

APPENDIX 3 - BLANCO GAS COOKTOP

1) BURNERS

Ensure that all gas supply connections are correct and that supply valves are open.
The burner controls are engraved graphically to indicate their associated burner and setting.

Manual Ignition

Select desired hotplate burner, depress control knob and gently turn anti-clockwise to maximum position whilst applying a lighted match to the burner. After the flame has established, adjust burner to desired setting.

Electrical Ignition

Select desired burner, depress control knob and gently turn anti-clockwise to maximum position whilst depressing the electronic ignition switch until flame has established.

Automatic electrical ignition

Select desired hotplate burner, depress control knob and gently turn anti-clockwise to maximum position. Then the burner automatically lightens.

After the flame has established, select the required setting.

NOTE:

WHEN THE CONTROL OF THE DOUBLE RING BURNER IS SET TO MINIMUM THE OUTER FLAME ONLY REMAINS ALIGHT.

How to use the hotplates burner

In order to achieve maximum efficiency with minimum gas consumption it is useful to remember:

- Do not use large burners with pans of small diameter in order to avoid flames spreading wider than pans (consult the following table).
- When the boiling point is reached, it is best to turn the knob to the LOW position
- Always use pans with lids.

- 9) Left trivet
- 10) Trivet for ultra rapid burner
- 11) Electric ignition push-button
- 12) Burner control knob n° 4
- 13) Burner control knob n° 1 or 6
- 14) Burner control knob n° 5
- 15) Burner control knob n° 3
- 16) Burner control knob n° 2

- of 11.2 MJ (3100 W)
- of 10.6 MJ (2950 W)
- of 5.3 MJ (1450 W)
- of 3.8 MJ (1050 W)
- of 9.4 MJ (2600 W)
- of 14.4 MJ (4000 W for double ring)
- of 14.4 MJ (4000 W for triple ring)

- Large burner (Left front)
- Medium burner (Right rear)
- Small burner (Left rear)
- Auxiliary burner (Right front)
- Fish burner (Center)
- Ultra rapid burner (Left front)
- Ultra rapid burner (Left front)
- Right trivet
- Center trivet

BURNER PAN DIAMETER (in cm)

Ultra rapid or Wok burner	22 - 24 or Wok
Large burner	22 - 24
Medium burner	20 - 22
Small burner	16 - 18
Auxiliary burner	10 - 14

WARNINGS:

- Do not spray aerosols in the vicinity of the hotplates while the appliance is in use.
- Where this appliance is installed in a marine craft or a caravan, it shall not be used as a space heater.
- For maximum stability, always use a round bottom wok.
- If gas burns with a yellow flame, do not continue to use burner and arrange for service.
- Observe safe clearances around appliance.
- Locate pan centrally over the burner so that is stable and does not overhang the appliance (fig. 3).
- Use only a wok support supplied or recommended by the manufacturer of the appliance (fig. 4).

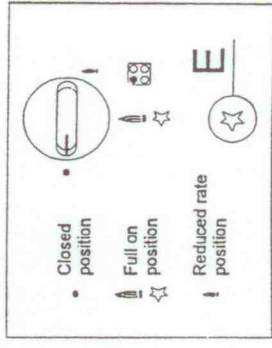


FIG. 1

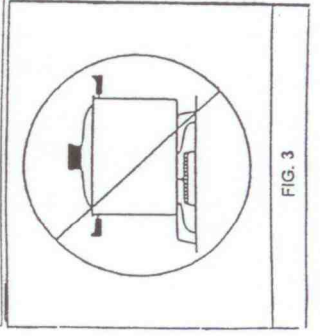


FIG. 3

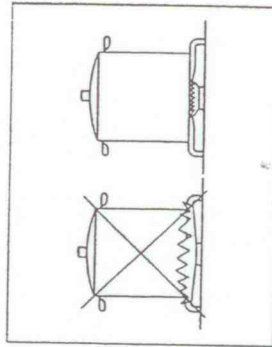


FIG. 2

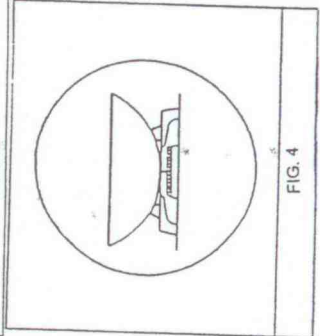


FIG. 4

IMPORTANT
Always disconnect the appliance from the gas and electricity mains before carrying out any cleaning operation.

