



Gas Fuelled Built-in Hobs

GC604MBFC

GC604MSFE

GC604MSFC

GC905MSFSC

GC905MSFCC

GC905MBFCC

Installation and Operating Manual

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Important Notes

Dear Customer

Thank you for choosing our product. This appliance is easy to use; however please read this handbook carefully before installing and operating it. Herein, you will find the correct method of installation and tips for best use and maintenance of the product. Please keep this handbook for future reference.

- Before this appliance left the factory, it was tested and set to guarantee the best functioning result.
- **Authorised personnel must perform subsequent adjustments or repairs that may be necessary with care and full attention.**
- It is recommended to contact the nearest authorised dealer if you are having problem with the product. Please specify the brand, model, product serial number and the problem that you are facing. You will find the product data label **under** the appliance and on the cover of this handbook. By giving the correct information, technician could come and service the product with the right spare parts.
- You could find original parts and optional accessories at our authorised dealer stores.

The manufacturer reserves the right to make all the modifications to the product which is necessary or useful, without prejudicing its essential functional and safety characteristics.

The manufacturer cannot be held responsible for any inaccuracies due to printing or transcription errors that may be found in this handbook.

Note : pictures shown in this handbook are purely indicative.

- The installation, adjustments, conversions and maintenance jobs as indicated in page 12 "INSTRUCTIONS FOR THE INSTALLER" must only be carried out by authorised personnel.
- The installation of all-gas and combi appliances must comply with the current standards in force.
- The appliance must only be used for what it has been made for, that is, cooking for home use. Any other use is considered improper and, as such, dangerous.
- The manufacturer cannot be held responsible for any harm to people or damage to things deriving from an incorrect installation or maintenance or from an erroneous use of the appliance.
- Once the outer wrapping and the inner wrappings of the various parts have been removed, check and make sure that the appliance is in perfect condition. If you have any doubts, do not use the appliance and contact authorised personnel.
- The packaging materials used (cardboard, bags, polystyrene foam, nails, etc.) must not be left anywhere which could be easily reached by children. To safeguard the environment, all packaging materials used are environmental friendly and recyclable.
- The electrical safety of this appliance is only guaranteed if it is correctly connected to a good earth system, as prescribed by the electrical safety standards. The manufacturer declines all responsibility if these instructions are not followed. Should you have any doubts please contact authorised personnel.
- Prior to connecting the appliance, please ensure that the rating plate data corresponds to the gas and electricity mains rating as described in page 18 " TECHNICAL DATA".

Some basic rules before or while using any kind of appliance which connects to the mains :

⇒ Do not touch the appliance if your hands or feet are wet or damp.

⇒ Do not use the appliance bare footed.

⇒ Do not pull the cord to take the plug out of the socket.

⇒ Do not leave the appliance outdoor under the sun, rain, etc

⇒ Do not let children or anybody who is incapable to use the appliance on their own.

- If you are using a socket near the appliance, make sure that the cables of electrical appliances that you are using do not touch the hobs and are far enough from all hot parts of the hobs.
- When you have finished using the appliance, check that all the controls are in the off or closed position, checking that the “0” of the knob corresponds to the “•” symbol printed on the front panel.
- Take the plug out of the socket before start cleaning or servicing the appliance.
- In the case of a failure and/or malfunction, turn the oven off and take the plug out of the socket; do not tamper with it. All repairs or settings must be done with care and attention by qualified personnel. It is recommended to contact the nearest authorised dealers.

If an appliance is out of order or is not going to be used any more, it must be made useless by eliminating the parts that could be hazard sources for anybody who handling or playing with it, for example: the power cable.

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

DO NOT STORE OR USE FLAMMABLE LIQUIDS OR ITEMS IN THE VICINITY OF THIS APPLIANCE.

NOT FOR USE IN MARINE CRAFT, CARAVANS OR MOBILE HOMES UNLESS EACH BURNER IS FITTED WITH A FLAME SAFEGUARD.

WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL **NOT** BE USED AS A SPACE HEATER

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.

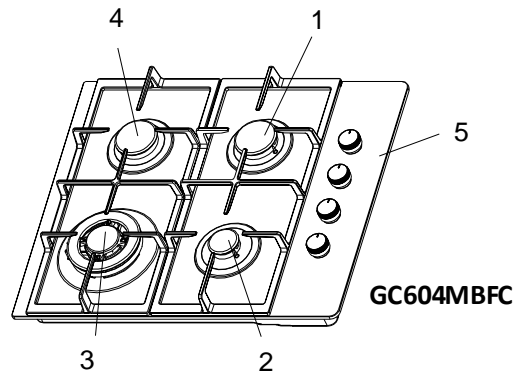
Children should be supervised to ensure that they do not play with the appliance.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similar qualified persons in order to avoid hazard or accident.

