



**SCANDIUM**

Makes life easier.

INSTALLATION · OPERATION · MAINTENANCE GUIDE

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**GAS COOKTOP**  
**SCGT60**

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Welcome

Thank you for purchasing this Scandium appliance.

To achieve the optimal performance from your appliance, and to avoid the risk of accident or damage, it is essential to read this manual before installation and first time use.

This guide contains important information on the use and maintenance of the appliance, as well as important safety notes.

Your appliance has been thoroughly checked for safety and functionality before being packaged and leaving the manufacturer.

Please keep this instruction manual in a safe place so you can refer to it at any time.



## ATTENTION

Installation, regulation or maintenance, of both gas and electric appliances, should only be executed by qualified and authorised personnel who are aware of the installation regulations in force.

Please make sure to read this booklet carefully, containing general instructions for the Installation, Operation and Maintenance of your appliance, before installation and operation.

It is extremely useful to know, in detail, the best way of operating and maintaining this appliance so you can enjoy its benefits and be assured of the best results.

Please keep this instruction manual in a safe place so you can refer to it at any time.

**IMPORTANT:** Upon collection or delivery of the appliance, any damage or defects **MUST** be reported within **48 hours** to the retailer or the customer service centre, or **no claim will be recognised**.

## 2. Your Safety — General Warnings

**WARNING:** It is important that this instruction book be retained with the appliance for future reference. Should the appliance be sold or transferred, ensure the manual is left with the appliance in order for the new owner to understand the functions of the appliance and the relevant warnings. These warnings are provided in the interest of safety. You **MUST** read them carefully before installing or using the appliance.

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching any heating elements.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
- Children should be supervised to ensure that they do not play with the appliance.
- **Unsupervised cookware (using fats or oils) can be dangerous and result in fire, never leave unattended.**
- **NEVER** try to extinguish a fire with water. Switch off the appliance and then cover the flame, e.g. with a lid or a non-combustible fire blanket.
- **Do not store items on the cooking surfaces.**
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Do not use steam cleaning devices to clean the appliance.
- This appliance must be installed in accordance with the applicable regulations and used only in a well-ventilated room. Before you install and use the appliance, carefully read the operating instructions.
- Hot burners, grids, pots with hot liquids may cause burns to children. Do not let them play with the appliance.
- Make sure that power cords for surrounding equipment do not touch any hot surfaces of the appliance.
- The power source for the appliance should be accessible after the appliance has been installed, in case of an emergency.
- Do not install the appliance near the refrigerator or freezer, or any other cooling equipment.
- Do not leave the appliance unattended while cooking. Oils and fats may catch fire due to overheating.
- If there is damage to the appliance it can be reused only after the defect is repaired by an authorised technician.
- Do not open the valve on the gas connection or the valve on the gas cylinder before you make sure that all burner knobs are in the "off" position.
- Do not allow liquids to boil over onto the burners so to avoid burner contamination. Soiled burners must be cleaned and dried immediately after cooling.
- Do not place pots directly on the burners.
- Do not place pots weighing more than 5 kg over one trivet or more than 25 kg on the entire grid. Do not place one pot over two burners.

## 2. Your Safety — General Warnings

- Persons without proper qualifications and training must not make any alterations or repair the appliance.
- Do not extinguish flames by blowing on them.
- Do not alter the appliance to allow it to be used with a different type of gas, or move the appliance to another place, nor make any modifications in the gas supply system. These modifications must be carried out by an authorised technician.
- Do not allow young children and persons who have not read the operating instructions to use the appliance.

### **If You Suspect a Gas Leak, DO NOT:**

- Light matches, smoke, turn on or off any electrical devices (door bell, light switch, etc.) or mechanical equipment that can produce an electrical or impact spark.
- Connect any antenna cables, e.g. radio receivers to the gas system.
- **IMPORTANT!** If the power cord is damaged, it should be replaced by the manufacturer or specialist repair centre or a qualified person in order to avoid danger.
- Using the appliance for cooking results in the emission of heat and moisture. Make sure the kitchen is well ventilated. Natural ventilation openings or forced mechanical ventilation should be used.

DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE.

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

DO NOT MODIFY THIS APPLIANCE.

DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.

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

Not suitable for use with aftermarket lids or covers.

Do not place anything, e.g. flame tamer or griddle plate between pan and pan support. Do not remove the pan support and enclose the burner with a wok stand, only use the wok support supplied. Do not use large pots or heavy weights which can bend the pan support or deflect flame onto the hotplate. Locate pan centrally over the burner so that it is stable and does not overhang the appliance.

In the case of a gas leak:

- Immediately close the valve on the gas cylinder or the gas system shut-off valve, ventilate the room and call a qualified person to rectify the leak.
- In the event of gas escaping from a leaking gas cylinder valve: cover the cylinder with a wet blanket to cool it and close the valve on the cylinder. Once cooled, move the gas cylinder out to the open air. Do not reuse the damaged gas cylinder.
- If you do not use the appliance for a few days or go away on holidays, close the gas main valve, as a safety precaution.

## 2. Your Safety — General Warnings

### Saving Energy

Saving energy not only saves you money, it also helps to keep the environment healthy. Below are some useful tips.

- **Use proper pans for cooking**

Pans with thick, flat bases can save up to 30 % on energy. Remember to use a lid to cover pans if possible.

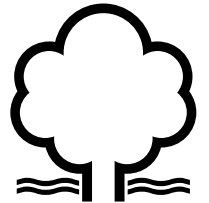
- **Keep the cooktop and cookware bases clean**

Soils can prevent heat transfer and heavily burnt food residuals often require cleaning with chemicals that can cause damage to the environment.

