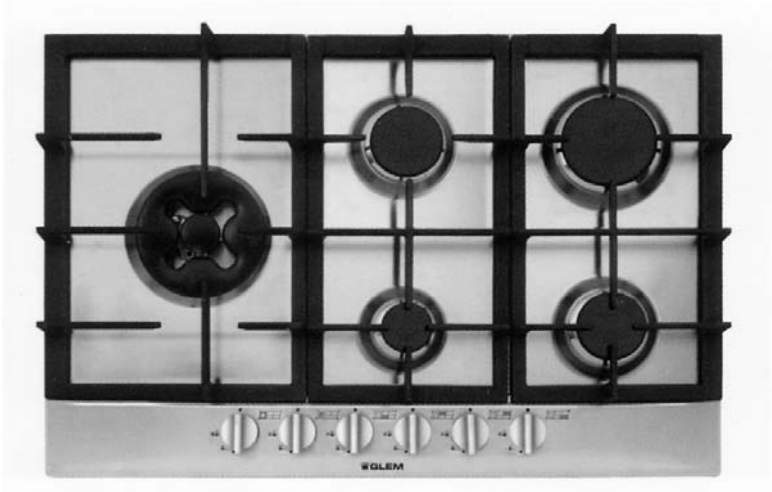
Waterford
APPLIANCES

75cm GAS HOB



OPERATING & INSTALLATION MANUAL

Please read these instructions carefully before use.

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INTRODUCTION

Dear Customer,

Thank you for buying a Waterford Appliance.

The quality of Waterford's appliances is exceptional and immediately visible. Each one is designed to withstand the most demanding kitchen environment. But its not just about sleek contemporary looks; every detail reflects Waterford Stanley's long-standing design for total performance ethos. That is why our ovens are easy to clean, our hobs are powerful, our extractor hoods efficient and our refrigerators designed for optimum storage. All Waterford products are made from quality stainless steel for durability.

We would advise you to take time out and read your instruction manual before using your Waterford Appliance. This will ensure that you use all technical features your Waterford Appliance has to offer.

Waterford Stanley make every effort to ensure that our products meet all your requirements, and our Customer Relations department is at your disposal, to answer all your questions. In the unlikely event of a fault, look here for information on how to rectify minor faults.

To ensure your warranty is validated, please complete the attached warranty card and return to Waterford Stanley.

Enjoy your Waterford Appliance

SAFETY INSTRUCTIONS

Note: Before using the gas hob for the first time, read the operating manual carefully so that you can ensure safe operation and avoid damage to the hob.

* The hob should only be used when it has been fully installed as outlined in the Installation Section.

* Any repairs to this appliance must be carried by an approved Waterford Service Engineer. Unprofessional repairs may compromise the safety of the appliance.

* Do not allow children to come near the hob when in operation, as they might move the hot pots and get burned.

* Do not leave the plate unattended when cooking using fats and oils as they may create a fire hazard.

* This appliance should be cleaned on a regular basis in order to maintain its efficient operation.

* This appliance is designed for domestic use only.

* After unpacking, please dispose of the packing materials in a suitable manner. All materials used for packing are harmless to the environment, can be recycled and are marked with the relevant symbol.

This electrical appliance has components classified as WEEE (Electrical & Electronic Equipment Waste) requiring selective treatment for correct ecological disposal. WEEE includes: condensers, switches, printed circuits, electrical cables.

THIS ELECTRICAL APPLIANCE MUST NOT BE DISPOSED OF IN MIXED URBAN WASTE BUT MUST BE SENT TO SEPARATE COLLECTION:

The purpose of Directive 2002/96/EC for differentiated treatment of WEEE are in particular; protecting, safeguarding & improving the environment, the protection of human health and the expedient and rational use of natural resources.

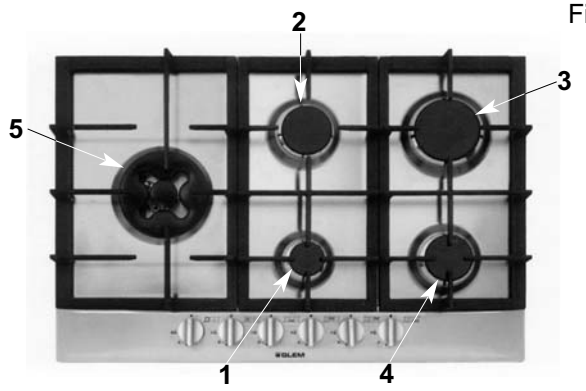
When new appliance is supplied, the distributor undertakes to collect this electrical appliance and have it sent to authorised treatment centres for the disposal of WEEE.