2) HOT PLATE

Periodically wash the hot plate, the enamelled steel pan supports 'G', the enamelled burner caps 'L', the burner heads 'M' and flame rings 'N' (see fig. 5) with lukewarm soapy water. Following this, all parts should be thoroughly rinsed and dried. Never wash them while they are still warm and never use abrasive powders. Do not allow vinegar, coffee, milk, salted water, lemon or tomato juice from remaining in contact with the enamelled surfaces for long periods of time.

WARNINGS:

- Before refitting flame rings "N", it is essential to check that the holes have not become clogged by foreign bodies and that stop notch "H" on the flame ring, has been correctly positioned on lip "Q" (see fig. 6).
- Do not force the taps if they are difficult to open or close. Contact the technical assistance service for repairs.
- Correctly preserve the plate after use by treating it with special products, easily available on the market. This will keep the surface of the hot plate clean and bright. The operation will also prevent the formation of rust.
- Any liquid that spills from the pans must always be removed with a cloth.

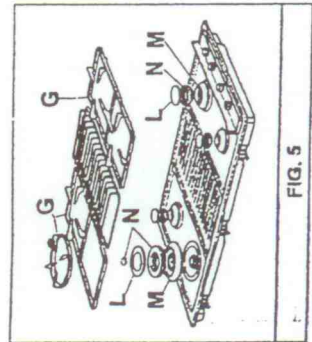


FIG. 5

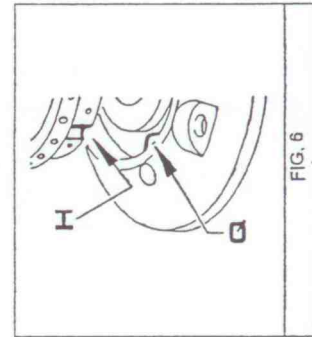


FIG. 6

	<p>TYPE "A" - DOUBLE RING</p> <ul style="list-style-type: none"> • GMS 4400 • GMS 4400 M • GMS 4400 X • GMS 4400 FF • GMS 4400 FFX • GMS 4400 MX
	<p>TYPE "B" - TRIPLE RING</p> <ul style="list-style-type: none"> • GWS 4400 T • GWS 4400 MT • GWS 4400 XT • GWS 4400 FFT • GWS 4400 MXT • GWS 4400 FFMT • GWS 4400 FFXT • GWS 4400 FFMXT
	<p>TYPE "C" - TRIPLE RING</p> <ul style="list-style-type: none"> • GWS 5500 T • GWS 5500 MT • GWS 5500 XT • GWS 5500 MXT • GWS 5500 FFT • GWS 5500 FFMT • GWS 5500 FFXT • GWS 5500 FFMXT
	<p>TYPE "D" - DOUBLE RING</p> <ul style="list-style-type: none"> • GMRS 4400 • GMRS 4400 X • GMRS 4400 M • GMRS 4400 FFM • GMRS 4400 FFX • GMRS 4400 MX • GMRS 4400 FFMX
	<p>TYPE "E" - DOUBLE RING</p> <ul style="list-style-type: none"> • GMPS 4400 • GMPS 4400 M
	<p>TYPE "F" - TRIPLE RING</p> <ul style="list-style-type: none"> • GWSR 5500 T • GWSR 5500 MT • GWSR 5500 XT • GWSR 5500 MXT • GWSR 5500 FFMT
	<p>TYPE "G" - TRIPLE RING</p> <ul style="list-style-type: none"> • GWSR 4400 MT • GWSR 4400 MXT • GWSR 4400 FFMT • GWSR 4400 FFMXT

TECHNICAL INFORMATION FOR INSTALLATION PERSONNEL

This appliance must be installed only by authorised personnel and in accordance with the regulations of both the GAS and ELECTRICITY AUTHORITIES. The wall and bench surfaces must be capable of sustaining temperatures of 75 degrees Celsius. All laminates, fixing adhesive and surfacing materials should be certified suitable for this temperature. Refer to figure 7 for required clearances around appliance.

NOTE 1 :
fire resistant material (eg ceramic tiles) is required to 450 mm above burner top if wall or vertical structures are within 200mm from burner.

NOTE 2 :
rangehood and exhaust system are not permitted within 600 mm above burner tops.

