

# BUILT-IN HOBS

## INSTRUCTIONS FOR USE AND INSTALLATION

Gas cooktop CH80X (stainless steel)

CH80W (white)

CH80E (black)



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MANUFACTURED BY ***Brandt***

Congratulations on purchasing one of our hobs.

To get the best from your new appliance we advise you to read **very carefully** the information contained in **this instruction booklet**. It is in two parts:

## PART 1 FOR THE USER

THE LAYOUT OF YOUR HOB P . 1

USING THE GAS BURNERS P . 2-3

- Which pans to use on the gas burners

CLEANING YOUR HOB P . 4

- Care of the enamel on the stainless steel

- Care of the gas burners

- Precautions for use

- Usuel care

SAFETY WARNING P . 4

## PART 2 FOR THE INSTALLER

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- Preliminary remarks

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- Changing from natural gas to LPG

- Changing from LPG to natural gas

- Gas rating table

WARRANTY AND SERVICE P . 14

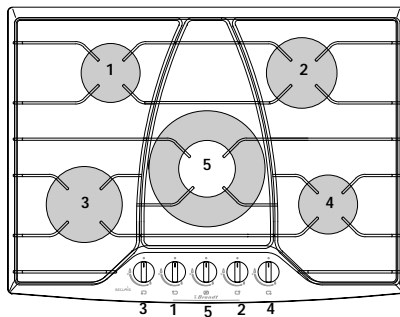
Hobs with one or more gas burners must be installed in accordance with current regulations of the Australian Gas Association (gas installation code AG601) and used only in a well-ventilated place.

**Please read this instruction booklet before installing and using the hob.**

These hobs have been designed for use by private individuals in a residential building.

## Part 1: For the user

### The layout of your hob



1. Burner / control hob semi-fast

2. Burner / control hob fast

3. Burner / control hob large fast

4. Burner / control hob auxiliary

5. Burner / control hob double crown

- **"ALL GAS" HOBBS ARE PRE-ADJUSTED FOR NATURAL GAS**

#### Recommendations

- Use of a gas cooking appliance leads to the production of heat and humidity in the premises in which it is installed.
- Make sure your kitchen is well ventilated. Keep open any natural ventilation outlets or install a mechanical ventilation device (mechanical ventilation hood).
- Intensive and prolonged use of the appliance may necessitate additional ventilation, for example opening a window, or more effective ventilation, for example increasing the power of the mechanical ventilator, if one has been installed (an air flow of 2 m<sup>3</sup>/hr per kW of power is required).
- We recommend that before any repairs or maintenance to your hob take place, it is disconnected from the electrical supply.
- As a safety precaution, after use remember **to turn off the tap** at source for mains gas or the tap on the LPG bottle.

# Part 1: For the user

## Using the gas burners

### Ignition with gas safety device

- Each burner is controlled by a tap with a safety locking device which, in the event of accidental extinction of the flame (spillage, draught...) quickly cuts off the gas supply and prevents any from escaping.

A lower setting is achieved between the 🔒 symbol and the 🔒 symbol. The dot (●) corresponds to the off position for the knob.

- Burner safety is effected by a metal rod located directly adjacent to the flame.
- Select the burner required, using the symbols located near the control knobs as a guide.
- To light a burner, push in the knob and turn it in the ↻ direction to maximum setting.

**Maintain pressure for a few seconds after the flame has appeared, to engage the safety system.**

- In the event of a power cut, a burner can still be lit by placing a lighted match next to it while keeping the corresponding control knob at maximum setting.

In the event of accidental extinction of the flame, just re-light in the usual way, following the lighting instructions.

***NB:*** *the burner flames nearest to the tips of the pan support are smaller, to protect the enamel of the pan support.*

# Part 1 : For the user

## Using the gas burners

### Which pans to use on the gas burners

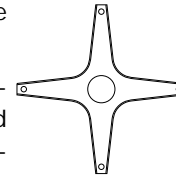
- Suggested pan diameters

Small burners (fast)	Medium burner (Large fast)	Large burners (Double crown)	
12 cm to 24 cm	16 cm to 28 cm	18 cm to 28 cm	20 cm to 30 cm

- Adjust the burner to prevent the flames from coming up the side of the pan
- Do not use pans with a concave or convex base.
- Only the 5-burner gas hobs are fitted with a special "WOK" type pan support which can only be used on the central "Double Crown" burner. This "WOK" pan support enables the use of pans with a concave base. In combination with the "Double Crown" burner, it enables improved flame distribution around large recipients such as large diameter woks and paella pans.
- Do not use pans with a large diameter near the control knobs.

