

Haier

Gas cooktops
HCG604W models

**Installation instructions
and User guide**

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Important!

SAVE THESE INSTRUCTIONS

The models shown in this user guide may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your country, please visit our local website listed on the back cover or contact your local Haier dealer.

! WARNING!



Cut Hazard

Beware of sharp edges when handling stainless steel appliances.
Failure to use caution could result in injury or cuts.

! WARNING!



Electrical Shock Hazard

Before carrying out any work on the electrical section of the appliance, it must be disconnected from the mains.

Connection to a good earth wiring system is absolutely essential and mandatory.

Failure to follow this advice may result in death or electrical shock.

Important safety instructions

Installation

- *Read these instructions carefully before installing or using this product.*
- *Please make this information available to the person responsible for installing the product as it could reduce your installation costs.*
- *These products are registered:
in New Zealand at www.energysafety.govt.nz and
in Australia with AGA at www.aga.asn.au.*
- *This appliance must be installed in accordance with these installation instructions, local gas fitting regulations, municipal building codes, water supply regulations, electrical wiring regulations, AS/NZS 5601.1 - Gas Installations and any other relevant statutory regulations.*
- *Do not modify this appliance.*
- *This appliance is to be installed and serviced only by an authorised person.*
- *Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury or damage.*
- *Always disconnect the cooktop from the mains power supply before carrying out any maintenance operations or repairs.*
- *In the room where the cooktop is installed, there must be enough air to allow the gas to burn correctly, according to the current local regulations.*
- *Particular attention shall be given to the relevant requirements regarding ventilation.*
- *This product should not be sealed into the bench with silicone or glue. Doing so will make future servicing difficult. Haier will not be liable for costs associated with releasing such a product, nor for repairing damage that may be incurred in doing this.*

- *No combustible material or products should be placed on this product at any time.*
- *Do not spray aerosols in the vicinity of this product while it is in operation.*
- *Installation must be carried out according to the manufacturer's instructions.*
- *Incorrect installation may cause harm and damage to people, animals or property, for which the manufacturer accepts no responsibility.*
- *If the installation requires alterations to the domestic electrical system, call a qualified electrician. The electrician should also check that the socket cable section is suitable for the power drawn by the appliance.*
- *Before carrying out any work on the electrical section of the appliance, it must be disconnected from the mains.*
- *The manufacturer accepts no responsibility for any inconvenience caused by failure to comply with this rule.*

Electrical requirements

- *The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the power supply cable sections can withstand the load specified on the plate.*
- *The plug must be connected to an earthed socket in compliance with safety standards.*
- *If the appliance is supplied without plug, fit a standard plug which is suitable for the power consumed by the appliance.*
- *The wires in the power supply 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 terminal block, 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.*
- *A suitable disconnection switch must be incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The switch must be of an approved type installed in the fixed wiring and provide a 3 mm air gap contact separation in all poles in accordance with the local wiring rules.*
In New Zealand and Australia, a switch of the approved type with a 3 mm air gap must be installed in the active (phase) conductor of the fixed wiring.
- *The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 50°C above ambient.*
- *Once the appliance has been installed, the switch or socket must always be accessible.*
- *If the power supply cable is damaged, it must be replaced by the manufacturer or its Service Agent or a similarly qualified person in order to avoid a hazard.*

4 Safety and warnings

Operation

! WARNING!



Hot Surface Hazard

This appliance becomes hot during use.

Do not touch the cooktop components, burners, trivets, pan supports or the base when hot.

Before cleaning, turn the burners off and make sure the whole cooktop is cool.

Failure to follow this advice may result in serious injury.

! WARNING!



Fire Hazard

Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.

Never use your appliance for warming or heating the room.

Failure to follow this advice may result in serious injury.

! WARNING!



Explosion Hazard

Do not use or store flammable materials such as gasoline near this appliance. Do not spray aerosols in the vicinity of this appliance while it is in operation.

Failure to follow this advice may result in death or serious injury.

! WARNING!



Electrical Shock Hazard

Switch the power to the cooktop off at the wall before cleaning or maintenance.

Failure to follow this advice may result in death or electrical shock.

Important safety instructions

Operation

- *Household appliances are not intended to be played with by children.*
- *Children, or persons with a disability which limits their ability to use the appliance, should have a responsible person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.*
- *If the power supply cable is damaged, it must only be replaced by an authorised person. Ensure that the electrical connection plug is accessible after installation.*
- *This appliance should be connected to a circuit that incorporates an isolating switch providing full disconnection from the electricity supply.*
- *Do not use an asbestos mat or decorative covers between the flame and the saucepan as this may cause serious damage to your cooktop.*
- *Do not place aluminium foil or plastic dishes on the cooktop burners.*
- *Do not let large saucepans or frying pans overlap the bench as this can deflect heat onto your benchtop and damage the surface.*
- *Do not let large saucepans or frying pans push any other pans aside. This could make them unstable or deflect heat onto your benchtop and damage the surface.*
- *Do not use a steam cleaner for cleaning this cooktop.*
- *Saucepan handles may be hot to touch. Ensure saucepan handles do not overhang other gas burners that are on. Keep handles out of reach of children.*
- *Keep children away from the cooktop when it is in use.*
- *Do not stand or place heavy objects on this appliance.*
- *After use, ensure that the control knobs are in the 'off' position.*
- *This appliance shall not be used as a space heater, especially if installed in marine craft or caravans.*
- *The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure the kitchen is well ventilated. Keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.*
- *After having unpacked the appliance, check to ensure that it is not damaged. In case of doubt, do not use it and consult your supplier or a professionally qualified technician. Packing elements (i.e. plastic bags, polystyrene foam, staples, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.*
- *Some appliances are supplied with a protective film on steel and aluminium parts. This film must be removed before using the appliance.*

6 Installation instructions

Dimensions and clearances

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

AS4551-2008 Approval Requirements for Domestic Gas cooking appliances

AS/NZS 60335-1 General Requirements for Domestic electrical appliances

AS/NZS 60335-2-6 Particular Requirements for Domestic electrical cooking appliances

AS/NZS CISPR 14.1:2010 Electromagnetic Compatibility Requirements.

