



BESTLINK INTERNATIONAL

User instructions
Maintenance instructions
Installation & service instructions

Cooktop models:

BLGSW905CF
BLGSW905C

BLGSW705CF
BLGSW705C

BLGSW704CF
BLGSW704C

BLGSW60CF
BLGSW60C

BLGS60CF
BLGS60C

BLGS60EF
BLGS60E

BLGSW60EF
BLGSW60E

BLGSW30CF
BLGSW30C

This cooktop is approved for use with Natural and Propane gases.
Leave instructions with the owner.

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Models

Model numbers with the 'F' extension are fitted with flame failure device.

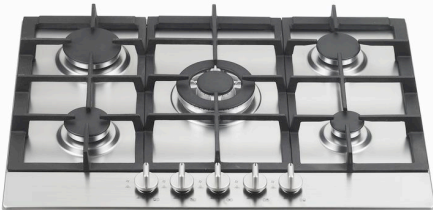
BLGSW60CF, BLGSW60C (cast iron pan supports. Shown below)
BLGSW60EF, BLGSW60E (enamel pan supports)



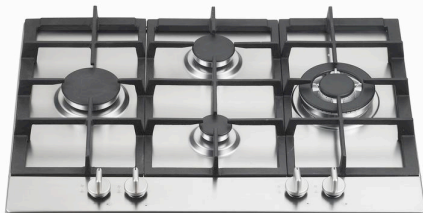
BLGS60EF & BLGS60E (enamel pan supports, shown below)
BLGS60CF & BLGS60C (cast iron pan supports)



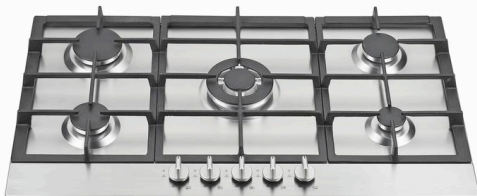
BLGSW705CF & BLGSW705C



BLGSW704CF & BLGSW704C



BLGSW905CF & BLGSW905C



BLGSW30CF & BLGSW30C



Introducing your new cooktop

Dear customer

Thank you for having purchased one of our products.

We are certain that this new modern, functional and practical appliance, built with the very highest quality materials, will meet your requirements in the best possible way. This appliance is easy to use, it is however important to thoroughly read the instructions in this manual, in order to obtain the best results.

These instructions are only valid for Australia. We shall not be held responsible for any damages to persons or property caused by incorrect installation or use of the appliance.

We shall not be held responsible for any inaccuracies in this manual due to printing or transcription errors; the designs in the figures are purely indicative. We also reserve the right to make modifications to the products as may be considered necessary or useful, also in the interest of the user, without jeopardising the main functional and safety features of the products themselves

These instructions cover 6 cooktops of varying cooktop burner configurations. All cooktops are fitted with a stainless steel hob, electronic spark ignition. Model numbers with the 'F' extension are fitted with flame failure device.

Please consult the instructions pertaining to your individual cooktop as they are described in these instructions.

The cooktop's data plate is accessible even with the cooktop fully installed. It is positioned on the bottom of the unit. A duplicate copy is supplied at the back of this instruction manual. Always quote the details from it to identify the appliance when ordering spare parts or requesting a service.

- ◆ **In case of malfunction, turn off the cooktop's gas supply before contacting the service centre for assistance.**
- ◆ **Only an authorized person should connect and service this appliance.**

Notes on disposal

Old appliances still have some residual value. Ensure an environmental means of disposal in order for valuable raw materials to be recovered and used again.

Please dispose of packaging materials appropriately.

Gas supply

Check that the data plate shows the appliance is suitable for the available gas.

Electrical supply

This appliance requires connection to a 10 Amp wall socket.

What to do if you smell gas

- ◆ Do not try and light the appliance.
- ◆ Do not touch any electrical switches; do not use

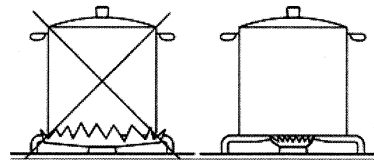
a phone in your building.

- ◆ Immediately call your gas supplier from a neighbour's phone. Follow the gas supplier's instructions.
- ◆ If you cannot reach your gas supplier, call the fire department.

Safety considerations

If the information in this manual is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death.

- ◆ Be sure to disconnect the electrical supply before disassembly of the appliance.
- ◆ Never leave the appliance unattended when cooking with fat or oil. It could ignite if overheated.
- ◆ In case of defect, switch electric power off at the mains.
- ◆ Never use an appliance that is not working correctly.
- ◆ Only ignite the gas burners when all the burner components are correctly assembled.
- ◆ Leads from electrical appliances must not touch the cooktop. They will melt and the cable insulation will be damaged.
- ◆ Do not allow the flame to extend beyond the edge of the cooking utensil. This instruction is based on safety considerations.
- ◆ Do not forget that the unit becomes hot when in use. Common sense is important. Just because the flame is out, does not mean that the parts cannot still be hot.
- ◆ Small children must be kept at a safe distance from the appliance.
- ◆ Keep the appliance area clear and free from combustible materials.
- ◆ Note: To avoid jeopardising the electrical safety of the appliance, it is forbidden to use high-pressure or steam jet cleaning devices.
- ◆ Cabinets installed above the gas cooktop must have a minimum clearance of 650 mm (24").
- ◆ Important.
- ◆ When using a very large pot, leave a gap of at least 50 mm (2") to avoid damaging parts in bench top wood, plastic or other non-heat resistant materials. Never leave oil or hot fat unattended.
- ◆ Never leave the appliance unattended when the burners are being used. Make sure there are no children in the near vicinity. Particularly make sure that the pan handle are correctly positioned and keep a check on foods requiring oil and grease to cook since these products can easily catch fire.
- ◆ Don't use pans with buckled bottoms



- ◆ Never pour water on burning fat or oil. Cover with a damp cloth to extinguish fire and disconnect the cooking appliance.
- ◆ Never place unstable pans or containers on the cooking hob or burners as they may accidentally tip over.