- Your appliance is equipped with a removable support grid for small pans.

It can be used on all the burners of your appliance excepted on the front left large rapid burner and on the central "double crown" burner of the 5 burner hobs.



RIGHT



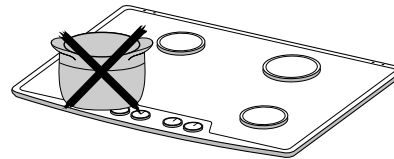
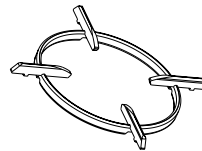
WRONG



CONVEX



CONCAVE



# Part 1: For the user

## Cleaning your hob

- Never clean your hob while it is in operation; however, cleaning your hob will be made easier if you do this before it has completely cooled.

### Care of the enamel on the stainless steel

- For cleaning the enamel on the hob or the pan support, use a cream cleaner. Polish with a dry cloth.
- To clean the stainless steel areas on the hob, use a sponge and soapy water or a commercial cleaner designed for stainless steel.
- Never allow acid liquids such as lemon juice, vinegar etc., to remain on the enamel.

### Care of the gas burners

- The gas injector is located at the centre of the burner which is in the form of a pot. Take care never to block it during cleaning as this will adversely affect your hob's performance.
- Use soapy water to clean the burner caps. For stubborn stains, you can use a small amount of non-abrasive cream cleaner on a sponge, then rinse with clean water. Dry the burner caps carefully before using your hob again. If the burner holes or the igniters become dirty, clean them using a small, stiff brush.

### Precautions for use

- Do not store **CLEANING PRODUCTS** or **INFLAMMABLE ITEMS** in the unit under your hob.

### Usual care

- Change the gas supply hose before its expiry date.

#### SAFETY WARNING :

#### DANGER :

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

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

## Part 2: For the installer

### General information

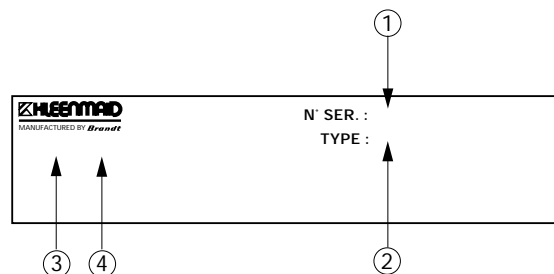
#### Installation

- As a general rule, installation should be carried out by qualified installers and technicians.
- **Before installation, make sure that local distribution conditions (gas type and pressure) are compatible with the appliance's adjustment.**
- This hob has been designed for use by private individuals in a residential building. Adjustment conditions are noted on a label enclosed in the wallet and attached to the packaging.
- As it is not connected to a device for the evacuation of the products of combustion, it must be installed in accordance with current regulations and used in a well-ventilated location. Particular attention must be paid to the regulations on ventilation.
- Further to this, as combustion is only possible due to the oxygen in air, this air must be constantly renewed and the products of combustion must be evacuated (an air flow of 2 m<sup>3</sup>/hr per kW of power is required).

#### Building in

This hob is rated type X (under standard EN 60.335.2.6) insofar as the heating of units is concerned.

#### Identification plate :



- 1 Serial number.
- 2 Appliance Type.
- 3 Operating voltage.
- 4 Total output.

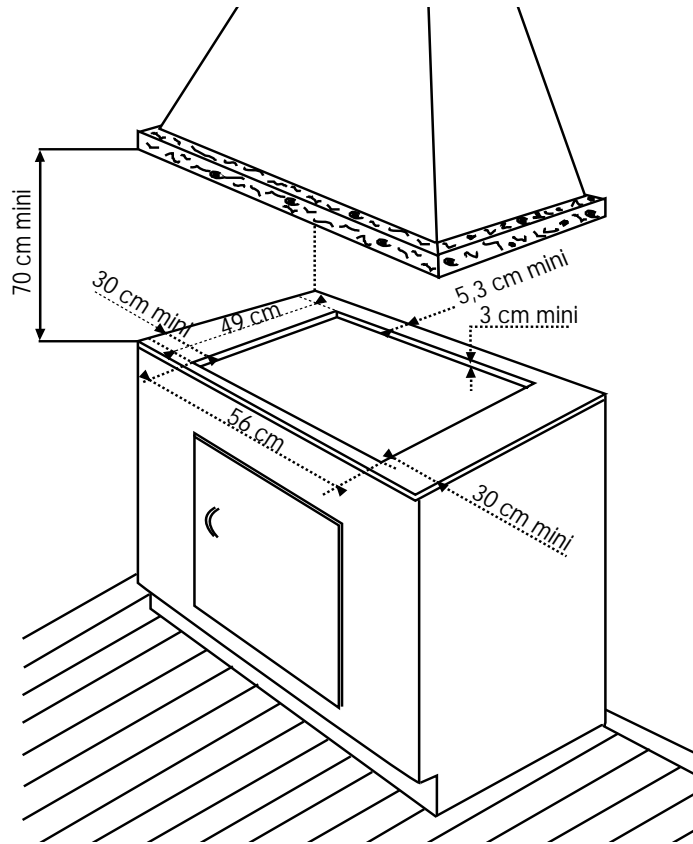
**Warning :** keep this instruction book in a safe place near your appliance with the identification label glued to the cover.