3) BENCHTOP CUTOUT

The cutout in the bench-top should be made using the dimensions given in figure 7 - 8 or 9 the template provided. Never leave the packing components (plastic bags, nails, foamed polystyrene, etc...) within the reach of the children since they are a source of potential danger.

4) FIXING OF THE HOTPLATE

The hotplate is provided with a special seal to prevent liquid penetrating to the underside of the appliance.

For correct installation of this seal ensure the procedures detailed below are followed:

- Unpack the sealing strips ensuring that the transparent protection is not damaged and remains attached to the seal.
- Invert the appliance and fix the special clamps to the underside of the appliance with the screws "G" (see fig. 10). Carefully place the seal around the outer edge of the appliance.
- Care should be taken to align the outer edge of the seal with that of the appliance. Trim the seal to the correct length to ensure that no overlap of the seal occurs (refer figure 11). Adhere the seal to the appliance by pressing firmly with fingers.
- Remove the protective strip from the seal.
- Place the appliance into the cutout in the bench-top and secure with the special screws and fixing clamps (refer figure 12).

5) GAS CONNECTION

The gas connection is located at the rear and on the underside of the appliance 100 mm from the right hand side.

Natural and Town Gas

Both Natural and Town Gas installations require the connection of a gas regulator at the appliance. This regulator is supplied with the appliance on purchase. Assemble the regulator (noting the gas flow direction) and transition pieces (supplied with the appliance), in accordance with figure 13.

The transition piece on the supply side of the regulator must be provided by the installer.

The appliance is supplied with a gas regulator and has been fitted with injectors designed for natural gas.

Town gas and lpg (liquefied petroleum gas) injectors have been supplied.

Liquefied Petroleum Gas

In a LPG installation the gas regulation is made at the gas cylinder and regulation at the appliance is not required. To connect supply to the appliance use transition pieces as shown in figure 14. These pieces are supplied with the appliance on purchase.

WARNING:

THE BURNER FLAME MUST BE ADJUSTED BY THE INSTALLER. FAULTY INSTALLATION WILL NOT BE COVERED UNDER WARRANTY.

6) ELECTRICAL CONNECTION
The appliance is supplied with a 1800 mm long flexible supply lead.

The point of attachment for this lead is located at the rear and on the underside of the appliance 380 mm from the right hand side.

The voltage and power consumption are detailed on the underside of the appliance. Ensure that the appliance is correctly rated to the supply.

Connect appliance by way of a switched power point. **THE APPLIANCE MUST BE EARTHED.** Ensure that this power point is properly earthed.

Look at the connection wiring diagrams (fig. 15 and fig. 16).

