

# SEIKI™

## 60CM

# GAS COOKTOP

SC-610AUGCT



# INSTRUCTION MANUAL

Please read this manual carefully before using, and keep it for future reference.



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# GENERAL SAFETY

## IMPORTANT INFORMATION

Read this manual thoroughly before you start using the Gas Cooktop.

The safety precautions instructions reduces the risk of fire, electric shock and injury when correctly complied to.

Please follow all instructions and take notice of all warnings.

## WARNING!

- **INSTALLATION:** This Gas Cooktop must be installed by a licenced gasfitter in accordance with this manuals instructions, rules and regulations. Any electrical work required must be done so by a qualified electrician.
- During installation of this product be careful to avoid injury or cuts as it involves handling sharp edges of this stainless steel gas cooktop.
- Make sure to have this appliance connected to a well place earth wiring system, before carrying out any work, repairs or maintenance on this appliance, it has to be disconnected from the mains. If possible switch of the cooktop from the wall before cleaning, failure to do so may result in electric shock or death.
- During use be sure to avoid any direct contact with the surface as you may get burned. Always be careful while using this appliance. Do not touch any components of the gas cooktop as it will be hot and it is highly recommended that you use oven gloves when handling cookware.
- Do not leave any items on the cooktop as this is a fire hazard. In the case of a fire do not use a fire extinguisher with water, Highly recommended that you switch off the burner and cover the flames witha lid or fire blanket.
- Do not use or store flammable materials in the appliance storage drawer or near the appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not modify this appliance.
- Where this appliance is installed in marine craft or in caravans, it shall **NOT** be used as a space heater.

