To register your warranty or make a warranty claim, scan this QR code:

cooking collection

Instructions for use and warranty details

40 YEARS 1984-2024

Gas Cooktop

Model No: GCT9012

kleenmaid

Dear Customer,

Thank you for joining our 40th anniversary celebration by choosing Kleenmaid.

Your new appliance has been designed and meticulously tested to ensure that it meets all your culinary requirements, and has been carefully manufactured using top quality materials to give you years of reliable performance.

For best results, carefully read the instructions on how your new appliance is to be installed. Correct installation will avoid delays and unnecessary service call costs.

Once installation is complete, please read this instruction manual carefully and get to know the controls and the features of your new Kleenmaid appliance. These simple instructions will enable you to achieve excellent results from the very first time you use it.

Again, congratulations and thank you for choosing The Best You Can Own.

KLEENMAID

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Safety Instructions

- Please take the time to read this User Manual before installing or using the appliance.
- This User Manual must be kept with the appliance for any future reference. If the appliance is sold or transferred to another person, ensure the manual is passed on to the new user.
- The latest version of the manual is available on our website. (See back cover for details.)
- The manufacturer declines any liability should these safety measures not be observed.
- Read the following contents thoroughly and ensure you understand them.
- The manufacturer shall not be responsible for any damages to persons or property caused by incorrect installation or use of the appliance.
- This appliance is not suitable for use with aftermarket lids or cover.
- The following marks are made to be easily understood so that you can prevent any accident caused by misuse in advance, and use the appliance more conveniently.

Danger/Warning	Neglect of this mark may result in severe personal injury or death.
Caution	Neglect of this mark may result in minor personal injury or property damage.

- **The following marks are used in the User Manual as follows:**

Caution

No Access

No Fire Tool

Must Do

Danger

- **If there is a possible gas leak, take the following actions :**

- Do not turn on the light.
- Do not switch on/off any electrical appliance and do not touch any electric plug.
- Do not use a telephone.

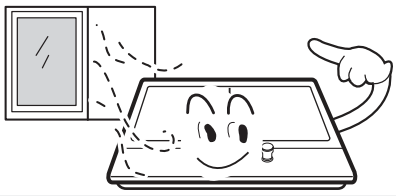
1 Stop using the product and close the main gas supply valve.
2 Open the window to ventilate.
3 Contact a service centre by using a phone outside.

* The fuel gas contains mercaptan, so that you can smell the gas leak (smell of rotten garlic or egg) even where only a proportion of 1/1000 of the gas is in the air.

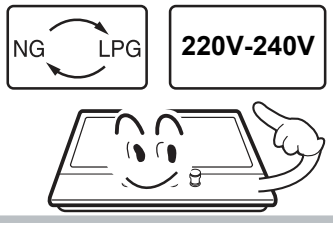
Installation

⚠ Warning

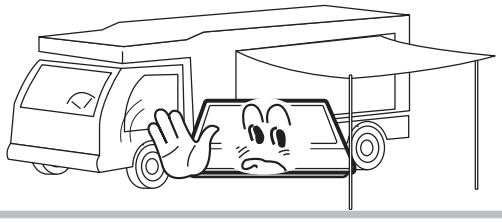
■ This appliance shall be installed in accordance with regulations in force and only used in a well ventilated space.



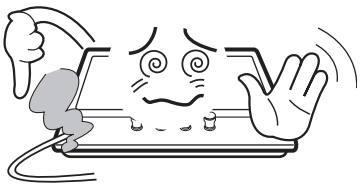
■ Prior to installation,ensure that the gas and electrical supply complies with the type stated on the rating plate.



■ This appliance cannot be installed on yachts or in caravans. Do no use this appliance as a space heater.



■ The gas pipe and electrical cable must be installed in such a way that they do not touch any parts or the appliance.



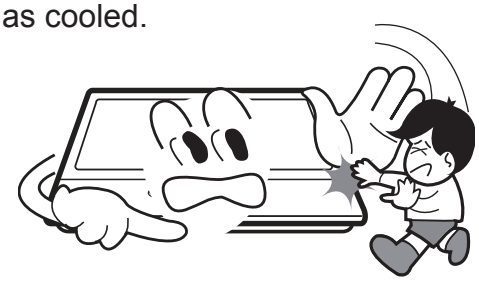
⚠ Caution

- This appliance should be installed by a qualified technician or installer.
- The adjustment conditions for this appliance are stated on the label or data plate.
- Remove all packaging before using the appliance. There are specific accessories supplied which should be retained for installation and not discarded with packaging eg screws. Also see page 10 for list of included accessories.
- After unpacking the appliance, make sure the product is not damaged and that the connection cord is in perfect condition. Otherwise, contact the dealer before installing the appliance.
- The adjacent furniture and all materials used in the installation must be able to withstand a minimum temperature of 85˚C above the ambient temperature of the room it is located in, whilst in use.
- In the event of burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.
- The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

Child and People Safety

⚠ Warning

■ Do not allow children to play near or with the appliance.
The appliance gets hot when it is in use.
Children should be kept away until it has cooled.



⚠ Caution

■ This appliance is designed to be operated by adults.

■ Children can injure themselves by pulling pans or pots off the appliance.

■ This appliance is not intended for use by children or other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safety without supervision or instruction by a responsible person to ensure that they can use the appliance safety.

(a) Symbol 1

CAUTION: Do not place anything, e.g. flame tamer or asbestos mat, between the pan and pan support, as serious damage to the appliance may result.

NOTE: This symbol may have a circular or square border.

(b) Symbol 2

CAUTION: Do not remove the pan support and enclose the burner with a wok stand, as this will concentrate and deflect heat onto the hotplate.

NOTE: This symbol may have a circular or square border.

(c) Symbol 3

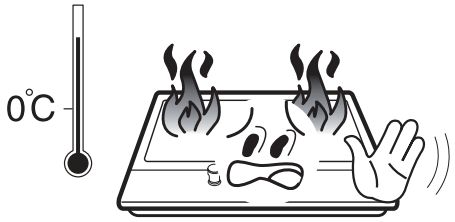
CAUTION: Do not use large pots or heavy weights that can bend the pan support or deflect flame onto the hotplate.

NOTE: This symbol may have a circular or square border.

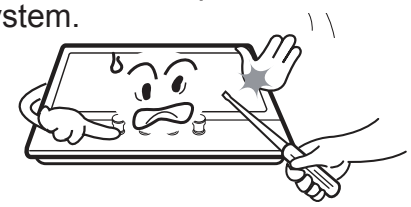
During Use

Warning

■ Only use the appliance for preparing food.

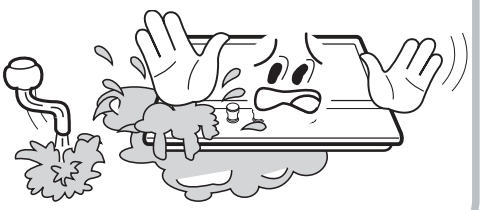


■ Do not modify this appliance. Burner panel is not designed to operate from an external timer or separate remote control system.