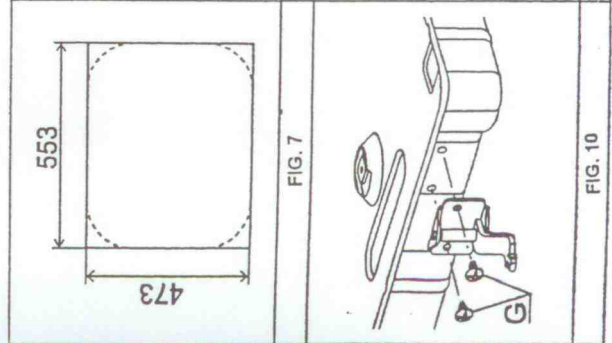


FIG. 7

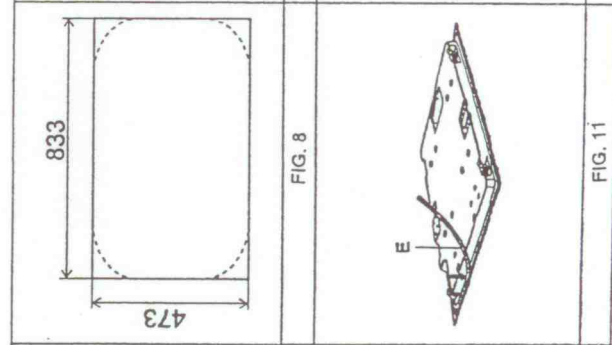


FIG. 8

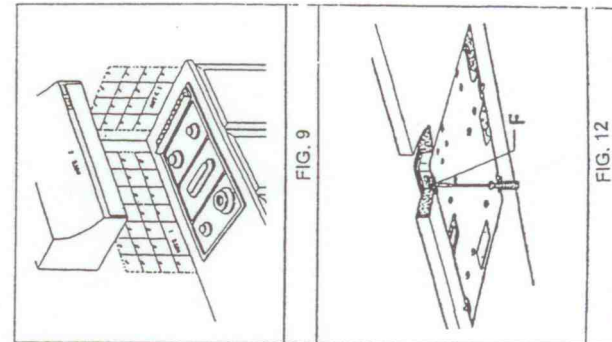


FIG. 9

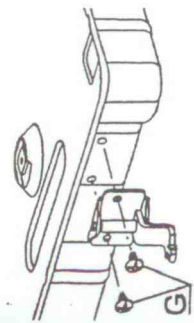


FIG. 10



FIG. 11

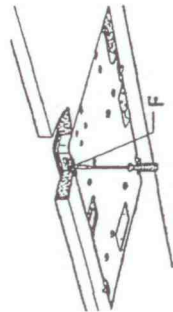


FIG. 12

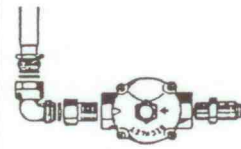


FIG. 13

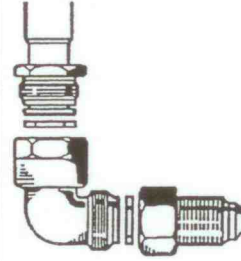


FIG. 14

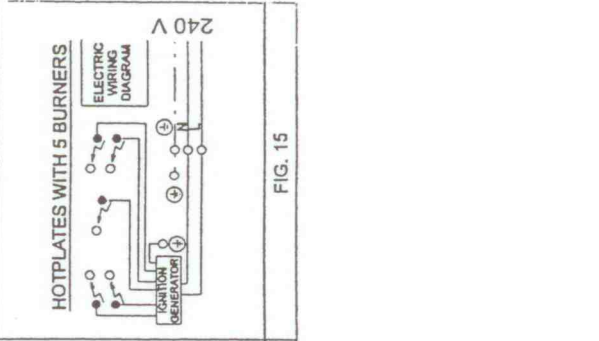


FIG. 15

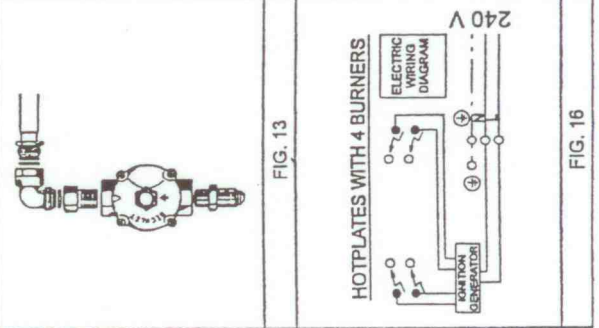


FIG. 16

7) BURNERS

PRIMARY AIR ADJUSTMENT

Polycarbonate panel (refer figure 17)

- Turn off power and unplug electric lead from power point.
- Remove the knobs "M".
- Unscrew the screws "V".
- Lift the control panel.

Glass panel (refer figure 18)

- Turn off power and unplug electric lead from power point.
- Remove knobs "M" and push-button "1" (friction fit).
- Unscrew the locking nut "G".
- Lever up gently the glass panel "C" and remove it.

Ignite the burners and adjust the sleeves "B" (refer figure 19 and table on next page) to obtain the desired flame. Ensure that locking screws "A" are retightened.

8) CONTROL VALVES

The control valves are suitable for all types of gases.

They are the male cone type allowing one direction of flow.

Simmer flame adjustment (refer figure 20)

- Light burner and set to low setting.
- Remove control knob (friction fit).
- Insert a small screwdriver into the hollow stem of the valve and adjust the flame to the desired level.
- Ensure that flame is stable when the controls are rapidly moved from low to maximum.

NOTE:

Adjustment may be necessary when the appliance is connected to Natural or Town Gas. When connected to LPG the valve cone should be screwed down completely.

9) REPLACEMENT OF INJECTORS

The burners are suitable for use with different gases.

To adjust to different gases it is necessary to change the injectors.

A range of injectors are supplied with the appliance.

PROCEDURES

Remove of injectors

Remove control panel (refer section 7).

- Loosen screw "A" and slide sleeve "B", away from control valve (refer figure 21).
- Loosen the injector with the ring spanner "M" (refer fig. 22).