# GENERAL SAFETY INSTRUCTIONS (Cont.)

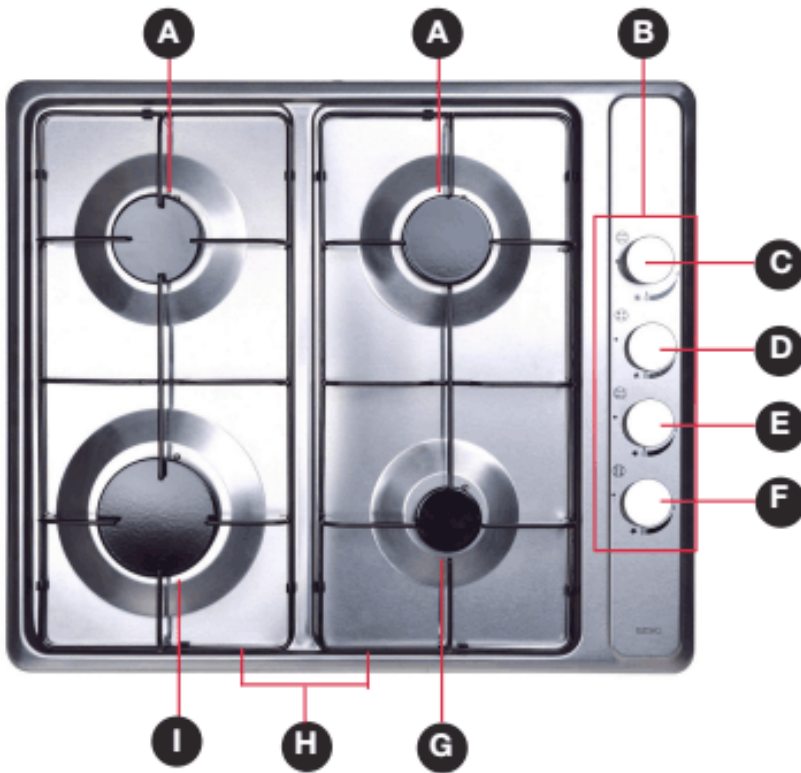
## USAGE CONDITIONS AND RESTRICTIONS

- Supervision over children is to ensure that they do not play with the appliance. Never allow them to use, play with or crawl inside the appliance. Cleaning and maintenance must not be done by children.
- This appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are being supervised or been given instructions on how to use of the appliance in a safe way and understand the hazards with using this appliance incorrectly.
- Make sure to read all rules and regulations in this manual. Anyone who is not familiar with this appliance are not to operate it. These instructions do not cover every possible situation or condition as with any appliance. Use extreme caution when installing, operating and maintaining this appliance.
- Never leave the oven unattended while in use.
- Only for indoor domestic use only. It is not to be used for industrial or commercial use.
- Do not use this product for anything other than its intended purpose, and only use it as described in this manual. Do not attempt to alter or modify this appliance.
- This appliance can become extremely hot and therefore children and pets are to be kept away. If younger family members are in the kitchen, be sure to keep close supervision at all times. Do not allow children to operate or play with this appliance.
- Do not use the gas cooktop for heating up the area.
- Make sure you do not use the appliance if any part has been damaged. It must only be repaired by a qualified technician. An incorrect repair could expose you to risk of electric shock, fire or injury. If you continue to use the product in such a condition it could cause a fire or electrocution. Call our customer support on 1300 296 699.
- Incorrect use can result in property damage, injury or death. We assume no liability for misuse of the appliance or noncompliance with these instructions.

# GENERAL SAFETY INSTRUCTIONS (Cont.)

- Do not use any unstable or plastic cookware products or aluminium foil containers. No large cookware are to overlap bench as this can deflect heat back onto the cooktop and damage the surface. Cookware products can become hot while in use with this appliance. Be sure to position handles away from reach of children.
- Don't ever cover the cooktop or place combustable materials in any way near the surface even when the hob is not in use.
- Checking constantly when frying food to ensure that oil is not overheating and becomes a fire hazard. Do not overfill deep dry pans with oil (more than one third) and be sure not to leave unattended.
- Make sure to switch off all control when not in use and allow surface to cool before cleaning.
- Disconnect the appliance from the mains before cleaning, if its accessible. Do not cover the appliance or power cord in any water or other liquids. Do not use any steam cleaning products for the cleaning of this appliance.
- Do not disconnect the appliance with wet hands, Grip end of plug, do not pull cord to disconnect.
- Do not use appliance if there is a technical fault. All faults must be fixed by a qualified/authorised person. Contact customer support on 1300 296 699.
- Incorrect use can result in property damage, injury or death. We assume no liability for misuse of the appliance or noncompliance with these instructions.

# PRODUCT OVERVIEW



- A 2 x Semi rapid gas burner
- B Control Panel
- C Rear Right Burner Control
- D Rear Left Burner Control
- E Front Left Burner Control
- F Front Right Burner Control
- G Auxiliary Gas Burner
- H 2 x Trivets (Pan Supports)
- I Rapid Gas Burner

# INSTALLATION

Before installing your appliance, read all safety instructions in this manual, especially the sections on electrical safety and installation.

## UNPACKING

- When unpacking the appliance, be sure to keep all the packaging materials until you have made sure your new appliance is undamaged and in good working order. This product has been packaged to protect itself against transportation.
- Be sure to remove all packaging materials around the appliance and that the plastic film used is also removed.
- **CAUTION:** Plastic wrapping can be a suffocation hazard for babies and young children. Make sure all packaging materials are out of reach for children and that they are disposed of correctly.

## WARNING!

**THE INSTALLATION OF THIS PRODUCT CAN ONLY EVER BE INSTALLED BY A LICENCED ELECTRICIAN/GASFITTER IN ACCORDANCE WITH RULES AND REGULATIONS AND GAS INSTALLATION CODE AS NZS 5601 AND FOLLOWING ALL INSTRUCTIONS IN THIS MANUAL. IT IS IN YOUR BEST INTEREST OF YOUR SAFETY TO FOLLOW THIS COMPLIANCE.**

- Make sure you do not try to install this appliance yourself, doing will expose you to danger and void the warranty. Incorrect installation, adjustment, alteration or service can cause injury or damage. We do not assume responsibility for injury or damage to a person or persons or property as a result of incorrect use or installation.
- The appliance is not connected to a flue for discharge of the combustion products, therefore it must be connected in compliance with the above mentioned installation rules. Pay close attention to the instructions for ventilation.
- Any adjustments, conversions or maintenance of this product can only be carried out by a qualified/authorised service representative. The safety and adjustment devices on the appliance may only be modified by an authorised service representative.