The producer of this electrical appliance meets the requirements of Directive 2002/96/EC by promoting and supporting the recovery, reuse and recycling of WEEE.

PRODUCT FEATURES

75cm Built-In Gas Hob with front commands:-

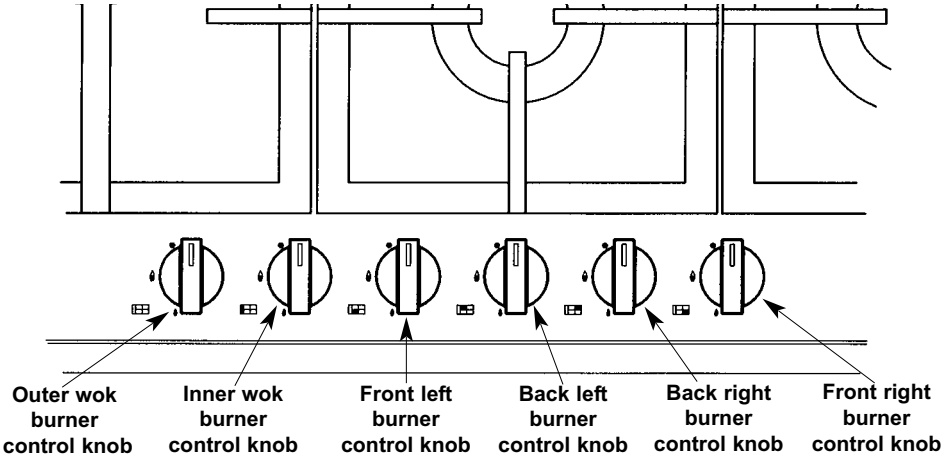
Fig.1



1. Auxiliary Burner (A)
2. Semi-Rapid back burner (SR)
3. Rapid Burner (R)
4. Semi-Rapid Front Burner (SR)
5. Dual Burner

CONTROL PANEL

Fig.2



TECHNICAL INFORMATION

Voltage : 230V ~ 50 Hz
Max Burner Power: 11.8 kW
Max Electrical Power: 0.6kW
Dimensions: 750mm x 500mm x 50mm

Gas Burner Technical Data

GAS TYPE			**G20 (NAT GAS)**		G30/31 (LPG)	
GAS PRESSURE			**20 mbar**		37 mbar	
Burners	**Power Inputs Max (kW)**	**Power Inputs Min (kW)**	**Ø Injectors**		Ø Injectors	
A	1.00	0.30	0.72		0.50	
SR	1.75	0.44	0.97		0.65	
R	3.00	0.75	1.15		0.85	
Dual	4.30	0.30	Inner	Outer	Inner	Outer
			0.66	1.00	0.46	0.64

INSTALLATION INSTRUCTIONS

The appliance must be installed in accordance with the regulations in force. All installation and adjustment operations must be carried out by a suitable qualified person.

The manufacturer declines all liability for any direct or indirect damage if these regulations are not complied with.

Pre-Installation

Prior to installing the product, all packaging should be removed from the appliance and any residues removed using soapy warm water. The appliance should then be checked and any apparent defects reported to the Waterford Stanley Service Department (051-302333 for ROI or 028-87722193 for Northern Ireland).

Before selecting a position to install the hob, the following must be considered:

* The hob should only be fitted on a heat resistant (minimum temperature 90ºC) worktop.

* When installing the electrical supply or gas supply to the hob, ensure that they do not touch any hot parts of the hob or other units around it.

* If the hob is fitted without an oven directly below it, a separation panel must be fitted under the hob base at a distance of at least 10mm.

* If the hob is fitted with an oven directly below, a divider panel must be fitted under the hob at a distance of 15mm and the aeration clearance around the oven should be adhered to, as shown in Fig.3.

