

## SAFETY INSTRUCTIONS

Download the complete instruction manual [www.whirlpool.com.au](http://www.whirlpool.com.au) or call the phone number shown on the warranty booklet.

Before using the appliance, read these safety instructions. Keep them nearby for future reference.

These instructions and the appliance itself provide important safety warnings, to be observed at all times. The manufacturer declines any liability for failure to observe these safety instructions, for inappropriate use of the appliance or incorrect setting of controls.

⚠ These instructions are valid if the country symbol appears on the appliance. If the symbol doesn't appear on the appliance, it is necessary to refer to the technical instructions which will provide the necessary instructions concerning modification of the appliance to the conditions of use of the country.

⚠ CAUTION: The use of the gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: 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 the window, or more effective ventilation, increasing the level of mechanical ventilation where present.

⚠ WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age must be kept away unless continuously supervised.

⚠ WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

⚠ WARNING: Danger of fire: Do not store items on the cooking surfaces.

⚠ CAUTION: The cooking process has to be supervised. A short cooking process has to be supervised continuously.

⚠ WARNING: Unattended cooking on a hob with fat or oil can be dangerous – risk of fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

⚠ Do not use the hob as a work surface or support. Do not use or store flammable materials in or near this appliance.

⚠ If the information in this manual is not followed exactly, a fire or explosion may result causing property damage or injury.

⚠ Very young children (0-3 years) should be kept away from the appliance. Young children (3-8 years) should be kept away from the appliance unless continuously supervised. Children from 8 years old and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are

## IMPORTANT TO BE READ AND OBSERVED

supervised or have been given instructions on safe use and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

⚠ CAUTION: In case of hotplate glass breakage:-shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply; - do not touch the appliance surface; -do not use the appliance.

In case the appliance has a glass lid, it can break in if it is heated up. Turn off all the burners and the electric plates before closing the lid. Do not shut down lid when burner is alight.

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

⚠ DO NOT MODIFY THIS APPLIANCE.

⚠ DO NOT USE THIS APPLIANCE AS A SPACE HEATER.

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

### PERMITTED USE

⚠ CAUTION: the appliance is not intended to be operated by means of an external switching device, such as a timer, or separate remote controlled system.

⚠ This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels, bed & breakfast and other residential environments.

⚠ No other use is permitted (e.g. heating rooms).

⚠ This appliance is not for professional use. Do not use the appliance outdoors.

⚠ Use pots and pans with bottoms the same width as that of the burners or slightly larger (see specific table). Make sure pots on the grates do not protrude beyond the edge of the hob.

⚠ Improper use of the grids can result in damage to the hob: do not position the grids upside down or slide them across the hob.

Do not let the burner flame extend beyond the edge of the pan.

If the hob surface is in glass material, do not use the cast iron griddles, ollar stones, terracotta pots and pans.

Do not use: heat diffusers such as metal mesh, or any other types; two burners simultaneously for one receptacle (e.g. Fish kettle).

Should particular local conditions of the delivered gas make the ignition of burner difficult, it is advisable to repeat the operation with the knob turned to small flame setting.

In case of installation of a hood above the cooktop, please refer to the hood instructions for the correct distance.

The protective rubber feet on the grids represent a choking hazard for young children. After removing the grids, please ensure that all the feet are correctly fitted.

### INSTALLATION

⚠ The appliance must be handled and installed by two or more persons - risk of injury. Use protective gloves to unpack and install - risk of cuts.

⚠ Installation, including water supply (if any) and electrical connections, and repairs must be carried out by a qualified technician. Do not repair or replace any part of the appliance unless specifically stated in the

user manual. Keep children away from the installation site. After unpacking the appliance, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest After-sales Service. Once installed, packaging waste (plastic, styrofoam parts etc.) must be stored out of reach of children - risk of suffocation. The appliance must be disconnected from the power supply before any installation operation - risk of electrical shock. During installation, make sure the appliance does not damage the power cable - risk of fire or electrical shock. Only activate the appliance when the installation has been completed.

⚠ The electrical and gas connections must comply with local regulation.

⚠ **WARNING:** Modification of the appliance and its method of installation are essential in order to use the appliance safely and correctly in all the additional countries.

⚠ Use pressure regulators suitable for the gas pressure indicated in the instruction.

⚠ The room must be equipped with an air extraction system that expels any combustion fumes.

⚠ The room must also allow proper air circulation, as air is needed for combustion to occur normally. The flow of air must not be less than 2 m<sup>3</sup>/h per kW of installed power.

⚠ The air circulation system may take air directly from the outside by means of a pipe with an inner cross section of at least 100 cm<sup>2</sup>; the opening must not be vulnerable to any type of blockages.

⚠ The system can also provide the air needed for combustion indirectly, i.e. from adjacent rooms fitted with air circulation tubes as described above. However, these rooms must not be communal rooms, bedrooms or rooms that may present a fire hazard.

⚠ Liquid petroleum gas sinks to the floor as it is heavier than air. Therefore, rooms containing LPG cylinders must also be equipped with vents to allow gas to escape in the event of a leak. As a result LPG cylinders, whether partially or completely full, must not be installed or stored in rooms or storage areas that are below ground level (cellars, etc.). It is advisable to keep only the cylinder being used in the room, positioned so that it is not subject to heat produced by external sources (ovens, fireplaces, stoves, etc.) which could raise the temperature of the cylinder above 50°C.

⚠ Carry out all cabinet cutting works before fitting the appliance in the furniture and remove all wood chips and sawdust.

⚠ If the appliance is not installed above an oven, a separator panel (not included) must be installed in the compartment under the appliance.

Should you experience difficulty in turning the burner's knobs, please contact After Sales Service for replacement of the burner tap if found to be faulty. The openings used for the ventilation and dispersion of heat must never be covered.

## **GAS CONNECTION**

⚠ **WARNING:** Prior to installation, ensure that the local distribution conditions (nature of gas and gas pressure) and the adjustment of the appliance are compatible.

⚠ Check that the pressure of the gas supply is consistent with the values indicated in Injectors Table.

⚠ **WARNING:** The adjustment conditions for this appliance are stated on the label (or data plate).

⚠ **WARNING:** This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

⚠ If the appliance is connected to liquid gas, the regulation screw must be fastened as tightly as possible.

⚠ **IMPORTANT:** When gas cylinder is adopted, the gas cylinder or gas container must be properly settled (vertical orientation).

⚠ **WARNING:** This operation must be performed by a qualified technician

⚠ The cooktop is not suitable for use with aftermarket lid or cover.