Product Specification

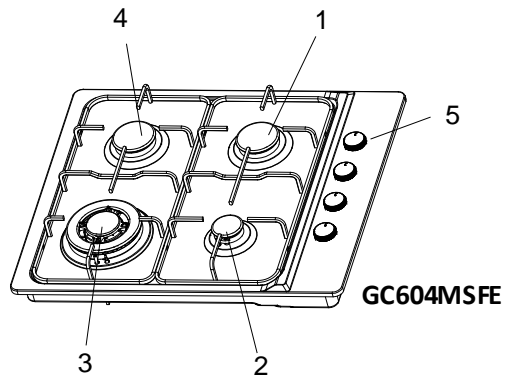
For GC604MBFC (Cast iron trivets)

1. SABAF Semi-Rapid gas burner
2. SABAF Auxiliary gas burner
3. SABAF Wok gas burner
4. SABAF Semi-Rapid gas burner
5. Gas burner control knob



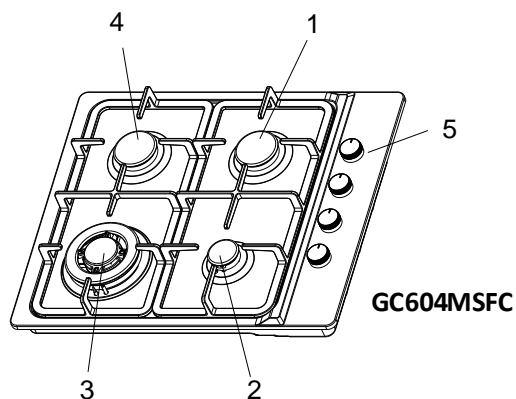
For GC604MSFE (Enamel trivets)

1. SABAF Semi-Rapid gas burner
2. SABAF Auxiliary gas burner
3. SABAF Wok gas burner
4. SABAF Semi-Rapid gas burner
5. Gas burner control knob



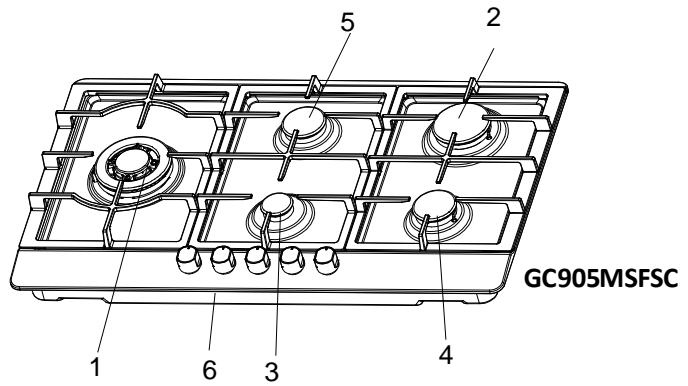
For GC604MSFC (Cast iron trivets)

1. SABAF Semi-Rapid gas burner
2. SABAF Auxiliary gas burner
3. SABAF Wok gas burner
4. SABAF Semi-Rapid gas burner
5. Gas burner control knob



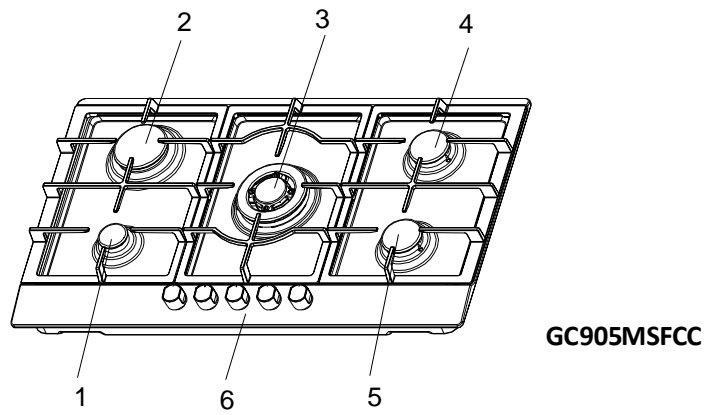
For GC905MSFSC

1. SABAF Wok gas burner
2. SABAF Rapid gas burner
3. SABAF Auxiliary gas burner
4. SABAF Semi-Rapid Gas Burner
5. SABAF Semi-Rapid Gas Burner
6. Gas burner control knob



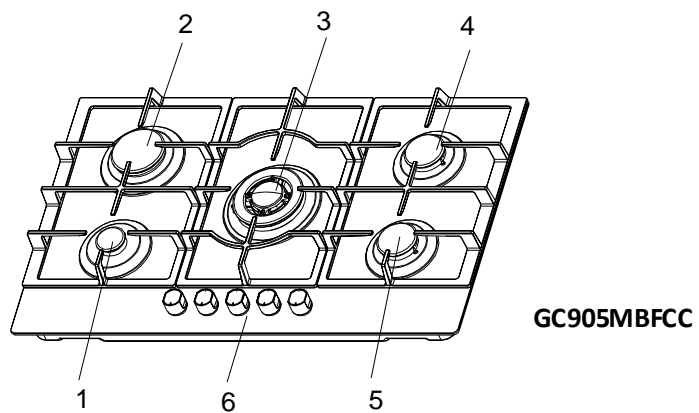
For GC905MSFCC

1. SABAF Auxiliary gas burner
2. SABAF Rapid gas burner
3. SABAF Wok gas burner
4. SABAF Semi-Rapid Gas Burner
5. SABAF Semi-Rapid Gas Burner
6. Gas burner control knob

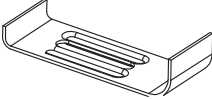

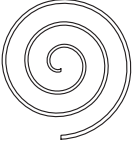
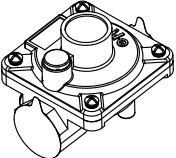
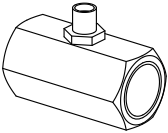
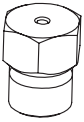
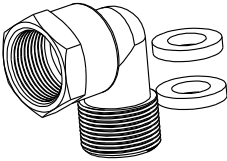
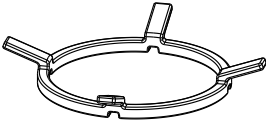