- **Avoid unnecessary cookware lid removal (a watched pot never boils)**

- **Do not install the appliance near refrigerators or freezers**

Otherwise energy consumption increases unnecessarily.

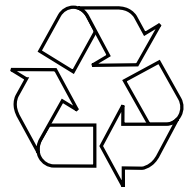


### Unpacking

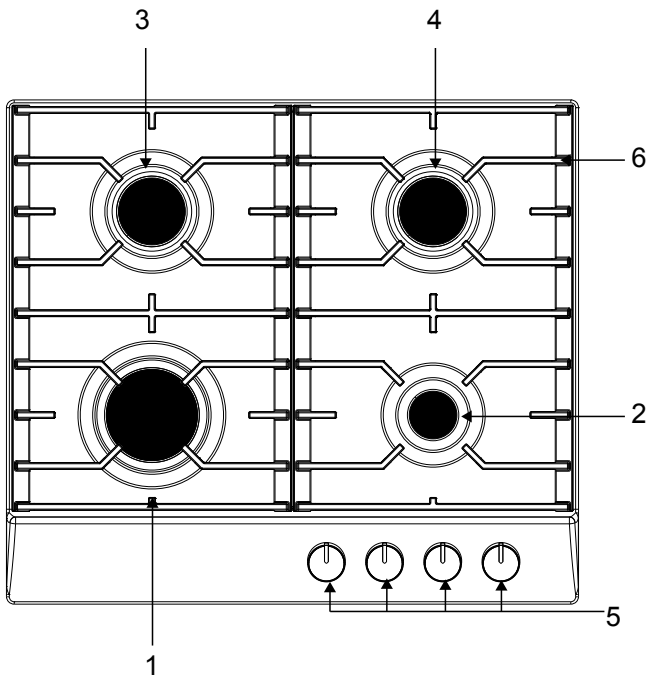
The appliance has been packed to protect it from damage during transport. After unpacking, please dispose of the packing materials in a way that will not cause damage to the environment.

All materials used for packaging of the appliance are environmentally friendly and 100% recyclable and marked with the appropriate symbol.

**IMPORTANT:** During unpacking, keep the packaging material (polystyrene bags, polystyrene pieces, etc.) out of reach of children.



## Description of Gas Cooktop



### Power Ratings for Burners

1	Rapid burner
2	Auxiliary burner
3, 4	Semi Rapid burner
5	Burner controls
6	Trivets

### General Information

Packaged weight - 12kg

Overall Dimensions -

52mm (H) x 520mm (D) x 590mm (W)

### Gas System

Total Nominal Gas Consumption				
Model	Natural Gas		Universal LPG	
Four burner	28. MJ/h		27.4 MJ/h	
Test Point Pressure				
Natural Gas	1.0 kPa			
Universal LPG			2.75 kPa	
Burner Configuration - Natural Gas				
Burner	Main Injector	By-Pass (mm)	Nominal Gas Consumption (MJ/h)	
Auxiliary	0.85	0.27	3.8	
Semi-Rapid	1.15	0.29	6.8	
Rapid	1.48	0.39	10.6	
Burner Configuration - Universal LPG				
Burner	Main Injector	By-Pass (mm)	Nominal Gas Consumption (MJ/h)	
Auxiliary	0.53	0.27	3.8	
Semi-Rapid	0.73	0.29	6.7	
Rapid	0.90	0.39	10.2	

## 4. Installation

The following instructions are intended for a qualified professional installer. These instructions are intended to provide assistance with installation and maintenance of the appliance.

- **Before you install the appliance, make sure that the local distribution conditions (gas type and pressure) and the appliance configuration are appropriate.**
- Configuration details are given on the appliance nameplate.
- This appliance is not to be connected to an exhaust flue. This appliance must be installed and connected in accordance with the current regulations. In particular, consideration must be given to the applicable requirements for ventilation.

This appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, AS 5601 - Gas Installations (installations and pipe sizing), local gas fitting regulations, local electrical regulations, local water regulations, local health regulations, Building Code of Australia and any other government authority.

**WARNING:** This appliance must be earthed.

### Ventilation

Ventilation must be in accordance with AS/NZS 5601 – Gas Installations. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits.

### Combustible Surfaces

Any adjoining wall surface situated within 200mm from the edge of the cooktop burner must be a suitable non-combustible material with a height of 150mm for the entire length of the cooktop. Any combustible construction above the hotplate must be at least 650mm above the top of the burner and no construction shall be within 450mm of the burner.

The wall and benchtop surfaces must be capable of sustaining temperature of 90°C. All laminates, fixing adhesive and surfacing materials should be certified suitable for this temperature.

### Gas Connection

To perform these operations the qualified installer will follow the indications given in the "Adaptation to the various types of gas" section. For safer operation make sure that the supply pressure respects the values given in the "Table of burner and injector characteristics".

The appliance must be connected to the gas supply or a gas cylinder according to the specifications of the standards and after checking it is adjusted for the type of gas available.

The gas connection is male 1/2" BSP and is situated 55mm from the right and 565mm from the floor. There are two ways to carry out the connection to the main gas line:

- A. The cooktop can be connected with rigid pipe as specified in AS5601 - table 3.1.