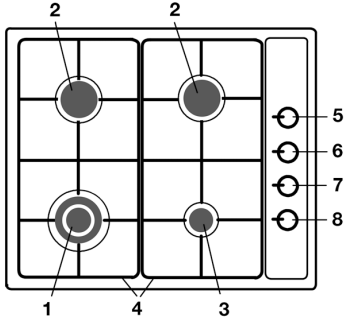
Warnings:

- ◆ **In the event of a fault disconnect the electrical power to the cooktop and shut OFF the gas supply. Contact your local gas supplier or service agent. The service agent details are at the rear of this manual.**
- ◆ **Do not spray aerosols in the vicinity of this appliance while it is in operation.**
- ◆ **Where this appliance is installed in a marine craft or in caravans, for safety reasons it shall not be used as a space heater.**
- ◆ **Unsuitable for use in a marine craft, caravans or mobile homes, unless each burner is fitted with a flame guard.**
- ◆ **Do not modify this appliance.**
- ◆ **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 the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.**
- ◆ **Make sure you keep these instructions for use and assembly in a safe place, so that you can hand them on with the appliance if it ever changes owner.**

User instructions

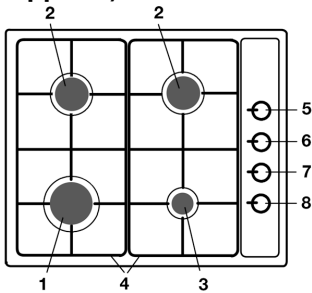
The lay-outs of the 5 cooktops covered in these instructions are shown below. Please check the model number of your particular cooktop to identify your lay-out.

Model No's: BLGSW60CF & BLGSW60C (cast iron pan supports)
Model No's BLGSW60EF & BLGSW60E (enamel pan supports)



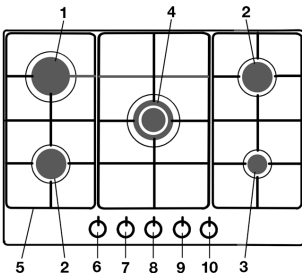
1. Triple ring (wok) burner
2. Semi-rapid boiling burner
3. Auxiliary boiling burner
4. Cast iron pan support
5. Right front boiling burner control knob
6. Right rear boiling burner control knob
7. Left rear boiling burner control knob
8. Left front boiling burner control knob

Model No's: BLGS60CF & BLGS60C (cast iron pan supports)
Model No's BLGS60EF & BLGS60E (enamel pan supports)



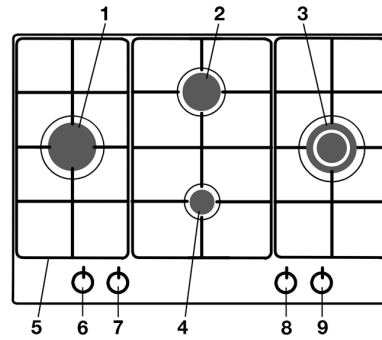
1. Rapid boiling burner
2. Semi-rapid boiling burners
3. Auxiliary boiling burner
4. Wire pan support or cast iron pan support
5. Right front boiling burner control knob
6. Right rear boiling burner control knob
7. Left rear boiling burner control knob
8. Left front boiling burner control knob

Model No: BLGSW705CF & BLGSW705C



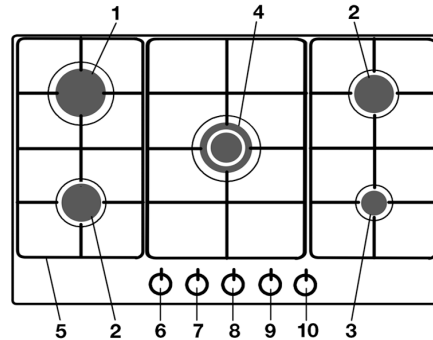
1. Rapid boiling burner
2. Semi-rapid boiling burners
3. Auxiliary boiling burner
4. Triple ring (wok) burner
5. Cast iron pan support
6. Left front boiling burner control knob
7. Left rear boiling burner control knob
8. Central triple ring (wok) burner control knob
9. Right rear boiling burner control knob
10. Right front boiling burner control knob

Model No: BLGSW704CF & BLGSW704C



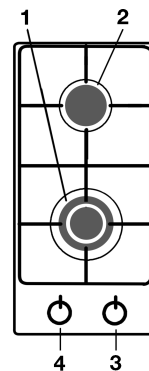
1. Rapid boiling burner
2. Semi-rapid boiling burner
3. Triple ring (wok) burner
4. Auxiliary boiling burner
5. Cast iron pan support
6. Left boiling burner control knob
7. Central rear boiling burner
8. Central front boiling burner
9. Right boiling burner