# INSTALLATION (Cont.)

## **IMPORTANT ADVICE**

- The appliance must only ever be located and installed in a kitchen and not any other room.
- This cooktop is not suitable for mobile homes, caravans and marine craft unless every burner is fitted with a flame safeguard.
- Where you want to place the Gas Cooktop, the wall and bench around the appliance must be able to sustain temperatures of 95°C. Laminates, surface materials and fixing adhesives must be certified that it can sustain the temperatures. Do not install the cooktop near curtains or flammable materials. We assume no liability for any damage caused by this appliance if not installed correctly as advised.
- Fire resistant surroundings (ceramic tiles for example) are required above the gas cooktop of up to 450mm. Walls of combustible material must be at least 200mm away from the burner. There must be no overhanging surfaces, Rangesoods or exhaust systems must not be within 750mm above the gas cooktop.

## **VENTILATION REQUIREMENTS**

This Gas Cooktop is to only be used in kitchens that have plenty of ventilation. Using a Gas Cooktop appliance produces heat and moisture in the kitchen in which it is installed. Always make sure there is plenty of ventilation and keep natural ventilation holes open or install a mechanical extractor hood. For an extended intensive use of this appliance you will require additional ventilation such as opening windows or raising the level of suction from a mechanical extractor hood.

# INSTALLATION (Cont.)

## **MINIMUM CLEARANCES**

Walls or vertical structures must be at least 200mm away from the burner.

Where the horizontal clearance is less than 200mm, that vertical surface must be protected by a non-combustible material for 150mm above the cooktop surface across the entire length (depth, width). The 150mm protected surface may be ceramic tiles or another approved non-combustible material.

The combustible surface within the clearance zone may be protected by one of the following methods.

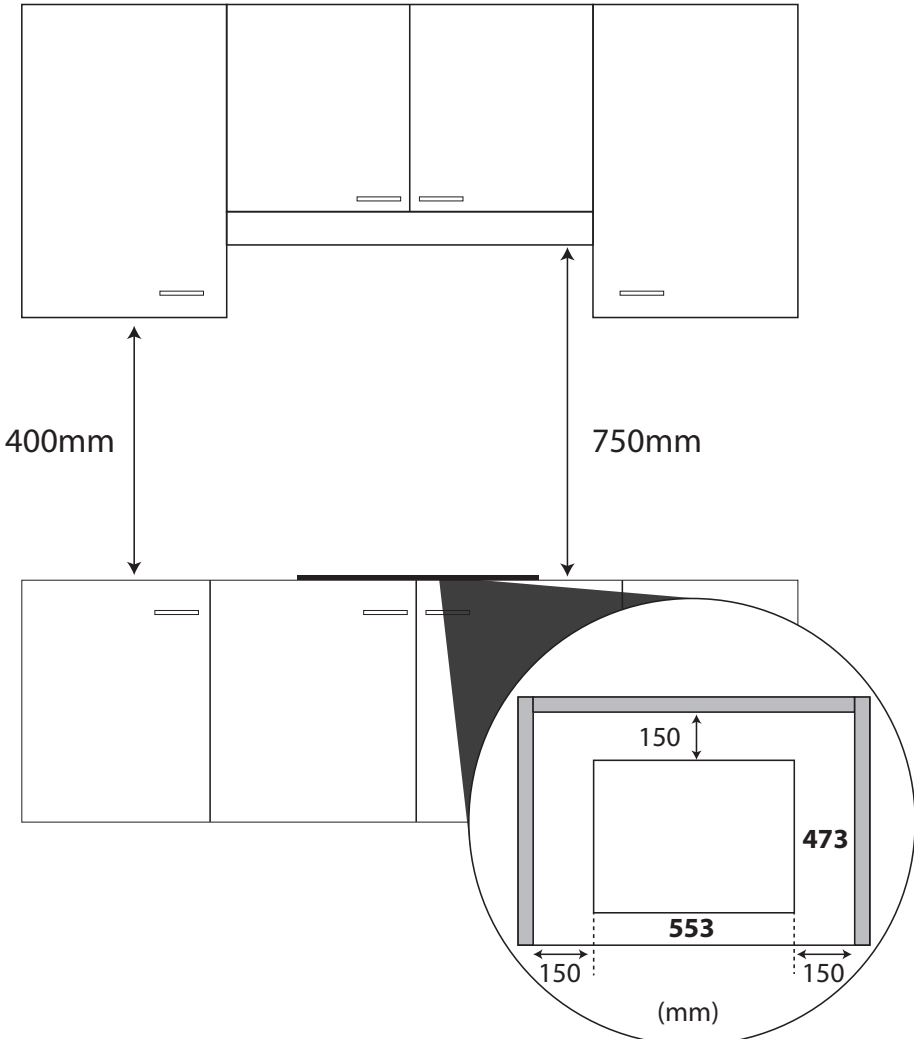
- a. Fixing ceramic tiles with a minimum thickness of 5mm to the surface.
- b. Fixing toughened glass with a minimum thickness of 5mm to the surface, provided the glass is approved by the manufacturer to be suitable for the application.
- c. Attaching fire resistant material to the surface and covering with sheet metal with a minimum thickness of 0.4mm