B. The cooktop can be connected with a Flexible Hose, which complies with AS/NZS 1869 (AGA Approved), 10mm ID, class B or D, no more than 1.2m long and in accordance with AS5601. Ensure that the hose does not contact the hot surfaces of the hotplate, oven, dishwasher or other appliances that may be installed underneath or next to the hotplate. **WARNING:** Ensure that the hose assembly is restrained from accidental contact with the flue or flue outlet of an underbench oven. The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length. Unions compatible with the hose fittings must be used and connections tested for gas leaks. The supply connection point shall be accessible with the appliance installed.

The appliance is factory set for Natural Gas. The test point pressure should be adjusted to 1.00kPa when approximately 50% of the burners are on high flame.

The appliance is set up to operate with the gas specified on the gas type label placed on the back of the appliance.

When the type of gas available does not correspond to that for which the appliance is set up, replace the corresponding injectors (provided), being careful to put on the new label (provided) and remove the old one.

### Universal LPG

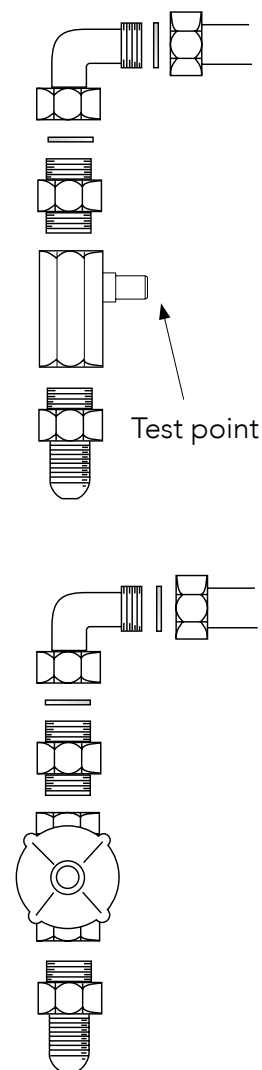
When converting from Natural Gas to Universal LPG ensure that the NG regulator is removed and replaced with the Test Point Assembly. An AGA Approved gas regulator suitable for a supply pressure of 2.75kPa should be part of the gas tank supply and the test point pressure should be adjusted to 2.75kPa.

**Before Leaving** - Check all connections for gas leaks with soap and water. **DO NOT** use a naked flame for detecting leaks. Ignite all burners both individually and concurrently to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame for each burner individually and concurrently. When satisfied with the 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, call the Customer Service team.

Gas leakage and operation of the appliance must be tested by the installer before leaving. Check burner flames are blue in colour, stable and completely ignite at both high and low flame settings and with no appreciable yellow tipping, carbon deposition, lifting, floating, lighting back or objectionable odour. Test burners individually and in combination. When satisfied with the operation of the cooktop, please instruct the user on the correct method of operation.

### Natural Gas

Natural Gas installation requires the connection of a gas regulator. Only use the natural gas regulator supplied with this appliance. Assemble the regulator (noting the gas flow direction) and transition pieces (supplied with the appliance), in accordance with the figure. The transition piece on the supply side of the regulator must be provided by the installer. The appliance has been fitted with injectors for natural gas. Universal LPG gas injectors (if required) have been included in the installation kit.



## 4. Installation

Natural Gas: the supplied regulator must be fitted to the appliance inlet connection. Gas pressure must be adjusted to 1.0 kPa when approximately 50% of the burners are on high flame, the appliance test point is located on the regulator.

### Electrical Connection

The appliance is fitted with an Australian approved 10amp flexible cord and plug which must be connected to a correctly earthed socket outlet.

### Connection of the Feeding Cable to the Mains

Connect the feeding cable to a plug suitable for the load indicated on the rating plate of the product. In the case of a direct connection to the mains (cable without plug), it is necessary to insert a suitable omnipolar switch before the appliance, with minimum opening between contacts of 3mm (the grounding wire should not be interrupted by the switch).

Before connecting to the mains, make sure that:

- The electrical counter, the safety valve, the feeding line and the socket are adequate to withstand the maximum load required (see rating plate).
- The supply system is regularly grounded, according to the regulations in force.
- The socket or the omnipolar switch can easily be reached after the installation of the oven
- After carrying out the connection to the mains, check that the supplying cable does not come into contact with parts subject to heating.
- Never use reductions, shunts, adaptors which can cause overheating or burning.



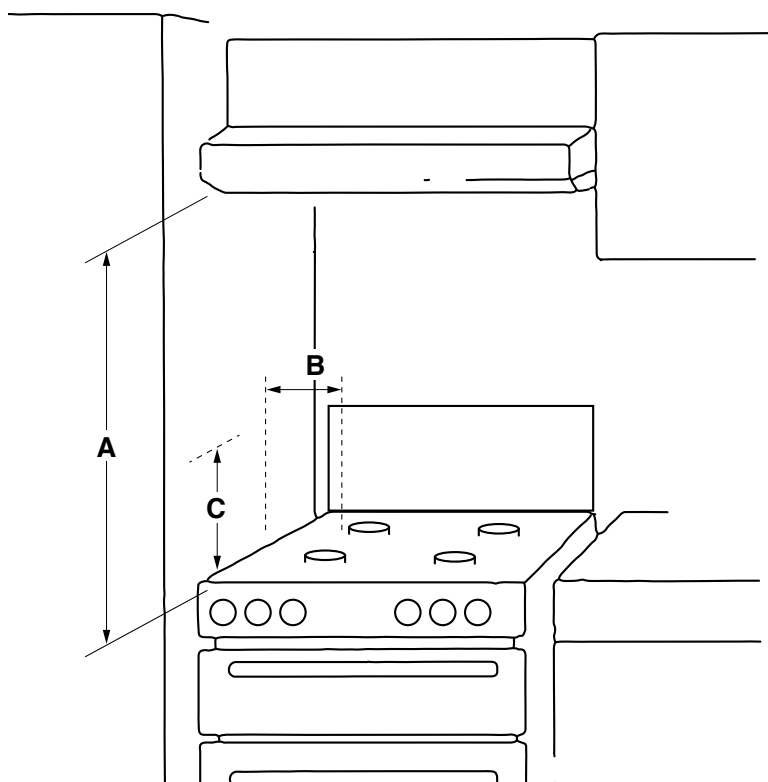
### WARNING

The manufacturer is not liable for any direct or indirect damage caused by faulty installation or connection. It is therefore necessary that all installation and connection operations are carried out by qualified personnel complying with the local and general regulations in force.