Model No: BLGSW905CF & BLGSW905C



1. Rapid boiling burner
2. Semi-rapid boiling burners
3. Auxiliary boiling burner
4. Triple ring (wok) burner
5. Cast iron pan support
6. Left front boiling burner control knob
7. Left rear boiling burner control knob
8. Central triple ring (wok) burner control knob
9. Right rear boiling burner control knob
10. Right front boiling burner control knob

Model No: BLGSW30CF & BLGSW30C

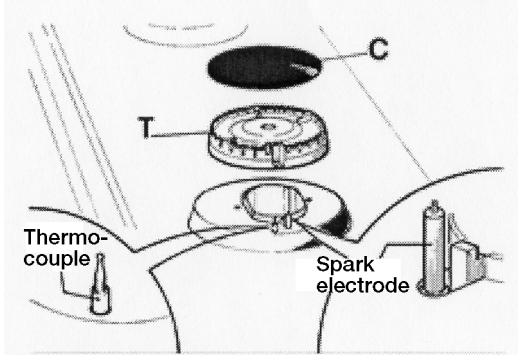


1. Triple ring (wok) burner
2. Semi rapid boiling burner
3. Semi rapid burner control knob
4. Wok burner control knob

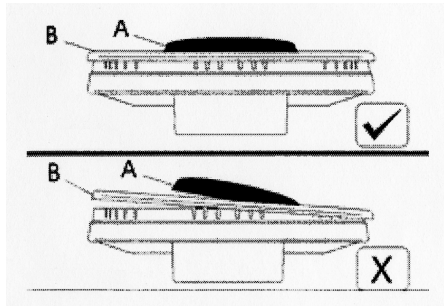
Burner operation and ignition

A graphic screen printed on the hob identifies the individual control knob with the relevant boiling burner. See preceding figures.

Place the boiling burner body (T) over the burner stem ensuring that the boiling burner body is positively located over the spark ignition electrode and that the burner cap (C) sits squarely on the burner body.



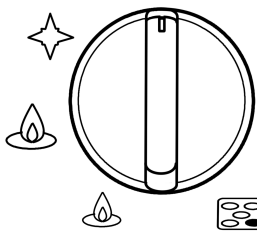
The triple ring (wok) burner body is also placed over the burner stem and is positively located over 4 retaining channels. The spark electrode is located outside the burner head perimeter. Place the outer burner ring (B) cap and the inner burner cap (A) on the burner head ensuring they are positively located in position.



The burners have 2 heat settings:

Large flame = highest setting

Small flame = lowest (simmer) setting



The highest flame setting is used for initial boiling. For ongoing cooking a variable setting between high and low flame can be made.

To activate the burner depress the control knob and turn to the 'high' flame' position. Keep knob depressed for approx. 6-7 seconds to allow the safety shut-off device to activate. The flame will extinguish if the knob is released too soon. If ignition fails depress the control knob and try again. If the flame is not established in 15 seconds, release the control knob and open a door for ventilation and wait one minute before attempting a new procedure.

If the burner flames are extinguished – for whatever reason – turn OFF the control knob and wait at least one minute before retrying to ignite the burner.

Ensure that the flames do not extinguish when you

reduce to low flame quickly.

To turn off the gas supply to the burner, return the control knob to the 'OFF' position.

Manual ignition

In case of a power failure the burners can be manually ignited with a match.

Ventilation

Use of a cooking appliance produces heat and moisture in the room in which it is installed. The room must therefore be properly ventilated by keeping natural air vents clear and by activating a mechanical aeration device such as a range hood or exhaust fan.

Abnormal operation

Burner flames should be clear blue, with no yellow tipping. If the burner shows any abnormality check that the burner heads are correctly located.

Any of the following are also considered to be abnormal and may require servicing:

- ◆ Sooting of cooking utensils
- ◆ Burners not igniting properly.
- ◆ Burners failing to remain alight.
- ◆ Burners extinguish by cupboard doors operation.
- ◆ Gas valves are difficult to turn.
- ◆ If service or spare parts are required refer to contact details on rear page of this manual.

Cleaning the cooktop

Please clean cooktop thoroughly before first use. Operate boiling burners and wok burner on HIGH for a few minutes to eliminate the 'new' smell.

After installation, wipe clean all stainless steel parts with a damp cloth to remove any traces of dirt. When using a stainless steel cleaner ensure that all traces of the cleaner are thoroughly removed.

Periodically wash the hotplate, the cast iron (or enamelled) pan supports, the burner heads and the enamelled burner caps. Following this all parts should be thoroughly rinsed and dried.

- ◆ Never wash them while they are still warm .
- ◆ Never use abrasive powders to clean the parts. Do not allow vinegar, coffee, milk, salted water, lemon or tomato juices to remain in contact with the enamelled surfaces for long periods of time.
- ◆ Check that burner heads and slots have not become clogged with foreign bodies.
- ◆ Check that burner heads and caps are positioned correctly. Refer figures on page 6
- ◆ Check that pan supports are replaced correctly. The rounded corners should be set towards the side edges of the cooktop.
- ◆ Do not use steam jets for cleaning the cooktop.
- ◆ **Always keep stainless steel from contact with acid or acid based solvents (liquid or vapour).**

Preventative maintenance

This cooktop should not require ongoing maintenance provided you ensure:

- ◆ All spillages are cleaned as soon as they occur.
- ◆ Burners are kept clean.
- ◆ Burner ports are free of debris, food and anything else that may cause obstruction.
- ◆ Spark electrodes and thermocouples are kept clean
- ◆ Burners are assembled correctly.
- ◆ Do not allow water into the area where the injectors are located.