■ The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated : keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

■ Do not use this appliance if it comes in contact with water. Do not operate this appliance with wet hands.

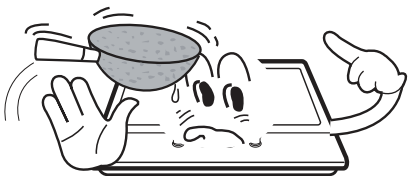


■ The heating and cooking surfaces of the appliance become hot when they are in use - take all due precautions.

■ Do not use large cloths, tea towels or similar as the ends could touch the flames and catch fire.

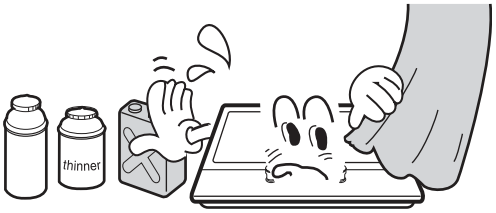
■ Never leave the appliance unattended when cooking.

■ Unstable or misshapen pans should not be used on the appliance as they can cause an accident by tipping or spillage.



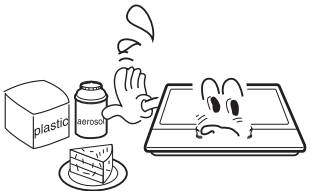
During Use

■ Do not use or store flammable materials in a storage drawer near this appliance.



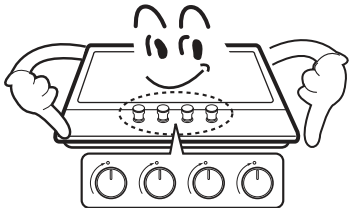
■ Perishable food, plastic items and aerosols may be affected by heat and should not stored above or below the appliance.

Danger of fire: Do not store items on the cooking surface.



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

■ Ensure the control knobs are in the ' ● ' position when not in use.



⚠ Caution

■ This appliance is intended for domestic cooking only.It is not designed for commercial or industrial purposes.

■ Prolonged intensive use of the appliance may call for additional ventilation,for example opening of a window, or increasing the level of mechanical ventilation where present.

■ Use heat-resistant pot holders or gloves when handling hot pots and pans.

■ Do not let pot holders come near open flames when lifting cookware.

■ Take care not to let pot holders or gloves get damp or wet, as this causes heat to transfer through the material quicker with the risk of burning yourself.

■ Only ever use the burners after placing pots and pans on them. Do not heat up any empty pots or pans.

■ Never use plastic or aluminium foil dishes on the appliance.

■ When using other electrical appliances, ensure the cable does not come into contact with the appliance surfaces of the cooking appliance.

■ If you have any mechanical parts eg. an artifical heart in your body, consult a doctor before using the appliance.

■ Do not use a tea towel or similar materials in place of a pot holder. Such cloths can catch fire on a hot burner.

■ When using glass cookware, make sure it is designed for cooktop use.

■ To minimise the possibility of burns, ignition of flammable materials and spillage, turn cookware handles toward the side or center of the cooktop without extending over adjacent burners.

■ Always turn burner controls off before removing cookware.

■ Carefully watch foods being fried at a high flame setting.

■ Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.

■ Always heat fat slowly and watch as it heats. Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is completely cool.

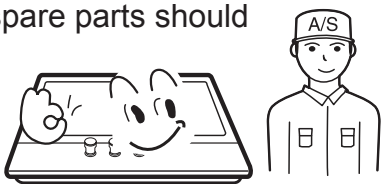
■ If any part of this appliance is cracked, broken or otherwise damaged, usage should immediately be discontinued, the mains power supply disconnected, and a suitably qualified technician should inspect the appliance to determine its safety or otherwise prior to any further usage.

Cleaning and Service

⚠ Warning

■ Never use abrasive or caustic cleaning agents.

■ This appliance should only be repaired or serviced by an authorised technician and only genuine approved spare parts should be used.



⚠ Caution

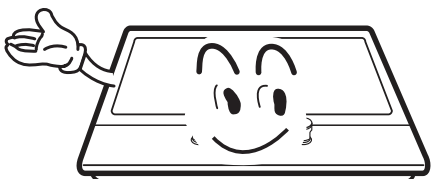
■ Before attempting to clean the appliance, it should be disconnected from the main power supply and cooled.

■ You should not use a steam jet or any other high pressure cleaning equipment to clean the appliance.

Environmental Information

■ After installation, please dispose of the packaging with due regard to safety and the environment.

■ When disposing of an old appliance, make it unusable, by cutting off the cable.



Correct Disposal of This Product (Waste Electrical & Electronic Equipment)

■ This marking shown on the product or its literature, indicates that it should not be disposed with other household wastes at the end of its working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate this from other types of wastes and recycle it responsibly to promote the sustainable reuse of material resources.

■ Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take this item for environmentally safe recycling.

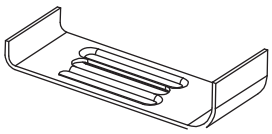
■ Business users should contact their supplier and check the terms and conditions of the purchase contract. This product should not be mixed with other commercial wastes for disposal.

Description of the Appliance

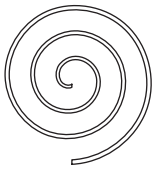
Top Plate	Dimension (W*D*H)	Ignition device	Gas Connection	Electric supply	Burner Feature	**ΣQn**
Stainless Steel	860*510*90	Continuous Ignition Type	G1/2 thread	220-240VAC, 50Hz-60Hz, 2W	Rapid (1), Semi-rapid(2), Auxiliary (1), Triple-Crown(1)	41.2MJ/h

Description of the Appliance

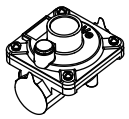
Accessories



Bracket (4)



Sponge (4)

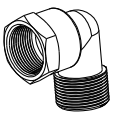


Gas regulator valve (1)

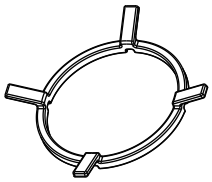
Injector (5)

Pressure joint (1)

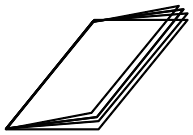
Screw (4)



Elbow (1)



Auxiliary pan support (1)

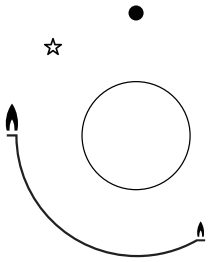


User Manual (1)

How to Use the Appliance

The following symbols will appear on the control panel, next to each control handle :

- Black circle: gas off
- Large flame: maximum setting
- Small flame: minimum setting



- The minimum setting is at the end of the anti-clockwise rotation of the control handle.
- All operation positions must be selected between the maximum and minimum position.
- The symbol on the control panel, next to the control handle will indicate which burner it operates.

Automatic ignition with flame failure safety device

The appliance is fitted with a flame failure safety device on each burner, which is designed to stop the flow of gas to the burner head in the event of the flame going out.