## Part 2: For the installer

### General information

#### Preliminary remarks

- The hob should be fitted into the work surface of a supporting unit. The work surface must be a minimum of 3 cm thick and made of heat resistant material or covered with such a material.
- In order not to make the manoeuvring of pans difficult, there should not be a unit or a wall to the left or right of the hob closer than 30 cm.
- If a horizontal partition is fitted underneath the hob, it should be located at a distance of 100 to 150 mm from the top of the work surface. Never place sprays or pressurised containers in any compartment underneath the hob.
- Non combustible material to a minimum height of 30 cm.



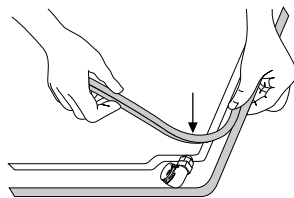


## Part 2: For the installer

### General information

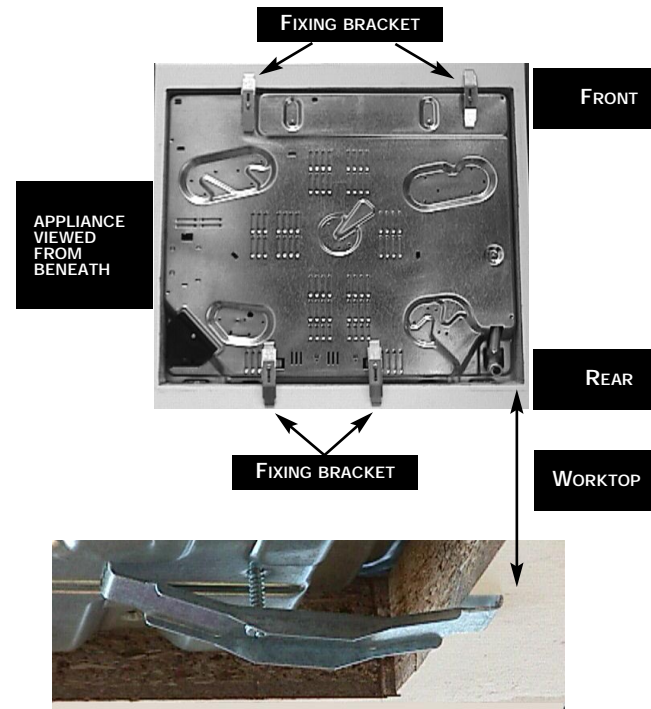
#### Installing the hob

- Glue on the seal supplied in the wallet before installing the hob:
  - 1 - Remove the pan supports, the burner caps and the burner heads, noting their positioning.
  - 2 - Turn over the hob and place it carefully over the cut-out in the unit to avoid damaging the control knobs and the igniters.
  - 3 - Glue the foam seal, supplied with the appliance, around the outside edge of the base plate. This seal ensures watertightness with the worktop.
- Place the hob into the cut-out in the unit, taking care to centre it properly in the cut-out.
- Replace the pan support, the caps and the burner heads.
- Connect the hob's power supply cable to the mains supply in your kitchen (see "**Electrical connection**" of the hob).



#### Fixing the hob in place

You can immobilise your hob in the worktop in accordance with the illustration below using the 4 fixing brackets and screws supplied in the wallet.



## Part 2: For the installer

### Electrical connection

- These hobs are supplied with a power supply cable (type H05VVF-T105 or type H05V2V2F-T90, with a cross-section of 1 mm<sup>2</sup>) with 3 cores (2 phase + earth) and should be connected to the 230 V mains supply by means of a 2 phase + earth plug and socket conforming to EEC 7 or a double pole isolator switch with a contact gap of at least 3 mm.