Installation instructions

Installer instructions

These instructions cover the installation of 8 different cooktops. For dimensions refer drawings following these installer instructions.

This appliance must be installed in a position with the proper level of ventilation. Do not obstruct the flow of combustion and ventilation air.

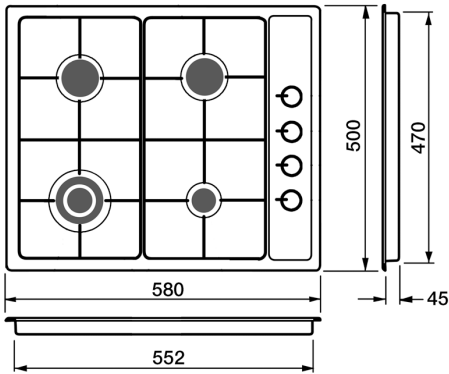
- ◆ The gas pressure regulator supplied with the appliance must be installed in line with the gas pipe (N.G. only)
- ◆ Before commencing any work, make sure that the power point switches are turned off and the three pin plug is removed.
- ◆ If the appliance cannot be adjusted to perform correctly contact Bestlink International or the local gas utility. For service contact telephone number refer page 15.
- ◆ Instruct the user in the operation of the appliance before leaving.
- ◆ For pressure testing in excess of 3.5 kPa (1/2" psig) the appliance and its individual shut-off valve must be disconnected from the gas supply piping system. For pressure testing of the gas piping system at pressures equal or less than 3.5 kPa (1/2"psig) that appliance must be isolated from the gas supply system by closing its individual shut-off valve during any pressure testing.
- ◆ The data plate is attached to the bottom of the unit. A duplicate copy is supplied at the back of this instruction manual. The duplicate data plate can be attached to the inside of an adjacent cupboard door.
- ◆ This appliance should not be connected to a combustion product evacuation device.
- ◆ Before installing the new cooktop make sure that the measurements are all correct.

Statutory requirements

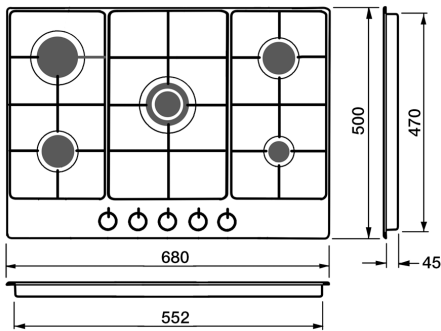
This appliance shall be installed in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations and AS5601 the Australian Standard for gas installations. Refer also AS5601 for pipe sizing.

Overall dimensions

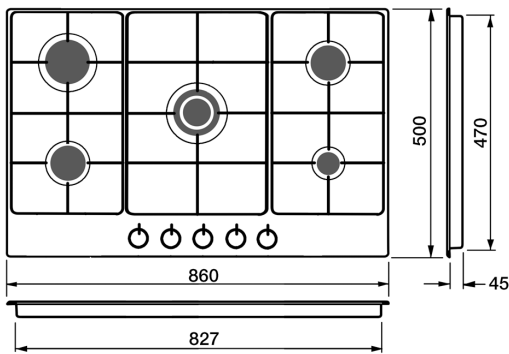
Model No's: BLGSW60CF & BLGSW60C
 BLGS60CF & BLGS60C
 BLGS60EF & BLGS60E
 BLGSW60EF & BLGSW60E



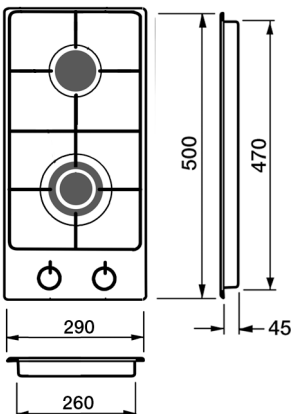
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 BLGSW704CF & BLGSW704C



Model No: BLGSW905CF & BLGSW905C



Model No: BLGSW30CF & BLGSW30C

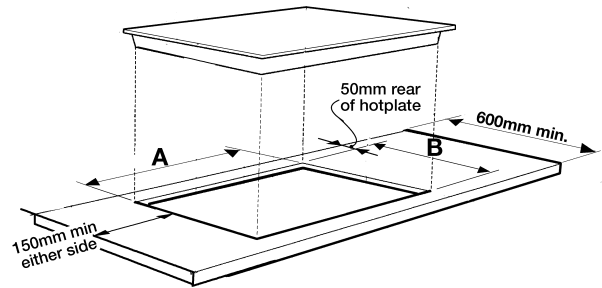


Installation dimensions & clearances

Only an authorised person should connect this appliance.

Check that the appliance is in good condition after having removed the outer packaging and internal wrappings from around the various loose parts. Never leave the packaging materials (cardboard, bags, polystyrene foam, staples, etc.) within children's reach since they could become potential sources of danger.

These built-in cooktops are intended to be inserted in a bench top cut-out. For cut-out dimensions refer figure and chart following. Always comply with measurements given for the cut-out into which the appliance will be recessed.