To ignite a burner:

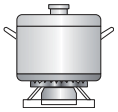
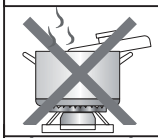
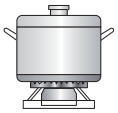
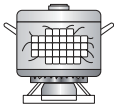
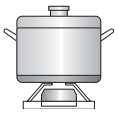
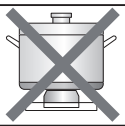
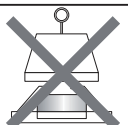
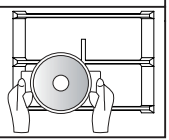
- Press in the control knob of the burner that you wish to light and turn it anti-clockwise to the maximum position.
- If you keep the control knob depressed, the automatic ignition for the burner will operate.
- You should hold down the control knob for 15 seconds after the flame on the burner has lit. If after 15s the burner has not lit, stop operating the device and wait at least 1 min before attempting a further ignition of the burner.
- After this 15-second interval, to regulate the flame you should continue turning the control knob anti-clockwise until the flame is at a suitable level. The operating position MUST be at a position between the maximum and minimum position.
- To switch the burner off, turn the control knob fully clockwise to the gas off position.
- In case of power failure, the burners can be lit by carefully using a match.

Safety and Energy Saving Advice

- The diameter of the bottom of the pan should correspond to that of the burner.

BURNERS	PANS	
	min.	max.
Triple-Crown	200mm	240mm
Rapid	200mm	240mm
Semi-Rapid	160mm	180mm
Auxiliary	120mm	160mm

■ **Do not use cookware that overlaps the edge of the burner.**

NO		YES	
	Do not use small diameter cookware on large burners. The flame should never come up the sides of the cookware.	Always use cookware that is suitable for each burner, to avoid wasting gas and discolouring the cookware.	
	Avoid cooking without a lid or with the lid half off as this wastes energy	Place a lid on the cookware.	
	Do not use a pan with a convex or concave bottom.	Only use pots, saucepans and frying pans with a thick,flat bottom.	
	Do not place cookware on one side of a burner, as it could tip over. Do not use cookware with a large diameter on the burners near the controls. When placed on the middle of the burner large pots may touch the controls or be so close to them that they increase the temperature in this area and may cause damage to the controls.	Always place the cookware right over the burners, not to one side.	
	Never place cookware directly on top of the burner.	Place the cookware on top of the trivet.	
	Do not place anything, eg. flame tamer or an asbestos mat between a pan and the pan support as serious damage to the appliance may result.		
	Do not place excessive weight on the cooktop and do not hit the cooktop with heavy objects.	Handle cookware carefully whilst they are on the burner.	

■ **It is not recommended to simultaneously heat roasting pans, frying pans or grill stones on several burners because the resulting heat build-up may damage the appliance.**

■ **Do not touch the top plate and trivet whilst in use and allow them to cool after use before touching.**

■ **As soon as a liquid starts boiling, turn down the flame so that it barely keeps the liquid simmering.**

Cleaning and Maintenance

Your Kleenmaid appliance has been engineered and constructed to provide you with years of reliable service by way of its sophisticated components and quality finishes. In return, regular maintenance, in accordance with the following instructions, is required in order to allow it to continue serving you, with its appearance and performance, as well as it did on the day it was first installed.
Please take some time carefully to review this maintenance guide, paying particular attention to periodic and pre-use maintenance activities.

- **Cleaning operations must only be carried out when the appliance is completely cool.**
- **The appliance should be disconnected from your mains supply before commencing any cleaning process.**
- **Clean the appliance regularly, preferably after each use.**
- **Abrasive cleaners or sharp objects will damage the appliance surface. Cleaning with water and a little washing up liquid is recommended.**

Usable	Unusable
Soft cloth Neutral Detergent	Nylon Brush Metal Brush Edible Oil Acidic/Alkali Detergent Abrasive Thinner/Benzene

Pan support, Control handles

- Take off the Pan support.
- Clean these and the control handles with a damp cloth, washing up liquid and warm water. For stubbon soiling, soak beforehand.
- Dry everything with a clean soft cloth.

Top plate

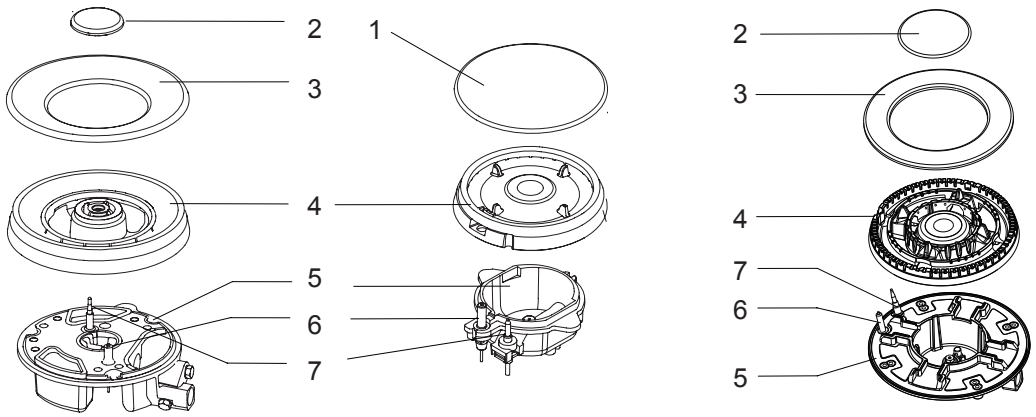
- Regularly wipe over the top plate using a soft cloth well wrung-out in warm water to which a little washing up liquid has been added.
- Dry the top plate thoroughly after cleaning.
- Thoroughly remove salty foods or liquids from the cooktop immediately after use to avoid the risk of corrosion.
- Stainless steel parts of the appliance may become discoloured over time. This is normal because of the high temperatures. Each time the appliance is used these parts should be cleaned with a product that is suitable for stainless steel.

Cleaning and Maintenance

BURNERS

- Remove the burner caps and burner heads by pulling them upwards and away from the top plate.
- Soak them in hot water and a little detergent or washing up liquid.
- After cleaning and washing them, wipe and dry them carefully. Make sure that the flame holes are clean and completely dry.
- Wipe the fixed parts of the burner base with a damp cloth and dry afterwards.
- Gently wipe the ignition safety device and igniter with a well wrung-out cloth and wipe dry with a clean cloth.
- Before placing the burners back on the top plate, make sure that the injector is not blocked.

■ Re-assemble the Auxiliary, Semi-Rapid, Rapid and Triple-Crown burners as follows :



1.Place the burner head (4) on to the burner base (5) so that the ignition safety device (6) and the igniter (7) extend through their respective holes in the burner head. The burner head must click into place correctly.

2.Position the burner caps (1,2,3) onto the burner head (4) so that the retaining pins fit into their respective recesses.

⚠ **Replace parts in the correct order after cleaning.**

- Do not mix up the top and bottom.

- The locating pins must fit exactly into the notches.