For GC905MBFCC

1. SABAF Auxiliary gas burner
2. SABAF Rapid gas burner
3. SABAF Wok gas burner
4. SABAF Semi-Rapid Gas Burner
5. SABAF Semi-Rapid Gas Burner
6. Gas burner control knob



Gas Hob Accessories

Item	Indicative Image, physical unit may be different	Quantity
User Manual		1
Installation clip / Bracket		4
Screws		4
Adhesive sealing tape		4
Natural gas regulator		1
Test point adapter		1
Injectors		GC604MBFC / GC604MSFC / GC604MSFE : 4 GC905MSFSC / GC905MSFCC / GC905MBFCC : 5
Gas pipe elbow		1
Cast iron wok trivet		1

About The Product

Understand your Hob

The burners are made to design and rating to provide the exact heat required for different cooking style.

The **GC604MBFC / GC604MSFE / GC604MSFC / GC905MSFSC / GC905MSFCC / GC905MBFCC** product burners are to be equipped with safety thermocouples. This thermocouple is part of the flame failure device (FFD). A FFD is designed to stop flammable gas going to the burner if the flame is extinguished. This is to prevent a dangerous build up of gas around the appliance.

Safety Notes

- When the burners are in use, do not leave them unattended. Make sure there is no small children in the area. Check that pan handles are positioned correctly and always keep an eye on the pan whenever oils or fats are used as they are inflammable.
- Do not use spray cans near the appliance when it is in use.
- If you see any cracks on the plate surface, disconnect the appliance from the mains immediately.
- After you have finish using the appliance, make sure that all the controls are off or closed.

Gas Burners

For each control knob, there is a printed diagram to indicate to which burner or heating element the knob is controlling.

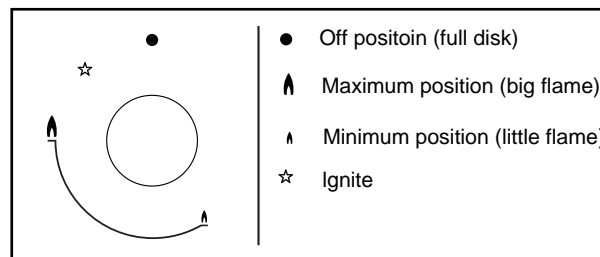


Figure 1

Automatic Electrical Ignition

The command of igniting the burner is integrated in the control knob. Press and turn the corresponding burner knob counter clockwise until it reaches to the “Full on” position as shown in Figure 1. Automatically the ignition sparks on, and keep pressing the knob until the burners is lighted up. Matches can be used to light the burners in blackouts.

Ignition of Burners Equipped with Safety Thermocouples

In the case of burners which equipped with safety thermocouples, press and turn the corresponding burner knob counter clockwise to the “Full on” position. Automatically the ignition sparks on, keep pressing the knob until the burner is lighted up. After the burner is lit, keep the knob pressed for about 10 seconds to allow the safety thermocouples to warm up. By any case after 10 seconds and the burner fails to light up, it means the safety thermocouple is not heated sufficiently. Repeat the process.

Optimum Use of the Burners

To get the maximum yield with minimum gas consumption, please keep the following points in mind:

- Once the burner is lit, adjust the flame according to your needs.
- Use an appropriate pan and with flat bottom for each burner (see the table below and Figure 2).

- When the pan content starts to boil, turn the knob down to “Reduced rate position” (small flame).
- Always put a lid on the pan.

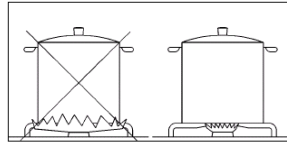




Figure 2


Burners	Wok	Rapid	Semi-Rapid	Auxiliary
∅ pans in cm	20-24/22-26	20-24/18-22	16-18/18-20	12-16/12-18




Do not place anything, eg. flame tamer, asbestos mat etc, between pan and pan support as this will cause serious damage to the hob.




Do not remove the pan support and enclose the burner with a wok stand as this will concentrate and deflect heat onto the hob surface.



Do not use large pots or heavy weights which can bend the pan support or deflect flame onto the hob surface.



Locate pan centrally over the burner so that it is stable and does not overhang the appliance.



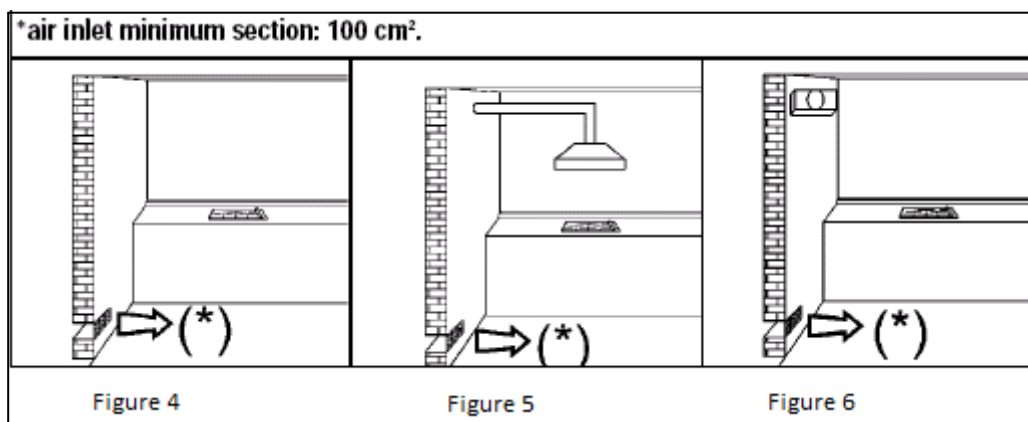
Use only a wok support supplied or recommended by the manufacturer of the appliance.

