



# CGHW & CGHS

## gas COOKTOPS

INSTALLATION and SERVICE INSTRUCTIONS  
USE and CARE INSTRUCTIONS



*Living innovation*

distributed by

**DèLonghi**

Pty Ltd

# INSTALLATION

## CAUTION:

- This appliance must be installed in accordance with these installation instructions, local gas fitting regulations, municipal building codes, water supply regulations, electrical wiring regulations, AS5601 / AG 601 - *Gas Installations* and any other relevant statutory regulations.
- This appliance shall only be serviced by authorized personnel.

## WARNING:

- This appliance is to be installed only by an authorised person.
- This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure they do not play with the appliance.
- Always disconnect the cooker from mains power supply before carrying out any maintenance operations or repairs.
- In the room where the cooker is installed, there must be enough air to allow the gas to burn correctly, according to the current local regulations.
- Do NOT place combustible materials or products on this appliance at any time.
- Do NOT spray aerosols in the vicinity of this appliance while it is in use.

**IMPORTANT NOTE: THIS APPLIANCE SHALL NOT BE USED AS A SPACE HEATER, ESPECIALLY IF INSTALLED IN MARINE CRAFT OR CARAVANS.**

### NOMINAL GAS CONSUMPTION AND INJECTOR SIZES (Table 1):

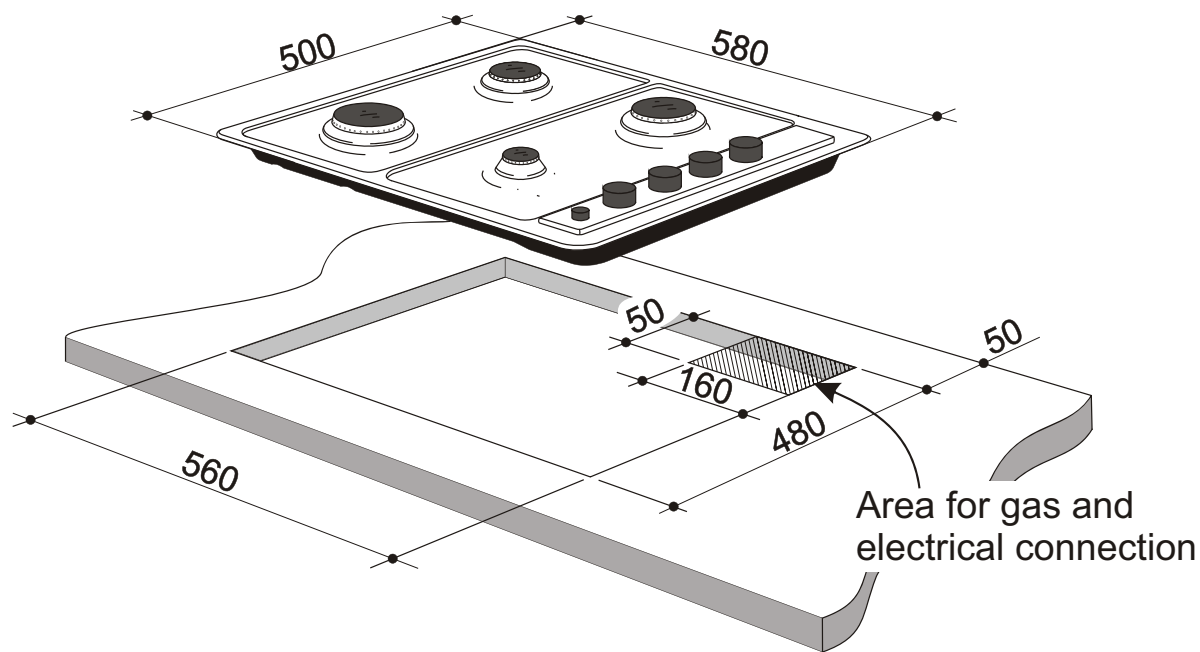
	Natural Gas		LPG	
Test Point Pressure (kPa)	1.0		2.75	
Burner	Injector Orifice [mm]	Gas Consumption [MJ/h]	Injector Orifice [mm]	Gas Consumption [MJ/h]
Simmer	0.70	2.4	0.47	2.9
Semi-rapid no.1	0.90	4.0	0.60	4.7
Semi-rapid no.2	1.15	6.5	0.76	7.5
Rapid	1.35	9.3	0.83	9.0

(Note: Gas type sticker and data are attached to the underside of the base of the appliance.)

This cooktop has been designed and constructed in accordance with the following codes and specifications:

AS 4551 (AG 101)	Domestic Gas cooking appliances
AS/NZS 3350-1	General Requirements for Domestic electrical appliances
AS/NSZ 3350-2-6	Particular Requirements for Domestic electrical cooking appliances
AS/NSZ 1044	Electromagnetic Compatibility Requirements.