Fig.3

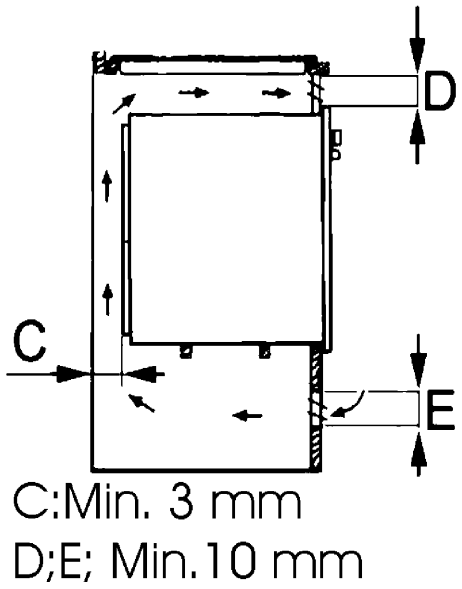
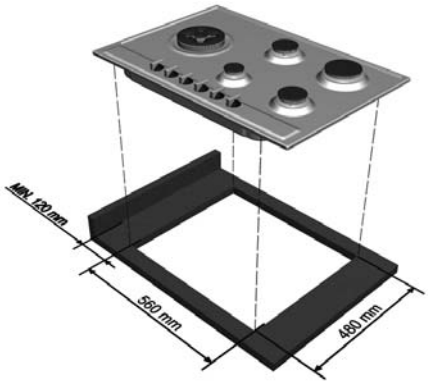


Fig.4



Positioning & Fitting The Hob

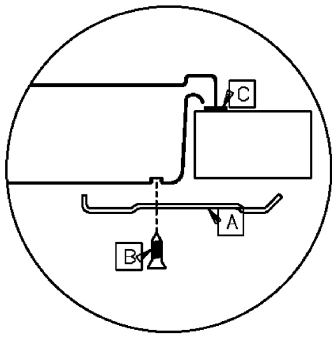
1. Cut out a square opening in the worktop, as shown in Fig.4, with a minimum of 120mm of the worktop behind the opening.

2. Place the sealing gasket supplied along the out side edge of the cut-out in the worktop.

3. Position the hob in the cut-out space making sure it is centred.

4. Attach the hob to the worktop with the fixing brackets as shown in Fig.5.

Fig.5



GAS CONNECTION

Note: This hob is configured for Natural Gas as standard. It is the installers responsibility to make the necessary modifications (as outlined in the section “converting for LPG use”) to ensure the appliance is correctly configured for use with LPG.

The hob should be connected using a Ø12mm metal hose that complies with the National Regulations with the connection made to the gas connection (on the underside towards the back edge of the hob) using an appropriate seal between the pipe and the hose. The hose must never be more than 1.5 metres long.

CONVERTING FOR LPG USE

Note: A complete set of LPG injectors are supplied with the hob. The injectors are identified by their diameter which is printed on each injector.

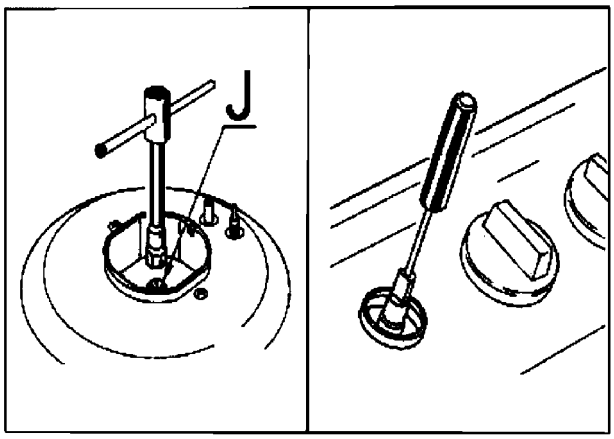
1. Shut off the electrical and gas supply to the hob.

2. Replace the burner injectors by removing the burner flame cap cover, the burner cap and unscrewing the injector using a suitable spanner (see Fig.6).

3. Reinstate the electrical gas supplies. Regulate the low flame setting for each burner using the following procedure.

   a. Ignite the burner and leave it in operation on the high flame setting for one minute.
   b. Turn the knob to the low flame setting.
   c. Remove the knob by pulling it off the tap shaft.
   d. Insert a No.2 flat head screwdriver into the ` centre of the gas valve shaft and turn it clockwise to decrease the flame & anticlockwise to increase the flame. (See fig.6). Replace the knob onto the tap shaft.