The installation shall comply with the dimensions in Figs. 1 and 2, bearing in mind the following requirements:

- A minimum clearance of 20 mm has to be kept between the base of the cooktop and the top of an underbench appliance or a shelf. To ensure this clearance, mount the spacers supplied with the appliance, as shown in Fig. 3.
- A partition between the base of the cooktop and the cupboard below should be fitted 100 mm below the benchtop if the cupboard is to be used for storage.
- **Overhead clearances** - In no case shall the clearance between the highest part of the cooktop and a range hood be less than 650 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 cooktop 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 clearance to any surface be less than 450 mm.
- **Side clearances** - Where the distance 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 minimum height of 150 mm above the cooktop for the full dimension (width or depth) of the cooking surface area.
- Where the distance from the periphery of the nearest burner to any horizontal combustible surface is less than 200 mm, the horizontal surface shall be more than 10 mm below the surface of the cooktop, or the horizontal surface shall be above the trivet (see requirement for vertical combustible surfaces above).
- Protection of combustible surfaces - Local regulations in force specify that, where required, protection shall ensure that the surface temperature of combustible surfaces does not exceed 65 °C above ambient. To comply with this requirement satisfactorily, fix 5 mm-thick ceramic tiles to the surface or attach fire-resistant material to the surface and cover with sheet metal (minimum thickness 0.4 mm).

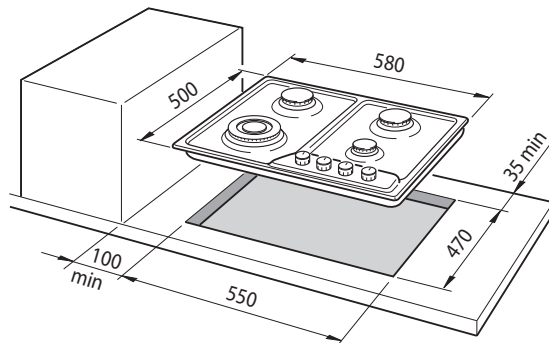


Fig. 1 Product and cutout dimensions

- Installation clearances and protection of combustible surfaces shall comply with the current local regulations e.g. AS/NZS 5601.1 - Gas Installations code.

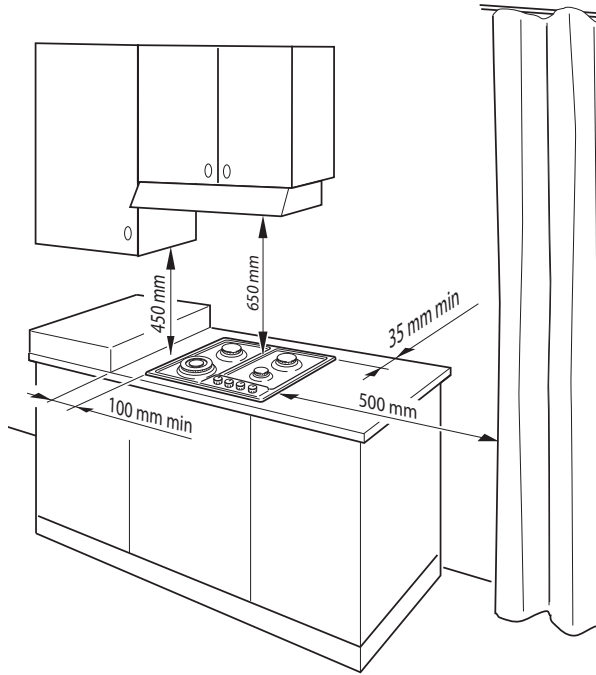


Fig. 2 Clearances

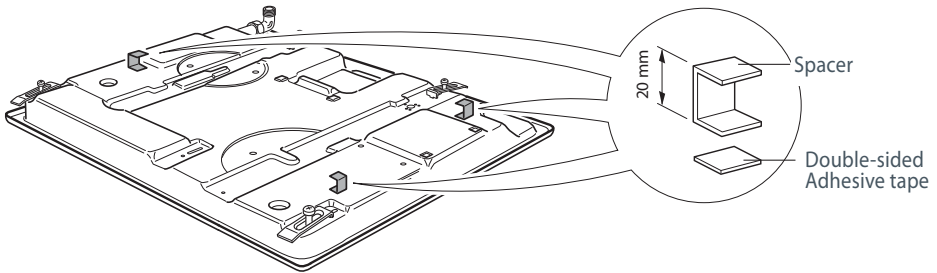


Fig. 3 Mounting the base clearance spacers

Fastening the installation brackets

Each cooktop is provided with an installation kit including brackets and screws for fastening the cooktop to benches from 20 to 40 mm thick.

- 1 Remove the pan supports and burners from the cooktop.
- 2 Turn the cooktop upside down and place it on a soft surface.
- 3 Fasten the brackets "A" to the appropriate socket holes, without tightening the screws "B" for the moment.