Figure 1



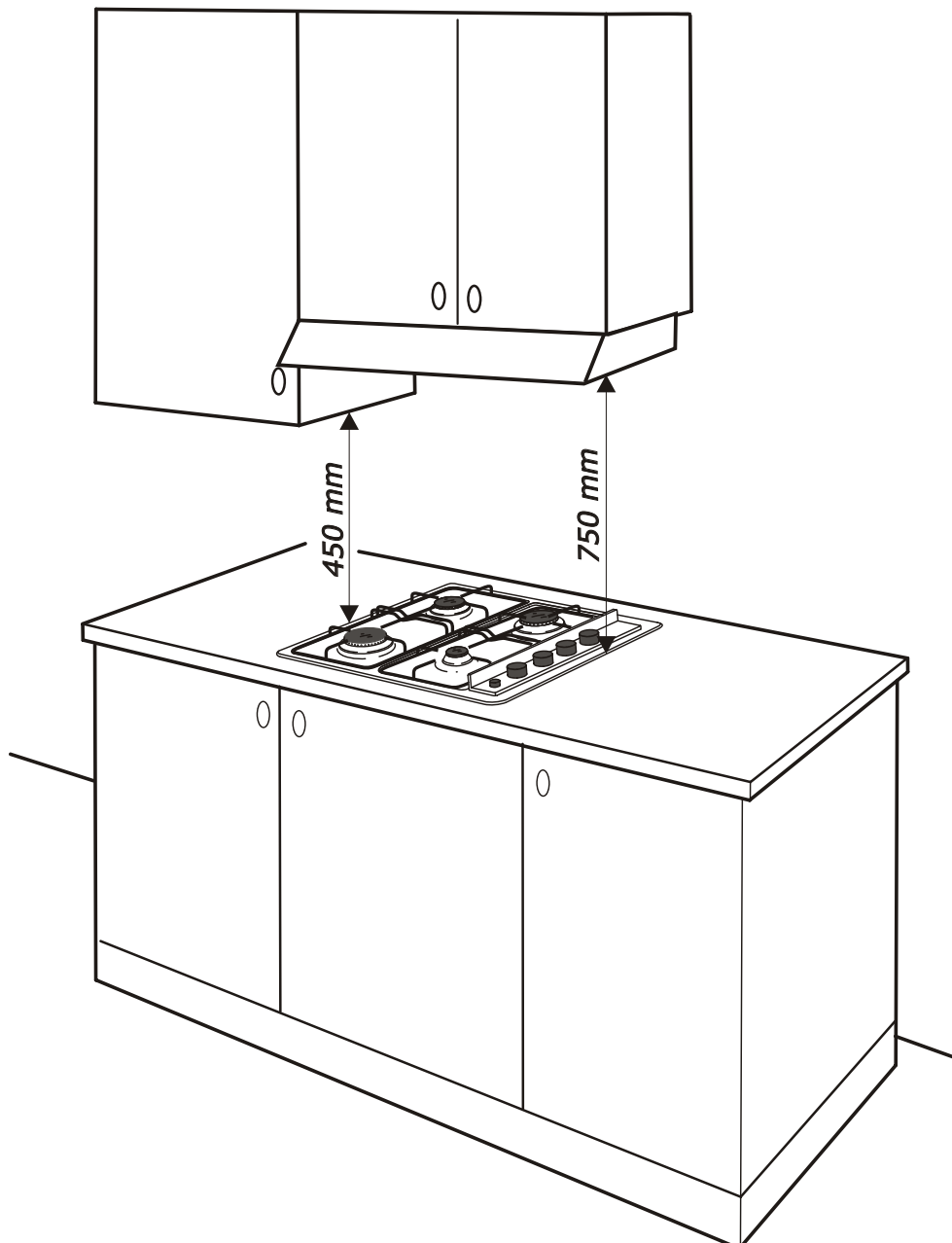
DIMENSIONS (Table 2):  
(Note: Also refer to Figure 1)

General Dimensions	
Width	580 mm
Depth	500 mm
Depth Below Mounting Surface	30 mm
Cut-Out Dimensions	
Width	560 mm
Depth	480 mm