- Unscrew the injector with the open ended spanner until there is clearance for the spring hook - "P", to engage the injector.
 - Unscrew the injector completely.
- Re-installation of injectors
- Select the correct injector
 - Hold injector with spring and offer it to the control valve.
 - Use spanner "M", to engage the threads.
 - Remove spring "P".
 - Tighten injector with ring spanner "M".
- The technical details of the operating pressures, injector diameters and rating for various gases are scheduled on the next page.

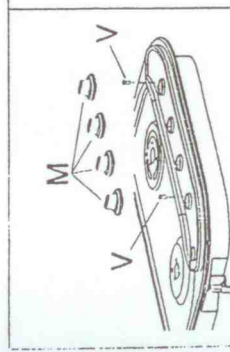


FIG. 17

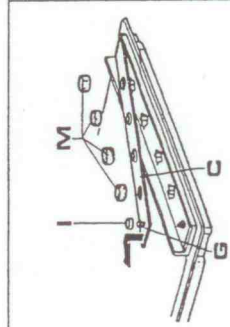


FIG. 18

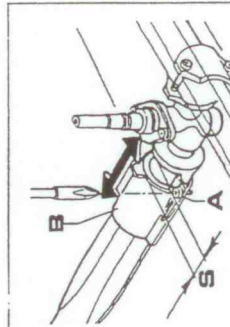


FIG. 19

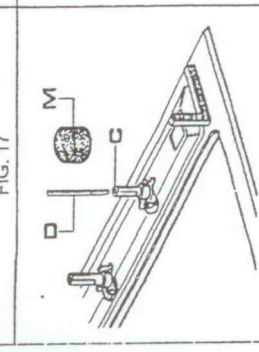


FIG. 20

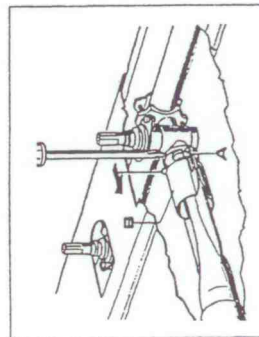


FIG. 21

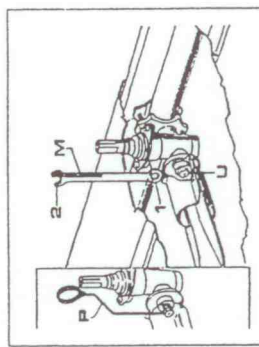
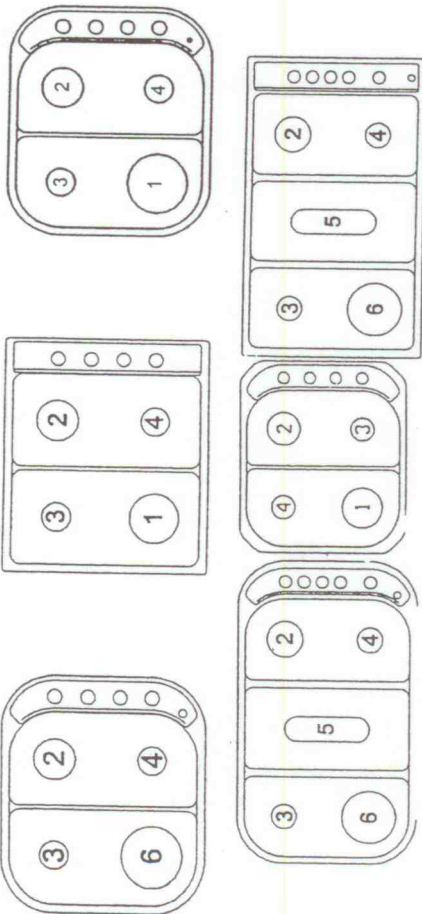