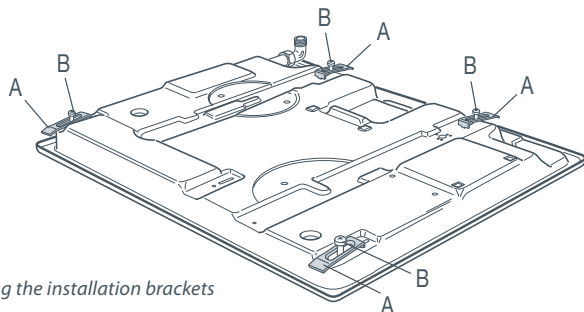


Fig. 4 Fastening the installation brackets

Fastening the cooktop

- 1 Spread the sealing material "C" out along the edge of the cutout, making sure that the junctions overlap at the corners.
- 2 Insert the cooktop into the cutout and position it correctly.
- 3 Adjust the position of the brackets "A" and tighten screws "B" to secure the cooktop firmly in position (teeth "D" of the brackets should go into the holes).
- 4 Using a sharp cutter or trimmer knife, trim the excess sealing material around the edge of the cooktop. Take care not to damage the workbench.

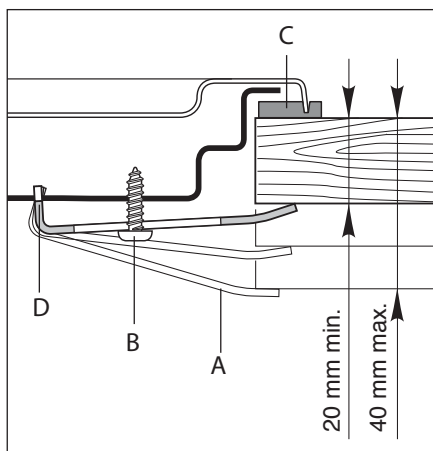


Fig. 5 Fastening the cooktop

Connecting the cooktop to the gas supply

- The gas connection must be carried out by an authorised person according to the relevant standards.
- Before connecting the appliance to the gas supply, mount the brass conical adaptor onto the gas inlet pipe, upon which the washer has been placed (Figs. 6 and 7). Conical adaptor and washer are supplied with the appliance (packed with conversion kit for use with Natural gas or LPG).
- This appliance is suitable for use with Natural gas or LPG. (Check the “gas type” sticker attached to the appliance).
- For Natural gas, connect the gas supply to the gas pressure regulator which is supplied with the appliance (Fig. 6). Adjust the regulator to obtain a test point pressure of 1 kPa with the two semi-rapid burners operating at the maximum..
- For LPG, connect the gas supply to the test point adaptor which is supplied with the appliance (Fig. 7). Ensure that the supply pressure is regulated to 2.75 kPa.
- Do NOT force the “elbow” to rotate before loosening the floating nut.
- Do NOT overtighten the floating nut at the “elbow”.

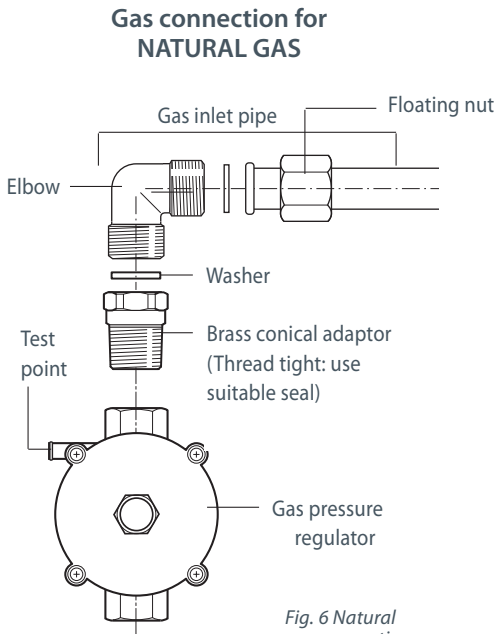


Fig. 6 Natural gas connection

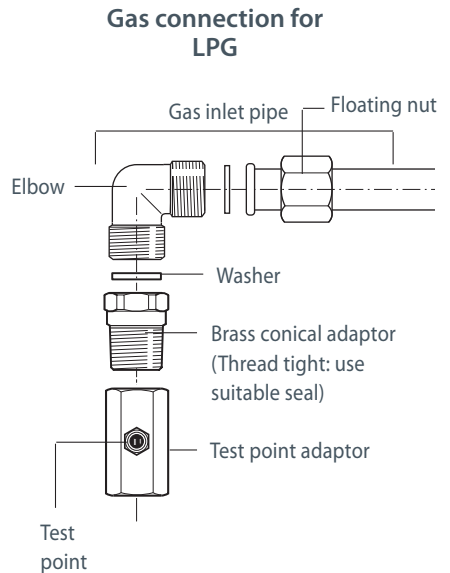


Fig. 7 LPG connection

Leak-testing and flame-testing the cooktop

- 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.

Important!

Do not use any naked flame to check for leaks.