## CLEARANCES:

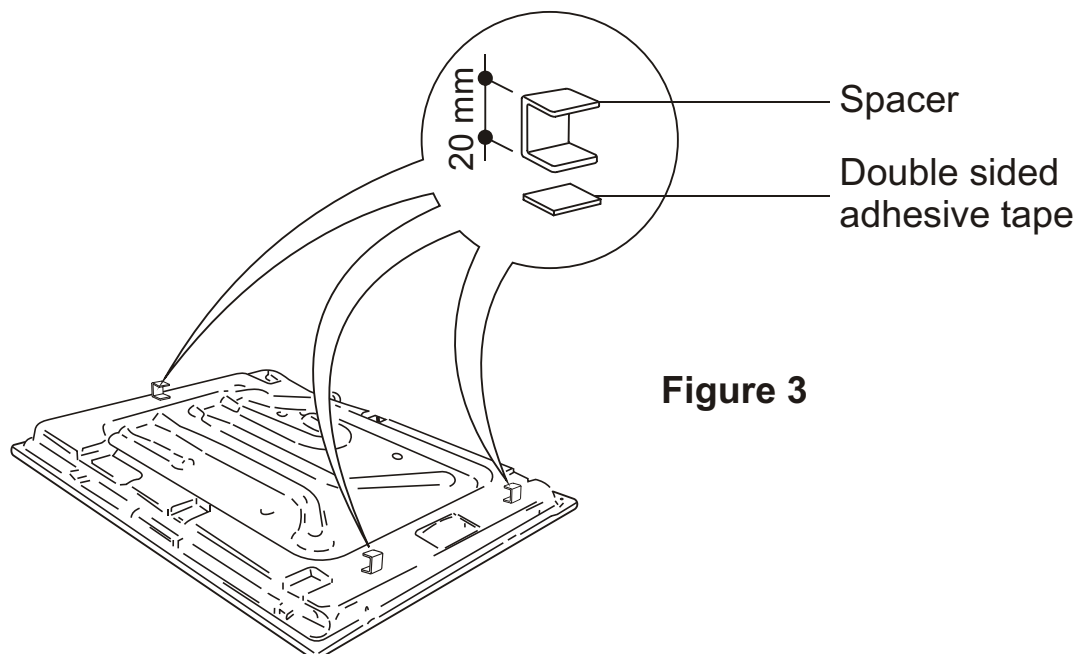
Installation clearances and protection of combustible surfaces shall comply with the current local regulations e.g. AG 601 (AS 5601) - *Gas Installations code*.

Figure 2



The installation shall comply with the dimensions in Figures 1 and 2, bearing in mind that:

- **A minimum distance of 20 mm** has to be kept between the bottom of the cooking hob and the top of an appliance or a shelf. To ensure this clearance mount the spacers, supplied with the appliance as shown in the figure below.
- **A partition** between the base of the hob and the cupboard below **should be fitted 100 mm below the workbench** surface if the cupboard is to be used for storage.
- **Overhead clearances** - In no case shall the clearances between the highest part of the hob and a range hood be less than 600 mm, or for an overhead exhaust fan, 750 mm. Any other downward facing combustible surface less than 600 mm above the highest part of the hob shall be protected for the full width and depth of the cooking surface area in accordance with local regulations in force. However, in no case shall this clearances to any surface be less than 450 mm.
- **Side clearances** - Where the dimension from the periphery of the nearest burner to any vertical combustible surface is less than 200 mm, the surface shall be protected in accordance with local regulations in force to a height of not less than 150 mm above the hob for the full dimension (width or depth) of the cooking surface area. Where the dimensions from the periphery of the nearest burner to any vertical combustible surface is less than 200mm, the horizontal surface shall be greater than 10mm below the surface of the hob, or the horizontal surface requirement above.
- **Protection of combustible surfaces** - Local regulations in force specify that where required protection shall ensure that the surface temperature of the combustible surface does not exceed 65°C above ambient. The fixing of 5 mm thick ceramic tiles to the surface or attaching fire resistant material to the surface and covering with sheet metal with minimum thickness of 0.4 mm would satisfy this requirement.

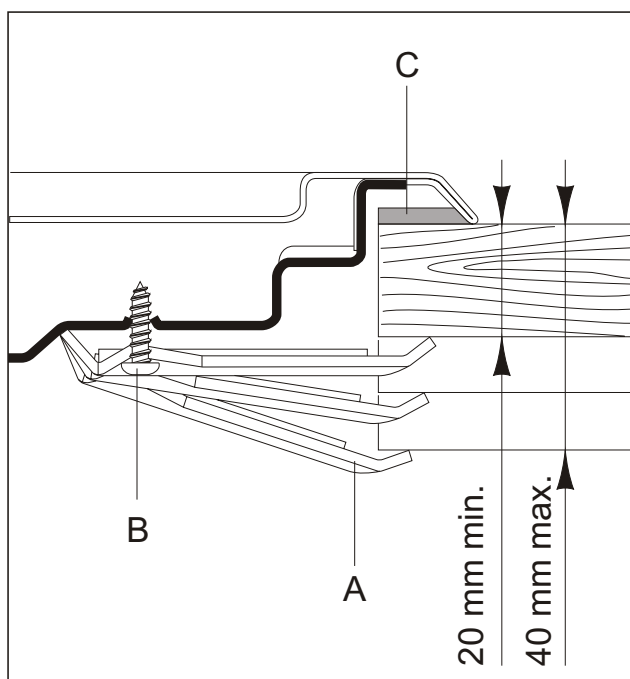


**Figure 3**

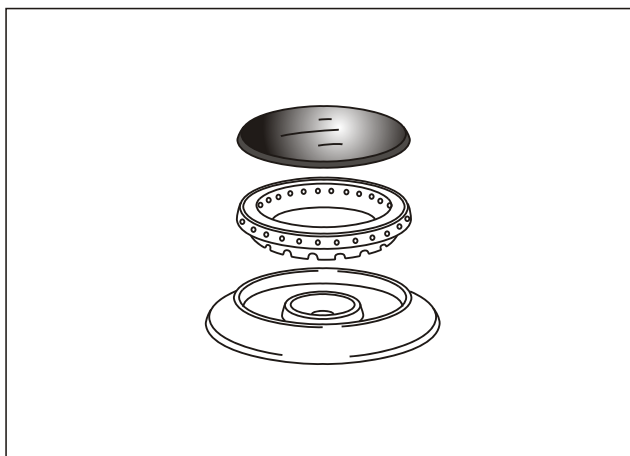
## INSTALLATION (Refer to Figures 4a and 4b):