There must be a minimum clearance of 50mm between the base of the appliance and a combustible surface.

# INSTALLATION (Cont.)

## COOKTOP PREPERATION

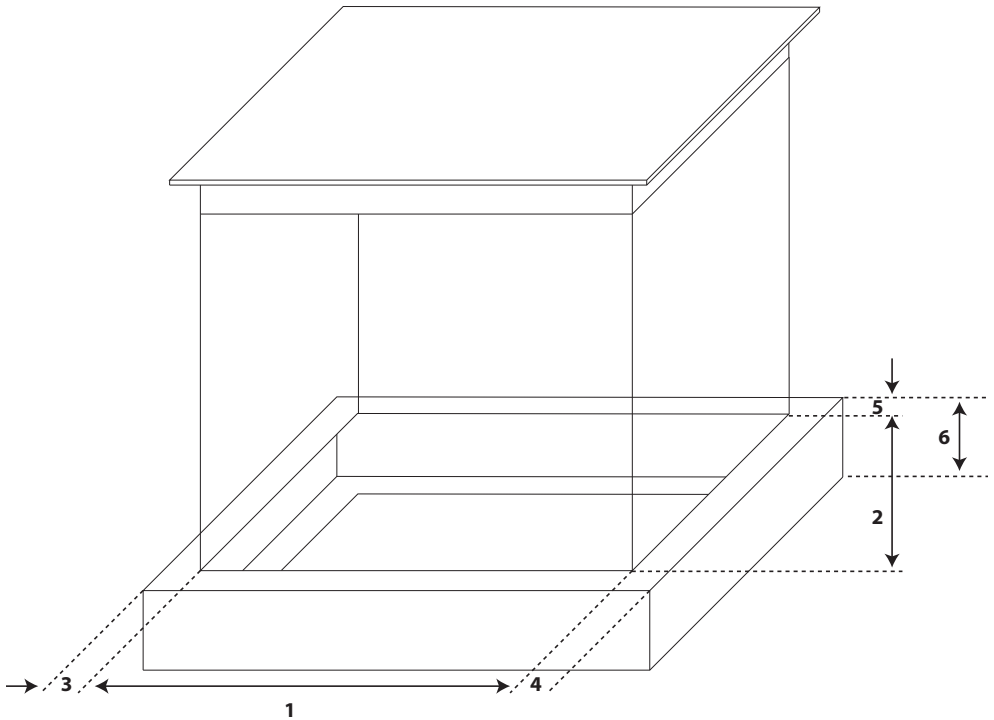
- Make sure there is plenty of ventilation and control elements are easily accessible.
- The cooktop can be fitted to benchtops of 40-50mm
- For rangehood installation above the appliance, check the rangehood instructions for required clearances before installation of the product.
- Minimum distances for height clearances:



# INSTALLATION (Cont.)

## INSTALLING COOKTOP IN YOUR BENCH

- Measurements for fitting and cutout of the appliance are as below.