- 2 The operation of the appliance MUST be tested before leaving.
- 3 Adjust the test point pressure or supply pressure to the value which is appropriate for the gas type.
- 4 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, check that the burner cap is located properly and the injector nipple is aligned correctly.
- 5 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, see 'Adjusting the minimum burner setting' section following.
- 6 If satisfactory performance cannot be obtained, the installer shall check the installation and notify the local gas supply authority about a gas supply problem, or if it is an appliance problem, Customer Care should be called to obtain the nearest authorised Service Agent.
- 7 Where the appliance data plate cannot be easily read with the appliance installed, the duplicate data plate must be attached to an adjacent surface and the duplicate Natural gas or LPG conversion label should also be included where a Natural gas or LPG conversion has been completed.

Installation with a flexible hose assembly

- If this appliance has to be installed with a hose assembly, the installer must refer to the network operator or gas supplier for confirmation of the gas type, if in doubt.
- When used with a flexible hose, the connector on the wall should be between 800 mm to 850 mm above the floor and in the region outside the width of the appliance to a distance of 250 mm. The supply connection point shall be accessible with the appliance installed.
- Flexible hose assemblies should be AS/NZS 1869 Class B or Class D certified. The thread connection shall be Rp 1/2" (ISO 7-1) male.
- The hose assembly must be as short as practicable and comply with relevant AS/NZS 5601.1 requirements.

Important!

- *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 eg. base of metal hotplate, underbench oven etc.*
- *The installer shall ensure the hose assembly is restrained from accidental contact with the flue outlet of an underbench oven.*

Table for the choice of injectors

Test point Pressure [kPa]	Natural Gas		LPG	
	1.0		2.75	
Model and burner	Injector orifice diameter [mm]	Gas consumption [MJ/h]	Injector orifice diameter [mm]	Gas consumption [MJ/h]
Auxiliary (right front)	0.85	3.60	0.53	3.60
Semi-rapid (left & right rear)	1.12	6.30	0.70	6.30
Triple-ring wok (left front)	1.60	12.70	0.95	11.90

Converting to a different gas type

Important!

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). To convert from one gas type to another, you need to replace the injectors, and then adjust the minimum burner setting.

Replacing the injectors

- 1 Remove the pan supports and burners from the cooktop.
- 2 Using a spanner, remove the injector (Figs. 8 and 9) and replace it with one according to the gas type (see ‘Table for the choice of injectors’).
- 3 Fix the warning label supplied with the appliance. This label states that the gas cooktop has been converted for use with LPG/Natural gas.
- 4 Where the appliance data plate cannot be easily read with the appliance installed, a second conversion label should also be affixed to an adjacent surface along with the duplicate data plate.

Adjusting the minimum burner setting

- Follow the instructions under ‘Adjusting the minimum burner setting’ following.

Important!

- *If you are converting the cooktop from Natural gas to LPG, remove the gas pressure regulator before connecting the cooktop to the gas supply and replace with the test point adaptor supplied with the conversion kit.*
- *If you are converting the cooktop from LPG to Natural gas, remove the test point adaptor before connecting the cooktop to the gas supply and replace with the gas pressure regulator supplied with the conversion kit.*

Note:

- The burners are designed so that regulation of primary air is not required.

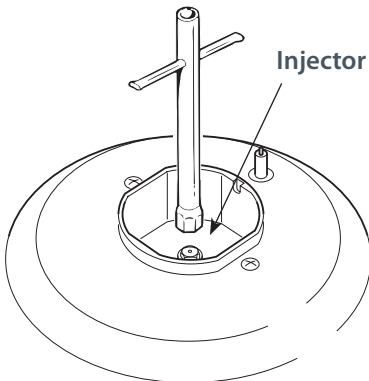


Fig. 8 Auxiliary, rapid and semi-rapid burners

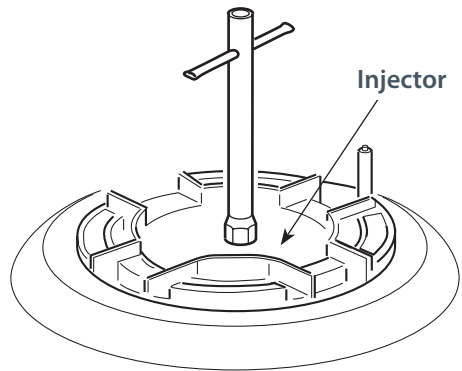


Fig. 9 Triple-ring wok burner

Adjusting the minimum burner setting

When changing from one type of gas to another, the minimum valve output must also be correct, considering that in this position the flame must be about 4 mm long and must remain lit even when the knob is turned quickly from the maximum to the minimum position.

The adjustment is performed with the burner lit, as follows:

- Turn the knob to the minimum position.
- Remove the knob.

On gas valves provided with adjustment screw in the centre of the shaft - models HCG604WW, HCG604WX (Fig. 10)

- Using a screwdriver with max. diameter 3 mm, turn the screw inside the tap until the correct setting is obtained.

On gas valves provided with adjustment screw on the valve body - models HCG604WFCW, HCG604WFCX (Fig. 11)

- Turn the screw "A" to the correct setting with a screwdriver.

For LPG, tighten the adjustment screw completely.

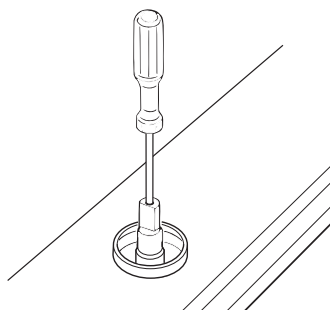


Fig. 10 Minimum burner setting - valves with adjustment screw in the centre of the shaft.