- Spread out the gasket "C" over the workbench of the edge of the cut out taking care to overlap the gasket of the corners.
- Slot in the cooking hob into the cut out of the workbench and locate it correctly.
- Adjust the clamps "A" and tighten the screws "B" until the hob is firmly secured.
- Using a sharp tool, trim any excess gasket which protrudes from the edge of the hob.
- Assemble the three piece burners. Take care to properly locate the assembled burner on the burner base.

**Figure 4a**



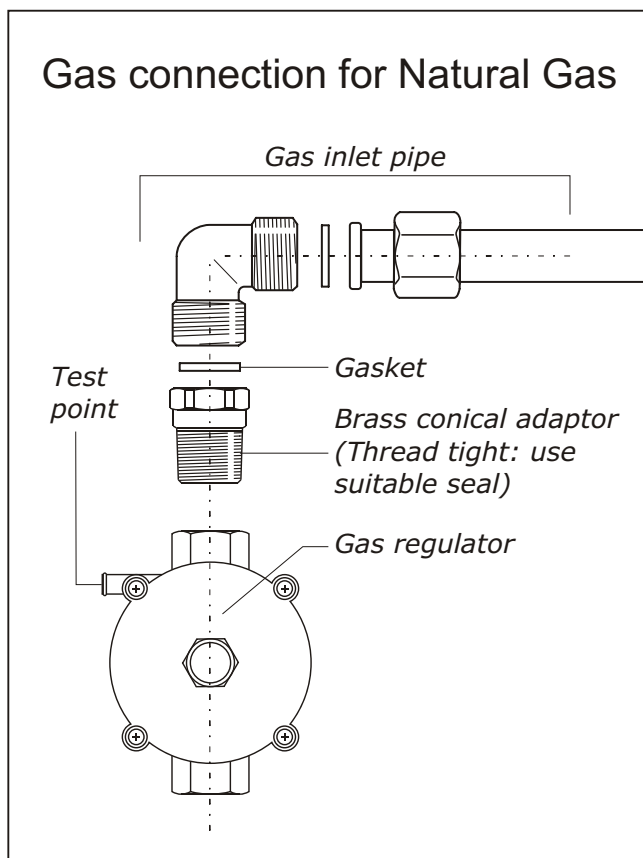
**Figure 4b**



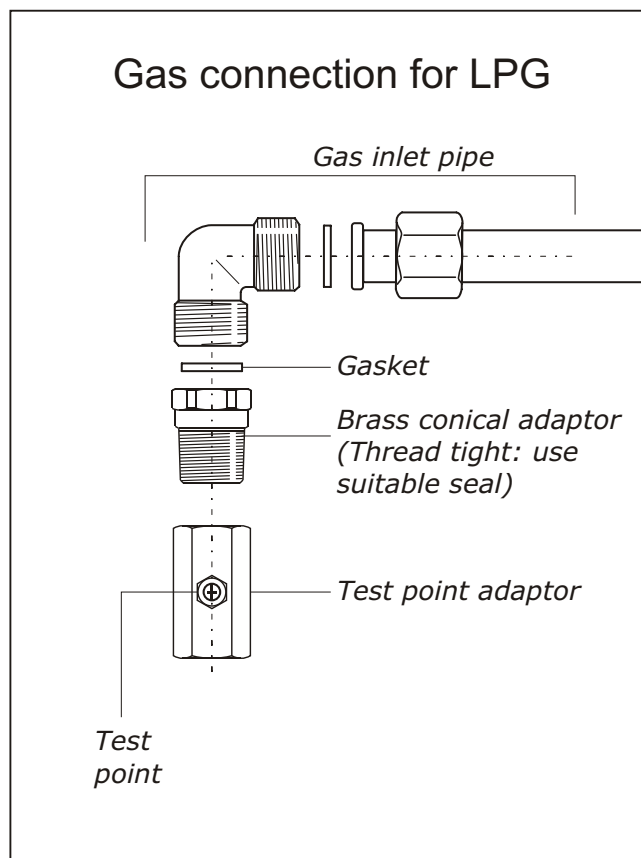
## GAS SUPPLY:

- This appliance is suitable for use with Natural Gas or LPG. (Check the “gas type” sticker attached to the appliance).
  - For Natural Gas the gas supply must be regulated to obtain a pressure of 1 kPa with the two largest burners operating.
  - For LPG models connect the gas supply directly to the appliance test point adaptor (supplied with the conversion kit) and ensure that the supply pressure is regulated to 2.75 kPa.
  - Do NOT force the “elbow” rotation prior to loosening the nut.
  - Do NOT over tighten the nut at the “elbow”.
1. After connecting the gas supply, check the piping and connections for leaks using a soap and water solution. The presence of bubbles indicates a leak, tighten or replace connections as appropriate. **Warning:** Do not use any naked flame to check for leaks.
  2. Adjust the test point pressure or supply pressure to the value which is appropriate for the gas type.
  3. Turn on the appliance gas controls and light each burner. Check for a well defined blue flame without any yellow tipping. If any abnormality is evident then check that the burner cap is located properly and the injector nipple is aligned correctly.