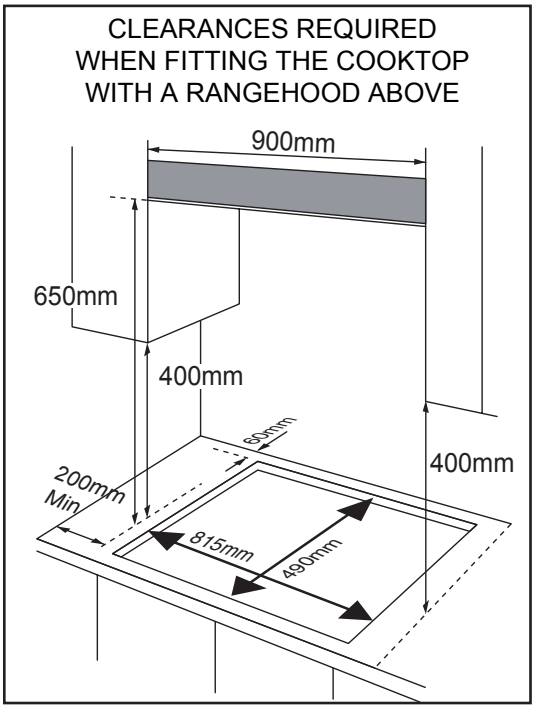
Installation Instructions

Warnings

NOTE: Before making preparations for or commencing installation, the installer should refer to the current online version of the User Manual, which is available on the Kleenmaid website (see back cover for details).

- **Do not modify this appliance.**
- **This appliance must be installed by an authorised technician or installer.**
- **Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.**
- **The adjustment conditions for this appliance are stated on the label (or data plate).**
- **This appliance is not connected to a combustion products evacuation device. It should be installed and connected in accordance with current installation regulations. Particular attention should be given to the relevant requirements regarding ventilaton.**
- **Before installing, turn off the gas and electricity supply to the appliance.**
- **All appliances containing any electrical components must be earthed.**
- **Ensure that the gas pipe and electrical cable are installed in such a way that they do not touch any parts of the appliance which may become hot.**
- **The gas pipe or connector shouldn't be bent or blocked by any other appliances.**
- **Check the dimensions of the appliance as well as the dimensions of the gap to be cut in the kitchen unit.**
- **The panels located above the work surface, directly next to the appliance, must be made of non-flammable material. Both the stratified surfacing and the glue used to secure it should be heat resistant, to prevent deterioration.**
- **Turn on appliance tap and light each burner.**
  Check for a clear blue flame without yellow tipping.
  If burners shows any abnormalities check the following :
  - Burner cap on correctly
  - Burner head positioned correctly
  - Burner vertically aligned with injector nipple
- **A full operational test and a test for possible leakages must be carried out by the fitter after installation.**
- **The flexible hose should be fitted in such a way that it cannot come into contact with a moveable part of the housing unit and does not pass through any space where it may become compressed or crowded.**
- **Grease cranes produced at the factory are designed to last the life of the hob.**
- **This appliance is not suitable for installation with aftermarket lids or covers.**
- **This appliance should be connected to the mains power supply via the supplied plug & cord, and a standard 10A GPO.**

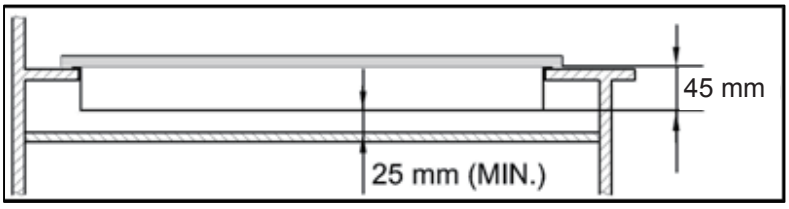
Positioning



- **This appliance is to be built into a kitchen unit or 600mm worktop,providing the following minium distances are allowed;**

  - The edges of the cooktop must be a minimum distance of 60 mm from any combustible components of a side or rear wall.

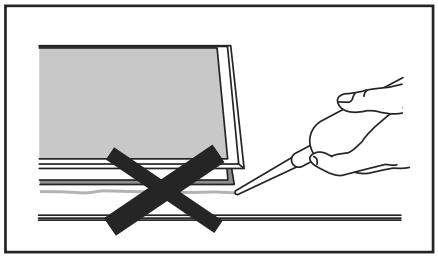
    Note: This measurement is from the wall to the edge of the appliance, not the edge of the cutout. If tiles are applied to the rear wall the thickness of the tiles may be included in the 60mm measurement.
  - The safety gap between the hob and the rangehood placed above must comply with the recommendations of the rangehood manufacturer. In case of no instructions, a minimum distance of 650mm (or other minimum distance as may be specified by AS/NZS 5601 and interpreted by a certified installer) should apply.
  - 400mm between the hob surfaces, providing that the underside of the horizontal surface is in line with the outer edge of the hob. If the underside of the horizontal surface is lower than 400 mm, then it must be at least 50 mm away from the outer edges of the hob.
  - During appliance operation, a clearance distance of at least 50 mm should always be maintained between the appliance and any combustible materials.
  - You must have a gap of at least 25 mm and at most 74 mm between the underneath of the appliance and any surface that is below it.

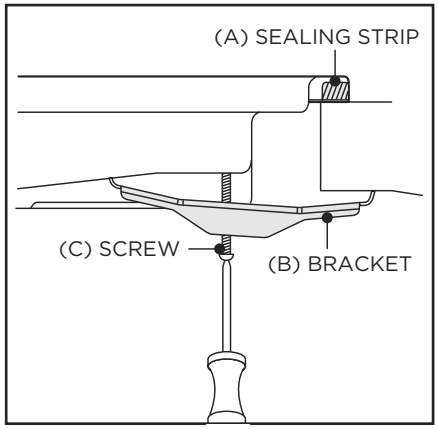


- An oven must have forced ventilation to install a hob above it.
- Check the dimensions of the oven in the installation manual.
- The cut out size must obey the indication.

Installing the Appliance

1. Remove the pan supports, the burner lid and flame spreader and carefully turn the appliance upside down and place it on a cushioned mat.
2. Take care that the Ignition devices and flame supervision devices are not damaged in this operation.
   Apply the sponge provided around the edge of the appliance.
3. Do not leave a gap in the sealing agent or overlap the thickness.





Do not use a silicon sealant to seal the appliance against the aperture.

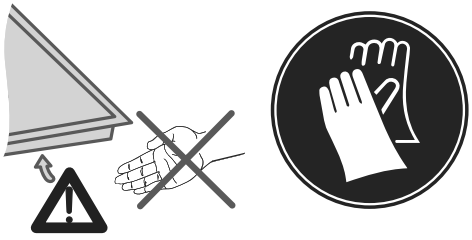
This will make it difficult to remove the appliance from the aperture in future, particularly if it needs to be serviced.

1. Place the bracket (B) over the holes that match the size of the screws. There are one set of screw holes in each corner of the hob. Slightly tighten a screw (C) through the bracket (B) so that the bracket is attached to the hob, but you can still adjust the position.
2. Carefully turn the hob back over and then gently lower it into the aperture hole that you have cut out.
3. On the underneath of the hob, adjust the brackets into a position that is suitable for your worktop.