⚠ Use only flexible or rigid metal hose for gas connection.

⚠ Connection with a rigid pipe (copper or steel): Connection to the gas system must be carried out in such a way as not to place any strain of any kind on the appliance. There is an adjustable L-shaped pipe fitting on the appliance supply ramp and this is fitted with a seal in order to prevent leaks. The seal must always be replaced after rotating the pipe fitting (the seal is provided with the appliance). The gas supply pipe fitting is a threaded 1/2 gas cylindrical male attachment.

⚠ Connecting a flexible jointless stainless steel pipe to a threaded attachment: The gas supply pipe fitting is a threaded 1/2 gas cylindrical male attachment. These pipes must be installed so that they are never longer than 2000 mm when fully extended. Once connection has been carried out, make sure that the flexible metal pipe does not touch any moving parts and is not compressed. Only use pipes and seals that comply with current National regulations.

⚠ **IMPORTANT:** If a stainless steel hose is used, it must be installed so as not to touch any moving part of the furniture (e.g. drawer). It must pass through an area where there are no obstructions and where it is possible to inspect it on all its length.

⚠ The appliance should be connected to the main gas supply or to gas cylinder in compliance with the current National regulations. Before carry out the connection, make sure that the appliance is compatible with the gas supply you wish to use. If this is not the case, follow the instructions indicated in the paragraph "Adapting to different types of gas".

⚠ After connection to the gas supply, check for leaks with soapy water. Light up the burners and turn the knobs from max position to minimum position to check flame stability.

#### ADAPTING TO DIFFERENT TYPES OF GAS

⚠ In order to adapt the appliance to a type of gas other than the type for which it was manufactured (indicated on the rating plate), follow the dedicated steps provided after installation drawings.

#### ELECTRICAL WARNINGS

⚠ **IMPORTANT:** The data relevant to the voltage and power absorptions are indicated on the rating plate.

⚠ The power cable must be long enough to connect the appliance, once fitted in its housing, to the main power supply. Do not pull the power supply cable.

⚠ It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by a multi-pole switch installed upstream of the socket in accordance with the wiring rules and the appliance must be earthed in conformity with national electrical safety standards.

⚠ Do not use extension leads, multiple sockets or adapters. The electrical components must not be accessible to the user after installation. Do not use the appliance when you are wet or barefoot. Do not operate this appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped.


⚠ If the supply cord is damaged, it must be replaced with an identical one by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard - risk of electrical shock.

#### CLEANING AND MAINTENANCE

⚠ **WARNING:** Ensure that the appliance is switched off and disconnected from the power supply before performing any maintenance operation; never use steam cleaning equipment - risk of electric shock.

⚠ Do not use abrasive or corrosive products, chlorine-based cleaners or pan scourers.

#### DISPOSAL OF PACKAGING MATERIALS


The packaging material is 100% recyclable and is marked with the recycle symbol .

The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

#### DISPOSAL OF HOUSEHOLD APPLIANCES

This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations. For further information on the treatment, recovery and recycling of household electrical appliances, contact your local authority, the collection service for household waste or the store where you purchased the appliance. This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly, you will help prevent negative consequences for the environment and human health.

The symbol  on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection center for the recycling of electrical and electronic equipment.

#### ENERGY SAVING TIPS

Use pots and pans with bottom width equal to that of the cooking zone.

Only use flat-bottomed pots and pans.

When possible, keep pot lids on during cooking.

Use a pressure cooker to save even more energy and time.

Place the pot in the middle of the cooking zone marked on the hob.

#### DECLARATION OF CONFORMITY

This appliance meets the Ecodesign requirements set out in European Regulation n. 66/2014, in conformity to the European standard EN 30-2-1.

#### INJECTORS TABLE

BURNERS		GAS	NORMAL PRESSURE (kPa)	INJECTOR DIAMETER (1/100 mm)	NOMINAL HEAT INPUT (MJ/h) MAX.
N°	DESCRIPTION				
1	ULTRA RAPID	U-LPG NATURAL	2.75 1.00	100 B 175 B	12.6 14.5
2	RAPID	U-LPG NATURAL	2.75 1.00	91 155	10.4 12.0
3	SEMIRAPID REDUCED	U-LPG NATURAL	2.75 1.00	60 105	4.9 5.4
4	SEMIRAPID	U-LPG NATURAL	2.75 1.00	70 120	6.3 7.1
5	AUXILIARY	U-LPG NATURAL	2.75 1.00	53 90	3.6 4.1

# INSTALLATION

## TECHNICAL INFORMATION FOR THE INSTALLER

- Use protective gloves for handling, preparing, and installing the product.
- This product can be embedded in a worktop 20 ÷ 60 mm thick.
- If there is no oven beneath the hob, insert a separator panel with a surface at least equal to the opening in the work surface. This panel must be positioned at a maximum distance of 150 mm below the upper surface of the work surface but, in no case, less than 70 mm from the bottom of the hob. If you intend to install an oven beneath the hob, make sure that it is equipped with a cooling system.
- Where the rating plate is obscured by cabinetry when the cooktop is in the installed position, place the duplicate rating plate (provided together with the literature) on a surface of the cabinetry adjacent to the cooktop.

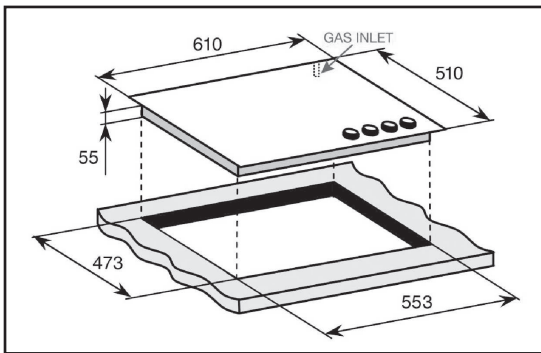
**NOTE: An airflow may extinguish the burner flame if the removable panel is not installed. The air flow may occur when you open or close the cabinet door or drawer.**

- An authorized person must install this appliance in accordance with this instruction manual:
  - AS/NZS 5601.1 - Gas installations (installation and pipe sizing)
  - Local gas fitting regulations
  - Local electrical regulations
  - Building Code of Australia and any other government authority.