Fig 6



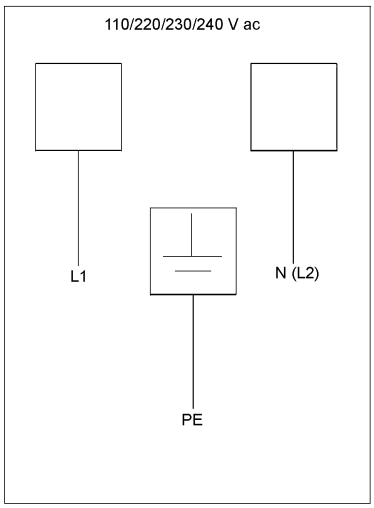
ELECTRICAL CONNECTION

Note: When carrying out any work on this appliance the electrical supply to it must be isolated.

This appliance requires a 230V, 50Hz A.C. supply and the electrical installation must be carried out by a qualified electrician in compliance with the current regulations.

The hob must be connected to a 16amp cooker box control unit using an adequately sized power cable. The power lead must not reach a temperature in excess of 50^{o}C.

Fig. 7



VENTILATION

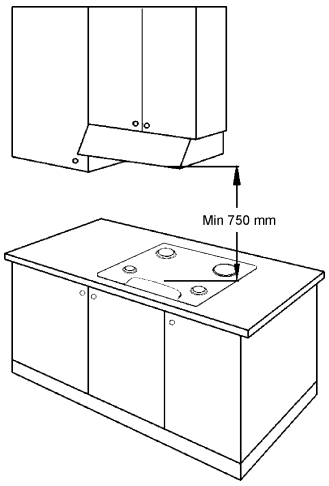
The room where the gas hob is installed must be well ventilated to allow proper gas combustion.

The air flow necessary must be no less than 2m^3/h for each kW of the appliance's maximum rated power. The minimum air flow requirement for the hob should therefore be 23.6m^3/h (maximum power rating being 11.8 kW).

When fitting an extraction hood over the appliance ensure that there is a permanent air vent to the room that allows adequate ventilation for both the hob and the hood.

If the extraction hood is installed above the hob, a minimum distance of 750mm must be maintained between the top surface of the appliance and the bottom surface of the hood. See Fig.8

Fig. 8

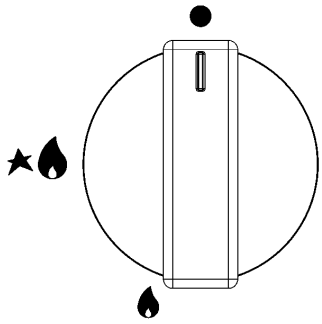


HOB OPERATION

Using The Rings

Press the corresponding gas ring knob (refer to control panel layout) and turn it to the maximum setting. The burner will spark and ignite. Keep the knob pressed in for approximately 15 seconds, if the burner fails to ignite or it extinguishes wait at least 1 minute before repeating the lighting procedure. Once the burner has remained lighting, the control knob can be adjusted to the required setting (see Fig.9)

Fig. 9



Valve closed, no gas flow.

Maximum capacity, maximum gas flow.

Minimum capacity, minimum gas flow.

Using The Dual Burner

The dual burner is controlled by two gas ring knobs (refer to the control panel layout). The inner ring knob allows for the burner to be used as an auxiliary burner which is suitable for pot diameters ranging from 60-140mm. By turning on both the inner and outer ring knobs, the burner is used with pot diameters ranging from 240-260mm. The dual burner ring knobs are operated as outlined in the "Using The Rings" section.

CHOOSING THE RIGHT BURNER

The symbol printed to the left of each knob indicates the corresponding burner. (see diagram of control panel on page 4). Choosing the most appropriate burner depends on the pan diameter. See table below:

For best efficiency it is important that the right burner is chosen for each pan.