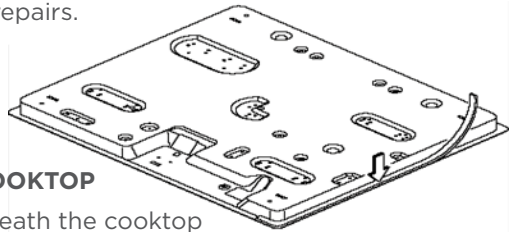
- |    |        |    |        |
|----|--------|----|--------|
| 1. | 553 mm | 5. | 150 mm |
| 2. | 473 mm | 6. | 80 mm  |
| 3. | 150 mm |    |        |
| 4. | 150 mm |    |        |

# INSTALLATION (Cont.)

## APPLYING SEAL

The Gas Cooktop has a special seal which prevents liquid from infiltrating into the cabinet. Be sure to strictly follow these instructions in order to correctly apply this sealing tape before inserting the Gas Cooktop into the benchtop.

- Remove all trivets and burner caps then turn the Gas Cooktop upside down, make sure you carefully place it upside down to not damage the ignition plugs and the thermocouples.
- Remove the backstrip of the sealing tape.
- Make sure when applying the sealing tape to correctly position it on the outer edge of the cooktop. The ends must fit together without overlapping.
- Once evenly and securely fixing the seal to the cooktop, press it firmly in place.
- Do not use a silicon sealant or sealands of any types to seal the appliance against the benchtop when placing it. The cooktop may need to be removed for future needs such as servicing or repairs.



## INSTALLAING AND MOUNTING THE COOKTOP

Once you have installed the seal underneath the cooktop carefully turn it back to the right side up and lower it gently into the cutout in your benchtop. Press the side down gently so that the cooktop is resting firmly on the benchtop surface.

- Now that the Cooktop is in place, secure the gas cooktop with the mounting brackets supplied. (see below drawing) There are four slots on each corner underneath the cooktop where you can fix the brackets. (K)
- Make sure when fixing the brackets that you also fix in the screw (V) provided to help hold the cooktop in place.

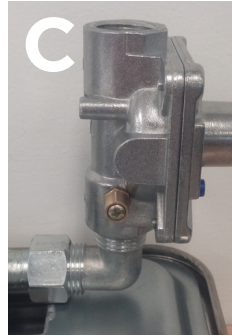
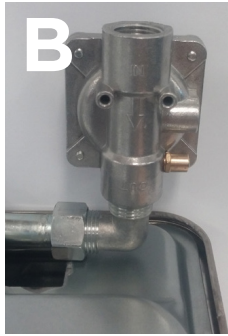
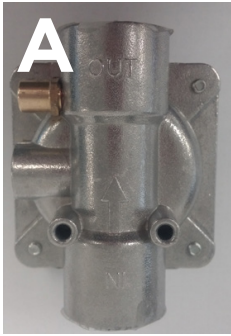
**NOTE:** Depending the thickness of the bench (40-50mm). Tighten the screw until it holds onto the benchtop firmly. Be sure to not overtighten it.



# INSTALLATION (Cont.)

## GAS CONNECTION

- Make sure that it is possible to run gas lines to the gas connection point of the appliance. The gas connection point must be accessible without having to remove the cooktop. If a flexible hose is used, the connection point must also be accessible without having to remove the cooktop.
- Using the supplied gas regulator (A), remove the dust seals on the inlet and outlet ports and position the “OUT” port of the regulator towards the gas inlet pipe of the cooktop, as shown (B). Using a suitable thread sealant, screw the regulator on and ensure that it is orientated with easy access to the test point (C). Connect the appropriate gas supply to the “IN” port of the gas regulator.