   Then fully tighten the screws (C) to secure the hob into position.

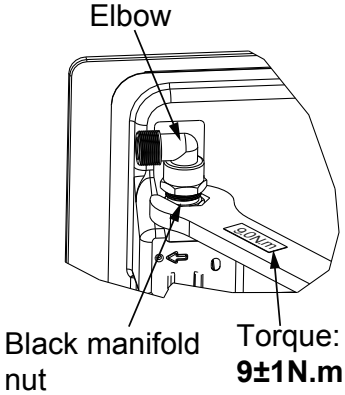
Gas Connection

- **This appliance must be installed and connected in accordance with installation regulations in force in the country in which the appliance is to be used.**
- **This appliance is supplied to run on LPG and natural gas. Conversion for use on LPG and natural gases must only be undertaken by a qualified person.**



Installation of appliance

Note: Wear protective gloves to fit the hob.

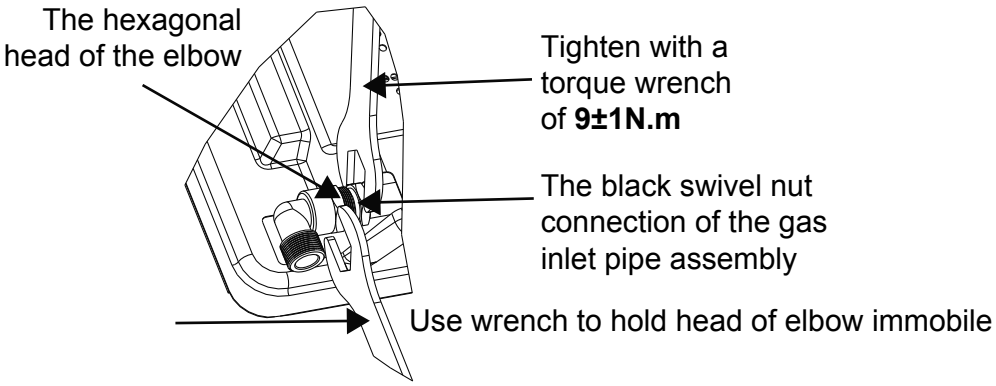


Caution!

If it is necessary to adjust or install the elbow, only use a torque wrench with **9±1N.m**, and work on the black manifold nut instead of on the elbow.

Gas Connection

Adjusting the direction of the elbow



After loosening the elbow, adjust the elbow interface to the required direction as necessary, and keep the hexagonal head of the elbow immobile with a wrench. Use a **9±1N.m** torque wrench to tighten the black bolt of the gas inlet pipe assembly. Ensure that the torque of the wrench is within the required range to prevent elbow breakage or damage caused by excessive force.
After the installation is tightened and complete, check whether the parts are in good condition and test the gas tightness to ensure the correctness of the installation. The installer is responsible for the results of the process.

Danger of leaks! Check the seal of any connection handled or adjusted..
The manufacturer is not liable for any connection leaking after being handled.

Turn off power before commencing work for personal safety and appliance protection. Close the middle valve to prevent gas leakage.

Keep inflammable materials away from the appliance.
Put on gloves before commencing work.
CAUTION：
Allow the appliance to cool for a while after use. The high operating temperature of the appliance may cause burns.

The following tools are recommended:

Item	How to use	Pictures
Screw driver	Use for assembly and disassembly of all screws.	
Tubing Wrench	Use for assembly and disassembly of tubing to the burner cup.	
7mm Vox Driver	Use for assembly and disassembly of injector nozzles.	
Torque wrench	Used for elbow installation and removal	

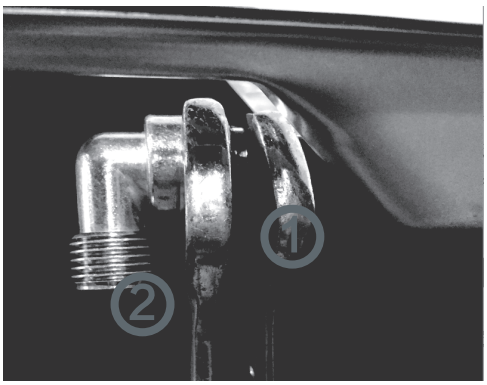
Gas Connection

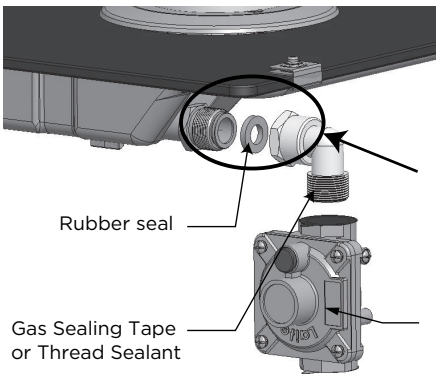
Replacement of gas-type fitting

Tool: Open-end wrench

Steps for operation:

1: Disassemble with a wrench the gas-type fittings from the main gas tube.
When you disassemble/assemble gas connections, use 2 spanners - one for fixing the gas connection elbow and the other for tightening the gas hose.





When reconnecting the elbow ensure the rubber seal is in place. Do not use any sealing tape or thread sealant on this end of the elbow.

2: Connect gas approved fitting onto the main gas tube.

Warning: Do not use another elbow fitting as it may lead to a gas leak!

Warning: Do not use seal tape which is NOT intended for Gas use. AS4623 compliant teflon tape is recommended.

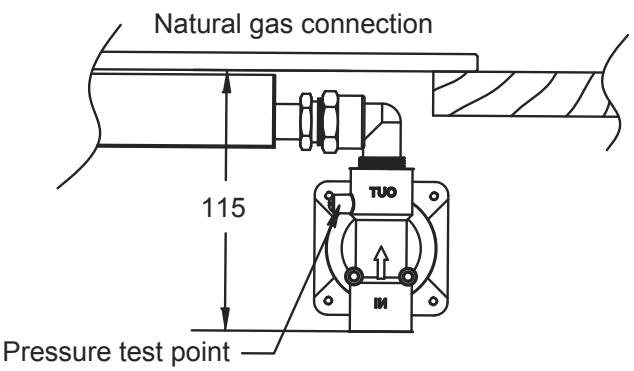
Statutory requirements

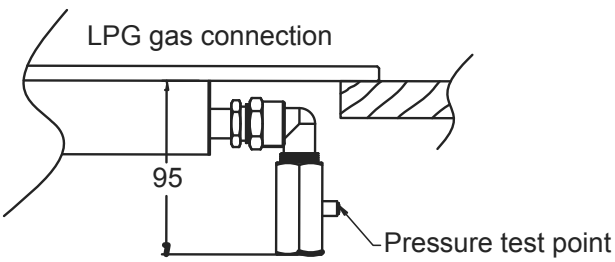
This installation must conform with the following:

- Manufacturer's Installation instructions
- Local Gas Fitting Regulations
- Municipal Building Codes
- Refer to AS/NZS 5601.1 for Gas Installations
- S.A.A. Wiring Code
- Local Electrical Regulations
- Any other statutory regulations

Preparing to install

Refer to AS/NZS 5601.1 for piping size details. These built-in cooktops are intended to be inserted in a benchtop cutout. Only an officially authorised technician should connect the appliance. Turn off the gas and electricity supply before commencing connection.