PAN DIAMETER		
BURNER	**MINIMUM DIAMETER**	**MAXIMUM DIAMETER**
Auxiliary	60mm (with reduction)	140mm
Semi Rapid	160mm	200mm
Rapid	200mm	240mm
Dual	240mm	260mm

ADDITIONAL PAN SUPPORTS

Support reduction for pans:

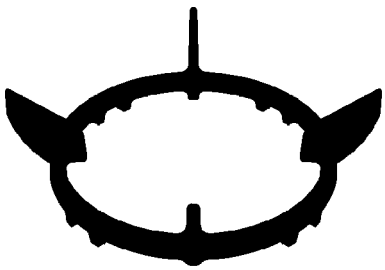
This support should only be used with the auxiliary burner and is used for pans with a diameter of 60mm to prevent tipping. See Fig.10.

Fig. 10

WOK SUPPORT

This optional support was designed for concave base pans and are ideal for woks. See Fig 11.

Fig 11



CLEANING

In order to maintain the appearance of this hob, periodical cleaning is recommended. Wipe away any spills when they occur in order to prevent burned on deposits which can be difficult to remove.

A. Stainless Steel Surface

Use hot water and soap or non-chlorate detergent, applied with a soft cloth to remove most soiling and polish dry to avoid streaking. For stubborn stains we recognised stainless steel cleaner, such as Waterford Chrome Cleaner (ask you local dealer for more information) or stainless steel soft wool.

B. Gas Rings

* The hob burner cap and burner flame cap covers (see Fig.12) can be washed with a damp cloth and soapy water.

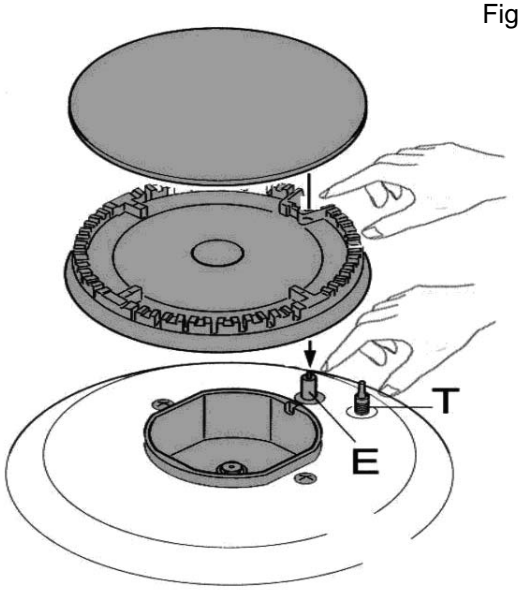
* The hob burner caps can turn bluish around the burner area due to the heat. Steel wool can be used to decrease this effect.

* Gently wipe clean the electric ignition “E” and thermocouple “T” (see Fig.12) with a dry cloth.

* Replace burner caps and burner flame cap covers taking care not to damage the electric ignition and thermocouple.

* In order to avoid damage to the electric ignition, avoid using the rings when the burner caps and flame cap covers are not in place.

Fig 12



TROUBLE SHOOTING

The following are a list of minor faults (with instructions on how to rectify them) that should be used by the operator in the event of the appliance not working prior to contacting a Service Engineer.

PROBLEM	CAUSE	ACTION
1. None of the rings lighting	- power supply failure	- check the in-house electric system fuse, replace if necessary
	- gas supply turned off	- check position of gas shut off valve to appliance.
2. One of the rings won't light	- dirt on ignitor	- clean hob ring ignitor
	- injector blocked	- remove burner cap & flame cap cover. Remove obstruction from injector (see Fig.12)
	- burner cap & flame cap cover not in position	- Re-position
3. Hob ring won't stay lighting	- dirt on thermocouple	- clean thermocouple

WARRANTY

We undertake to repair or replace, free of charge to you any part found to be faulty within the 2 year period from the date of purchase provided that:-

* The fault is, in our opinion, caused by defective workmanship, or material and not by accident, misuse, neglect or normal wear and tear.

* Any manufacturing defect is reported to the stockist from whom you bought the appliance or directly to Waterford Stanley Service Department within 2 years of the date of purchase.

* The Waterford appliance is installed to the Manufacturer's recommendations and by a suitably qualified person.

* The guarantee registration form is completed fully and returned to us within 30 days of the purchase date, or proof of purchase is provided detailing the date of purchase.

IMPORTANT NOTICE: Any alteration to this appliance that is not approved in writing by Waterford Stanley will render the guarantee void.

Manufactured by
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