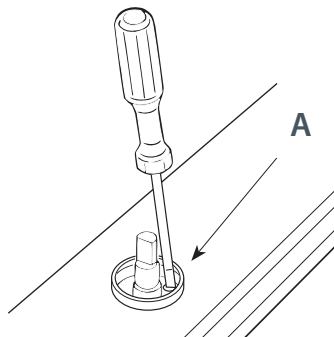


Fig. 11 Minimum burner setting - valves with adjustment screw on the valve body.

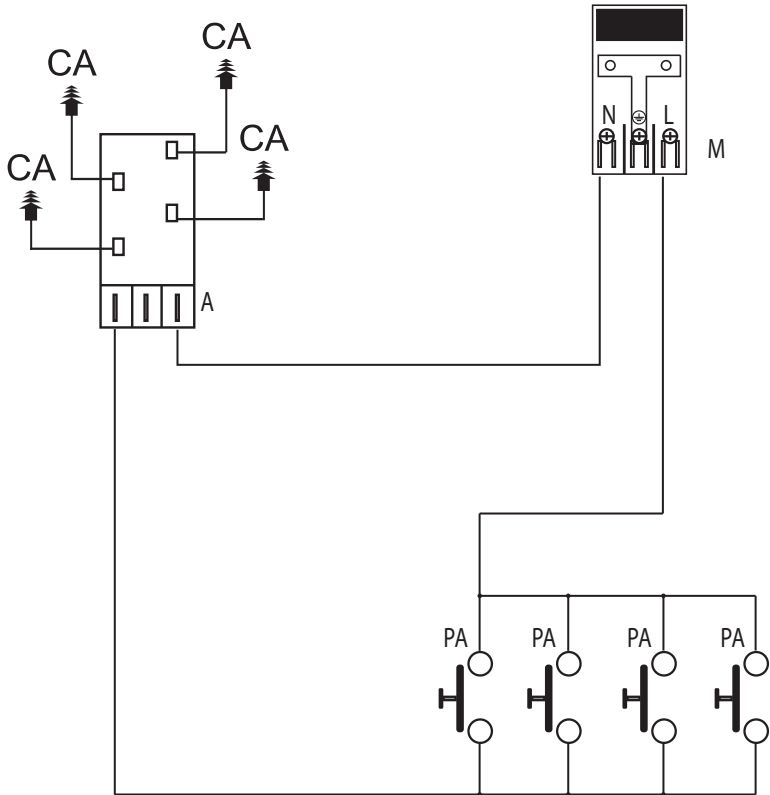


Fig. 12 Wiring diagram

Wiring diagram

- PA Ignition switches group
- A Ignition coil
- M Terminal block
- CA Spark electrode

About your new cooktop

Thank you for buying a Haier gas cooktop. Once it is installed and ready to use, you will want to know everything about it to make sure you get excellent results right from the start. This guide introduces you to all its special features. We recommend you read the whole guide before using your new cooktop, for both safety and cooking success.

Before using your new cooktop

Before using your new cooktop, please:

- Read this user guide, taking special note of the 'Safety and warnings' section.
- Plug the cooktop into the power supply and turn it on so the electronic ignition will work.

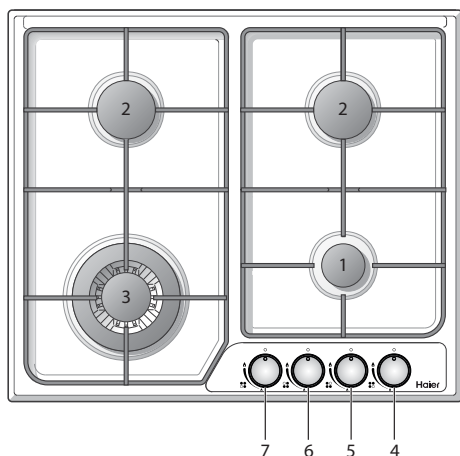


Fig.13 Cooktop layout -
Models HCG604WW, HCG604WX
(no flame failure safety feature)

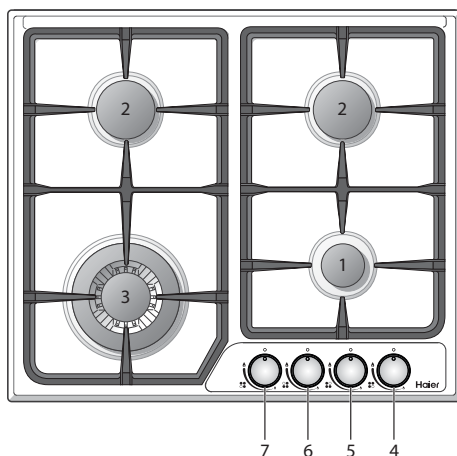



Fig.14 Cooktop layout -
Models HCG604WFCV, HCG604WFCX
(with flame failure safety feature)

- 1 Auxiliary burner
- 2 Semi-rapid burner
- 3 Triple-ring burner
- 4 Auxiliary burner control knob
- 5 Right semi-rapid burner control knob
- 6 Left semi-rapid burner control knob
- 7 Triple-ring burner control knob







Control knobs

The knobs control the flow of gas through the valve.

Using the burners

- 1 Choose the control knob for the burner you want to use.
- 2 Press the knob down gently and turn it anticlockwise to the HIGH  position. The ignitors on all the burners will spark.

Flame failure models only: Hold down the knob for approximately 10 seconds after the burner has lit. Releasing the knob too soon will extinguish the flame.