NOTE:

1. Pan support may be circular or square
2. Pan support provided are suitable for glass panel hob

Figure 3

When a gas appliance is being used it produces heat and humidity in the room where it is installed. For this reason the room must be well ventilated, keeping the natural ventilation openings free (Figure 4) and switch on the mechanical ventilation system (suction hood or electric fan, Figure 5 and 6).
 If the hob is used for a long time, additional aeration may be necessary, for instance, opening up a window, or a more effective ventilation by increasing the power of the mechanical system if there is one.



Gas connection

Install in accordance with relevant gas standards and/or codes of practice applicable.

Connect the elbow fitting to the appliance gas manifold connection, and check if the seals between the elbow and manifold connection are in place and in good condition.

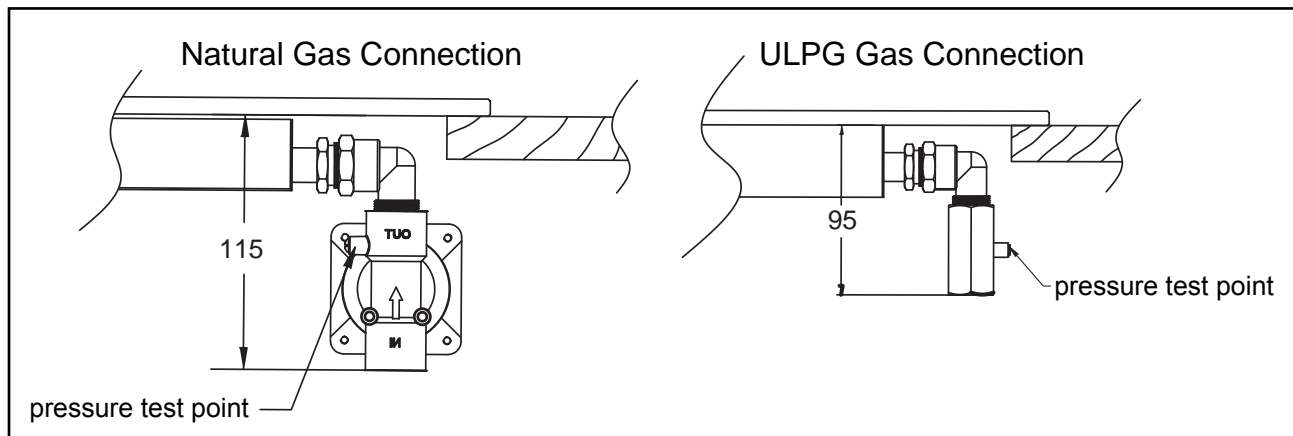
For Natural Gas: connect the natural gas regulator (Figure 7) with integral test point by using approved gas thread tape or compound to the elbow fitting.



For Universal LPG: connect the brass test point adaptor (Figure 8) by using approved gas thread tape or compound to the elbow fitting.

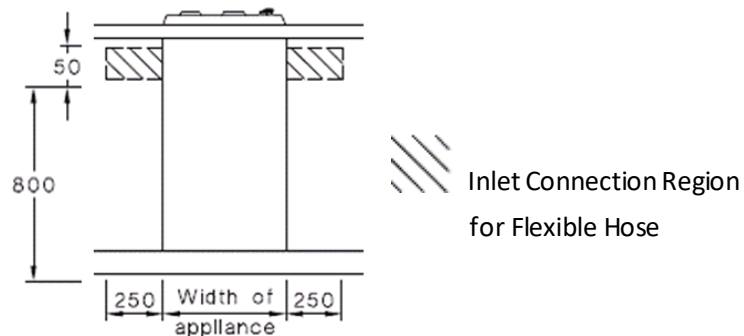


Ensure the supply connection point, test point and natural gas regulator adjustment screw (for Natural gas installation) are accessible for testing and/or adjustment with the hotplate in the installed position.



Where a flexible hose assembly is used, ensure it is approved to AS/NZS 1869, Class B. Any hose assembly used must be avoided from accidental contact with the flue outlet of an under bench oven. This hose assembly shall be made suitable for a fixed outlet connection as follows:

Hotplates at a point 800 mm to 850 mm above the floor and in the region outside the width of the appliance to a distance of 250 mm.




After gas connection, check for leaks using soapy solution, **never** a naked flame.

Fit the duplicate data plate (supplied in separate bag) on a surface adjacent to the hotplate, for example, the inside of the cupboard door so it is clearly visible for any service technician.



Disposing of the device

When disposing the device, do not bring it to regular municipal waste containers. Instead of that, bring it to electrical and electronic waste recycling and reuse centre. Label mentioning that the device  is made of recyclable material has been put on the device, its instructions manual, or the package. By bringing old device to recycling collection centre, you show that you care about the Earth. Ask your local environmental care authority for information on location of such facilities.

Setting of the Gas Pressure

Fit a manometer with a 6 mm rubber hose to the test point on the natural gas regulator. Or fit the manometer to LPG test point if you are using LPG connection.

Light Wok and Auxiliary burner on and adjust test point pressure to 1.00kPa for Natural gas and 2.75 kPa for LPG. Turn the two burners off and on again and recheck the pressure if it is the same as previously set. Adjust again if it is required.