Where the data plate is obstructed by cabinetry when the cooktop is in the installed position, attach the supplied duplicate data plate to a suitable adjacent surface or within the instruction manual for future reference.

## Requirements for the Place of Installation

- Kitchen should be dry, airy and well ventilated according to the applicable technical regulations.
- The room should be equipped with a ventilation system to extract the combustion gases outside the room. The ventilation system must include a ventilation grille or a rangehood. Rangehoods must be installed in accordance with their operating instructions.
- The room should also allow air supply which is necessary for the correct combustion of gas. The air supply should be not less than 2m<sup>3</sup>/h per 1kW (3.6Mj) of the burners power. Natural airflow from the outside may be provided or through a duct with a cross-section of at least 100 cm<sup>2</sup>, or indirectly from the adjacent rooms that have ventilation ducts leading outside.
- The minimum distance between the cooktop and the rangehood is 600mm. Please consult your State and Federal guidelines.



**Overhead clearances — (Measurement A)** Rangehoods and exhaust fans shall be installed in accordance with the manufacturer's relevant instructions. However, in no case shall the clearance between the highest part of the hob of the gas cooking appliance and a rangehood be less than 600mm or, for an overhead exhaust fan, 750mm.

**Side clearances — (Measurements B & C)** Where B, measured from the periphery of the nearest burner to any vertical combustible surface, or vertical combustible surface covered with toughened glass or sheet metal, is less than 200mm, the surface shall be protected to a height C of not less than 150mm above the hob for the full dimension (width or depth) of the cooking surface area. Where the gas cooking appliance is fitted with a 'splashback', protection of the rear wall is not required.

**Overhead clearance** — between the highest part of the gas cooking appliance and a range hood shall not be less than 600mm or, for an overhead exhaust fan, 750mm. Side clearances shall be protected to a height of not less than 150mm above the hob for the full dimension (width or depth) of the cooking surface area.

## 4. Installation

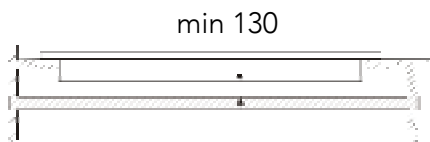


### IMPORTANT

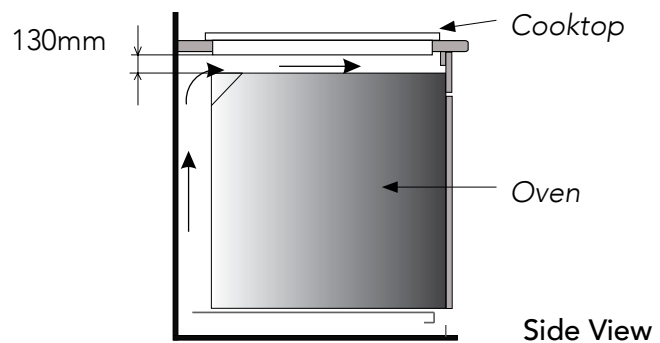
- Do not install the cooktop above the oven without ventilation. Inadequate ventilation will damage the cooktop and void warranty.
- Position electrical lead so that it does not touch the lower guard.

When installing the cooktop in the kitchen benchtop, install a partition panel, as shown on the picture. If the cooktop is to be installed above a built-in oven, installation of the partition panel is not required.

If the cooktop is installed in the kitchen benchtop above a drawer, the bottom cover of the cooktop must be covered with a wooden panel or protective board, provided it is capable of withstanding the appliance temperature.



*Installing the cooktop in the kitchen cabinet benchtop*



*Installing the cooktop in kitchen cabinet benchtop above an oven*



### WARNING

Do not fix the cooktop into the benchtop with sealer (ie. silicon) as this will void warranty.

## Installing the Cooktop

- Prepare an opening in the benchtop of a kitchen cabinet, as per the installation drawing.
- **Ensure a minimum clearance of 130 mm below the gas cooktop.**
- Connect the cooktop to a gas and electrical system in accordance with the instructions supplied.
- Loosely attach fixing brackets to the bottom of the cooktop.
- Use the four fixing brackets (3) for 38mm thick benchtops. Fit the cooktop into the benchtop opening as shown on figure 2 and 3. To properly secure the cooktop on a 28mm thick benchtop, use four 15 x 15 x 50mm wooden blocks in addition to fixing brackets (3). Fit the cooktop into the benchtop opening as shown on figure 4.
- Check the adhesive seal is properly applied to the cooktop's flange.
- Remove dust from the worktop, insert cooktop into the opening and press in firmly.
- Position fixing brackets perpendicular to the cooktop's edge and tighten firmly.
- Once you install the cooktop in the benchtop, check if it operates, especially the flame failure cut-off and igniter.