If this power supply cable is damaged, it should only be replaced by your After Sales Service, as special tools are required.

**Important note:** the earth wire (green/yellow) is connected to the appliance's earth terminal  $\perp$  and must be connected to the mains earth terminal  $\perp$ .

#### CROSS-SECTION OF CABLE TO BE USED

	230 V $\sim$ - 50 Hz Gas
H05VVF-T105 cable or H05V2V2F-T90 cable	3 cores of which 1 earth
Cross-section of cores in mm <sup>2</sup>	1
Fuse	10 A

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## Part 2: For the installer

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### Gas connection

#### Preliminary remarks

- If the hob is installed above an oven or if the proximity of other heating elements might cause the connection to heat up, it is essential that rigid connections are used.
- **Whatever type of connection is chosen, check its air-tightness after installation using soapy water.**

#### Connection options

- Mains gas (**natural gas**) or LPG.
- Back right hand corner 1/2 inch male BSP thread.
- ***Rigid pipe connection.***  
Installation to be in accordance with AG 601.  
Make the connection at the end of the elbow fitted onto the appliance.

## Part 2: For the installer

### Changing gas

#### Preliminary remarks

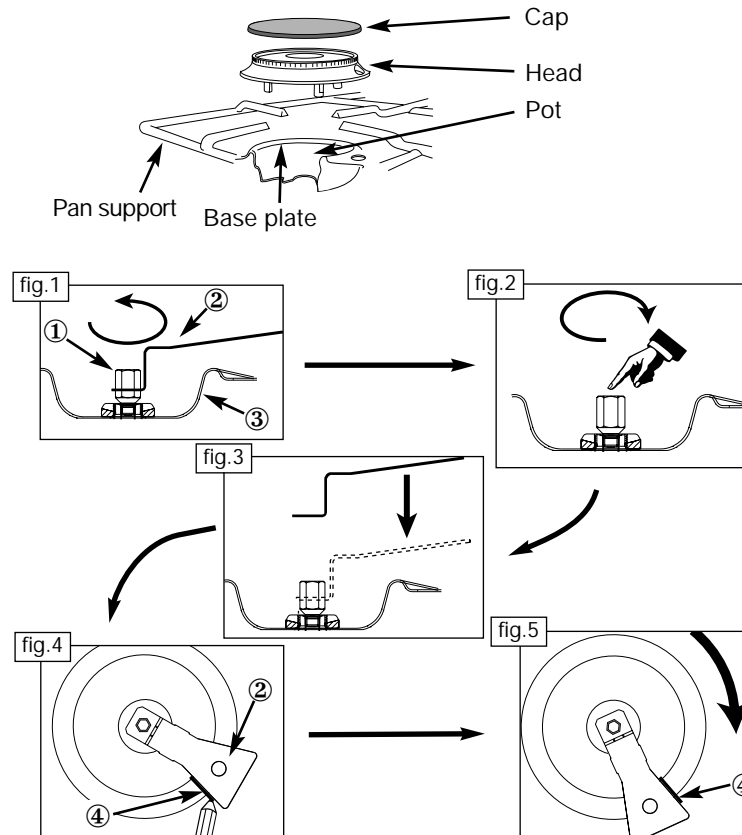
- This hob is supplied pre-adjusted for natural gas. The injectors required for adapting it to butane/propane are in the wallet with the instruction booklet.
- Each time the gas is changed, tick the new gas setting on the label to be found in the wallet.

#### Changing from natural gas to LPG

- 1 ADAPT THE GAS CONNECTION (p9)
- 2 CHANGE THE INJECTORS
- 3 ADJUST THE LOW FLAME SETTING OF THE TAPS

#### 2 CHANGE THE INJECTORS, proceeding as follows :

- Remove the pan supports and all the burner caps and heads.
- Fig.1: Using the spanner<sup>2</sup> provided, unscrew and remove the injectors<sup>1</sup> located in the bottom of each pot<sup>3</sup>.
- Fig.2: Assemble the injectors provided in the pouch and screw them by hand until blocked.
- Fig.3: Engage the spanner fully on the injector.
- Fig.4: Draw a line<sup>4</sup> on the base plate with a pencil on the place shown.
- Fig.5: Turn the spanner<sup>2</sup> until the line<sup>4</sup> appears on the other side of the spanner.
- Replace the burner heads and caps and the pan supports.
- Retain the natural gas injectors, replacing them in the wallet.