**Figure 5a**



**Figure 5b**



4. Check the minimum burner setting by quickly rotating the gas control knob from the maximum to the minimum position, the flame must not go out. If adjustment is required carry out the “minimum burner setting adjustment” procedure described at page 10.
5. If satisfactory performance cannot be obtained, the installer shall check the installation and notify the local gas supply authority for a gas supply problem, or if it is an appliance problem, our Customer Service Centre should be called to obtain the nearest authorized Delonghi Service Agent.
6. Where the appliance data plate cannot be easily read with the appliance in the installed position the duplicate data plate must be attached to adjacent surfaces and the duplicate ULPG conversion label should also be included where a ULPG conversion has been completed.

## **INSTALLATION WITH A FLEXIBLE HOSE ASSEMBLY**

- If this appliance has to be installed with a hose assembly, the installer shall refer to the network operator or gas supplier for confirmation of the gas type, if in doubt.
- The gas supply connection point shall be accessible when the appliance is installed.
- Installation with a flexible hose assembly shall be carried out by using a hose with internal diameter of 10 mm minimum. The thread connection shall be Rp 1/2" (ISO 7-1) male.
- **IMPORTANT WARNING:** After connection the installer must check that the hose is not kinked, subjected to abrasion or permanently deformed. The installer must check also that the hose is not near (or in contact) with any hot surfaces e.g. base of metal hotplate, underbench oven etc.
- The hose assembly shall be as short as practicable and comply with relevant AS 5601/601 requirements.
- **IMPORTANT WARNING:** The installer shall ensure the hose assembly is restrained from accidental contact with the flue outlet of an underbench oven.



# CONVERSION PROCEDURE

## INJECTOR REPLACEMENT:

The conversion procedure must be carried out only by an authorised person.

This appliance is suitable for use with Natural Gas or LPG. (Check the gas type sticker attached to the appliance.) The nominal gas consumption and injector size details are provided in Table 1 at page 2.

To replace injectors:

- Remove the knobs and ignition push button.
- Unscrew the “A” screw in Figure 6.
- Remove the control panel “B” in Figure 6.
- With a wrench “C” replace the injectors “J” with those suitable for the gas to be used (Figure 7).
- Affix to the appliance the warning label stating that the cooktop has been converted for use with ULPG (supplied with the ULPG conversion kit). A second ULPG conversion label should also be affixed to an adjacent surface along with the duplicate data plate.

## IMPORTANT

- If the cooktop is suitable for use with Natural gas and must be converted for use with ULPG, before connecting to gas main remove the appliance gas regulator and replace with test point adaptor (see figs. 5a-5b).
- If the cooktop is suitable for use with ULPG and must be converted for use with Natural gas, before connecting to the gas main remove the appliance test point adaptor and replace with gas regulator (see figs. 5a-5b).

NOTE: Gas regulator and test point adaptor are supplied with the appliance (packed with conversion kit).

Figure 6

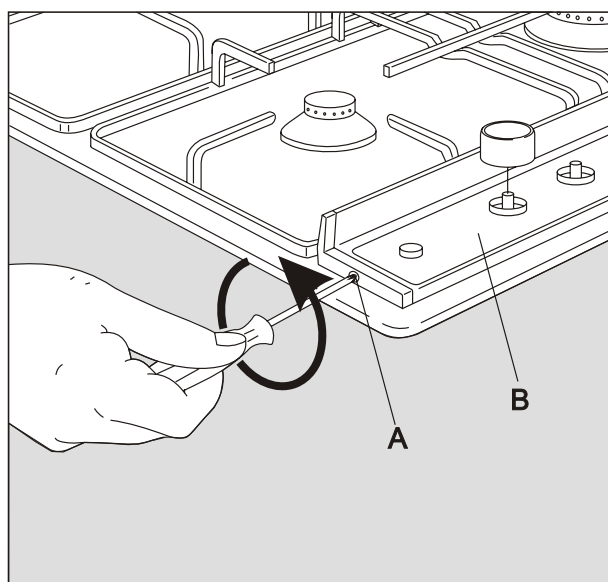
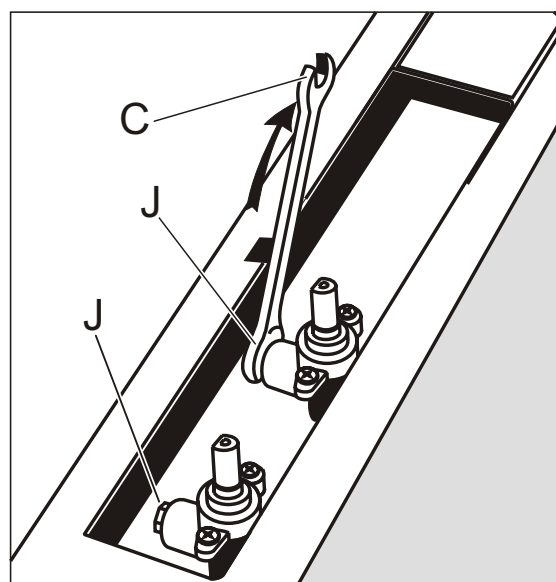