Test if the Hob Operates Correctly

After installation and test point setting, each burner ignition and operation must be tested individually and with all burners operating. This testing must be done by the installer before leaving.

Adjusting the Burner Minimum Flame Height

This adjustment can only be performed by authorised personnel.

The minimum burner flame is factory adjusted for the gas type stated on the gas type label adjacent to the gas connection and should not require adjustment. Adjustment may be required if the hob has been converted from Natural gas to Universal LPG or vice versa.

Supplied Gas Conversion

The manufacturers servicing instructions detail how authorised personnel may convert the hob from Natural gas to Universal LPG or vice versa. Contact the manufacturer or authorised dealer if required.

FOR SERVICE, PLEASE REFER TO CONTACT DETAILS IN WARRANTY CARD

Cleaning and Maintenance

Prior to any maintenance work or cleaning, disconnect the appliance from the electricity mains.

HOB

The surface of the hob, pan supports, enamelled burner caps and burner heads need to be cleaned regularly with warm soapy water, rinsed and then dried well to keep them in good condition.

Never clean when the top and components are still warm. Do not use metal or abrasive pads, abrasive powders or corrosive spray products. Never leave vinegar, coffee, milk, salty water, lemon or tomato juice for any length of time on the surfaces.

WARNINGS

Follow the instruction below before remounting the parts:

- Check that the heads burners and the relative burner caps, are correctly positioned in their housings.
- Check that burner head slots have not become clogged by foreign bodies.
- If it happens after re-installation that you find it difficult to on and off the hob, do not apply excessive force to do so but call for technical assistance.
- If any liquid spills over the hob, it must always be removed with a sponge.

What To Do If...

Some of the problems can be solved by simple maintenance operations. Or when something is not done properly, this can be resolved easily without calling for technical assistance.

If your appliance is not working efficiently:

- Make sure the gas cock is open
- Check if the plug is in
- Check that the knobs are set correctly for cooking and then repeat the operations given in the handbook
- Check the electrical system safety switches (RCD). If there is failure in the system call an electrician

Abnormal Operation

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

- Yellow tipping of the hob burner flame.
- Sooting up of cooking utensils.
- Burners are not igniting properly.
- Burners fail to remain alight.
- Burners extinguished by cupboard doors.
- Gas valves are difficult to turn on or off.
- In case the appliance fails to operate correctly, contact the authorised service provider in your area.

To the Installer

Technical Information

- The installation, the adjustments and maintenance listed in this part must **only** be carried out by authorised personnel. The manufacturer cannot be held responsible for any damage to persons or things deriving from an incorrect installation of the appliance.
- The safety and automatic adjustment devices of the appliances may, during their life, only be modified by the manufacturer or duly authorised supplier.
- All-gas appliances can be installed as “class 3” (fitted) in compliance with gas standards.
- Any side walls that overcome in height the work top, have to be to a distance of at least 50 mm.
- The adhesive used to join the laminated plastic to the piece of furniture must be able to withstand a temperature of at least 150°C so the laminated plastic will not become unstuck.
- The installation of all-gas appliances must comply with the standards in force.
- This appliance is not connected to a flue for discharge of the combustion products; therefore, it must be connected in compliance with the above mentioned installation rules. Particular attention must be paid to the instructions given below for ventilation.
- This hotplate must be installed in accordance with:
 - AS/NZS5263.1.1 Gas Installations**
 - Local gas fitting regulations**
 - AS/NZS 3000 – Electrical Installations (Wiring Rules)**
 - Building codes**

Installation

This appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, local water supply regulations, AS 5601 - *Gas Installations* and any other statutory regulations.

Room Ventilation

The room where the appliance is installed must be permanently ventilated so as to guarantee correct functioning. The quantity of air needed is required for a regular combustion and for the ventilation of the room at which the volume must not be less than 20 m³. The natural air flow must be directed through permanent openings in the walls (that go to the outside) of the room with a minimum cross section of 100 cm² (Figure 4 Page 8). These openings must be positioned so they cannot be obstructed.

Indirect ventilation is also allowed by taking air from rooms adjacent to the one to be ventilated, strictly complying with the prescriptions of the standards in force.

Location & Air Flow

Gas appliances must always discharge the combustion products through extractors connected to flues or directly to the outside (Figure 5 Page 8). If it is impossible to use an extractor, a fan installed on the window or on a wall facing the outside is allowed and should be switched on each time the appliance is used (Figure 6 Page 8), complying with the rules and regulations in force which relates to ventilation.