- 3 Adjust the flame anywhere between the HIGH  and LOW  positions. Do not adjust the flame between HIGH  and  (off).
- Note: If the burner does not light within 15 seconds, turn the control knob to the  (off) position and wait at least one minute before trying again.
- 4 After use, always turn the knobs to the  (off) position. For models without the flame failure safety feature, you should also close the cock valve on the gas bottle or the main gas supply line.

Flame failure safety feature (some models only)

Some cooktop models have a flame failure safety device. These models have a flame failure probe as well as the ignitor (see Fig 16).

The flame failure probe cuts off the gas supply to the burner if the flame is blown out.

When lighting the burner on flame failure models, hold down the knob for approximately 10 seconds after the burner has lit. Releasing the knob too soon will extinguish the flame.

If the flames are accidentally extinguished, turn off the burner and do not try to light it again for at least one minute (to allow the gas to disperse).

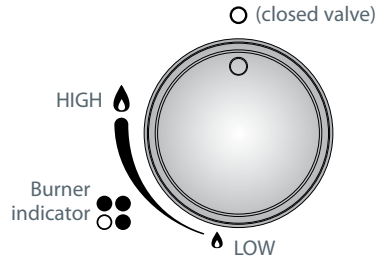


Fig. 15a Models HCG604WW, HCG604WX (no flame failure safety feature)

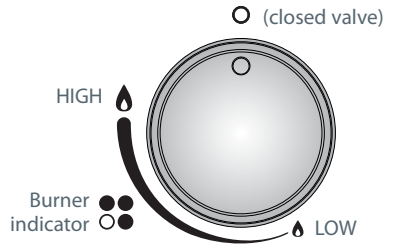


Fig. 15b Models HCG604WFCW, HCG604WFCX (with flame failure safety feature)

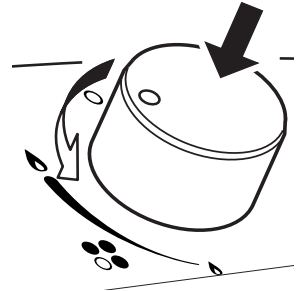


Fig. 15c Pushing then turning the control knob (models HCG604WW, HCG604WX without flame failure safety feature)

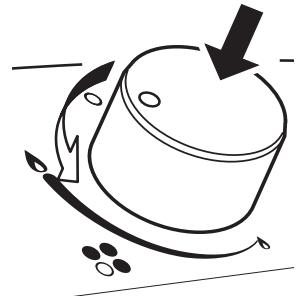


Fig. 15d Pushing then turning the control knob (models HCG604WFCW, HCG604WFCX with flame failure safety feature)

16 Using your cooktop

If a burner does not light

Turn the control knob to **O** (off) and wait at least 1 minute before trying again. This is to allow the gas to disperse. If after trying again the burner still does not light, check that:

- the cooktop is plugged in and the power supply is switched on
- there is no power failure in your home or neighborhood
- the gas is turned on
- the gas bottle is not empty (if you use bottled gas)
- the ignitors are sparking. If they are not sparking, they may be dirty or wet. Clean them with a toothbrush and methylated spirits, as shown in Fig. 16 below. See 'Care and cleaning' for instructions on removing and replacing the burner parts.

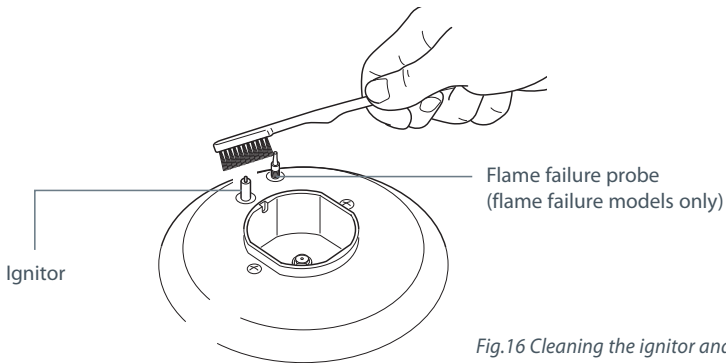


Fig.16 Cleaning the ignitor and probe

If the flame is irregular

Check that the burner parts (flame spreader and burner cap) are:

- clean and dry
- positioned correctly, as shown in Figs. 17 and 18.

For further advice, see sections 'Care and cleaning' and 'Troubleshooting'.

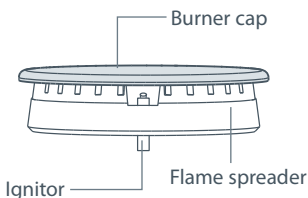


Fig.17 Burner parts

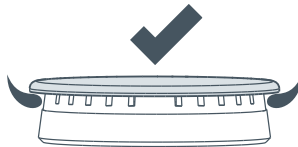


Fig.18 Correct assembly of burner parts

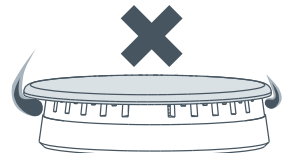



Fig.19 Incorrect assembly of burner parts, resulting in irregular flames

If there is a power failure

- You can still use your cooktop.
- Light the burners by holding a match close to the side of the burner and turning the control knob to High . Wait until the flame is burning evenly before adjusting.

Cooking guidelines

Important!

- *Never leave the cooktop unattended when in use. Boilover causes smoking and greasy spills that may ignite.*
- *Take care when deep-frying: oil or fat can overheat very quickly, particularly on a high setting.*
- Start cooking on a high setting. When food comes to the boil, reduce the setting and maintain a steady heat to cook your food thoroughly. Doing this will reduce the cooking time.
- Using a lid will reduce cooking times through retaining the heat.
- Minimise the amount of liquid to reduce cooking times.