Fig 1 Cooktop Dimensions

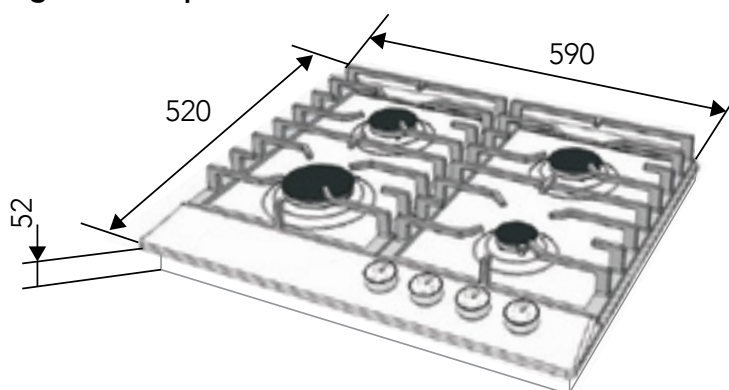
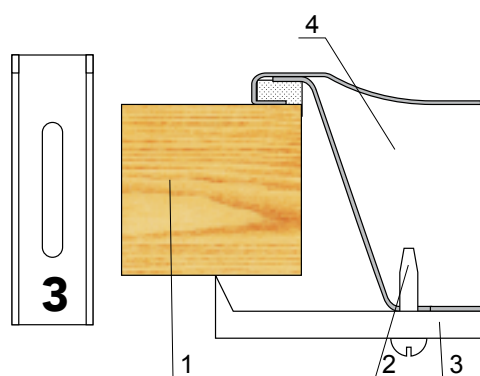


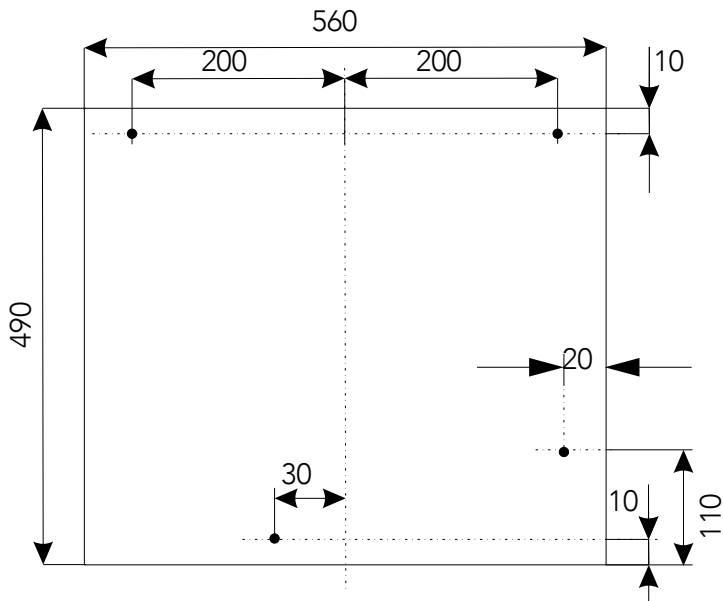
Fig 2



1. Benchtop
2. Screw
3. Bracket
4. Cooktop

## 4. Installation

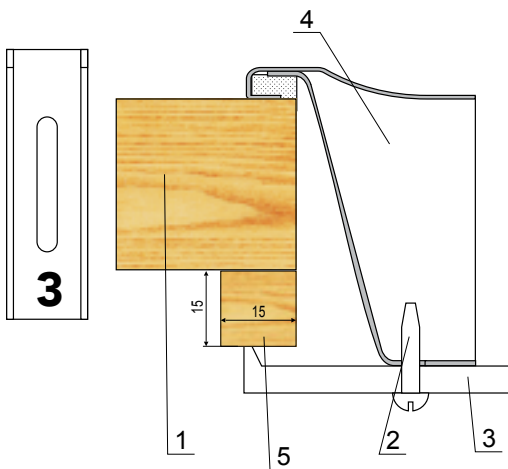
Fig 3 Underside of Cooktop Dimensions



### WARNING

The rear edge of the benchtop opening should be located at least 60mm from the rear kitchen wall.

Fig 4



1. Benchtop
2. Screw
3. Bracket
4. Cooktop
5. Wooden block



### WARNING

- Only a qualified person can connect the appliance to a liquid gas cylinder or an existing system, following all safety regulations.
- ENSURE the connections are tight.
- Once you install the appliance, check all connections for leaks, using soapy water.
- Do not use a flame to check the connections.
- Carefully read the operating instructions supplied and follow all guidelines.

#### The installer must:

- Read the information on the nameplate concerning the type of gas, for which the appliance is intended. This information must be compared with the gas supply specification at the place of installation.
- **Check**
  - effectiveness of ventilation, i.e. exchange of air in the room.
  - tightness of gas fittings.
  - proper operation of all the functional components.
- For proper operation of igniter and flame failure cut-off device, adjust the position of the gas knobs with the supplied washers.
  - Check the operation of igniter and flame failure cut-off device.
  - In the event of faulty operation, remove the knob, make adjustments by inserting a washer (washers) on the valve pin.
  - Once adjusted, protect the system with a clamping washer and replace the knob.
- The appliance has an G 1/2" threaded pipe connector to connect it to the gas system. The ULPG (propane-butane) cooktop version has the connector terminated with a hose tip diameter 8 x 1mm.
- The gas supply hose should not touch the metal parts of the cooktop.

## 4. Installation

### Converting the Cooktop to ULPG

This must only be performed by a licensed installer. This cooktop is Natural Gas ready. See table below for conversion.