FIG. 22

CONVERSIONS

BURNER ARRANGEMENT ON THE HOT PLATE



TABLE

N°	BURNERS		GAS	OPERATING PRESSURE kPa	PRIMARY AIR CLEARANCE S mm	DIAMETERER INJECTORS 1/100 mm	HEAT INPUT MJ/h
	DENOMINATION						
1	Large Left front	Propane	2.75	9.00	90	11.2	
		Natural	1.00	9.00	150	11.2	
2	Medium Right rear	Propane	2.75	9.00	90	10.6	
		Natural	1.00	9.00	145	10.6	
3	Small Left rear	Propane	2.75	9.00	60	5.3	
		Natural	1.00	9.00	100	5.3	
4	Auxiliary Right front	Propane	2.75	0.20	165	5.3	
		Natural	1.00	9.00	90	3.8	
5	Fish burner Center	Propane	2.75	9.00	83	9.4	
		Natural	1.00	9.00	136	9.4	
6	Wok burner Left front (double ring)	Propane	2.75	0.95	230	9.4	
		Natural	1.00	complete	102	14.4	
6	Wok burner Left front (triple ring)	Propane	2.75	0.63	315	14.4	
		Natural	1.00	complete	170	14.4	
6	Wok burner Left front (triple ring)	Propane	2.75	0.63	320 (350*)	14.4	
		Natural	1.00	complete	170	14.4	

(*) whit safety valves

SERVICING

10) REPLACEMENT OF COMPONENTS

NOTE:

BEFORE ANY MAINTENANCE REQUIRING REPLACEMENT OF A COMPONENT IS UNDERTAKEN ENSURE THAT THE ELECTRICAL LEAD HAS BEEN ISOLATED AND REMOVED FROM THE POWER POINT.

Components internal to the appliance (refer figure 23)

- Disassemble the control panel as described in section 7.
- Remove screw "A", located beneath the control panel and the screws "B", fixing the burner base to the top of the appliance.

- Remove burner base "T" and washers "G".

- Unscrew the threaded ring locking "D" the ultra rapid or wok burner.

- Remove the three plastic screws "O" at the rear of the appliance models only.

- Unscrew the center screw that lock the hotplate (86 cm models only).

- Separate the top and bottom portions of the appliance.

- When reassembling the hotplate it is important that the control panel end is slightly elevated until the left hand end engages the metal tags on the under body. Push the hotplate to the left lower and secure the screws (refer figure 24).

Replacement of electric cable

Should the flexible supply lead need replacement it is essential that one of the correct rating and construction be used.

The lead must contain an earth and this must be connected.

Burner replacement (refer figure 25)

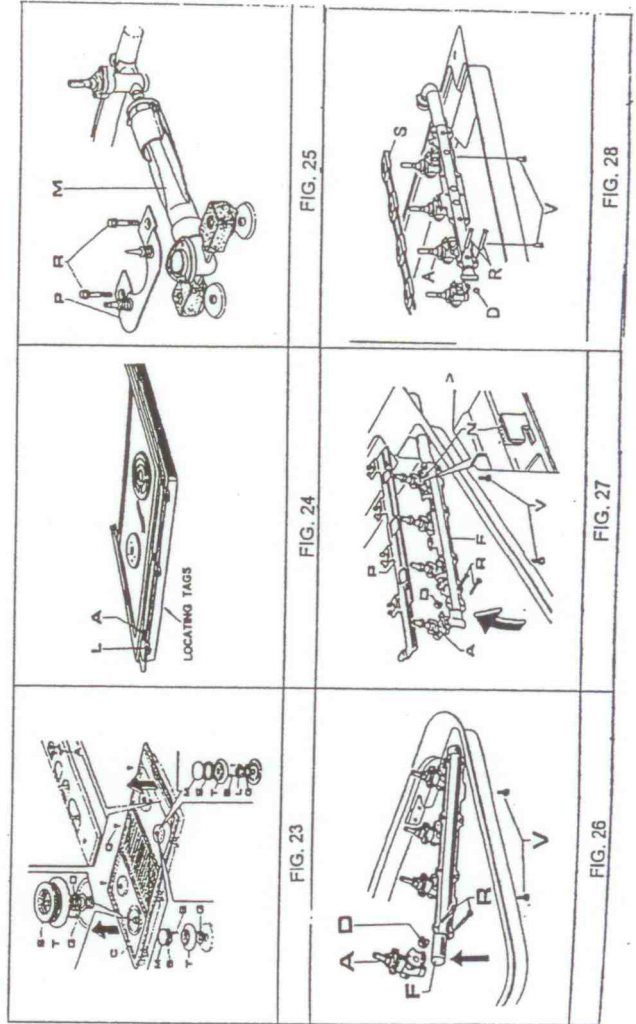
- Disassemble the appliance as detailed above.
- Remove screws "R" and plate "P".
- Unscrew burner body "M".
- Reassemble all the pieces in the inverse order of disassembly.