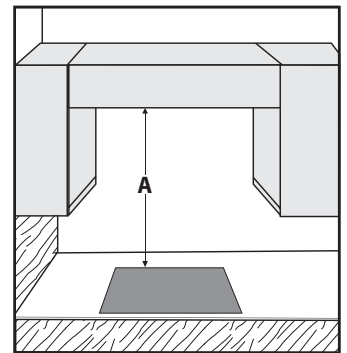
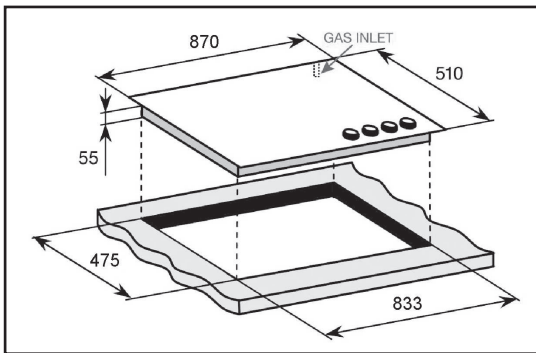
**Ventilation must be in accordance with AS/NZS 5601 - Gas Installation. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits. The wall and bench surfaces must be capable of sustaining temperatures of 75 °C. All laminates, fixing adhesive and surfacing materials should be suitable for this temperature.**

## DIMENSIONS AND DISTANCES TO BE MAINTAINED

Mod.: GGW610NBAUS

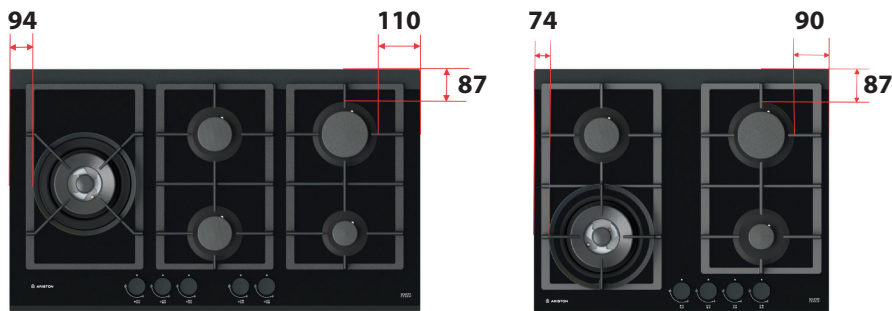


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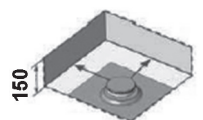


The appliance belongs to class 3 and is therefore subject to all the provisions established by the provisions governing such appliances.

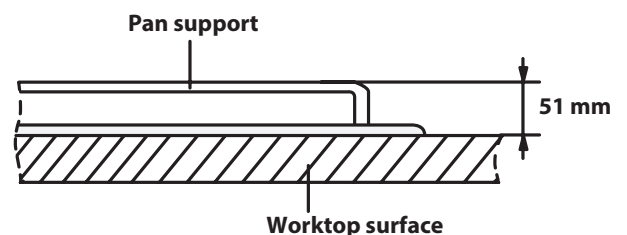
**NOTE: In case of installation of a hood above the cooktop please refer to the range hood instructions for the correct distance. Clearance A, between the highest part of the highest burner of the gas cooking appliance and a range hood or exhaust fan (overhead clearance), shall be no less than 600 mm for a range hood, and no less than 750 mm for an exhaust fan. The minimum clearance from a combustible surface shall be a 200 mm horizontal distance from the periphery of any gas burner (AS/NZS 5601.1).**



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



The high from the worktop surface to the top of the pan support is 51 mm.



## CAUTION:

The installer shall test the appliance before leaving. Test the safety operation of the ignition system on all burners individually and combined.

## ASSEMBLY

After cleaning the perimeter surface, apply the supplied gasket to the hob, as shown in the figure.

Position the hob in the worktop opening made respecting the dimensions indicated in the Instruction.

Check that the appliance is in a good condition after having removed the outer packaging and internal wrappings from around the various loose parts. In case of doubt, do not use the appliance and contact qualified personnel.

**Never leave the packaging materials (cardboard, bags, polystyrene foam, nails, etc.) within children's reach since they could become potential sources of danger.**

- When the appliance is installed so that the base can be touched, we recommend fitting a protecting shield. This shield must be at least 70 mm below the base of the bench top. Timber or other suitable material may be used provided it is capable of withstanding the appliance temperatures. Ensure that the supply connection point is accessible with the appliance installed. To facilitate the shield may need to be removable.



The cooktop has a special seal which prevents liquid from getting into the cabinet.

Strictly comply with the following instructions in order to correctly apply this seal:

- Take off all the movable parts of the hob.
- Cut the seal in 4 parts of the necessary length to positioning it on the 4 edges of the glass.
- Overturn the cooktop and correctly position seal "E" (fig. 1) under the edge of the cooktop itself, so that the outer side of the seal perfectly matches the outer edge of the cooktop. The ends of the strips must fit together without overlapping.
- Evenly and securely fix the seal to the cooktop, pressing into place with the fingers and remove the strip of protective paper from the seal and set the plate into the hole made in the cabinet.
- Position the hob in the hole in the unit and fasten it in place using the appropriate screws "F" and the fastening hooks "G" (fig. 2).

**NOTE: the power supply cable must be long enough to permit its upward extraction.**

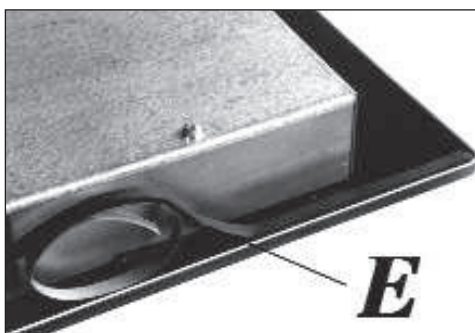


Fig. 1

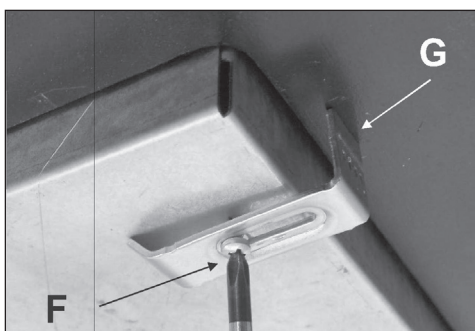
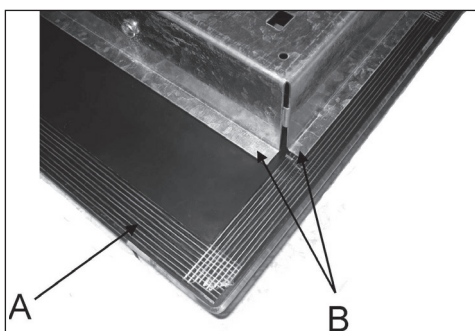


Fig. 2



**Caution: Do not allow the glass (A) lay directly on the work top. It is the bottomshelf (B) that has to be in touch with the work top (see fig. above).**

## GAS CONNECTION

Before installation, check that the gas type (natural gas or Universal LPG) of the cooker is suitable for the gas type available for the installation. Check that the gas supply pressure is consistent with the values indicated in the "Injectors table." This will ensure the safe operation and longevity of your appliance while maintaining efficient energy consumption.