## GAS CONVERSION

This gas cooktop is fitted out for use with Natural Gas (NG). If it is to be used with liquefied petroleum gas (LPG), the burners have to be converted. The conversion must only be carried out by a qualified professional. Before starting the conversion, make sure all gas is switched off (and preferably disconnected from the appliance) and the electrical power has been disconnected.

- Remove the burner heads, caps and rings from each burner as. Using a socket spanner undo the injector from each burner and replace the correctly rated injector as shown in, opposite.
- Adjust the low flame, opposite. Light the burner and turn the knob to the LOW position. Remove the knob from the corresponding valve shaft by simply pulling it off the shaft. Insert a small screwdriver into the shaft and open the bypass screw from the closed position, opposite. Replace the knob.
- After the conversion, the adjustment data plate at the bottom of the appliance should be replaced with the new one (supplied), which corresponds to the new gas adjustment.

**NOTE:** To convert the appliance back for use with Natural Gas, perform the above steps but using the NG injectors.

# INSTALLATION (Cont.)

## **ELECTRICAL CONNECTION**

- Insert the powerplug firmly into an appropriate power outlet and switch it on.
- The power outlet must be correctly earthed and easily accessible.  
The outlet voltage and frequency must correspond to the voltage indicated on the appliance rating label.
- All electrical work is to be carried out by a qualified/licenced electrician,

## **COMMISSIONING**

The below must be performed on the Gas Cooktop by an authorised installer before leaving;

- The Gas Regulator supplied is non-adjustable, to check operation turn on and light the Rapid Burner only.
- Measure and confirm the Test point pressure is 1KPa.

## **FINAL CHECKS**

Once commissioning is done and before leaving, the installer must check:

- Gas supply has no leaks, using soap and water solution.
- Every part (knobs, trivets, burners) and the gas pipe are installed properly.
- Ignition system is working correctly with all burners, individually and all at the same time.
- As each burner is lit, it produces a well defined blue flame with no yellow tipping.
- Burner flame remains lit when rotating control knob from Maximum to minimum flame quickly.
- Check that the ignition system is functioning on all burners both individually and combined.

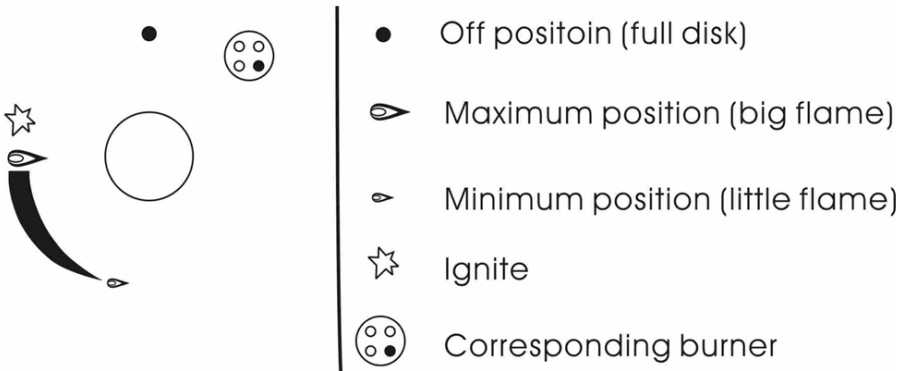
# INSTRUCTIONS

## BEFORE USING THE GAS COOKTOP

- Before first time use of the Gas Cooktop and that it has been professionally installed. Please read through this manual especially the safety instructions at the beginning of the manual.
- Make sure Cooktop is correctly plugged into the wall outlet and power is switched on.

## LIGHTING THE GAS COOKTOP

- The control panel on right side will indicate settings for each burner, there is a small diagram that shows 4 circles and the filled in circle will indicate which burner the control is used for.



- Press down and turn the knob anti-clockwise from the above position to the maximum flame position next to the star. Keep the control knob pressed and the ignition sparks will flicker until the flame ignites.
- As the flame ignites stop pressing down and turn the knob anywhere between Maximum or minimum setting.