Model No	A	B
BLGSW60CF	560	480
BLGSW60C		
BLGSW60EF		
BLGS60E		
BLGS60EF		
BLGS60E		
BLGS60CF		
BLGS60CF		
BLGSW705CF	635	480
BLGSW705C		
BLGSW704CF		
BLGSW704C		
BLGSW90CF	830	480
BBLGSW90C		
BLGSW30CF	270	480
BLGSW30C		

Overhead clearances

A range hood fitted above the top must be installed according to the installation instructions for the range hood. A minimum distance of 650 mm is required for a range hood and 750 mm for an exhaust fan. Minimum clearance to an overhead cupboard is 600 mm.

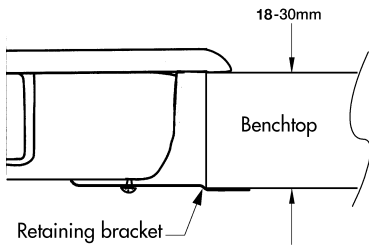
Side clearances

If the distance measured from the periphery of the nearest burner to any vertical surface is less than 200 mm, the surface shall be protected in accordance with clauses 5.12.1.1 & 5.12.1.2 of AS5601.

Bottom clearances

If an oven is positioned below the cooktop the barrier does not need to be fitted, but a space of 60 mm must be maintained between the underside of the cooktop and the top of the oven.

Bench top specifications



The cooktop can be fitted to a benchtop of 18-30 mm thickness.

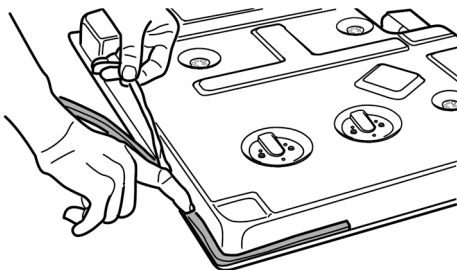
Special considerations for installation over a under bench oven

If installing the cooktop over an under bench oven and connecting the cooktop via a hose assembly, ensure that the hose assembly is retained from accidental contact with the flue outlet of the under bench oven.

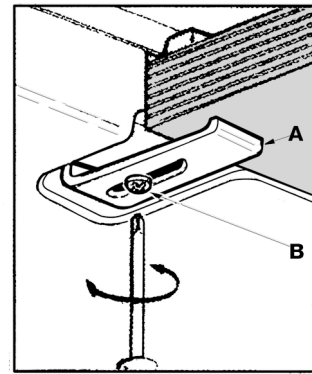
Installation procedure

Before connecting the unit, check whether the local conditions (type of gas) are compatible with the unit's settings. The model number, type of appliance, gas pressure, gas type, injector size and total hourly gas consumption are noted on the data plate attached to the underside of the cooktop base. A duplicate of this data plate is at the rear of this manual. Observe any special conditions imposed by local suppliers (utilities).

1. The cooktop has a special seal which prevents liquid from getting into the cabinet. Strickly comply with the following insructions in order to correctly apply the seal.
2. Detach the seals from their backing, checking that the transparent protection still adheres to the seal itself.
3. Turn over the cooktop and position the seal under the edge of the hotplate itself so that the outer edge of the seal perfectly matches the outer edge of the hot plate. The end of the strips must fit together without overlapping. Press the seal down you're finger whilst removing the protective paper strip.

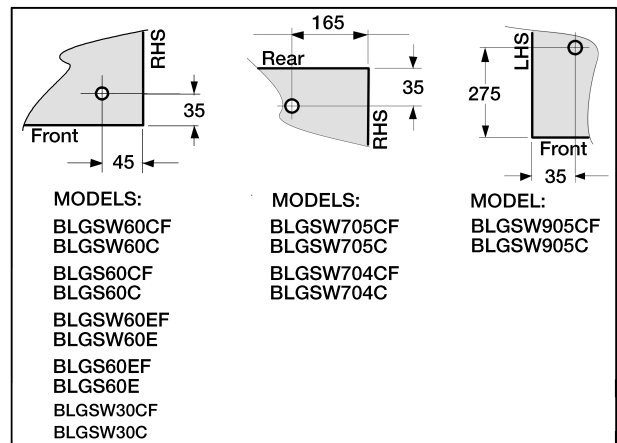


4. Drop the cooktop into the cut-out. Check that adjoining vertical walls are at the required minimum distance from the hotplate.
5. Fix the hob to the bench with the supplied brackets (3 or 4 brackets depending on the model) as indicated in the figure top right.



Gas connection

The position of the gas inlet position (before fitting the Nat Gas regulator or LP transitional piece) is indicated on the following figures



The cooktop must be connected to the gas supply with up stream connection of an isolation valve, in accordance with the respectively valid regulations. We recommend that the isolation valve be fitted prior to the cooktop to enable isolation of the cooktop from the gas supply. The valve must be easily accessible at all times.

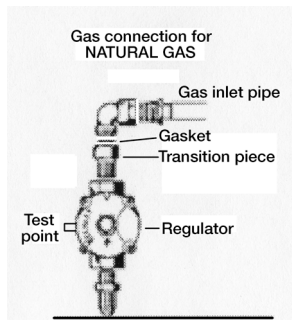
The supply connection point must be accessible with the appliance installed.

Remove the plastic cap from gas supply prior to installation.

The unit can be connected with rigid pipe as specified in AS5601, table 3.1.