For ULPG models, the gas supply for the hotplate must be regulated to a pressure of 2.75kPa. The gas inlet connection fitting is 1/2" B.S.P female thread (in compliance with ISO 7 thread).

For NG models, the gas supply is connected to a regulator, which is supplied. The inlet connection has 1/2" B.S.P female thread. THE ELBOW ON THE APPLIANCE MUST BE HELD FIRMLY WITH A SPANNER. DO NOT OVER TIGHTEN. The regulated pressure for NG is 1.00kPa.

A manual shut-off valve must be installed in the gas line, in an accessible position external to the hotplate, so that the gas supply can be shut-off in the event of an emergency or service.

The gas connection is located in the rear and on the right hand underside of these appliances:

24 mm (mod: GGW610NBAUS),

230 mm (mod: GGW870NBAUS).

A. The hot plate can be connected with rigid pipe as specified in AS/NZS 5601.

B. If installing with a hose assembly, install with a hose assembly that complies with AS/NZS 1869, 10mm ID, class B or D, no more than 1.2m long and in accordance with AS/NZS 5601. Ensure that the hose does not contact the hot surfaces of the hot plate, oven, dishwasher or any other appliance that may be installed underneath or next to the hot plate. The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length with the hot plate in the installed position. Unions compatible with the hose fittings must be used and all connections tested for gas leaks.

Warning: ensure that the hose assembly is restrained from accidental contact with the flue or flue outlet of an underbench oven.

### Natural Gas

Natural 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 3. The transition piece on the supply side of the regulator must be provided by the installer.

### Liquefied Petroleum Gas

In a ULP Gas installation the gas pressure regulation is provided at the supply cylinder located outdoors, and an additional regulator at the appliance is not required. To connect supply to the appliance use transition pieces as shown in figure 4. These pieces are supplied with the appliance on purchase.

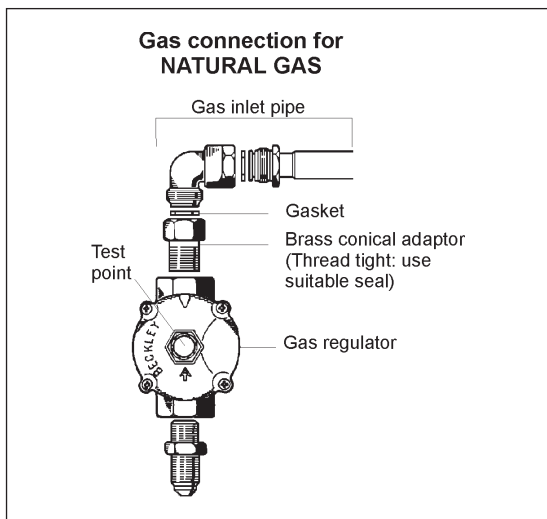


Fig. 3

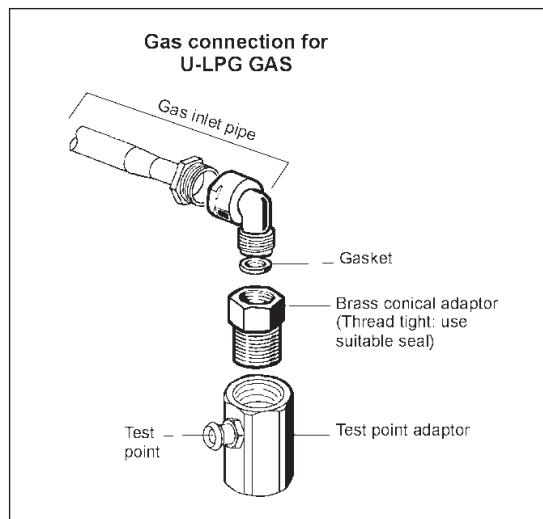


Fig. 4

After installing the gas supply and making all connections check thoroughly for possible leaks. Turn all control knobs on the unit to the "OFF" position. Open the valve on the gas supply. Using a soap and water solution, check each gas connection one at a time by brushing the solution over the connection. The presence of bubbles will indicate a leak. Tighten the fitting and re-check for leaks. If it is not possible to correct the leak, replace the fitting. Under no circumstance use matches or flame for checking leaks.

Turn on the appliance gas cock and light each burner. Check for a clear blue flame without yellow tipping. If burners show any abnormalities check the following:

- Burner cap on correctly
- Burner positioned correctly
- Burner vertically aligned with injector nipple

In some cases, the burners will fail to ignite immediately and seem to blow lightly when they do ignite; this is usually due to air in the gas pipe, which should clear itself within seconds of operation. If satisfactory performance cannot be obtained after following the instructions given, contact your After Sales Service for advice and assistance.

## ELECTRICAL CONNECTION

**IMPORTANT: the appliance must be installed following the manufacturer's instructions. The manufacturer will not be liable for injury to persons or animals or property damage caused by an incorrect installation.**

The appliance is supplied with a 1000 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. 5 - 5/A).

**Warning: in order to avoid any hazard, any electrical work performed on this equipment or its associated wiring, should only be done by persons qualified by the supplier or similarly qualified persons. The socket outlet for this cooktop shall be installed near the cooktop and shall be easily accessible.**

**The electrical connections of the appliance must be carried out in compliance with the provisions and standards in force.**

Before connecting the appliance, check that:

- The voltage matches the value shown on the rating plate and the section of the wires of the electrical system can support the load, which is also indicated on the rating plate.
- The electrical capacity of the mains supply and current sockets suit the maximum power rating of the appliance (consult the data label applied to the underside of the cooktop).
- The socket or system has an efficient earth connection in compliance with the provisions and standards in force. The manufacturer declines all responsibility for failing to comply with these provisions.