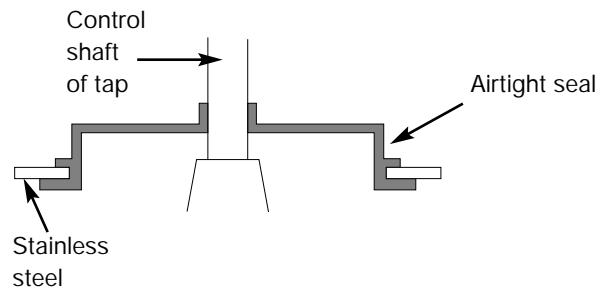


## Part 2: For the installer

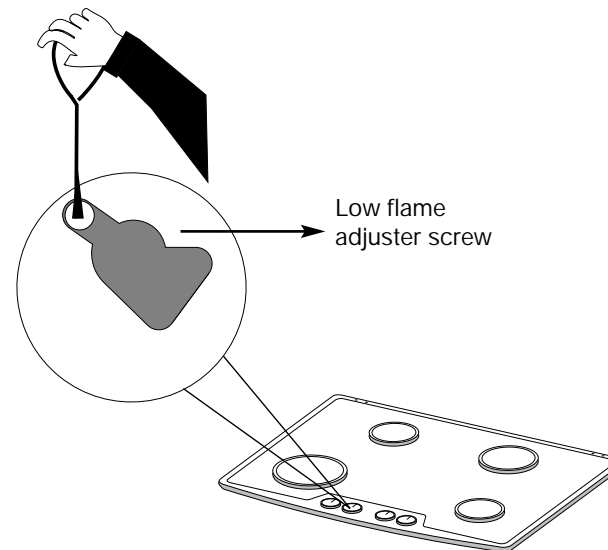
### Changing gas (cont.)

3 - ADJUST THE LOW FLAME SETTING OF THE TAPS, located under the knobs, proceeding as follows:

- Remove the control knobs by pulling them upwards.
- Remove the airtight seals, marking their fitting direction beforehand: pull the seal upwards, twisting it to release it.
- Work on each tap in turn.



- Using the small screwdriver, supplied in the bag, **screw fully** the brass, adjustment screw (yellow) (see figure below) **clockwise**.



- Replace the airtight seals, then the control knobs, making sure they turn in the correct direction.

## Part 2: For the installer

### Changing gas (cont.)

#### Changing from LPG to natural gas

To carry out this operation you must do the following in order:

1- ADAPT THE GAS CONNECTION (p.9)

2- CHANGE THE INJECTORS

3- ADJUST THE LOW FLAME SETTING OF THE TAPS

2 - CHANGE THE INJECTORS, proceeding as follows:

- Remove the pan supports and all the burner caps and heads.
- Using a 7 socket, supplied in the wallet, unscrew the injectors located in the base of each burner pot and remove them.
- Replace them, in accordance with the table on page 14, screwing them down manually, then, using the socket, **screw in a quarter turn at the most**.
- Replace the burner heads and caps and the pan supports.

3 - ADJUST THE LOW FLAME SETTING OF THE TAPS, located under the control knobs, proceeding as follows:

Working on **each burner in turn**.

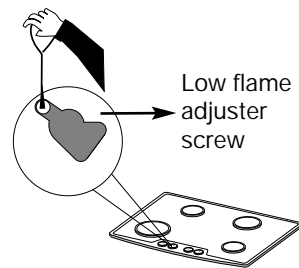
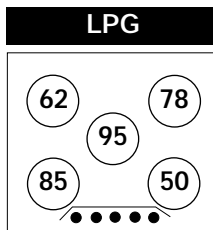
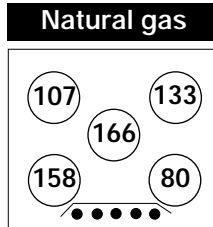
- Light the burner at maximum position.
- Remove the control knob for the corresponding tap as well as the airtight seal.
- Using the screwdriver, supplied in the bag, unscrew the yellow, brass, adjustment screw (see drawings opposite) **turning it round twice, anti-clockwise**.
- Replace the control knob and turn it to low flame setting.
- Remove the control knob again, then turn the adjuster screw **clockwise** to the lowest position before the flame goes out, replace the control knob and the airtight seal and turn the tap from full on to low flame several times to check the adjustment : **the flame should not go out** ; otherwise, adjust the setting by tightening or loosening the adjuster screw slightly until a steady flame is obtained when the knob is operated.
- Replace the airtight seals and the control knobs, making sure they turn in the correct direction.