(*) Air inlet - minimum section 100 cm²

Unpacking the Appliance

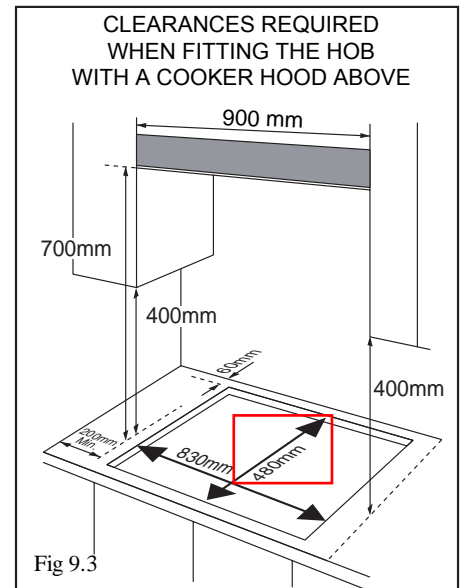
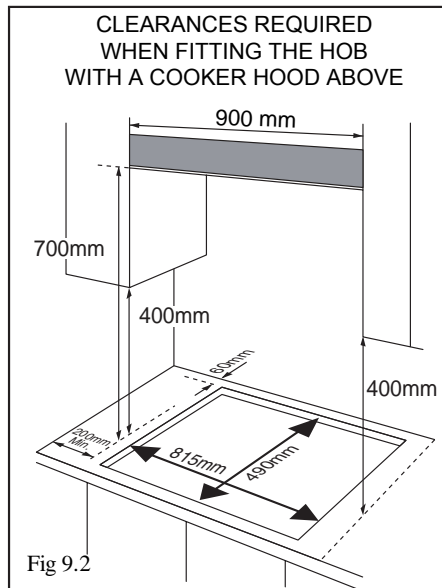
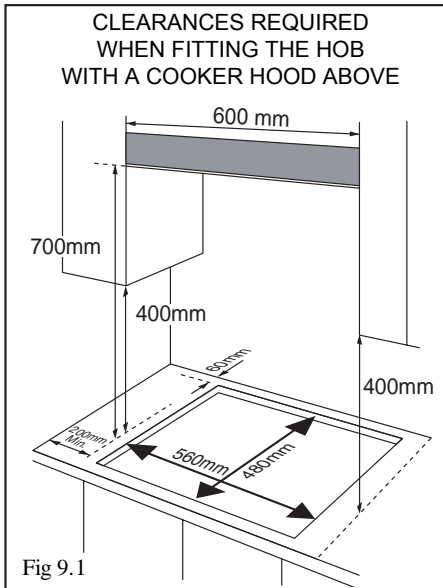
Once the outer wrapping and the inner wrappings of the various parts have been removed, check and make sure that the appliance is in perfect condition. If you have any doubts, do not use the appliance and call your nearest dealer.

Some parts are mounted on the appliance and protected by a plastic film. This protective film must be **removed** before the appliance is used. We recommend slitting the plastic film along the edges with a pin.

The packaging materials used (cardboard, bags, polystyrene foam, nails ...) should not be left anywhere within easy reach of children as they are potential hazard sources.

Installing and Fixing the Hob

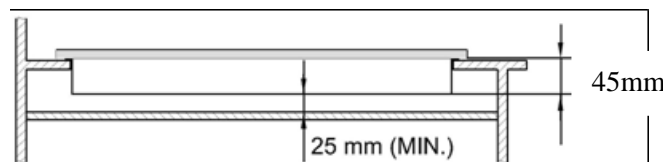
The measurements of the cavity made at the top of the modular cabinet and into which the hob will be recessed are indicated in Figure 9. For **GC604MBFC** & **GC604MSFE** & **GC604MSFC**, refer to Fig 9.1. For **GC905MSFSC** & **GC905MSFCC** refer to Fig 9.2. For **GC905MBFCC** refer to Figure 9.3.



The edges of the hob must be at a minimum of 60mm away from a side or rear wall.

Cupboards or hoods have to maintain at least a distance of 700mm from the highest point of the hob surface, including the burners and trivets.

A gap of at least 25mm between the underneath of the of the appliance and any surface what is below it.



Any adjoining wall surface situated within 200mm from the edge of any hob burner must be a suitable non-combustible material.

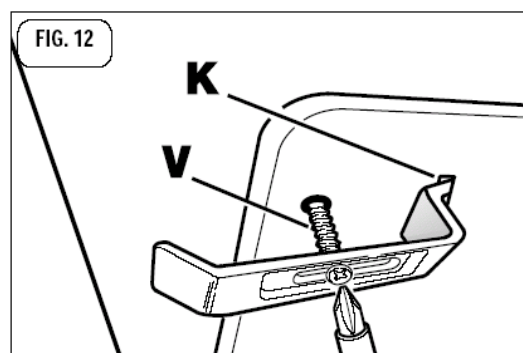
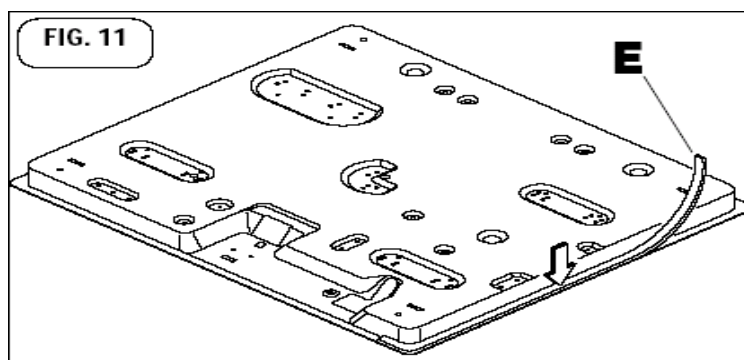
No construction shall be within 450mm above the top of the pan supports.

IMPORTANT!!

Under the hob it is necessary to always apply a separation wood panel, positioned at least 70 mm below the hob, which could be easily remove to allow possible maintenance

The hob has a special seal which prevents liquid from infiltrating into the cabinet. Follow the instruction below strictly in order to apply this seal in the correct manner:

- Detach the seals from their backing, check that the transparent protection still adheres to the seal itself.
- Overturn the hob and correctly position seal (E) (Figure 11) under the edge of the hob, so that the outer part of the seal is perfectly matches with the outer perimeter edge of the hob. The ends of the strips must fit together without overlapping.
- The thickness of the seal is 3mm, width of the seal is 10mm.
- Evenly and securely fix the seal to the hob, pressing it in place with the fingers.
- Remove the strip protective paper from the seal. Insert the hooks into their relative housings (K) on the hob and set this into the hole in the cabinet. Lock it in place with the relative fixing screws (V) (Figure 12).