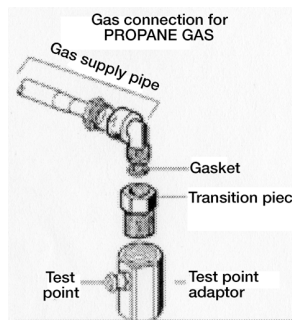
If installing with a hose assembly ensure the assembly complies with AS/ANZ1869 (AGA approved), 10 mm ID, class B or D, no more than 1.2 m long and in accordance with AS5601. Ensure that the hose does not contact the surfaces of the cooktop, oven, dishwasher or any other appliance that may be installed underneath or next to the cooktop. The hose should not be subjected to abrasion, kinking, or permanent deformation and should be able to be inspected along its entire length with the cooktop in the installed position. Unions compatible with the hose fittings must be used and all connections tested for gas leaks.

Natural Gas connection



Natural Gas installations require the connection of a gas regulator at the appliance. The regulator and transition fittings are supplied with the unit. Fit as indicated in the adjacent figure. The transition piece on the supply side of the regulator must be provided by the installer.

Propane Gas connection



In a LPG installation gas regulation is made at the gas cylinder and no further regulator is required. Connect the supply to the unit as shown in the adjacent figure

Check for gas soundness at connections. NEVER use a naked flame to check for leaks.

The supply connection point must be accessible with the appliance installed.

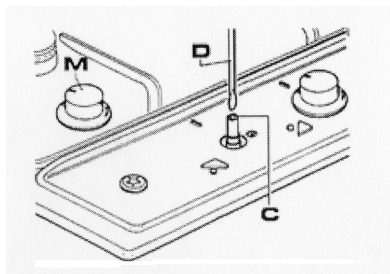
Boiling burner adjustments

These burners have no aeration adjustment.

To adjust the turn-down (simmer) rate (Nat Gas only):

- ◆ Turn the control knob to the 'low flame' position.
- ◆ Pull control knob (M) off the gas tap spindle.
- ◆ Insert a small screwdriver (D) into the hole down the spindle (C) and turn the throttle screw to increase or reduce flame height.
- ◆ Check that the flame is stable when the control knob is moved quickly from 'full on' to 'turn-down' position.

Note: Burners operating on LPG should not be adjusted. The throttle screw must be fully screwed down.



Check correct operation of each burner individually and in combination. Burner flames should be clear blue, with no yellow tipping. If the burner shown any abnormality, check that the burner heads are correctly located and refer to the 'maintenance' section on page 14. If satisfactory performance cannot be obtained, contact Bestlink International or the local gas utility. For service contact number refer to back page of the cut-out.

Energy consumption

Natural gas

Burner	NG injector size (mm) 1 kPa	NG MJ/hr
Double ring (wok) burner	1.70	13.50
Rapid burner	1.40	10.50
Semi rapid burner	1.10	6.00
Auxiliary burner	0.90	3.50

LP gas

Burner	LP injector size (mm) 2.75 kPa	LP MJ/hr
Double ring (wok) burner	0.98	12.50
Rapid burner	0.90	10.50
Semi rapid burner	0.70	6.00
Auxiliary burner	0.55	4.00

Electrical connection

The cooktop is fitted with a 1.8 m electric lead. A 10 amp socket must be within 1 m of the cooktop. The socket must remain accessible after installation of the unit.

Important note:

The power lead must be fixed to the kitchen unit to prevent it coming into contact with hot parts of the hob (or an oven installed underneath) and remain accessible after installation of the cooktop.

The wiring diagram is attached to the underside of the unit. A copy is also printed at the back of this manual.

The appliance must be earthed.

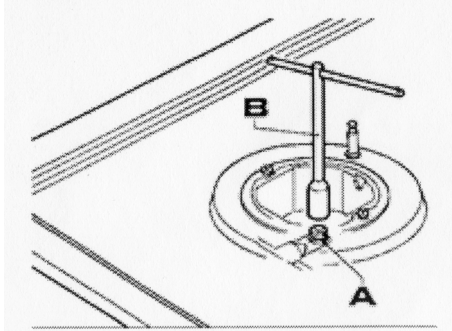
Warranty warning

It should be noted that we can not accept any liability for direct or indirect damage caused by wrong connection or improper installation. When being repaired, the appliance must always be disconnected from the main gas and electricity supply; if required notify our customer service.

Conversion

Propane Gas to Natural Gas

1. Shut off gas supply to the appliance.
2. Remove each burner cap and burner skirt.
3. Remove the Propane Gas injector (A) with a 7 mm/VF tube spanner (B) and replace with the appropriate size Natural Gas injector for each burner. The injector sizes required for Natural Gas conversion are listed on the table on previous page.



4. Disconnect gas inlet pipe from the LPG Gas test point inlet fitting.
5. Remove the Propane Gas test point inlet fitting from the appliance.
6. Fit the Natural Gas Regulator supplied in the conversion kit.
7. Connect the gas supply to the regulator. (Check the direction of the regulator gas flow).
8. Check for gas leaks. NEVER use a naked flame to check for gas leaks.
9. Adjust the gas pressure to 1.00 kPa.
10. Remove the control knob. Using a thin shaft blade screwdriver down the centre of each gas valve shaft, screw the throttle anti-clockwise to achieve a stable simmer position. Test the appliance on both high and low flame for each burner. If the burner fails to remain alight or the flame is not stable on the simmer setting, adjust the by-pass screw, until flame is stable.
11. Remove the 'Only for use with Propane Gas' label and replace with 'Only for use with Natural Gas' label. Label supplied in the conversion kit.