Gas Connection

- **A full operational test and a test for possible leakages must be carried out by the fitter after installation.**
- **Access to the whole length of the connection hose must be possible and the gas hose must be replaced before its use before the end of service life (indicated on the hose.)**
- **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 all together. Adhere the duplicate data plate to an accessible location near the hotplate. When satisfied with the hotplate, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the auth orised service provider in your area.**
- **Flexible Hose: If installing with a hose assembly, it must comply with AS/NZS 1869,10mmID, class B or D,no more than 1.2m long and installed in accordance with AS/NZS 5601.1.**
- **Ensure that the hose does not contact the hot surfaces of the hotplate,oven,dish-washer or any other appliance that may be installed underneath or next to the hotplate.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.The supply connection point shall be accessible with the appliance installed.**
- **WARNING: Ensure that the hose assembly is restrained from accidental contact with the flue outlet of an underbench oven.**

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 that seals between the elbow and manifold connection are in place and in good condition.

- For Natural gas: connect the natural gas appliance regulator (pictured opposite) with integral test point using approved gas thread tape or compound to the elbow fitting.
- For Universal LPG: connect the brass test point adaptor (pictured opposite) 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.

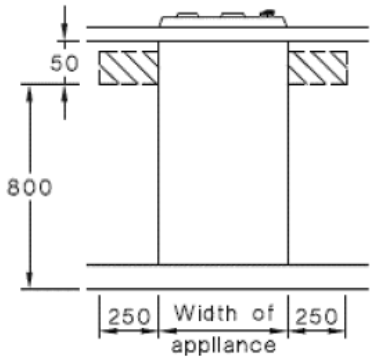
Natural Gas Regulator

Brass test point adaptor

Gas Connection

Where a flexible hose assembly is used, ensure it is approved to AS/NZS 1869, Class B. Any hose assembly used must be restrained from accidental contact with the flue outlet of an under bench oven.
This hose assembly shall be suitable for connection to a fixed consumer piping outlet located 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 connecting to gas, check for leaks using soapy solution, never a naked flame.



Inlet connection region for flexiblehose

Gas Specification

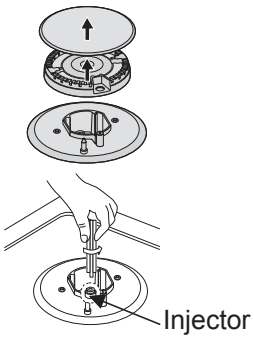
Gas type & pressure	Heat input and orifice size marked (mm)			
	Wok burner	Rapid burner	Semi-rapid	Auxiliary
	13.5MJ/h	10.8MJ/h	6.3MJ/h	4. 3MJ/h
Universal LP Gas 2.75kPa	1.00	0.90	0.68	0.58
Natural Gas 1.0kPa	1.72	1.50	1.15	0.93

WARNING: THE BURNER FLAME MUST BE ADJUSTED BY THE INSTALLER. FAULTY INSTALLATION IS NOT COVERED BY THE MANUFACTURER'S WARRANTY.

Gas Adjustment

⚠
- **Take precautions on the operations and adjustments to be carried out when converting from one gas to another.**
- **All work must be carried out by a qualified technician.**
- **Before you begin, turn off the gas and electricity supply to the appliance.**

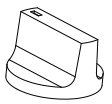
1 Change the injector of the burners.

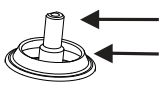


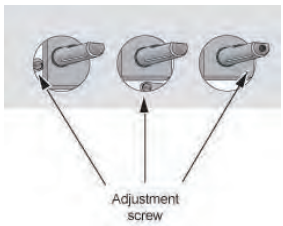
Remove the pan support, burner cap and burner head.

Unscrew the injector using a 7mm box spanner and replace it with the stipulated injector for new gas supply. Carefully reassemble all components.
After the injectors are replaced, it is advisable to tighten them firmly in place.

2 Adjustment of minimum level of the flame.







① Turn the taps down to minimum.

② Remove the knob from the tap and place a small bladed screwdriver in the centre of the tap shaft.

③ The correct adjustment is obtained when the flame has a length of about 3 - 4 mm.
- For butane/ propane gas, the adjusting screw must be tightly screwed in.
- Refit the control knob.
  Make sure that the flame does not go out by quickly turning from maximum flow to minimum flow. If it does then remove the control knob and make further adjustments to the gas flow, testing it again once the adjustment has been made.

④ Repeat this process for each one of the gas taps.

⑤ Attach the ULPG sticker to the cooker, near the gas supply inlet. Cover the Natural label that is factory fitted.

⚠
- **Do not dismantle the tap shaft: in the event of a malfunction, change the whole tap.**
- **Before placing the burners back on the top plate, make sure that the injector is not blocked.**
- **A full operational test and a test for possible leakages must be carried out after gas conversion (such as soap water or gas detector).**
- **After completing conversion, a qualified technician or installer must mark "V" on the right gas category to match with the setting on the rating plate. Remove the "V" mark from the previous setting.**