Warning!

Do not use a silicone sealant to seal the appliance against the aperture. This will make it difficult to remove the appliance in case any servicing job is to be done.

Gas Connection (please refer to Page 8 for Product Gas Connection)

Prior to connecting the appliance, check that the data on the rating plate affixed to the bottom of the appliance, correspond to the gas mains.

A duplicate Data Label is supplied to adhere in an accessible area next to the appliance.

This appliance is suitable for Natural Gas and Universal LPG; ensure that the gas supply matches the Data Label.

Once installed, check that there is not leakage by using soapy solution (never a flame).

The appliance's gas inlet fitting is a ½" male threaded cylindrical gas type in accordance with the UNI-ISO 228-1 & ISO 7 standards.

The gas connection is situated at the rear of the appliance, 105mm from the right side and 45mm from the rear of the hob.

There are two ways to carry out the connection to the main gas line:

A. The hotplate can be connected with rigid pipe as specified in AS5601 .

B. The hotplate can be connected with a Flexible Hose, which complies with AS/NZS 1869 (AGA Approved), 10mm ID, class B or D, not more than 1.2m long and in accordance with AS5601. Ensure that the hose does not contact the hot surfaces of the hob, oven, dishwasher or other appliances that may be installed underneath or next to the hob.

WARNING: Ensure that the hose assembly is avoided from accidental contact with the flue or flue outlet of an underbench oven. The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length. Unions compatible with the hose fittings must be used and connections must be tested for gas leaks. The supply connection point shall be accessible after the appliance is installed.

CAUTION !!

Carry out the connection without applying any kind of stress to the appliance.

Electrical Connection

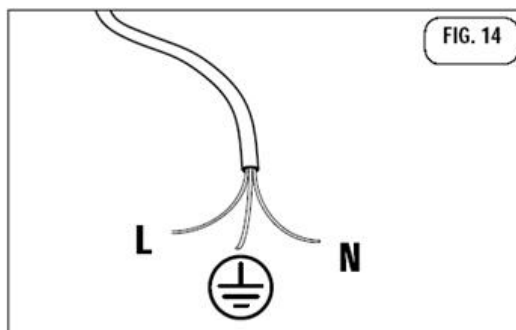
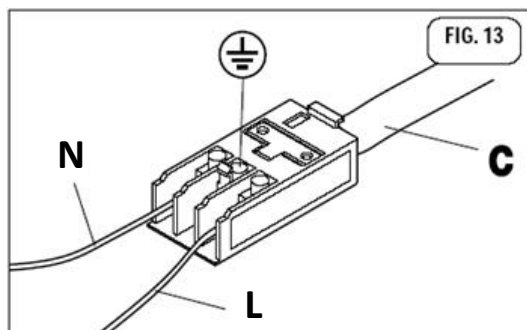
The electrical connection must be carried out in accordance with the current standards and laws in force.

Prior to connecting check that:


- the system and electrical sockets amperage is adequate for the appliance's maximum power (see data label affixed at the bottom of the appliance).
- the socket or system has an effective earth connection in accordance with current standards and law in force. All responsibility is disclaimed if this is not complied.

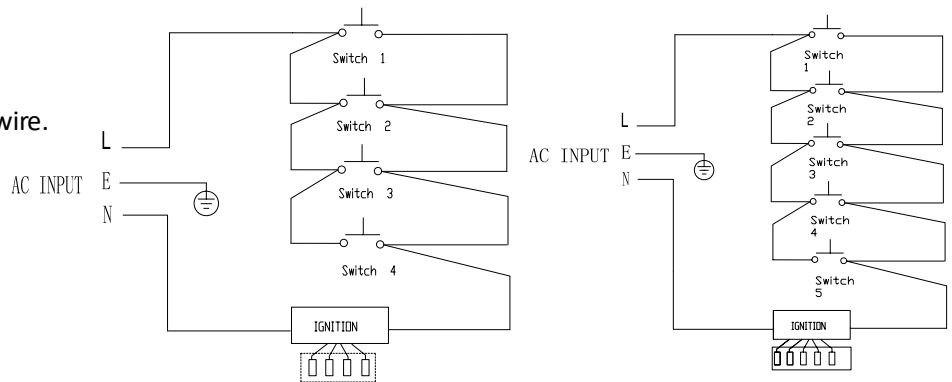
When connecting to the mains with a socket:

- Fit to the power cable (C)(if without – Figure 13) a standardized plug, suitable for the load which is indicated on the data label. Connect the wires, making sure they correspond as shown below, and remember that the **earth wire must be longer than the phase wires (Figure 14):**



■ WIRING DIAGRAM

- letter L (phase) = brown wire
 letter N (neutral) = blue wire
 symbol  (earth) = green/yellow wire.



- The power cable must be laid so that no parts ever reach an over temperature of 75 K.
- For connections, do not use reductions, adapters or shunts as they could cause false contacts resulting in hazardous overheating.
- The appliance must be positioned so the plug is accessible.