Natural Gas to Propane

1. Remove each burner cap and burner skirt.
2. Shut off gas supply to the appliance.
3. Remove each burner cap and burner skirt.
4. Remove the Natural Gas main injector with a 7 mm/VF tube spanner and replace with the appropriate size Propane Gas main injector for each burner. The injector sizes required for Propane Gas conversion are listed on the table on previous page.
5. Remove the control knob, with a thin shaft blade screwdriver down the centre of each gas valve spindle, screw the throttle fully down clockwise.
6. Disconnect gas inlet pipe from the Natural Gas

Regulator.

7. Remove the Natural Gas Regulator from the appliance.
8. Fit the Propane Gas test point inlet fitting supplied in the conversion kit.
9. Connect the gas supply to the inlet fitting.
10. Open gas supply to the appliance.
11. Check for gas leaks. NEVER use a naked flame to check for gas leaks.
12. Adjust the gas pressure to 2.75 kPa.
13. Test the appliance on 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 screw, until flame is stable.
14. Remove the 'Only for use with Natural Gas' label and replace with 'Only for use with Propane Gas' label. Label supplied in the conversion kit.

Trouble shooting

If problems occur please check the procedures listed below before calling a service agent. If the fault finding procedures do not rectify the problem contact your service agent. For contact details refer back page 14 of this manual.

Important:

Only an authorised person from the Service Agent is qualified to service gas and electric systems.

What's wrong	Possible cause	Solution
If none of the electrical systems work	<ul style="list-style-type: none"> ◆ Power turned off. ◆ Faulty fuse. ◆ The automatic safety switch has been tripped or a fuse has blown. 	<ul style="list-style-type: none"> ◆ Turn power on. ◆ Check the fuse in the main fuse box and replace if faulty. ◆ Check the main fuse to whether the automatic trip switch or a differential switch has tripped.
The electronic ignition system does not work.	<ul style="list-style-type: none"> ◆ There may be food or cleaning product particles between the spark plugs and the burners. ◆ The burners are wet. ◆ The burner caps are not located correctly. 	<ul style="list-style-type: none"> ◆ Clean the gap between the spark plug and the burner. ◆ Dry the burner carefully. ◆ Make sure that the burner caps are located correctly.
The flames on the burners are not evenly distributed.	<ul style="list-style-type: none"> ◆ The burner has not been assembled correctly. ◆ The burner gas ports are dirty. 	<ul style="list-style-type: none"> ◆ Assemble the burner components correctly. ◆ Clean the burner gas ports.
The gas flow does not seem normal or there is no gas flow at all.	<ul style="list-style-type: none"> ◆ The isolation valve is closed. ◆ If gas is supplied from a gas bottle, the bottle may be empty. 	<ul style="list-style-type: none"> ◆ Open the isolation valve. ◆ Replace the gas bottle with a full one.
You can smell gas.	<ul style="list-style-type: none"> ◆ One of the gas taps has been left open. ◆ Possible leak on the gas bottle coupling. 	<ul style="list-style-type: none"> ◆ Check all the gas taps are closed. ◆ Check that the gas coupling on the bottles is in order.
If the safety shut off on a burner does not work.	<ul style="list-style-type: none"> ◆ The control knob was not held down long enough. ◆ The burner ports are dirty. 	<ul style="list-style-type: none"> ◆ Hold the burner down a few seconds longer on ignition. ◆ Clean the burner ports.

Flames are normally blue and sharply defined. If flames are yellowish or noisy, or if the gas does not ignite within the period specified under 'boiling burner operation', abnormal operation is indicated. Call your local Service Agent.

Service

THIS APPLIANCE SHALL NOT BE MODIFIED.

Service and maintenance should only be carried out by an authorised person.

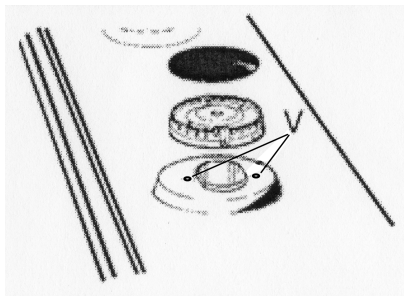
To replace injectors

Refer page 11.

To remove hob

Close gas isolation valve and disconnect electric supply.

- ◆ Remove control knobs, pan supports, burner skirts and caps.
- ◆ Remove the screws securing the burner bodies to the hob, 'V'. Two for the boiling burners and 4 for the wok burner.



- ◆ Lift the hob off to expose the internal parts of the cooktop. Replacement of the electrical components and the taps is now possible.

To remove and service gas control valves

Access to the burner compartment is as per 'To remove hob'.

The gas control valves are secured to the manifold by means of a clamp fixed via two screws. If a gas control valve becomes stiff to operate, it must be immediately greased in compliance with the following instructions:

1. Remove the tap.
2. Clean the cone and its housing using a cloth soaked in solvent.
3. Lightly spread the cone with the relevant grease.
4. Fit the cone back in place, operate it several times and then remove it again. Eliminate any excess grease and check that the gas ducts have not become clogged.
5. Reassemble in reverse order.
6. Check for leaks using a foamy liquid.