In order to adapt the cooktop to another gas type:

- Replace the nozzles (see table),
- Adjust the valves for a reduced flow.
- This conversion must be carried out by a licensed gas technician.

Table of Burner and Injector Characteristics			
Type of Gas	Burner		
	Auxiliary	Semi Rapid	Rapid
Natural Gas	0.85	1.15	1.48
ULPG	0.53	0.73	0.90

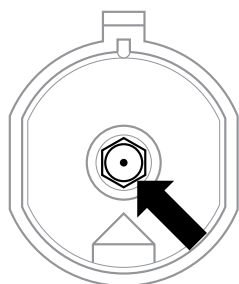
**NOTE:** Once converted, place a sticker indicating the gas type for which the appliance is intended.



#### WARNING

Cooktops supplied by the manufacturer are fitted with burners designed for the gas specified on the nameplate.

The nameplate is located on the bottom of the housing and lists information on the type of gas the appliance is intended for.



#### Replacing the Burner Nozzle

Unscrew the nozzle using a special wrench no. 7 and replace with a new one suitable for the new gas type (see table above).

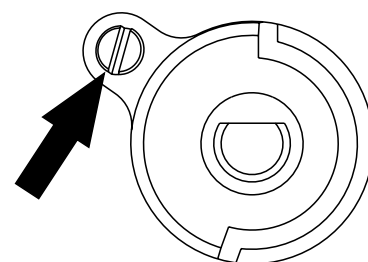
## Adjusting the Valves

Burners	Flame	Convert the appliance from ULPG to natural gas	Convert the appliance from natural to ULPG
Top burners	Full flame	Replace burner nozzle with the appropriate nozzle according to the table.	Replace burner nozzle with the appropriate nozzle according to the table.
	Economic flame	Gently loosen the adjusting screw and adjust the flame.	Slightly tighten the adjusting screw, check the flame stability and size.

To adjust the valves turn the burner knob to “economic flame” position and ignite the flame.

For COPRECI valves, remove the cooktop and adjust the size of an economic flame with a screwdriver.

In order to check the flame, turn the burner to full flame for about 10 minutes, and then turn the burner knob back to economic flame position. The flame should not go out or jump on the nozzle. However, if it does, readjust the valves.



## Burner Operation

To achieve significant energy savings, use the appliance as instructed in these operating instructions, make the appropriate adjustments and use suitable pots.

### Potential energy savings:

- Up to 60%, when using quality appropriate pots.
- Up to 60%, when using the appliance according to the instructions and correctly adjusting the flame when cooking.

Keeping the burners clean is crucial for efficient energy consumption by the appliance (especially the flame outlets and nozzles).

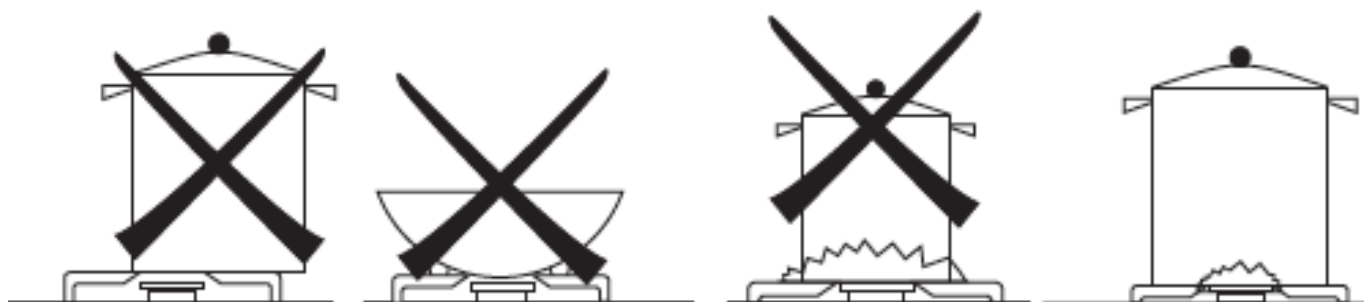
## 5. Operation

### Choice of Cookware

Make sure that the diameter of the bottom of the pot is always slightly larger than the crown of the burner flame, and the pot itself is covered with a lid. It is recommended that the pot diameter is approximately 2.5 - 3 times larger than the burner:

Recommended diameters, of cooking pots with flat bases		
Burners	Minimum (cm)	Maximum (cm)
Auxiliary burner	10	14
Semi rapid burner	14	22
Rapid burner	20	24

**NOTE:** Where possible, the pot height should not be greater than its diameter.



### Cookware Lid

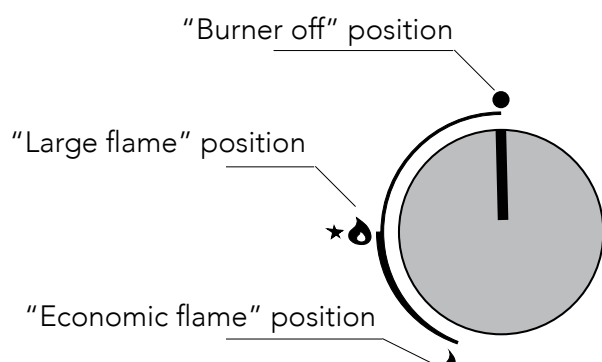
Using a lid prevents heat from escaping and reduces cooking time.



#### **WARNING**

Do not use cookware that protrudes over the edges of the cooktop.