When connecting directly to the mains:

- Install a multipolar switch that can withstand the appliance load, with a minimum 3mm opening between the contacts.
- Remember that the earth wire must not be cut out by the switch.
- As an alternative, the electrical connection can also be protected with a high sensitivity RCD.

Before Leaving

Check all connections for gas leaks with soap and water. **DO NOT** use a naked flame for detecting leaks. Ignite all burners both individually and concurrently to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame for each burner individually and concurrently. When satisfied with the hob, please instruct the user for the correct operation method. In case the appliance fails to operate correctly after all checking, contact the authorised service provider near your area.

Maintenance

Maintenance Schedule

No regular maintenance is required for the hob except for cleaning. However, it is recommended the hob is to be checked and serviced by an authorised service person every 2 years.

Prior to any maintenance work or before changing parts, disconnect the appliance from the gas and electricity power sources.

Replacing the Components

- To access the terminal board and the power cable, it is necessary to remove the hob from the cabinet by unscrewing the relative fixing screws (V) (Figure 12 Page 15).
- **If the power cable is to be changed, contact an authorised dealer as it is necessary to use a special utensils. The technician will have to connect a cable with a suitable cross section for keeping the earth wire longer than the phase wires. In addition, follow the instructions given in the “ELECTRICAL CONNECTION” paragraph.**
- To replace other gas and electrical components, that are lodged inside the hob, it is alright just to remove the work top by unscrewing the fixing screws of the burners
- Replace the seal each time you change a top in order to guarantee a perfect tightness between body and rail.

Technical Data

Injector Size and Burners Heat Input Table (for the hob burner allocation, please refer to page 4)

For **GC604MBFC** :Product dimension : 600 * 510* 110mm

For **GC604MSFC & GC604MSFE** : Product dimension :590 * 500 * 95mm

Burners		Test Point Pressure		Injector Diameter	Heat Input MJ/h
#	Description	kPa		mm	Max
1	SABAF Semi-Rapid	2.75	Universal LPG	0.68	6.3
		1.00	Natural	1.15	6.3
2	SABAF Auxiliary	2.75	Universal LPG	0.58	4.3
		1.00	Natural	0.93	4.3
3	SABAF Wok	2.75	Universal LPG	1.00	13.5
		1.00	Natural	1.72	13.5

For **GC905MSFSC & GC905MSFCC** : Product dimension : 860 * 510 * 90mm

For **GC905MBFCC** : Product dimension : 900 * 510 * 99

Burners		Test Point Pressure		Injector Diameter	Heat Input MJ/h
#	Description	kPa		mm	Max
1	SABAF Rapid	2.75	Universal LPG	0.90	10.8
		1.00	Natural	1.50	10.8
2	SABAF Semi-Rapid	2.75	Universal LPG	0.68	6.3
		1.00	Natural	1.15	6.3
3	SABAF Auxiliary	2.75	Universal LPG	0.58	4.3
		1.00	Natural	0.93	4.3
4	SABAF Wok	2.75	Universal LPG	1.00	13.5
		1.00	Natural	1.72	13.5

Electrical Components

Description	Nominal data
Power Cord	H05RR-F 3X 0.75mm ² Or H05VV-F 3X0.75mm ²

GC604MBFC

GC604MSFE

GC604MSFC

GC905MSFSC

GC905MSFCC

GC905MBFCC

Electrical Connection

Voltage : (220-240)V~

Power : 2W

Frequency : 50Hz-60Hz

Electrical Shock Classification :Class I

Voltage : (220-240)V~

Power : 2W

Frequency : 50Hz-60Hz

Electrical Shock Classification :Class I

Troubleshooting

Servicing of the hob must only be done by an authorised service representative and the hob must not be modified. Power must be disconnected before any servicing or maintenance is conducted.

Abnormal conditions include:

- Excessively yellow or sooting flame type.
- Flame lifting off the burner ports.
- Flame lighting back into the burner (normally associated with a popping sound).
- Objectionable odour of the flames combustion products.

Should a faulty condition develop in the hob that is not described above, refer to the following table first for possible causes and solutions prior to contacting an authorised service representative. Servicing beyond the solutions listed shall only be undertaken by an authorised service representative.

FAULT	POSSIBLE CAUSE	SOLUTION
No spark when gas control knob is pressed.	No power.	Check if cord is plugged in and switched on. Check mains circuit breaker.
	Loose sparkers cable.	Call authorised representative.
	Burner not aligned properly.	Remove and re-fit burner.
Burner not lighting when spark ignition working.	Gas supply off.	Check gas supply valve.
	Burner not aligned properly.	Remove and re-fit burner.
	Burner ports blocked.	Remove, clean and replace burner.
Burner goes out when control knob released.	Flame safeguard not activated.	Re-light, allow more time for flame safeguard to activate.
	Flame safeguard faulty connection or broken.	Call authorised representative.
Uneven flame pattern or slight flame lifting.	Burner ports blocked.	Remove, clean and replace burner.
At minimum flame setting the flame is too high.	Turndown control setting incorrect.	Call authorised representative.
Small flame on High setting.	Regulator faulty.	Call authorised representative.
	Gas supply pressure low.	Call authorised representative.
	Incorrect injector fitted.	Call authorised representative.
	Blocked injector or gas supply tube.	Call authorised representative.
	Incorrect utensil size.	Refer to operating instructions utensil choice.
Flame too high on High setting.	Regulator faulty.	Call authorised representative.
	Incorrect injector fitted.	Call authorised representative.
	Incorrect utensil size.	Refer to operating instructions utensil choice.