**When the appliance is connected to the electricity main by a socket:**

- Fit a standard plug suited to the load indicated on the data label to the cable.
- Fit the wires following figure n.10, taking care of respecting the following correspondences:  
**Letter L (live) = brown wire;**  
**Letter N (neutral) = blue wire;**  
**Earth symbol = green - yellow wire.**
- The power supply cable must be positioned so that no part of it is able to reach a temperature of 90 °C.
- Never use reductions, adapters or shunts for connection since these could create false contacts and lead to dangerous overheating.

**When the appliance is connected straight to the electricity main:**

- Install an omnipolar circuit-breaker between the appliance and the electricity main. This circuitbreaker should be sized according to the load rating of the appliance and possess a minimum 3 mm gap between its contacts.
  - Remember that the earth wire must not be interrupted by the circuit-breaker.
  - The electrical connection may also be protected by a high sensitivity differential circuit-breaker.
- You are strongly advised to fix the relative yellowgreen earth wire to an efficient earthing system.

**If the installation requires modifications to the home's electrical system or if the socket is incompatible with the appliance's plug, have changes or replacements performed by professionally-qualified person. In particular, this person must also make sure that the section of the wires of the socket is suitable for the power absorbed by the appliance.**

**Before performing any service on the electrical part of the appliance, it must absolutely be disconnected from the electrical network.**

**CAUTION!**

**The manufacturer cannot be responsible for the missing earthing of the appliance. Electrical connection must be carried out in compliance with local regulations. This appliance must be connected directly to the mains supply.**

**Ensure the appliance is installed by an authorised person in accordance with AS/NZS 3000 wiring rules.**

**"The devices intended to ensure the omnipolar disconnection of the cooktop from the supply network must comply with the requirements of the AS/NZS 3000".**

**Always disconnect the appliance from the electricity main before making any adjustments.**

**All seals must be replaced by the technician at the end of any adjustments or regulations.**

**Our burners do not require primary air adjustment.**

**a) Data Label**

The Data Label is located on the underside of the cooktop. A duplicate Data Label is supplied to adhere in an accessible area next to the cooktop. This cooktop is suitable for Natural Gas and Universal LP Gas; ensure that the available gas supply matches the Data Label.

**b) Before Leaving**

Check that there are no gas leaks, but do not use a naked flame to detect gas leaks. Ignite all burners to ensure correct operation of gas valves, burners, ignition and, flame failure valves. Turn gas taps to low flame position and observe stability of the flame. When satisfied with the cooktop, 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, refer to the authorised service provider in your area.

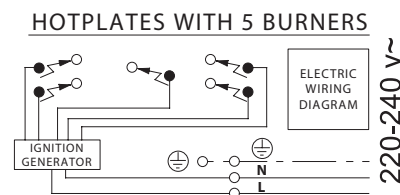


Fig. 5

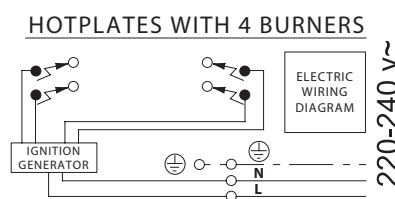
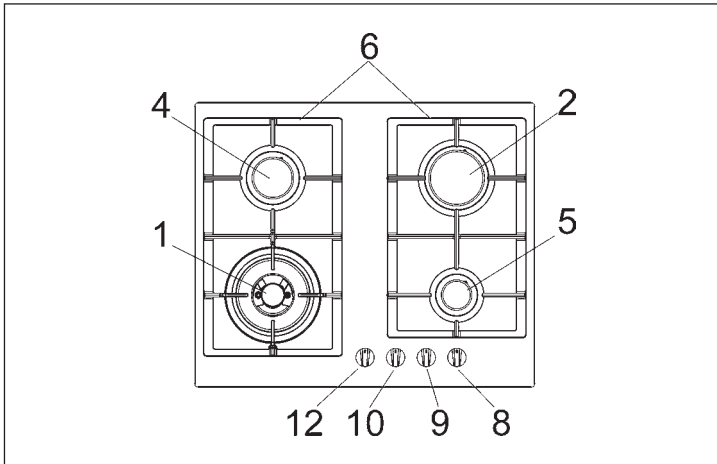


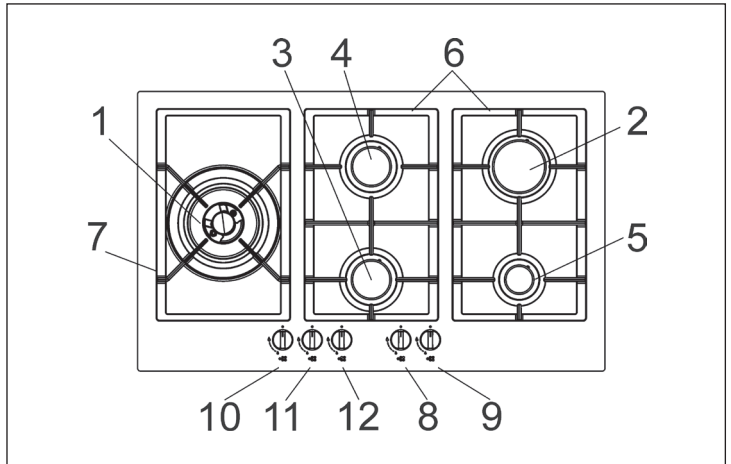
Fig. 5/A

# PRODUCT DESCRIPTION

## MODEL:



GGW610NBAUS



GGW870NBAUS

	Natural	U-LPG
1 Ultra rapid gas burner/WOK	14.5 MJ/h	12.6 MJ/h
2 Rapid gas burner	12.0 MJ/h	10.4 MJ/h
3 Semirapid reduced gas burner	5.4 MJ/h	4.9 MJ/h
4 Semirapid gas burner	7.1 MJ/h	6.3 MJ/h
5 Auxiliary gas burner	4.1 MJ/h	3.6 MJ/h
6 Pan stands support 2F		
7 Pan stands support 1F		
8 Burner n° 2 control knob		
9 Burner n° 5 control knob		
10 Burner n° 1 control knob		
11 Burner n° 3 control knob		
12 Burner n° 4 control knob		

### Symbols

Shaded circle	●	Tap closed
Large flame		Maximum opening/delivery and electric ignition
Small flame		Minimum opening or reduced delivery

**Attention: this appliance has been manufactured for domestic use only. Do not modify this appliance.**

## DAILY USE

- **This product is not to be installed in marine crafts, caravans, or mobile homes.**

### Abnormal operations:

Any of the following are considered to be abnormal operation and may require servicing:

- Yellow tipping of the hob burner flame.
- Sooting up of cooking utensils.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burner extinguished by cupboard doors.
- Gas valves which are difficult to turn.