Figure 7



## MINIMUM BURNER SETTING ADJUSTMENT

Check whether the flame spreads to all burner ports when the burner is lit with the gas tap set to the minimum position. If some ports do not light, increase the minimum gas rate setting.

Check whether the burner remains lit even when the gas tap is turned quickly from the maximum to the minimum position. If the burner does not remain lit, increase the minimum gas rate setting.

The procedure for adjusting the minimum gas rate setting is described below.

### For taps with adjusting screw inside the shaft (fig. 8):

- using a screwdriver max. diameter 3 mm turn the screw inside the tap shaft until the flame setting is correct.

### For taps with adjusting screw on the body (fig. 9):

- using a screwdriver turn screw "A" until the flame setting is correct.

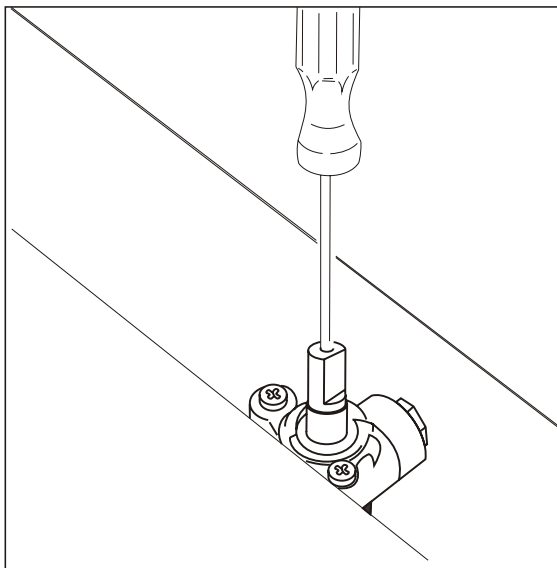
**ULPG only:** normally for ULPG, fully tighten the adjustment screw. Check whether the burner remains lit even when the gas tap is turned quickly from the maximum to the minimum position. If the burner does not remain lit, increase the minimum gas rate setting.

## LUBRICATING THE GAS TAP

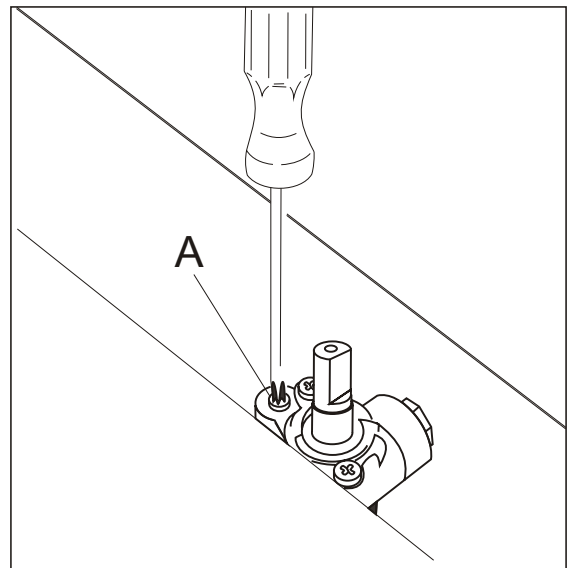
If a gas tap is difficult to turn, disassemble it, clean it carefully with petrol and spread a little high-temperature-resistant grease on it.

These operations must be performed by an Authorized person/Service agent.

**Figure 8**



**Figure 9**



## ELECTRICAL REQUIREMENTS:

### WARNING:

- ▶ THIS APPLIANCE MUST BE EARTHED.

### CAUTION:

- ▶ Ensure that the power outlet is properly earthed before connecting the appliance.
- ▶ Disconnect power before servicing the appliance.

The appliance is provided with a standard 240VAC three pin plug and power cable (3x0.75 mm<sup>2</sup>).

The wires in the power cable are coloured in accordance with the following code:  
Green/Yellow = Earth, Blue = Neutral, Brown = Active

If the colours of the wires in the power cable to the appliance do not correspond with the coloured markings identifying the terminals in the junction terminal, proceed as follows:

1. The wire which is coloured green and yellow must be connected to the terminal marked **E** (Earth) or coloured green.
2. The wire which is coloured blue must be connected to the terminal marked **N** (Neutral) or coloured black.
3. The wire which is coloured brown must be connected to the terminal marked **L** (Live) or **A** (Active) or coloured red.