### **DO NOT SET IT BETWEEN MAXIMUM AND OFF.**

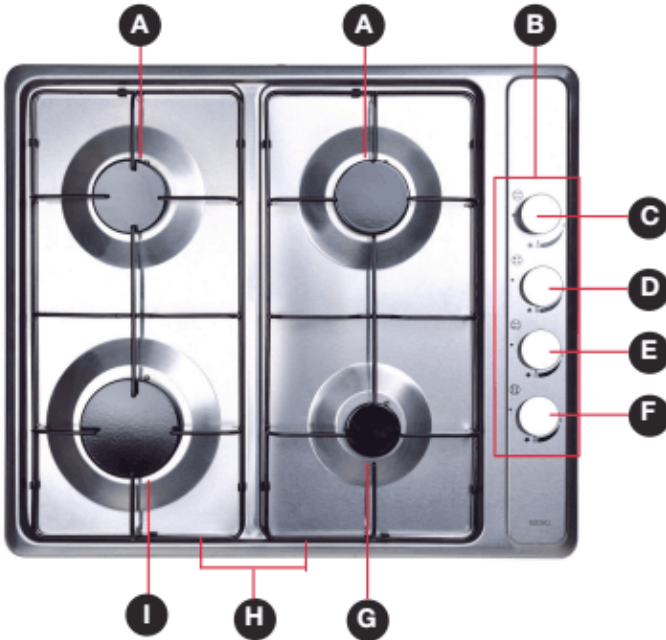
- **In the case of the burner flame accidentally being extinguished, make sure you turn off the burner control and wait a minute before reigniting it.**
- When finished with Gas Cooktop make sure to always turn the control knob to the Off position.

# INSTRUCTIONS (Cont.)

## FLAME FAILURE SAFETY

- This Gas Cooktop has a flame failure safety feature which quickly cuts off the gas supply to the burner in the event of the flame going out.

## OPTIMUM USE OF BURNERS



- |   |                           |   |                            |
|---|---------------------------|---|----------------------------|
| A | 2 x Semi rapid gas burner | F | Front Right Burner Control |
| B | Control Panel             | G | Auxiliary Gas Burner       |
| C | Rear Right Burner Control | H | 2 x Trivets (Pan Supports) |
| D | Rear Left Burner Control  | I | Rapid Gas Burner           |
| E | Front Left Burner Control |   |                            |

Burners	Ultra-Rapid triple crown 3.50 kW	Rapid 3.00 kW	Semi-Rapid 1.75 kW	Auxiliary 1.00 kW
Ø pans in cm	24-26	24-26	22-24	10-14

# OTHER USEFUL INFORMATION

## CLEANING AND MAINTENANCE

### **CAUTION!**

- **Before cleaning any part of the Cooktop, be sure to have all controls are switched off and the oven has called down sufficiently.**
- **Make sure once all burners are switched off that the cooktop surface is cool before you commence cleaning.**
- **Do not use harsh cleaning products such as scouring powders, wire brushes or sharp objects that can damage and scratch the cooktop surface.**

To make sure food safety and to keep the cooktop in good working condition, please clean the appliance regularly every time you finish using it.

#### **STAINLESS STEEL SURFACES**

- Wipe the stainless steel cooktop surface with a soft cloth or sponge, dampened in warm, soapy water and wrung out.
- Dry the cooktop with a clean, dry cloth.
- The silver coloured plastic control knobs may be removed for thorough cleaning, if necessary, but ensure not to damage the seal.

#### **ENAMELLED PARTS**

- Remove the enamelled trivets and burner caps from the cooktop and clean them the same way as the cooktop surface: with a soft cloth wrung out in warm, soapy water.
- Remove tough stains from enamelled parts using a nonabrasive liquid detergent, a creamy cleanser suitable for cleaning vitreous enamel or a fine steel wool soap pad.
- The enamelled trivets may also be washed in a dishwasher.