# Gas rating

# After-sale service

Appliance designed for installation in Australia :	LPG 2.75 kPa	Natural gas 1 kPa
<b>FRONT RIGHT AUXILIARY BURNER</b> Indicator marked on injector Heat output/HCP (MJ/hr)	50 3.4	80 3.4
<b>REAR RIGHT FAST BURNER</b> Indicator marked on injector Heat output/HCP (MJ/hr)	78 7.6	133 8.0
<b>FRONT LEFT LARGE FAST BURNER</b> Indicator marked on injector Heat output/HCP (MJ/hr)	85 9.7	158 11.5
<b>REAR LEFT SEMI-FAST BURNER</b> Indicator marked on injector Heat output/HCP (MJ/hr)	62 4.9	107 5.4
<b>DOUBLE CROWN BURNER</b> Indicator marked on injector Heat output/HCP (MJ/hr)	95 11.5	166 12.5



Don't forget me  
Page 11

## IMPORTANT :

- To benefit from the guarantee on your hob, do not forget to have your Guarantee Certificate dated and signed by your retailer-installer.
- All repairs must be carried out by a qualified technician. The distributors of our make are the only people who :
  - **HAVE COMPLETE KNOWLEDGE OF YOUR APPLIANCE AND ITS OPERATION,**
  - **FULLY EMPLOY OUR TECHNIQUES OF ADJUSTEMENT, MAINTENANCE AND REPAIR,**
  - **USE EXCLUSIVELY GENUINE SPARE PARTS.**
- Any repair carried out as a result of installation or use which is not in conformity with the instructions in this booklet will not be accepted under the terms of the manufacturer's guarantee which will be terminated.
- In the event of a complaint or to order spare parts from your distributor, give him the complete reference details for your appliance (appliance model and type and full serial number). This information appears on the identification plate fixed to the casing of the appliance or on the guarantee certificate.
- The descriptions and technical data which appear in this booklet are for information only and are not legally binding. In the interests of product quality, we reserve the right to carry out any necessary changes and improvements without prior notice.

Réf. : CH80X  
CH80W  
CH80E

# Warranty and Service

## **DOMESTIC WARRANTY - Full Five Year Warranty**

In addition to all statutory rights which you, the Consumer, have under the relevant laws in respect of this appliance, during the first five years of ownership as the original purchaser of the Kleenmaid appliance, we guarantee that any fault caused by faulty material or workmanship becoming apparent will be rectified free of charge for parts and labour, provided that all service is performed during normal working hours by Kleenmaid or their designated Agents. Where the appliance is installed outside the normal servicing area of the above, the Purchaser must pay for the cost of transporting the appliance to and from the Agent or the Agent's travelling cost to and from the Purchaser's home.

## **COMMERCIAL WARRANTY - Full One Year Warranty**

In addition to all statutory rights which you, the Consumer, have under the relevant laws in respect of this appliance, during your first one year of ownership as the original purchaser of the Kleenmaid appliance, we guarantee that any fault caused by faulty material or workmanship becoming apparent, will be rectified free of charge for parts and labour, provided that all service is performed during normal working hours by Kleenmaid or their designated Agents. Where the appliance is installed outside the normal servicing area of the above, the Purchaser must pay for the cost of transporting the appliance to and from the Agent of the Agent's travelling cost to and from the Purchaser's home.

## **WHAT THESE WARRANTIES DO NOT COVER**

We are not responsible for any damage or malfunction unless caused by a defect in material or workmanship. This includes, but is not limited to abuse, misuse, improper installation and transportation damage. We are not responsible for any consequential damages from any malfunction.

## **WARRANTY DOES NOT COVER REPLACEMENT OF LIGHT GLOBES OR GLASS BREAKAGE DUE TO IMPACT**

In case of fractured glass do not use your appliance.

## **WARRANTY REGISTRATION**

Please complete the enclosed warranty card and post it to us or phone our After Sales Service.

## **SERVICE ASSISTANCE**

To assist you when phoning our After Sales Service to arrange a service call please have the following details ready.

Model Number: \_\_\_\_\_

Date of Purchase: \_\_\_\_\_

Kleenmaid Store purchased from: \_\_\_\_\_

Date of installation: \_\_\_\_\_

## **KLEENMAID AFTER SALES SERVICE**

**1300 652 100**

87X2214 - 9960-3833 - 05/00