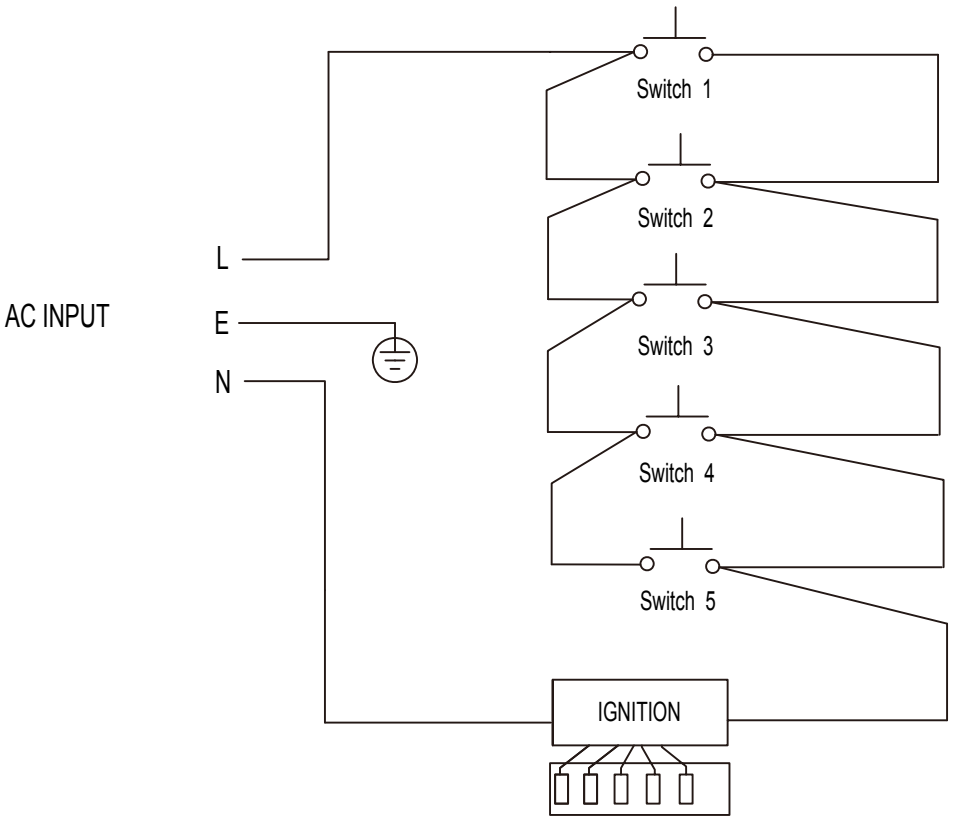
Electrical Connection

NOTE: This appliance should be connected to the mains power supply via the supplied plug & cord, and a standard 10A GPO.

- This appliance must be earthed.
- This appliance is designed to be connected to a 220-240V, 50Hz-60Hz AC electricity supply.
- The wires in the mains lead are coloured in accordance with the following code;
  - Green/yellow = Earth
  - Blue = Neutral
  - Brown = Live

- **The wire which is coloured green and yellow must be connected to the terminal which is marked with the letter E or by the earth symbol.**

■ WIRING DIAGRAM



If the power cord is damaged it must be replaced by the manufacturer, customer service agent or similarly qualified personnel in order to avoid a hazzard.

WARNING: IT MUST BE ENSURED THAT THIS APPLIANCE IS CONNECTED ONLY TO A 230VAC +10%/-6% 50Hz MAINS POWER SUPPLY WHICH CONTINUOUSLY COMPLIES WITH THE RELEVANT AUSTRALIAN STANDARD. FAILURE TO DO SO MAY SERIOUSLY DAMAGE THE APPLIANCE AND ANY SUCH DAMAGE IS NOT COVERED BY THE MANUFACTURER'S WARRANTY.

Trouble Shooting

- Repairs should be performed by a licensed technician only. Improper repair may result in considerable danger to you and others.
- However, some minor problems can be resolved as follows :

Problem	Probable cause	Solution
Will not ignite	No Spark	Check the electricity supply.
	The burner is incorrectly assembled.	Assemble the burner correctly.
	The gas supply is closed.	Open the gas supply completely.
Abnormal flame	The gas supply is not completely open.	Open the gas supply completely.
	The burner is incorrectly assembled.	Assemble the burner correctly.
	The ignition plug is contaminated with alien substance.	Wipe alien substance with a dry cloth.
	The burners are wet.	Dry the burners caps carefully.
	The holes in the burner head are clogged.	Clean the burner head.
Noisy combustion or ignition	The burners are incorrectly assembled.	Assemble the burners correctly.
Flame goes out when in use.	The ignition safety device is contaminated with alien substance.	Clean the ignition safety device.
	Product being cooked has boiled over and extinguished the flame.	Turn off the burner knob. Wait one minute and reignite zone.
	A strong draught may have blown the flame out.	Turn off zone and check the area for a draught source such as an open window. Wait one minute and reignite the zone.
The shape and colour of the flame have changed.	The holes in the burner head are clogged.	Clean the burner head.
	The burner is incorrectly assembled.	Assemble the burner correctly.
Unstable Flame	The burner is incorrectly assembled.	Assemble the burner correctly.
Gas Smell	Gas leakage	Stop using the cooktop and close the main gas supply valve. Open the windows to ventilate. Contact the service centre using a phone outside.

If the appliance fails to operate correctly during the warranty period please visit our website to request a warranty service (see back cover of this manual for details). When booking a service please provide your Model No: GCT9012 and the individual Serial Number of your appliance which is found on the rating plate on the base of this cooktop.

KLEENMAID WARRANTY

TERMS AND CONDITIONS

1. Compass Capital Services Pty Ltd ABN 96 138 214 525 trading as Kleenmaid will provide parts and labour to you the customer as set out herein.
2. Kleenmaid may engage a Service Agent to provide service under this warranty.
3. Kleenmaid's Products come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
4. The benefits given to you under this Kleenmaid Warranty are in addition to other rights and remedies to which you may be entitled under the Australian Consumer Law in relation to the Product to which this Kleenmaid Warranty relates. Subject to the conditions below, the Product is warranted by Kleenmaid and/or its agents to be free from defects in materials and workmanship for the Warranty Period for normal Domestic Use.
5. Product Identification: -
    a. Kleenmaid reserves the right to reject claims for any services or work where you cannot produce for verification the serial number and a proof of purchase for the Product (including but not limited to the original invoice).
    b. this Kleenmaid Warranty will be voided if the serial number for the Product cannot be verified. This is not intended to exclude, restrict or modify any right or remedy to which you may otherwise be entitled under the consumer guarantee provisions of the Australian Consumer Law.
    c. in the event that a request for repair is made against this Kleenmaid Warranty where the serial number for the Product cannot be verified or you cannot produce for verification a proof of purchase for the Product (including but not limited to the original invoice), the repairer will not carry out any repairs on the Product and you will be charged a service call-out fee.
6. What is covered by this Kleenmaid Warranty: -
    a. the Product is covered for faulty workmanship or parts that have failed under normal Domestic Use.
    b. Kleenmaid and/or its agents will determine by objective testing if there are any defects in the Product and/or faulty workmanship.
    c. this Kleenmaid Warranty is only applicable if repairs on Products are carried out within Mainland Australia.
    d. this Kleenmaid Warranty: -
        i. covers a Product purchased as new, manufactured for use in Mainland Australia;
        ii. commences from the date of delivery of the Product;
        iii. provides for the labour and replacement parts necessary to maintain the Product in good operating condition as specified in this Kleenmaid Warranty, however, if repair is needed because of Product failure during normal Domestic Use, Kleenmaid has the option to repair or replace the defective Product or part of the Product with a product or part of like kind and quality. A replacement part may be new or reconditioned of like kind and quality and may cost less than the original Product purchased and no charges or refunds will be made based on the replacement product or part cost difference; and
        iv. is only applicable when the Product is used and operated in accordance with the Manufacturer's instructions.
7. What is not Covered by this Kleenmaid Warranty (excluded):-
    a. any damage or failure to or of the Product or part of the Product:
        i. due to the Product being inadequately serviced to manufacturer's recommendations;
        ii. resulting from environmental conditions including and not limited to dirt, dust, rodents, insects, rust, corrosion, salt built-up, of or in any part of the Product;
        iii. resulting from excessive use but fair wear and tear is excepted;
        iv. resulting from installation by an unqualified or uncertified tradesperson;
        v. resulting from poor or incorrect installation including and not limited to positioning and externally fitted equipment such as plumbing and drainage, cabling, antennae or due to incompatibility of connected equipment;
        vi. caused by overheating as a result of sitting or positioning of the Product, where there is no provision for adequate ventilation or adequate protection from excessive dust;
        vii. if the Product has been dismantled, repaired or serviced by any person other than someone authorised by Kleenmaid or its agents or representatives;
        viii. caused by power surges or spikes, including and not limited to, mains power and telecommunications connections, or to other unspecified sources, incorrect power current, voltage fluctuation, amperage fluctuation, rust or corrosion;
        ix. if the Product is dropped, collision of the Product with another object, use for which the Product is not designed, damage to the Product caused by your own negligence, accidental or deliberate misuse of the Product by you, theft, abuse, vandalism, flood, fire, earthquake, electrical storms or any other act of God or any war related events; or
        x. due to the introduction of abnormal heat loads to the Product;
    b. costs of attendance and testing where no fault or defect covered by the terms of this Kleenmaid Warranty is identified in the Product;
    c. initial setup and installation of the Product;
    d. normal maintenance costs and costs incurred through the installation of items listed as requiring periodic replacement;
    e. Products with removed or altered serial numbers;
    f. broken or cracked glass other than transport damage to the initial point of delivery;
    g. consumables such as but not limited to bulbs/globes, seals, filters, batteries and remote controls;
    h. removal and reinstallation of an internal component not performed by an authorised Kleenmaid agent or representative or authorised service centre;
    i. cosmetic or structural items; or
    j. any failures due to interference from or with other products and/or sources.
8. This Kleenmaid Warranty ceases if: -
    a. the Product ceases to carry the original manufacturer's serial number or is sold at an auction;
    b. the Product is rented; or
    c. there is failure to pay monies owing on invoices as a result of non-warranty work being carried out at the request of the end user as per point 16 below.

