs.
- The guarantee does not cover repairs or service calls required as a result of inexpert or faulty installation.
- The product must be correctly installed and operated in accordance with the instructions contained in the operating instruction booklet.
- The product is designed for domestic use only. The installation of this product on business premises for commercial use will invalidate the guarantee.
- The guarantee is only valid within the boundaries of the Australia.
- The guarantee will be rendered invalid if the product is resold or has been affected by inexpert repair.
- Euromaid disclaims any liability for incidental or consequential damages.
- The guarantee is in addition to and does not diminish your statutory or legal rights.

ELECTRICAL DISTRIBUTORS AUSTRALIA PTY LTD

ABN 11 051 297 557

SUITE 16 NO./7 NARABANG WAY BELROSE NSW 2085

PH:02 99861699 FAX: 02 99861196 EMAIL:EDAAUST@bigpond.com

EUROMAID COOKER & HOT PLATE WARRANTY

IN ADDITIONS TO RIGHTS BY LAW

Electrical Distributors Australia Pty Ltd guarantees to the original purchaser during the first one or Two Years of ownership (subject to model and type as listed below) that any 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 appointed service agent.

Models Subject to 12 months Warranty:

ADO640, BT180, BT220, MCI110T, SCI1531, SCNG7531, SCLPG7531,MDA200.

Any new models released not stated above are also 24 months warranty.

Models Subject to 24 months Warranty:

1505TI, A0975SS, A0985SS, A0980SS, AO 970WH, BMSS7, BMWH7, AO 970SS.

Where the appliance is installed outside the normal service area of Electrical Distributors Australia Pty Ltd or it's Appointed Service Agent the purchaser will pay the travel cost charges to take the appliance to the service centre.

Portable Appliances:

For Bench top or portable appliances the purchaser must arrange their own transport to our nearest authorised Service Centre, these portable items do not offer in Home Service.

Built In Appliances:

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

This Warranty is not transferable and excludes any repair or replacement caused by Power Surges faulty installation abuse, Pest Damages, misuse, acts of God or accident.

The above Warranty is for Domestic application only is limited to THREE (3) Months in Commercial Applications.

AUTHORISED SERVICE AGENTS:

NSW

ALL GENERAL WHITEGOODS
4/11 HALLSTROM PLACE
WETHERILL PARK 2164 NSW
PH: 02 97561511 FAX: 02
97561091

GOLD COAST

ROSHAD APPLIANCE SERVICE
1/13 LEDA DRIVE
BURLEIGH QLD 4220
PH: 0755357044 FAX:07
55357407

VIC

ADVANTAGE APPLIANCES
54/170 FORSTER ROAD
MT WAVERLY VIC 3149
PH:03 95588044
FAX:0395442102

TASMANIA

BALDOCKS
222 LIVERPOOL STREET
HOBART TASMANIA 7000
PH: 03 622345995
FAX:03 62348134

WESTERN AUST.

METROPOLITAN APPLIANCES
15 SHIELDS CRESCENT
MY AREE WA 6154
PH: 089 3301724 FAX: 08
93171296

SOUTH AUST.

PRESTIEGE APPLIANCE REPAIRS
CENTRE SHOP 4/394 HENLEY
BEACH ROAD LOCKLEYS SOUTH
AUSTRALIA
PH: 08 83522022
FAX: 08 83522044

QUEENSLAND

ENDEAVOUR REFRIGERATION
167 ROBERTS ROAD
FORTITUDE VALLEY OLD 4006
PH: 07 38522477
FAX: 07 38532467

FOR SERVICE OUTSIDE THE ABOVE AREAS PLEASE CONTACT HEADSYDNEY OFFICE PH:02 99861699