Cookware



Fig.20

- Use saucepans with thick flat bases. Food in a saucepan with an uneven base will take longer to cook.
- Do not let large saucepans or frying pans overlap the bench, as this can deflect heat onto your benchtop and damage its surface.
- Always make sure saucepans are stable. Using very heavy saucepans may bend the pan supports or deflect the flame.
- Make sure the size of the pan matches the size of the burner. A small pot on a large burner is not efficient. The following table shows the minimum and maximum saucepan base diameters that may be used on each burner:

Small pan support

This pan support is to be placed on the right front burner when using a small diameter pan, in order to prevent it from tipping over.



Fig. 21 Small pan support

Model and burner	Minimum Diameter	Maximum Diameter
Auxiliary (right front)	12 cm*	14 cm
Semi-rapid (left & right rear)	16 cm	20 cm
Triple-ring wok (left front)	24 cm	28 cm

* 6 cm if the small pan support is used

Important!

Before any cleaning or maintenance, always:

- *turn all burners off*
- *switch the power to the cooktop off at the wall*
- *make sure that the cooktop and its parts are a safe temperature to touch.*

General advice

- Clean the cooktop regularly—do not let stains become burnt on.
- Do not use abrasive cleaners, cloths or pads to clean any part of your cooktop. Some nylon scourers may also scratch. Check the label.
- Make sure that no cleaner residue is left on any cooktop part; when heated, these could stain the cooktop.
- See the following pages for instructions on reassembling the burners correctly after cleaning.
- Do not clean cooktop parts in a self-cleaning oven.
- Do not use a steam cleaner.

What? How often?	How?	Important!
Stainless steel base <i>After every use</i>	<ol style="list-style-type: none"> 1 Soak any stubborn stains under a hot soapy cloth. 2 Wipe the soiling off with a cloth using a mild household detergent or stainless steel cleaner. 3 Wipe with a clean damp cloth. 4 Wipe the surface dry with a microfibre cloth. 5 For extra shine, use a suitable stainless steel polish. <ul style="list-style-type: none"> ▪ Hard water spots can be removed with household white vinegar. 	<ul style="list-style-type: none"> ▪ <i>Do not use abrasive cleaners, steel soap pads or sharp objects on stainless steel.</i> ▪ <i>Always read the label to make sure that your stainless steel cleaner does not contain chlorine compounds as these are corrosive and may damage the appearance of your cooktop.</i> ▪ <i>Always rub the stainless steel in the direction of the grain.</i> ▪ <i>The graphics are etched onto the steel by laser and will not rub off.</i>
Enamelled parts <i>As needed</i>	<ol style="list-style-type: none"> 1 Clean the enamelled parts with a sponge and soapy water only or other non-abrasive products. 2 Dry preferably with a microfibre or soft cloth. <ul style="list-style-type: none"> ▪ If acidic substances such as lemon juice, tomato sauce, vinegar etc. are left in contact with the enamel for a long time, they will damage the surface. 	

What? <i>How often?</i>	How?	<i>Important!</i>
Control knobs <i>As needed</i>	1 Wipe with a damp cloth and mild detergent. 2 Dry thoroughly with a soft cloth.	<i>Do not use stainless steel or oven cleaner on the knobs, as doing so may damage their coating.</i>
Burner parts, pan supports <i>As needed, but at least once a month</i>	1 Remove the parts that you wish to clean. ■ See the Figs. following for illustrations of removable burner parts. 2 Soak stubborn stains in a solution of biological clothes washing detergent. 3 Clean the parts in hot soapy water. Use a stiff nylon brush or straight-ended paper clip to clear the notches of a flame spreader. 4 Rinse in warm water. 5 Dry thoroughly. 6 Replace the parts correctly, following Figs. 22-23. ■ These parts are also dishwasher safe.	■ <i>Make sure you keep the notches of the flame spreaders clear. Soiling may clog these and cause problems.</i> ■ <i>Before replacing the burner parts, make sure that they are completely dry. Wet burner parts may result in an irregular flame. Before lighting a burner you have reassembled, check that all of its parts have been positioned correctly. Incorrect assembly can cause dangerous irregular flames and ignition problems.</i>
Ignitor and probe (some models only) <i>At least once a month</i>	Clean these very carefully using a toothbrush and methylated spirits (see Fig. 16).	■ <i>The ignitor ensures trouble-free sparking and the probe (some models only) ensures that the safety valves operate correctly. Check the ignitor and probe regularly to make sure they are clean.</i>
All gas components of the cooktop <i>Once every 3-4 years</i>	■ Contact your local Authorised Repairer to perform a thorough check on all gas components on the cooktop. ■ For Authorised Repairer details, see your Service & warranty book or contact Customer Care.	■ <i>All checking and maintenance must be performed by a suitably qualified person.</i> ■ <i>If the gas is connected with a flexible hose, checking should include inspecting the entire length of the flexible hose assembly for any sign of wear or damage.</i>