Control valve replacement (refer figure 26)

- Disassemble the appliance as detailed above.
- Remove screws "R" and "V". This valve "A" is free for removal. It is recommended that the sealing washer "D" be replaced whenever a valve is removed.
- Reassemble the valve ensuring that all excess grease is removed and that the valve is free of obstructions.
- Reassemble the valve unit.

Control valve replacement for automatic electric ignition (refer figure 27 - 28)

- Disassemble the appliance as detailed above.
- Straighten tongues "N" and extract the bar "P" or remove eventual microswitches (refer "S").
- Remove screws "R" and "V". This frees valve "A" for removal.
- It is recommended that the sealing washer "D" be replaced whenever a valve is removed.



SERVICING

TECHNICAL ASSISTANCE AND SPARE PARTS

- Control valve greasing (refer figures 29 - 30)**
- Greasing of the valves is necessary if they become difficult to turn.
 - Remove the securing screws and disassemble the valve.
 - Clean the valve cone and housing with a cloth soaked in thinners.

- Lightly grease the cone.
- Reassemble the valve ensuring that all excess grease is removed and that the valve is free of obstructions.
- Reassemble the valve unit.

FOR SERVICE DETAILS CONTACT:

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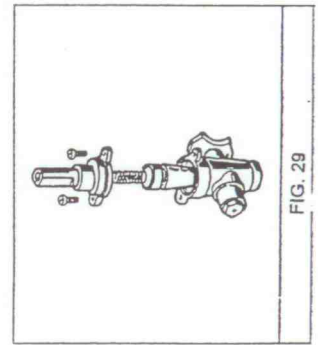


FIG. 29

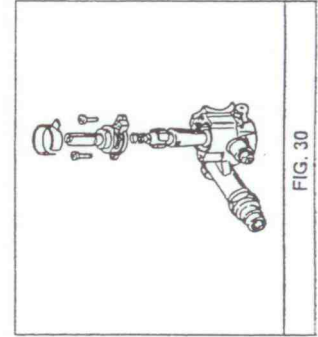


FIG. 30

TECHNICAL DATA ON THE DATA LABEL

TYPE "A"

PRESSURE
PROPANE = 2.75 kPa
NATURAL = 1.00 kPa
TOWN = 0.63 kPa

TOT. HEAT INPUT = 0.6 W
TOT. NOMINAL CONSUMP. = 30.9 MJ/h
VOLTAGE = 240 V ~
FREQUENCY = 50 HZ

TYPE "B"

PRESSURE
PROPANE = 2.75 kPa
NATURAL = 1.00 kPa
TOWN = 0.63 kPa

TOT. HEAT INPUT = 0.6 W
TOT. NOMINAL CONSUMP. = 34.1 MJ/h
VOLTAGE = 240 V ~
FREQUENCY = 50 HZ

TYPE "C"

PRESSURE
PROPANE = 2.75 kPa
NATURAL = 1.00 kPa
TOWN = 0.63 kPa

TOT. HEAT INPUT = 0.6 W
TOT. NOMINAL CONSUMP. = 43.5 MJ/h
VOLTAGE = 240 V ~
FREQUENCY = 50 HZ

TYPE "D"

PRESSURE
PROPANE = 2.75 kPa
NATURAL = 1.00 kPa
TOWN = 0.63 kPa

TOT. HEAT INPUT = 0.6 W
TOT. NOMINAL CONSUMP. = 30.9 MJ/h
VOLTAGE = 240 V ~
FREQUENCY = 50 HZ

TYPE "E"

PRESSURE
PROPANE = 2.75 kPa
NATURAL = 1.00 kPa
TOWN = 0.63 kPa

TOT. HEAT INPUT = 0.6 W
TOT. NOMINAL CONSUMP. = 30.9 MJ/h
VOLTAGE = 240 V ~
FREQUENCY = 50 HZ

TYPE "F"

PRESSURE
PROPANE = 2.75 kPa
NATURAL = 1.00 kPa
TOWN = 0.63 kPa

TOT. HEAT INPUT = 0.6 W
TOT. NOMINAL CONSUMP. = 43.5 MJ/h
VOLTAGE = 240 V ~
FREQUENCY = 50 HZ

TYPE "G"

PRESSURE
PROPANE = 2.75 kPa
NATURAL = 1.00 kPa
TOWN = 0.63 kPa

TOT. HEAT INPUT = 0.6 W
TOT. NOMINAL CONSUMP. = 34.1 MJ/h
VOLTAGE = 240 V ~
FREQUENCY = 50 HZ