## Burner Control

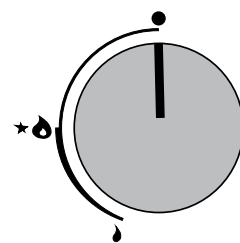


## Ignition and Operation of the Burners

In order to ignite a burner, it is necessary to push down the knob while rotating it anti clockwise, until the index is aligned with the position corresponding to the maximum gas delivery (i.e. the large flame symbol). As your cooktop features a flame failure safety device, once the flame is lit hold the knob down for about 3-4 seconds until burner remains alight.

If the burner fails to ignite, wait one minute for the gas to dissipate before attempting to reignite. At this moment it is possible to adjust the flame intensity by rotating the knob anti clockwise from maximum position to the minimum position (i.e. the small flame symbol).




In order to turn the burner off, rotate the knob clockwise bringing the index back to the position corresponding to the closure symbol ● (i.e. burner off position).





## 5. Operation

### Adjust the Flame

Flame from a properly adjusted burner is pale blue with a clearly outlined inner cone. You can adjust the flame by setting the knob to different positions.

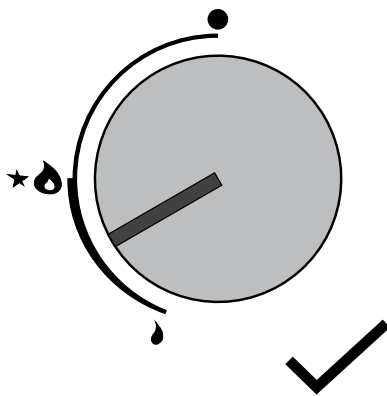
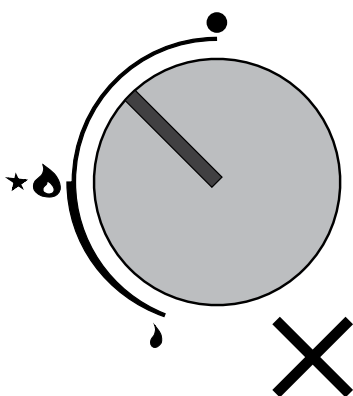
	Large flame
	Small flame ("economic")
	Burner off (no gas supply)

To optimise cooking, set the knob to  "large flame" initially to boil your food, then set it to  "small flame" to continue the cooking process. Adjust the flame size depending on your needs.



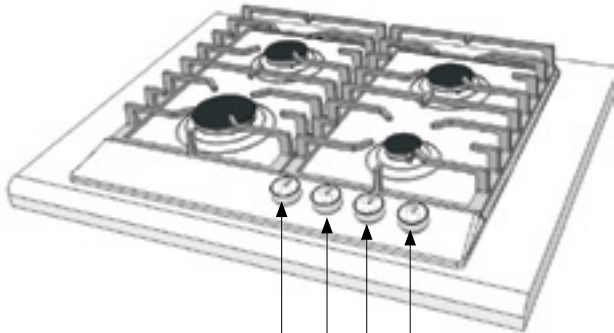
#### WARNING

Do not place the knob between the  burner off and  large flame position.

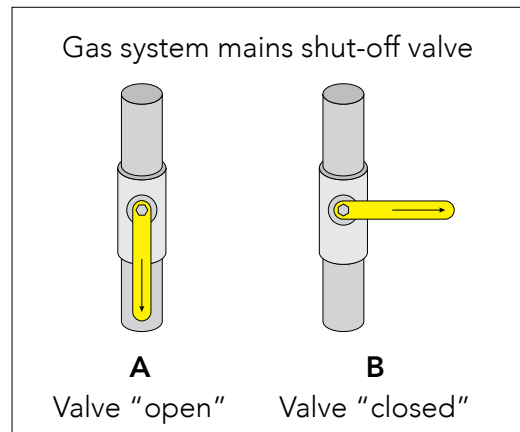


## In the Event of a Fault

1. Turn off the burners.
2. Close the main gas system shut-off valve.
3. Ventilate the kitchen.
4. Report the fault to the customer service centre.
5. Do not use your gas cooktop until the fault has been repaired.



Ensure burners  
are turned off.



## 6. Cleaning and Routine Maintenance

Proper routine maintenance and cleaning of the appliance can significantly extend its trouble-free operation.

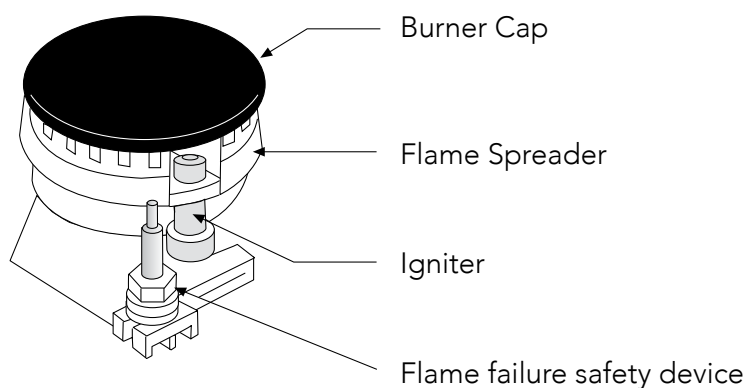


### WARNING

- Before cleaning or other maintenance work, make sure the gas is turned off and disconnect from main power.
- Do not begin cleaning until the cooktop has cooled completely.
- Do not use abrasive scouring powders.
- Do not use steam cleaning equipment for cleaning.