Replacing the burner parts correctly

Semi-rapid and auxiliary burners

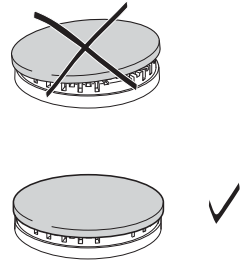
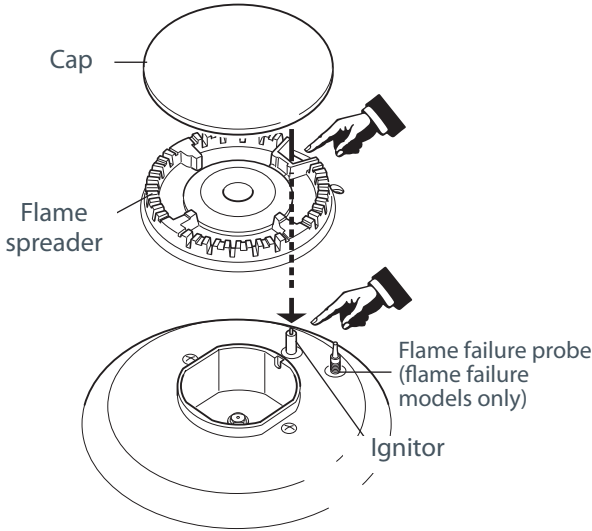


Fig.22 Correct positioning of semi-rapid and auxiliary burner parts

Triple-ring wok burner

Fit the flame spreader to the housing as shown by the arrow in Fig.23 following. Make sure the burner is not able to rotate.

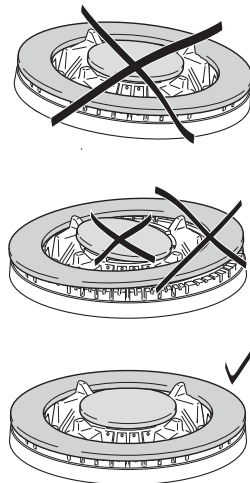
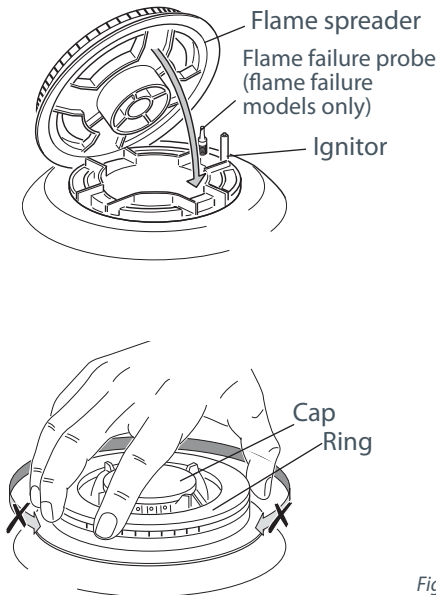


Fig.23 Correct positioning of triple-ring wok burner parts

Problem	Possible solutions
A burner does not light.	<ul style="list-style-type: none"> ▪ Check that the power to the cooktop is switched on at the wall and there is no power failure. ▪ Check the gas supply valve is turned on and the supply to the house is working. You should hear the gas when you turn a burner on. ▪ If you use bottled gas, check that it is not empty. ▪ The ignitors may be dirty. Clean them with a toothbrush and methylated spirits, as shown in Fig. 16. ▪ The burner parts may not be located properly. Check the assembly and make sure the burner cap is sitting flat. See 'Care and cleaning'.
The flames are yellow or hard to start.	<ul style="list-style-type: none"> ▪ The burner parts may not be located properly. Check the assembly and make sure the burner cap is sitting flat. See 'Care and cleaning'. ▪ If you use bottled gas, this may indicate you are getting near the end of the bottle. ▪ Check the burner parts are clean and dry. ▪ The gas pressure may not be at the correct level. Check this with your service person or installer. ▪ Your cooktop may not be set up for the gas you are using. Check this with your service person or installer.
One of my burners has an uneven flame.	<ul style="list-style-type: none"> ▪ Check the burner parts are clean and dry. ▪ The burner parts may not be located properly. Check the assembly and make sure the burner cap is sitting flat. See 'Care and cleaning'.
The flame goes out at low settings.	<ul style="list-style-type: none"> ▪ The gas supply pressure may be low. Check this with your service person or installer. ▪ The low setting may have been adjusted incorrectly. Check this with your service person or installer. ▪ If you use bottled gas, this may indicate you are getting near the end of the bottle.
My burners do not turn down much (when running on bottled gas or LPG).	<ul style="list-style-type: none"> ▪ Your cooktop may not have been adjusted correctly. ▪ Check this with your service person or installer.
The flame tips are very yellow.	<ul style="list-style-type: none"> ▪ Call your service person to service the cooktop.
There is a power failure.	<ul style="list-style-type: none"> ▪ You can still use your cooktop. ▪ Light the burners by holding a match close to the side of the burner and turning the control knob to HIGH 🔥. Wait until the flame is burning evenly before adjusting.

Before you call for service or assistance ...

Check the things you can do yourself. Refer to the installation instructions and your user guide and check that:

- 1 Your product is correctly installed.
- 2 You are familiar with its normal operation.

If after checking these points you still need assistance or parts, please refer to the Service & Warranty book for warranty details and your nearest Authorised Repairers, Customer Care, or contact us through our local website listed on the back cover.

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

In New Zealand and Australia:

AS4551-2008 Approval Requirements for Domestic Gas cooking appliances

AS/NZS 60335-1 General Requirements for Domestic electrical appliances

AS/NZS 60335-2-6 Particular Requirements for Domestic electrical cooking appliances

AS/NZS CISPR 14.1: 2010 Electromagnetic Compatibility Requirements

Model Serial no.

Date of purchase Purchaser

Dealer Suburb

Town Country

www.haier.co.nz
www.haier.com.au

Haier

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