9. Service under this warranty may be limited by the area in which you live. Service to remote and regional areas may incur additional travel costs which will be payable by you. You will be advised of this at the time you make a claim and Kleenmaid arranges to attend your premises.
10. Neither Kleenmaid nor its representatives provide loan equipment under the terms of this Kleenmaid Warranty.
11. Any unauthorised access to the internal hardware of the Product will void this Kleenmaid Warranty.
12. Repair Notice: Products presented for repair may be replaced by refurbished Products of the same type rather than being repaired. Refurbished parts may be used to repair the Products.
13. Replacement items are “like for like” and is not “new for old” and does not indicate in any way that a faulty Product will be replaced with a new part or unit. “Like for like” may either be a quality checked, refurbished or reconditioned unit of the same or later batch of model/size/specifications
14. The cost of making a claim under this Kleenmaid Warranty is not covered by Kleenmaid, including any costs of transportation or travel expenses between your home and your nearest authorised service agent.
15. Kleenmaid accepts no liability for items that are lost, damaged, or stolen as a result of freight, transport or storage. If you are required to transport the Product to an authorised service centre, you must ensure that it is securely packed and insured.
16. On Public Holidays or other periods when regular business and wholesale operations are temporarily ceased, repairer availability and warranty response times may extend beyond the standard response times due to the unavailability of repairers and parts.
17. For any repair performed on a Product under this Kleenmaid Warranty where no fault can be found, or the item is deemed by Kleenmaid or an authorised agent, to be not faulty under this Kleenmaid Warranty, or the repair or fault is not covered under this Kleenmaid Warranty, a ‘No Fault Found’ fee is payable by you. Kleenmaid will advise you of this cost and seek your agreement to pay such costs before commencing such repairs.
18. Any repairs or services required that are outside the terms and conditions of this Kleenmaid Warranty can be carried out at your request at your cost (including where the Product has not been installed or set up correctly). Kleenmaid will always advise you of this cost and seek your agreement to pay such costs before commencing such repairs. A credit card may be required prior to the commencement of such services.
19. Extra charges will be payable by the customer should the Product not be readily accessible without special equipment, such as but not limited to cranes and lifts or should the Product be installed in a position that service access is blocked and/or repair work is not possible without uninstalling the Product to gain access.
20. You, the customer, may be entitled to purchase an extended warranty in respect of the Product. Any extended warranty will not be issued by Kleenmaid but by a third party. Any extended warranty services will be provided directly by the third party as principal and not as agent for Kleenmaid, under their extended warranty terms and conditions and not under this Kleenmaid Warranty.
21. To make a claim under this Kleenmaid Warranty, please have your proof of purchase and the serial number of the Product ready and call (02) 9310 1207 during business hours.
22. This Kleenmaid Warranty is given by:
    Name: Compass Capital Services Pty Ltd ABN 96 138 214 525 trading as Kleenmaid
    Business address: Level 2, Suite 3, 204 Botany Rd, Alexandria NSW Australia 2015
    Telephone: (02) 9310 1207
23. Definitions:
    a. **Australian Consumer Law** means the *Competition and Consumer Act 2010* (Cth).
    b. **Domestic Use** means use of the Product for personal, domestic or household purposes.
    c. **Kleenmaid** means Compass Capital Services Pty Ltd ABN 96 138 214 525 trading as Kleenmaid.
    d. **Mainland Australia** means the following States and Territories of Australia: New South Wales, Victoria, South Australia, Western Australia, Queensland, Tasmania, Northern Territory, Australian Capital Territory.
    e. **Product** means the appliance sold by Kleenmaid to you as evidenced by the original purchase invoice.
    f. **Service Agent** means any independent service agent engaged by Kleenmaid to carry out any repair or service under this warranty.
    g. **Warranty Period** means for domestic use and for Products purchased on or after 1 January 2019 the period of 60 months, otherwise 36 months. For non-domestic use 12 months or such alternative period as may be specified.

UPDATE NOTICE: This Kleenmaid Warranty is current as at 1 December 2022 but is subject to variation from time to time. For the latest version of the Kleenmaid Warranty, please see our website https://kleenmaid.com.au/warranty/ or phone us on (02) 9310 1207.

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Other products available in the Kleenmaid range of appliances

- Washing machines
- Clothes dryers
- Dishwashers
- Ovens
- Cooktops
- Steam ovens
- Microwave ovens
- Built in espresso coffee machines
- Rangehoods
- Freestanding ovens
- Refrigerators & Freezers
- Beverage Serving Cabinets
- Water Dispensers
- Vacuum Cleaners

To register your warranty or make a warranty claim, scan this QR code:

Compass Capital Services Pty Limited
trading as Kleenmaid
ABN 96138214525

Level 2, 204 Botany Road Alexandria
NSW 2015

AUSTRALIAN OWNED #01518 CERTIFIED

REGISTER YOUR WARRANTY HERE

Register your Kleenmaid Appliances Warranty
www.kleenmaidwarranty.com.au

REQUEST A WARRANTY SERVICE CALL HERE

Request a Warranty Service
www.kleenmaidwarranty.com.au

E: warranty@kleenmaid.com.au
Please download the current User Manual for this appliance at www.kleenmaid.com.au

kleenmaid

P/N: GCT9012 V11