If the supply cord is damaged it must be replaced by the manufacturer or it's Service Agent or a similarly qualified person in order to avoid a hazard.

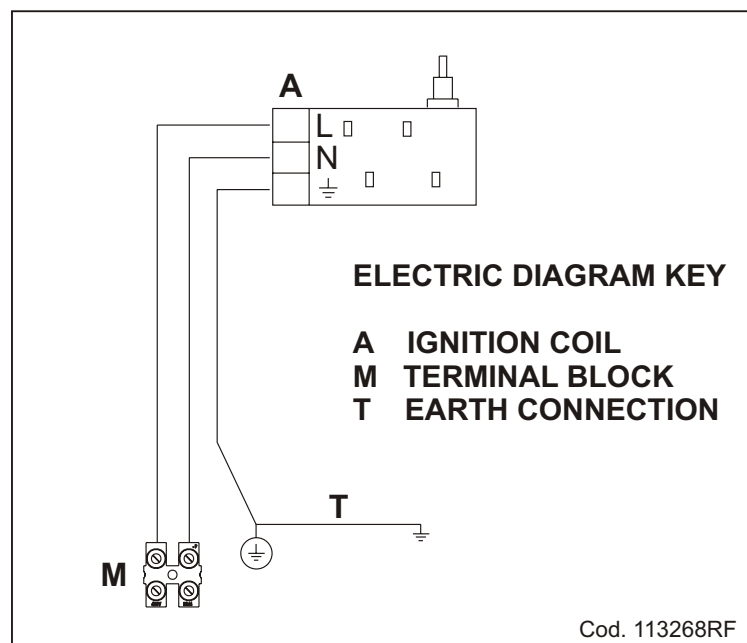


Figure 10

## USE and CARE

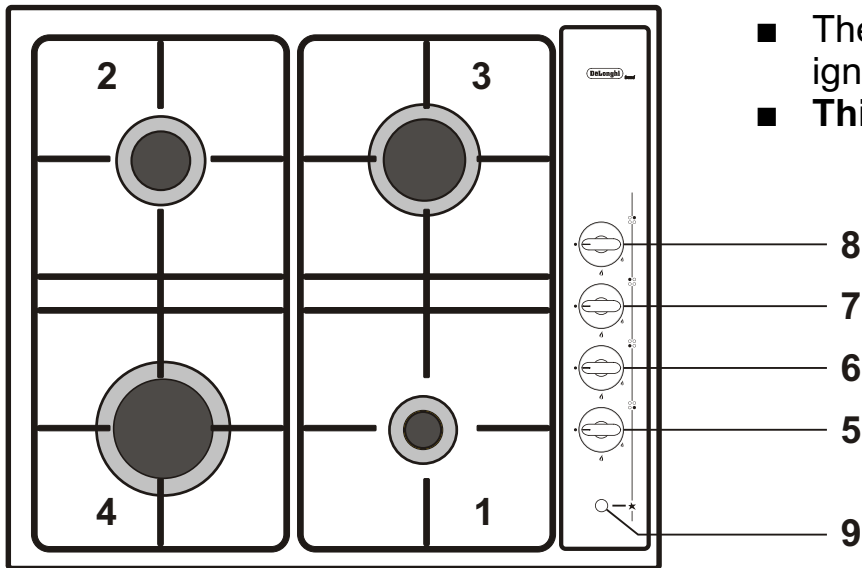
### CAUTION:

- ▶ This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous. Do not use this appliance as a space heater.
- ▶ Do NOT place combustible materials or products on this appliance at any time.
- ▶ Do NOT spray aerosols in the vicinity of this appliance while it is in use.
- ▶ Before using for the first time, clean the cooktop with warm soapy water.
- ▶ Use the coffee pot support to ensure that small cooking utensils are stable.
- ▶ **IMPORTANT NOTE: This appliance shall not be used as a space heater, especially if installed in marine craft or caravans.**

# GAS HOB

**Models: CGHW - CGHS**

**Figure 11**



- The hob is fitted with electric ignition.
- **This appliance is class 3.**

## GAS BURNERS

1. Simmer
2. Semi-rapid no.1
3. Semi-rapid no.2
4. Rapid

Natural gas  
MJ/h

2.4  
4.0  
6.5  
9.3

LPG  
MJ/h

2.9  
4.7  
7.5  
9.0

## CONTROL PANEL


5. Front right burner control knob
6. Front left burner control knob
7. Rear left burner control knob
8. Rear right burner control knob
9. Ignition push button

## LIGHTING GAS BURNERS

### FITTED WITH ELECTRONIC IGNITION

- ▶ Check that the electricity is switched on to allow spark ignition.
- ▶ Make sure that all controls are turned to zero.
- ▶ The gas flow to the burner is controlled by a knob operating on a tap. You control the flow by turning the knob indicator to line up with the following symbols:

Symbol      ●      : Tap closed (burner off)

Symbol            : High (maximum)

Symbol            : Low (minimum)

- ▶ To light one of the burners, press and turn the corresponding knob to the maximum flow position (large flame) then press ignition continuously until the gas is lit. When the flame is lit, you can control the temperature by the knob to “High” from “Minimum”. Turn the gas tap to the position required.
- ▶ To switch off, turn the knob clockwise until you hear the safety click.
- ▶ Note that, if you are using a burner at the minimum setting, you turn the knob clockwise past the maximum setting before reaching the off position.
- ▶ Whenever lighting any of the burners produces an abnormal flame, switch that burner off and relight using the minimum setting.
- ▶ If after relighting the burner, the flame is still abnormal, turn the burner off and contact our Customer Service Centre to obtain the nearest authorized Delonghi Service Agent.
- ▶ In the case of a mains failure light the burner with a match or lighted taper.