If replacing the whole tap it is advisable to replace the tap gasket to ensure perfect tightness.

To replace the thermocouple

Access to the burner compartment is as per 'To remove hob'.

- ◆ Remove the retaining nut securing the thermocouple.
- ◆ Remove connection from the electronic ignition module.
- ◆ Replace defective part.
- ◆ Reassemble in reverse order.

To replace the spark electrode

Access to the burner compartment is as per 'To remove hob'.

- ◆ Remove the spring clip securing the spark electrode to the burner body.
- ◆ Disconnect the spark ignition lead from the ignition module.
- ◆ Replace defective part.
- ◆ Reassemble in reverse order.

To replace the electronic ignition module

Access to the burner compartment is as per 'To remove hob'.

- ◆ Disconnect the leads from the ignition module.
- ◆ Remove the securing nut on either side of the module.
- ◆ Replace the defective part.
- ◆ Reassemble in reverse order.

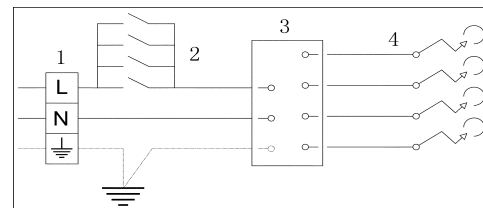
To replace internal wiring and gas control ignition micro switch

Access to the burner compartment is as per 'To remove hob'.

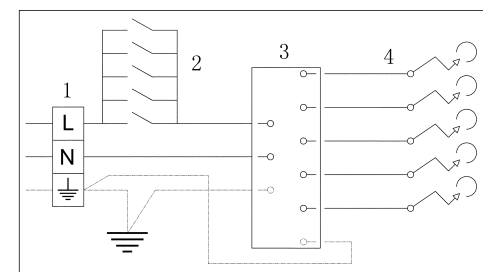
- ◆ Disconnect wiring between ignition module and gas control.
- ◆ Replace defective part.
- ◆ Reassemble in reverse order.

Wiring diagrams

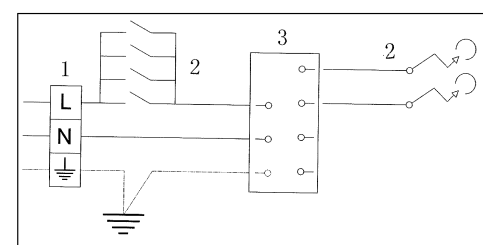
4 Burner models




5 burner models





2 burner model




Data plates

 BESTLINK Made in China GMK10023 AS 4551		
Model No: BLGSW60EF Model No: BLGSW60E Serial No:		
Gas type	NG	LP
Test point Pressure (kPa)	1.0	2.75
Injector sizes (mm)	LHF 1.70 LHR 1.10 RHF 0.90 RHR 1.10	0.98 0.70 0.55 0.70
HGC: (MJ/hr)	29.0 MJ/hr	28.5 MJ/hr
Electrical compliance: In compliance with AS/NZS3100		
Imported and distributed by: BESTLINK International Pty Ltd		

 BESTLINK Made in China GMK10023 AS 4551		
Model No: BLGSW705CF Model No: BLGSW705C Serial No:		
Gas type	NG	LP
Test point Pressure (kPa)	1.0	2.75
Injector sizes (mm)	LHF 1.10 LHR 1.40 CR 1.70 RHF 0.90 RHR 1.10	0.70 0.90 0.98 0.55 0.70
HGC: (MJ/hr)	39.5 MJ/hr	39.0MJ/hr
Electrical compliance: In compliance with AS/NZS3100		
Imported and distributed by: BESTLINK International Pty Ltd		

 BESTLINK Made in China GMK10023 AS 4551		
Model No: BLGSW905CF Model No: BLGSW905C Serial No:		
Gas type	NG	LP
Test point Pressure (kPa)	1.0	2.75
Injector sizes (mm)	LHF 1.10 LHR 1.40 CR 1.70 RHF 0.90 RHR 1.10	0.70 0.90 0.98 0.55 0.70
HGC: (MJ/hr)	39.5 MJ/hr	39.0MJ/hr
Electrical compliance: In compliance with AS/NZS3100		
Imported and distributed by: BESTLINK International Pty Ltd		

 BESTLINK Made in China GMK10023 AS 4551		
Model No: BLGSW704CF Model No: BLGSW704C Serial No:		
Gas type	NG	LP
Test point Pressure (kPa)	1.0	2.75
Injector sizes (mm)	LH 1.40 CF 0.90 CR 1.10 RH 1.70	0.90 0.50 0.70 0.98
HGC: (MJ/hr)	33.5 MJ/hr	33.0 MJ/hr
Electrical compliance: In compliance with AS/NZS3100		
Imported and distributed by: BESTLINK International Pty Ltd		

 BESTLINK Made in China GMK10023 AS 4551		
Model No: BLGSW30CF Model No: BLGSW30C Serial No:		
Gas type	NG	LP
Test point Pressure (kPa)	1.0	2.75
Injector sizes (mm)	Front 1.70 Rear 1.10	0.98 0.70
HGC: (MJ/hr)	19.50 MJ/hr	18.50 MJ/hr
Electrical compliance: In compliance with AS/NZS3100		
Imported and distributed by: BESTLINK International Pty Ltd		

**For service and spare parts contact:
1800 886 010**