# OTHER USEFUL INFORMATION

## ALUMINIUM PARTS

- Clean the burner parts once a month to ensure nothing is clogging the mechanism. Use a thin steel needle to remove any dirt, combustion residues or spilled food residues from the burner holes.
- Remove the burner bodies from the cooktop and clean them the same way as the enamelled parts, or use a nylon brush to remove any cleaning materials, water or dirt.
- After cleaning, rinse and dry thoroughly.
- Clean the ignition plugs and flame failure probes carefully with a nylon brush and methylated spirits to ensure proper ignition and operation of the safety valves.
- Refit all burner parts to their dedicated spaces on the cooktop, ensuring they are correctly in place. The hole in the ring of the burner fits over the ignition plug. If it does not fit, you are trying to fit the burner body onto the wrong burner.
- To check that all parts are reassembled correctly, light the burners and allow them to dry out.

## SERVICE/REPAIR

### CAUTION!

- **The Gas Cooktop must ONLY be serviced by authorised personnel.**
- **If the Gas Cooktop isnt operating as it should be, please contact our customer support on 1300 296 699.**

#### **DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF**

- **To keep the Gas Cooktop in proper working order, make sure to have an authorised technician come and maintain/check the appliance on a regular basis.**

# FAQS

If experiencing issues with your oven and isn't operating correctly please check the following pages for solutions to the problems. If none of the solutions offered help solve the problem with your appliance then please contact our call centre on 1300 296 699.

## DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Problem	Solution
The burner has more yellow flame than blue.	<ul style="list-style-type: none"><li>• Switch off the burner and check:<ul style="list-style-type: none"><li>- All parts of the burner are clean and dry.</li><li>- Check that nothing is falling into the flame while its turning yellow.</li></ul></li><li>• If none of the above is helping with your issue, you may have an irregular burning issue, please call a licenced gasfitter or our customer support on 1300 296 699 to arrange a service.</li></ul>
The burner is not igniting	<ul style="list-style-type: none"><li>• Check if the cooktop is plugged in and turned on.</li><li>• Check to see if your home circuit breaker has flipped or blown, replace if so.</li><li>• Make sure igniter is clean and has no good spillage.</li><li>• Make sure to hold down control knob for ignition for about 10 seconds when lighting the burner.</li></ul>
Burner sparks but no gass	<ul style="list-style-type: none"><li>• Gas has to be on for it to work</li><li>• Check the holes on the burner are not blocked.</li></ul>
I smell gas	<ul style="list-style-type: none"><li>• Make sure the gas tap has not been left on.</li><li>• If all your burners are off, turn off the gas from the mains and call our support centre on 1300 296 699 to organise a service.</li><li>• <b>DO NOT SEARCH WITH A NAKED FLAME, SMOKE OR STRIKE A MATCH NEAR OR PRESS THE IGNITER.</b></li><li>• Do not operate any switches or devices including mobile phones.</li></ul>

# SPECIFICATIONS

<b>Model Number</b>	SC-610AUGCT
<b>Power Supply</b>	220-240VAC 50Hz 1-2W
<b>Certified Gas Type</b>	Natural Gas / LPG
<b>Total Gas Consumption</b>	27.9 MJ/h
<b>Rapid Gas Burner</b>	<b>NG:</b> 11.2 MJ/h / <b>LPG:</b> 10.1 MJ/h
<b>2 x Semi Rapid Gas Burner</b>	<b>NG:</b> 6.4 MJ/h / <b>LPG:</b> 7.0 MJ/h
<b>Auxiliary Gas Burner</b>	<b>NG:</b> 3.9 MJ/h / <b>LPG:</b> 4.1 MJ/h
<b>Gas Regulator Test Point Pressure</b>	1 KPa
<b>Cooktop Dimensions</b>	580 (w) x 500 (d) x 85(h) mm
<b>Benchtop Cutout</b>	553 (w) x 473 (d) mm
<b>Flame Failure Safety</b>	Yes
<b>Weight</b>	Net: 6 kg / Gross: 8.1 kg





# SEIKI™

**CUSTOMER HELPLINE:**

[info@ayonz.com](mailto:info@ayonz.com)

**DISTRIBUTED BY:**

Ayonz Pty Ltd