### HOW TO USE THE HOB

Do not let the burner flame extend beyond the edge of the pan.

**IMPORTANT: when the hob is in use, the entire hob area may become hot.**

- To ignite one of the burners, turn the relative knob anti-clockwise to the maximum flame setting.
- Press the knob against the control panel to ignite the burner.
- After the burner has ignited, keep the knob pressed for about 5-10 seconds to allow proper device operation.

- This burner safety device shuts off the gas supply to the burner if the flame goes out accidentally (because of sudden draught, an interruption in the gas delivery, boiling over liquids, etc.).
- **The knob must not be pressed for more than 15 sec. If, after that time has elapsed, the burner does not remain lit, wait at least one minute before trying to light it again.**

**NOTE: should particular local conditions of the delivered gas make the ignition of the burner difficult, it is advisable to repeat the operation with the knob turned to the small flame setting.**

**The burner might go out when the knob is released.** This means that the safety device has not warmed up enough. In this case, repeat the operations described above.



## PRACTICAL ADVICE FOR USING THE BURNERS

This hob has burners of different diameters. For better burner performance, please stick to the following rules:

- use pots and pans with bottoms the same width as that of the burners or slightly larger (see table on the right);
- only use flat-bottomed pots and pans;
- use the correct amount of water for cooking foods and keep the pot covered;
- make sure pots on the grates do not protrude beyond the edge of the hob;
- in the case of pans with convex bottoms (WOK), use a support grille, which should be positioned only on the ultra rapid burner;
- avoid accidentally knocking the hob with pans, racks, or other kitchen utensils;
- do not leave empty steak grills over the lit burner for longer than 5 minutes.

**IMPORTANT: improper use of the grids can damage the hob: do not position the grids upside down or slide them across the hob.**






BURNER	Ø COOKWARE DIAMETER
Ultra rapid burner	From 24 to 26 cm
Rapid	From 20 to 22 cm
Semi-rapid	From 16 to 18 cm
Auxiliary	From 10 to 14 cm

Do not use:

- cast iron griddles, ollar stones, terracotta pots, and pans;
- heat diffusers such as metal mesh, or any other types;
- two burners simultaneously for one receptacle (e.g., fish kettle)

Liquids spilled on the hot hob area can cause glass damage.

To switch off the burner, turn the knob in a clockwise direction until it stops (when it reaches the "●" position).

- Symbol 1  Do not place anything, eg. flame tamer, asbestos mat, between pan and pan support as serious damage to the appliance may result.
- Symbol 2  Do not remove the pan support and enclose the burner with a wok stand as this will concentrate and deflect heat onto the cooktop.
- Symbol 3  Do not use large pots or heavy weights which can bend the pan support or deflect flame onto the cooktop.
- Symbol 4  Locate pan centrally over the burner so that it is stable and does not overhang the appliance.
- Symbol 5  Use only a wok support supplied or recommended by the manufacturer of the appliance.

## ADAPTING TO DIFFERENT TYPES OF GAS EN

 This operation must be performed by a qualified technician.

If the appliance is intended to operate with a different gas from the gas type stated on the rating plate, change the injectors.

Use pressure regulators suitable for the gas pressure indicated in the Instruction:

- the gas injector must be changed by After Sales Service or a qualified technician;
- injector not supplied with the appliance must be ordered from After Sales Service;
- adjust the minimum setting of the taps.

**NOTE: when liquid petroleum gas is used (ULPG), the minimum gas setting screw must be tightened as far as it will go.**

**IMPORTANT: should you experience difficulty turning the burner's knobs, please contact the After Sales Service to replace the burner tap if found to be faulty.**

**IMPORTANT: when the gas cylinder is adopted, the gas cylinder or gas container must be properly settled (vertical orientation).**

## UNIVERSAL LP GAS TO NATURAL GAS CONVERSION PROCEDURE

Appliance models: Gas vitroceramic cooktop models:

**60 cm. 4 Burners**

**90 cm. 5 Burners**

1. Remove each burner cap and burner skirt.
2. Remove the Universal LP Gas main injector with a 7 mm/VF tube spanner and replace with the appropriate size Natural Gas injector for each burner. The following injector sizes are required for Natural Gas:

Burner	Main injector
Ultra rapid	1.75 B mm
Rapid	1.55 mm
Semi Rapid Reduced	1.05 mm
Semi Rapid	1.20 mm
Auxiliary	0.90 mm

3. Shut off gas supply to the appliance.
4. Disconnect gas inlet pipe from the Universal LP Gas test point inlet fitting.
5. Remove the Universal LP Gas test point inlet fitting from the appliance.
6. Fit the Natural Gas Regulator supplied in the conversion kit.
7. Connect the gas supply to the Regulator.
8. Check for gas leaks. Do not use a naked flame to check for gas leaks.
9. Adjust the gas pressure to 1.00 kPa.
10. Remove the control knob, with a thin shaft blade screwdriver down the centre of each gas valve shaft, screw the by-pass injector anti-clockwise. Test the appliance on both high and low flame for each burner. If the burner fails to remain alight or the flame is not stable on the simmer setting, adjust the by-pass screw, until flame is stable.
11. If not already removed, remove the "Only for use with Universal LP Gas" label adhered to the bottom panel near the gas connection.
12. Fit the new data label included in the gas conversion kit.

## NATURAL GAS TO UNIVERSAL LP GAS CONVERSION PROCEDURE

Appliance models: Gas vitroceramic cooktop models:

<b>60 cm.</b>	<b>4 Burners</b>
<b>90 cm.</b>	<b>5 Burners</b>

1. Remove each burner cap and burner skirt.
2. Remove the Natural Gas main injector with a 7 mm/VF tube spanner and replace with the appropriate size Universal LP Gas main injector for each burner. The following injector sizes are required for Universal LP Gas:

Burner	Main injector
Ultra rapid	1.00 B mm
Rapid	0.91 mm
Semi Rapid Reduced	0.60 mm
Semi Rapid	0.70 mm
Auxiliary	0.53 mm

3. Remove the control knob, with a thin shaft blade screwdriver down the centre of each gas valve shaft. screw the by-pass injector fully clockwise.
4. Shut off gas supply to the appliance.
5. Disconnect gas inlet pipe from the Natural Gas Regulator.
6. Remove the Natural Gas Regulator from the appliance.
7. Fit the Universal LP Gas test point inlet fitting supplied in the conversion kit.
8. Connect the gas supply to the inlet fitting.
9. Check for gas leaks. Do not use a naked flame to check for gas leaks.
10. Adjust the gas pressure to 2.75 kPa.
11. Test the appliance on both high and low flame for each burner and check the gas pressure. If the burner fails to remain alight or the flame is not stable on the simmer setting, adjust the by-pass screw, until flame is stable.
12. If not already removed, remove the "Only for use with Natural Gas" label adhered to the bottom panel near the gas connection.
13. Fit the new data label included in the gas conversion kit.