### Cooktop Burners

If the burners and grid become soiled, remove them from the cooktop and wash in warm water with some dish washing liquid. Wipe dry. Once the trivet is removed, thoroughly clean the area under the burner and wipe it dry with a soft cloth. Flame outlets and burner heads must be kept clean at all times. Clean the gas nozzles using a thin copper wire. Do not use steel wire or ream the holes.



### WARNING

All burner parts must be dry. Water droplets may block the gas flow and cause the burner to operate incorrectly.

- Make sure the burner is correctly reassembled after cleaning.
- Use mild detergents to wash enamel surfaces. When cleaning do not use abrasive cleaners such as scouring powders, pastes, abrasive stones, pumice, metal scrubbers, etc.
- Thoroughly clean the stainless steel cooktop before use. Especially make sure to remove any adhesive residue or self-adhesive tape applied when the appliance was packaged.
- Clean the cooktop after each use. Do not allow the cooktop to get heavily stained; particularly from burnt-on spillages from boiled over liquids.

CORRECT

INCORRECT

INCORRECT

### Regular Inspections

In addition to normal cleaning and maintenance, carry out periodic checks of controls and burners. Have an authorised technician inspect the appliance every two years.

## Troubleshooting

Some minor faults can be rectified by using the table below. Before calling the customer service centre, check every point on the table.

Problem	Cause	Action
1. The appliance is not working	Power supply failure	Check the in-house electric system fuse, replace if necessary
2. Burner does not ignite	Soiled flame outlet	Close the gas shut-off valve, and turn off burner controls, ventilate the room, remove the burner cap, clean and clear out the flame spreader.
3. Igniter does not work	No power	Check your household fuse, replace if blown
	No gas delivery	Turn burner control on
	Soiled (greasy) igniter	Clean the igniter
	Burner control notheld down long enough	Hold down the burner control until you see a full flame around the burner crown
4. The flame goes out when igniting the burner	Burner control released too soon	Hold the control down for longer in a "large flame" position

Annual service by an authorised person is recommended, or if any of the following conditions are noticed; incomplete ignition, appreciable yellow tipping, carbon deposition, lifting, floating, lighting back or objectionable odour.

## 7. Troubleshooting

### Service

In the event that the failure is not due to the faults mentioned in Troubleshooting, contact the customer service centre.

#### **In Australia,**

Customer Service 1300 829 066

#### **In New Zealand,**

Customer Service 0800 200 510

### Lodging an Online Service Request

In the event that failure is not due the reason/s in the trouble shooting section, you can lodge an online Service Request. To lodge Service Request, visit our website [www.scandiumappliances.com.au/service-request](http://www.scandiumappliances.com.au/service-request) and click on the link and complete the service request form.

A service request will require the following information:

- The purchase date
- The model number
- The serial number or batch number (is on either the sticker on the bottom edge of the door or back of oven or inside the rangehood).
- A copy of the purchase receipt (without a receipt your service request cannot be processed).

### Faulty Installation

It is not the responsibility of Scandium to rectify any incorrect installations. A service call out fee will be charged for any Scandium technician that attends a call, whereby it is established that the fault is due to an incorrect installation or non-manufacturing fault. Should the appliance be installed in such a way that the service agent is unable to gain access to the appliance, the person/s who own the premises or the property where the appliance resides — will be responsible to provide access to the appliance at their expense.

### **Emergency Procedures**

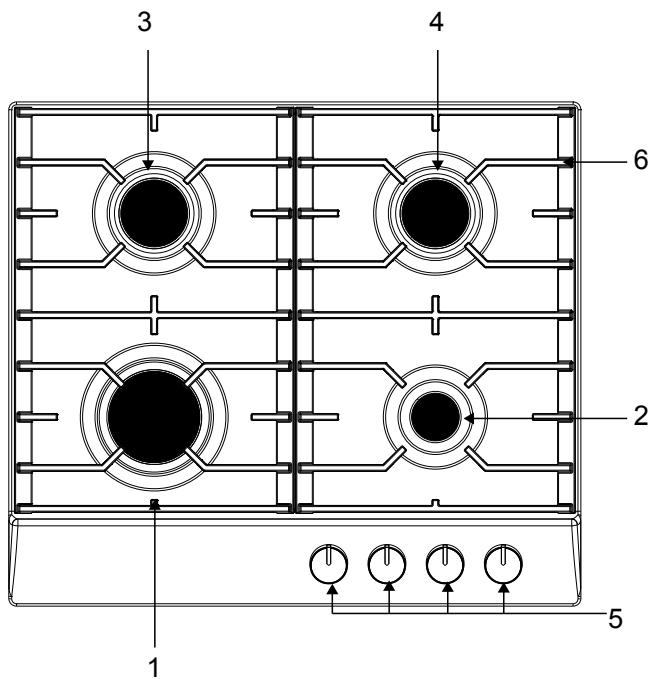
If an emergency situation occurs you should:

- Turn off the appliance.
- Disconnect power supply.

Call the customer service centre.

## 9. Technical Data

### Specification

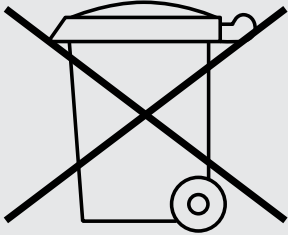


#### Power Ratings for Burners

1	Rapid burner
2	Auxiliary burner
3, 4	Semi Rapid burner
5	Burner controls
6	Trivets

<b>Rated voltage</b>	230V - 50Hz
<b>Rated power</b>	3W
<b>Model</b>	SCGT60
<b>Dimensions (H x D x W)</b>	52 x 520 x 590mm
<b>Weight of the appliance</b>	12kg

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