## COOKING HINTS FOR GAS HOBS

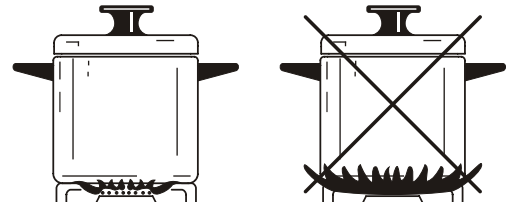
The burner must be chosen according to the diameter of the pans and energy required.

### DIAMETER OF PANS WHICH MAY BE USED ON THE BURNERS

BURNERS	MINIMUM	MAXIMUM
Simmer	12 cm (*)	14 cm
Semi-rapid no.1	16 cm	20 cm
Semi-rapid no.2	20 cm	24 cm
Rapid	24 cm	28 cm
do not use pans with concave or convex bases		

(\*) 6 cm with grid for small cookware fitted

Figure 12



**do not use pans with concave or convex bases**

Saucepans with handles which are excessively heavy, in relationship to the weight of the pan, are safer as they are less likely to tip.

Pans which are positioned centrally on burners are more stable than those which are offset.

It is far safer to position the pan handles in such a way that they cannot be accidentally knocked.

When deep fat frying fill the pan only one third full of oil.

**DO NOT** cover the pan with a lid and **DO NOT** leave the pan unattended.

In the unfortunate event of a fire, leave the pan where it is and turn off all controls.

Place a damp cloth or correct fitting lid over the pan to smother the flames.

**DO NOT** use water on the fire.

Leave the pan to cool for at least 30 minutes.

### GRID FOR SMALL COOKWARE (fig. 13)

Put it on the auxiliary burner (the smallest) grid when small cookware is being used to prevent the cookware from tipping over.

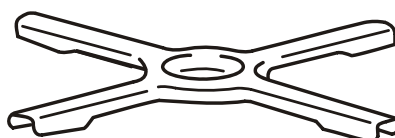


Figure 13

# CLEANING AND MAINTENANCE

## GENERAL TIPS

- Before cleaning the hob switch it off and wait for it to cool down.
- Clean with a cloth, hot water and soap or liquid detergent.
- Do not use products which are abrasive, corrosive or chlorine based.
- Do not use steel pads.
- Do not leave acid or alkaline substances (vinegar, salt, lemon juice, etc.) on the hob.

## ENAMELLED PARTS

- All the enamelled parts must be washed only with a sponge with soapy water or other non-abrasive products.
- Dry carefully.

## STAINLESS STEEL HOB

- Clean with special products which are available on the market.
- Dry preferably with a chamois.
- **Note:** regular use will cause discolouring around the burners, because of the high flame temperature.

## BURNERS AND RACKS

- These parts may be removed and washed with suitable products.
- The burners and their caps must be well dried after cleaning and put back perfectly into their slots. It is very important to verify the positioning of the burner-caps because a misplacing in their slots can cause serious damage.
- In appliances with electric ignition keep the electrode clean so that the sparks always strike.
- **Note:** To avoid damage to the electric ignition do not use it when the burners are not in place.

## GAS TAPS

- Regular lubrication of the gas taps must only be performed by Authorized person.
- If the gas taps are not working properly, call our Customer Service Centre to obtain the nearest Authorized Delonghi Service Agent.



## SERVICE AND MAINTENANCE

If the ignition spark fails to ignite or does not light the gas, check the following items before calling our Customer Service Centre to obtain the nearest Authorised Delonghi Service Agent:

- Burner is reassembled and located correctly.
- Spark electrode and white ceramic are clean and dry.
- 240 VAC power supply is connected.

Contact the local gas utility or our Customer Service Centre to obtain the nearest Authorised DeLonghi Service Agent if you experience any of the following symptoms:

- You can smell gas when all burners are turned off.
- The burners do not remain alight at the minimum marked setting.
- The burner flame is yellow or emits an unusual odour.

Note that a bi-annual inspection of the appliance by an authorized service agent or your local gas utility will ensure many years of trouble free operation of your appliance.

### **Servicing the appliance:**

Service may be obtained by contacting our Customer Service Centre to locate the nearest Authorised Delonghi Service Agent.

### **WARNING:**

**Any operation of service and maintenance shall be performed only by an Authorized person/Service agent.**





Descriptions and illustrations in this booklet are given as simply indicative. The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.



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