### REPLACING THE INJECTORS (see the injector table in the Safety instructions)

 This operation must be performed by a qualified technician.

### REPLACING THE INJECTORS

The burners can be adapted to different types of gas by installing injectors suited to the type of gas required. To do this, first remove the burner tops using a wrench "B". Now unscrew injector "A" (see fig. 6) and fit a injector corresponding to the type of gas required. It is advisable to tighten the injector in place.

**After the injectors have been replaced, the burners must be regulated as explained in ADJUSTING MINIMUM GAS SETTING OF TAPS.**

**The technician must reset any seals on the regulating or pre-regulating devices and affix the label corresponding to the new gas regulation on the appliance instead of the already existing one. This label is supplied in the packet containing the spare injectors. The envelope with the injectors and the labels can be included in the kit, or at disposal to the authorised Customer Care Department.**

For the sake of convenience, the injector table also lists the heat inputs of the burners, the diameter of the injectors and the working pressures of the various types of gas.

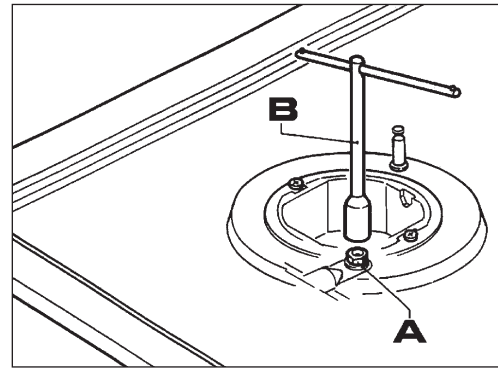



Fig. 6

Before installing the hob, remember to affix the gas calibration plate supplied with the injectors in such a way that it covers the existing information relating to gas calibration.

**Note: ensure to remove the natural gas regulator device and replace it with the propane I LPG test point adaptor.**

### ADJUSTING MINIMUM GAS SETTING OF TAPS

 This operation must be performed by a qualified technician.

The adjustment must be performed with the tap in a minimum gas setting position  (small flame).

The primary air of the burners does not need to be adjusted.

- Remove knob "M" (fig. 7/A and 7/B) of the tap, which is simply pressed on to its rod. The bypass for minimal rate regulation can be: beside the tap (fig. 7/A) or inside the shaft. In any case, to access to regulation, it can be done through the insertion of a small screwdriver "D" beside the tap (fig. 7/A) or in the hole "C" inside the shaft of tap (fig 7/B). Turn the throttle screw to the right or left until the burner flame has been adequately regulated to the "Reduced rate" position.

The flame should not be too low: the lowest small flame should be continuous and steady. Reassemble the several components.

**It is understood that only burners operating with Natural gas should be subjected to the above mentioned adjustments.**

**The screw must be fully locked when the burners operate with Liquid gas.**

Upon completion of adjustment, reseal using sealing wax or an equivalent material.

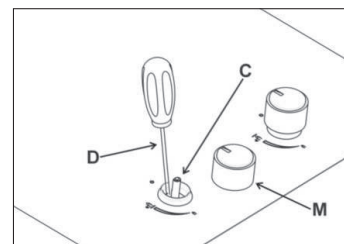


Fig. 7/A

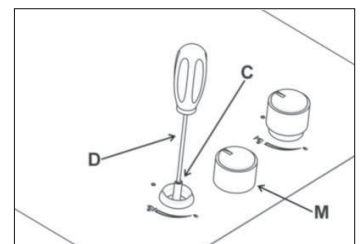
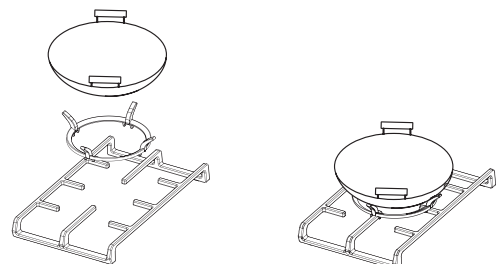


Fig. 7/B

### WOK ADAPTER

Use the WOK adapter (included) only on the ultra rapid burner. WOK PAN is not included.



## MAINTENANCE AND CLEANING

 Disconnect the appliance from the power supply.

### CLEANING THE HOB SURFACE

- All the enamelled and glass parts should be cleaned with warm water and a neutral solution.
- Surfaces may be stained by calcareous water or aggressive detergents if left in contact for too long. Any food spills (water, sauce, coffee, etc.) should be wiped away before they dry.
- Clean with warm water and neutral detergent, and then dry with a soft cloth or chamois.
- Do not use abrasive or corrosive products, chlorine-based cleaners, or pan scourers.
- Do not use steam cleaning appliances.
- Do not use flammable products.
- Do not leave acid or alkaline substances, such as vinegar, mustard, salt, sugar, or lemon juice on the hob.

### CLEANING THE HOB PARTS

- Clean glass and enamelled parts only with soft cloth or sponge.
- Grids, burner caps, and burners can be removed to be cleaned.
- Clean them by hand with warm water and non-abrasive detergent, removing any food residues and checking that none of the burner openings is clogged.
- Rinse and dry.
- Refit burners and burner caps correctly in the respective housings.
- When replacing the grids, make sure that the panstand area is aligned with the burner.
- Models equipped with electrical ignition plugs and safety device require thorough cleaning of the plug end in order to ensure correct operation. Check these items frequently, and if necessary, clean them with a damp cloth. Any baked-on food should be removed with a toothpick or needle.

**NOTE: to avoid damaging the electric ignition device, do not use it when the burners are not in their housing.**

### WARNINGS:

**Comply with the following instructions, before remounting the parts:**

- **Do not force the taps if they are difficult open or close. Contact the technical assistance service for repairs.**
- **The pan support must be placed in the appropriate centering pins verifying the perfect stability.**

### PREVENTATIVE MAINTENANCE

This cooktop should not require ongoing maintenance provided you ensure

- All spillages are cleaned up as soon as they occur.
- Burner are kept clean.
- Burner ports are free of debris, food or anything else that may cause an obstruction.
- Electrode and thermocouples are kept clean.
- Burners are re-assembled correctly.
- Do not get water in the area where the injectors are located.

### MAINTENANCE SCHEDULE

**Clean the hot plate surface after every use as specified within this manual.**

**Clean burner top and trivet at least once a week, or after any spillage.**

**Gas inlet pipes should be checked periodically for leakages (see section on leak testing) a minimum of every 12 months.**

**This can only be done by an authorised person and is not covered by warranty.**

**Lubrication of gas valves- this can only be performed by an authorised person. It may be required if the gas tap become stiff and difficult to turn.**

## TROUBLESHOOTING

If the hob does not operate correctly, before calling the After-Sales Service, refer to the Troubleshooting Guide to determine the problem.

### 1. The burner fails to ignite, or the flame is not even

Check that:

- the gas or electrical supplies are not shut off and especially that the gas supply tap is open;
- the gas cylinder (liquid gas) is not empty;
- the burner openings are not clogged;
- the plug end is not dirty;
- all the burner parts have been positioned correctly;
- there are no draughts near the hob.

### 2. The burner does not stay lit

Check that:

- when lighting the burner, the knob has been pressed for enough time to activate the protection device;

- the burner openings are not clogged near the thermocouple;
- the end of the safety device is not dirty;
- the minimum gas setting is correct (see relevant paragraph).

### 3. The containers are not stable

Check that:

- the bottom of the container is perfectly flat;
- the container is centred on the burner;
- the grids have not been exchanged or positioned incorrectly.

If after the above checks the fault still occurs, get in touch with the nearest After Sales Service.

# AFTER-SALES SERVICE

In order to receive complete assistance, please register your product on [www.whirlpool.com.au](http://www.whirlpool.com.au).

## BEFORE CALLING THE AFTER-SALES SERVICE:

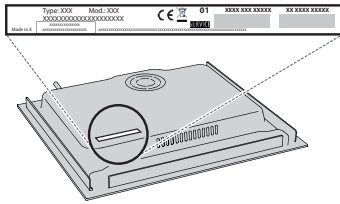
1. See if you can solve the problem by yourself with the help of the **TROUBLESHOOTING** suggestions.
2. Switch the appliance off and back on again to see if the fault persists.

## IF AFTER THE ABOVE CHECKS THE FAULT STILL OCCURS, GET IN TOUCH WITH THE NEAREST AFTER-SALES SERVICE.

To receive assistance, call the number shown on the warranty booklet or follow the instructions on the website [www.whirlpool.com.au](http://www.whirlpool.com.au).

When contacting our Client After-sales service, always specify:

- a brief description of the fault;
- the type and exact model of the appliance;



- the serial number (number after the word SN on the rating plate located under the appliance). The serial number is also indicated in the documentation;

SERVICE

SN 000000000000



- your full address;
- your telephone number.

If any repairs are required, please contact an authorized after-sales service (to guarantee that original spare parts will be used and repairs carried out correctly).

## WHIRLPOOL PRIORITY SERVICE

If you are not completely satisfied with your appliance or require service call:

Australia

Phone: 1300 363 344

[www.whirlpool.com.au](http://www.whirlpool.com.au)

New Zealand

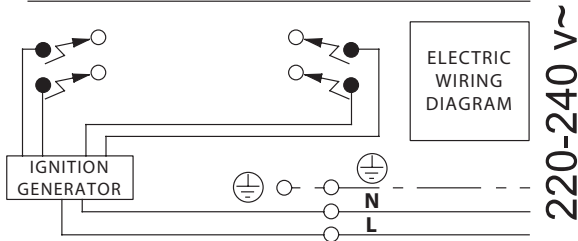
Phone: 0800 442 584

[www.whirlpool.co.nz](http://www.whirlpool.co.nz)

# WIRING DIAGRAM

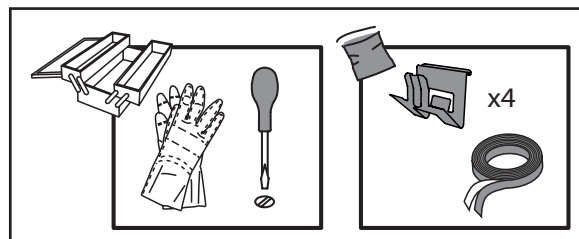
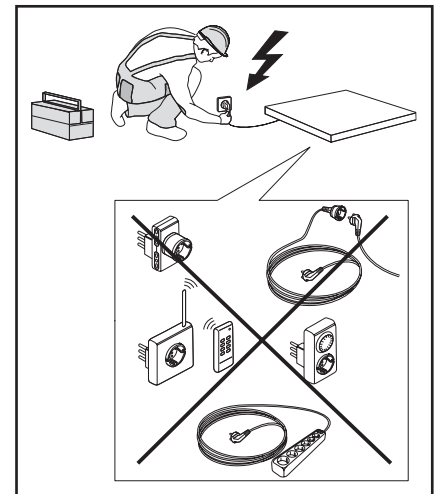
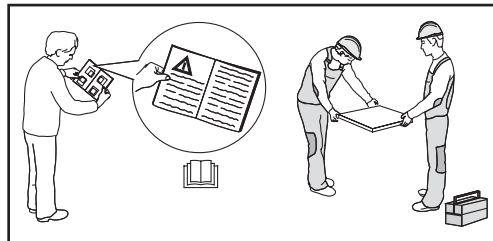
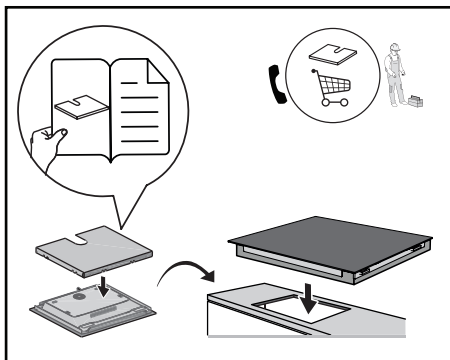
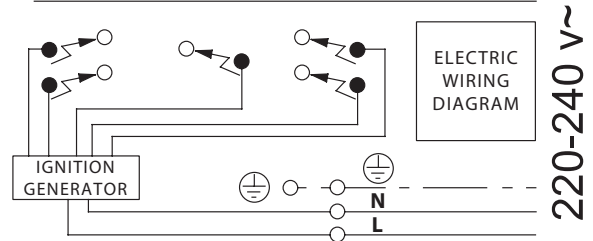
## GGW610NBAUS

### HOTPLATES WITH 4 BURNERS



## GGW870NBAUS

### HOTPLATES WITH 5 BURNERS



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