

// HIGHLAND TRINITY SERIES

// MODELS: HT3CI

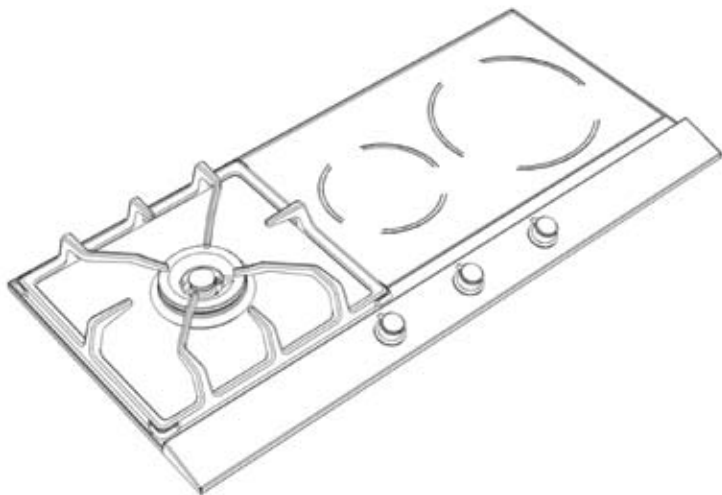


Appliance Operation Manual

 **Highland™**
// SERIOUS ABOUT COOKING

// HIGHLAND TRINITY SERIES

// MODELS: HT3CI



Your HIGHLAND cooktop is a state of the art appliance featuring the latest in flame failure auto safety shut off, together with auto re-ignition.

Should the flame on the burner be extinguished accidentally the auto re-ignition would commence sparking and re-ignite the burner, if the burner fails to light then the gas flow to that burner will automatically cease to flow, thereby ensuring no hazardous build-up of flammable gas from the cooktop

The appliance features an easy to clean ceramic glass hob together with brass forged burners and cast iron pan support.

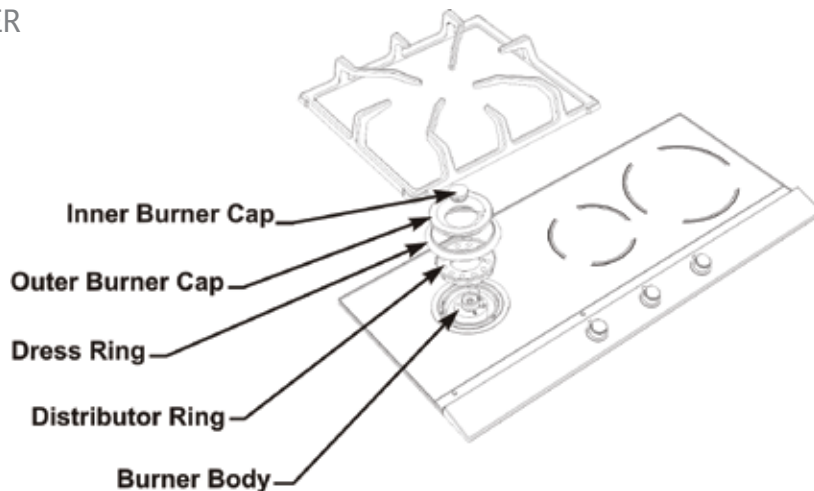
The unit is available in Natural or L.P.G. PROPANE gas configurations.

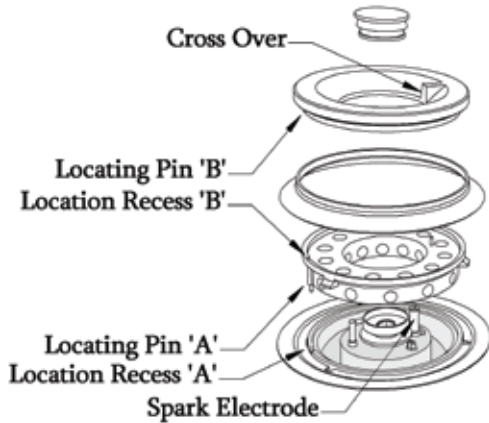
// IMPORTANT

Ensure that the burner is correctly assembled prior to using this appliance. Uneven flames may indicate that the burner has not been assembled correctly.

ASSEMBLY SEQUENCE FOR WOK BURNER

1. Ensure that the locating pin 'A' on the distributor ring is securely located in the recess hole of the WOK burner body. This is easily achieved by placing the distributor ring on the WOK burner body and then rotating the distributor until the locating pin 'A' drops into the recess with a firm, level fit being then accomplished.
2. The black dress ring should then be fitted over the distributor ring.





3. The outer burner cap should then be placed onto the distributor ring with the locating pin 'B' securely locating in the location recess 'B' of the distributor ring. When correctly assembled the cross over on the outer burner cap should lie adjacent to the spark electrode protruding from the burner body.
4. Finally, gently place the inner burner cap into position in the centre of the WOK burner.

NOTE: AFTER REMOVAL, OR CLEANING, OF PARTS ALWAYS FOLLOW THIS PROCEDURE TO ENSURE THE BURNER IS CORRECTLY ASSEMBLED.

NOTE: ALWAYS ENSURE ALL PARTS ARE CLEAN AND DRY PRIOR TO OPERATING THE BURNER.

// GENERAL INFORMATION

Please read this booklet thoroughly before you use this appliance. It is important that you understand all the control functions before commencing to cook with your appliance. The information and warnings contained in this booklet are designed to assist you in obtaining the best use of your new appliance.

This appliance complies with all current European and Australasian safety standards, however the supplier wishes to emphasize that compliance does not remove the fact that surfaces will become hot during use and retain heat after operation.

The supplier declines any responsibility for injury or damage to persons or property as a result of improper use or installation of this appliance.

Heat, steam and moisture will be created during use, take care to avoid injury and ensure that the room is adequately ventilated. If prolonged use occurs, additional ventilation may be required. Please consult your Qualified Installer if you are in any doubt about the amount required.

NOTE: The housing, adjacent furniture and all materials used in the installation must be able to withstand a minimum temperature rise of 85°C above ambient during periods of operation. This information is for guidance only and the actual withstand temperature will depend on the performance rating for the surface finish of the worktop. Certain types of kitchen furniture surface finishes are particularly prone to heat damage or discolouration at temperatures lower than the above guidelines. Installing the appliance in contravention of the guidance given will be at the liability of the owner. The use for any other purpose or in any other environment without the express agreement of the supplier would invalidate any warranty or liability claim.

The foregoing does not affect your statutory rights. The Warranty applies to Australia and New Zealand only.

When first used, an odour may be emitted by any residual protective finish or moisture, which will cease after a short period of time.

This appliance has been constructed and distributed in compliance with the essential requirements of the following EEC DIRECTIVES, EUROPEAN NORMS, Australian & New Zealand standards:

CE Marking – 93/68 Low Voltage – 73/23 EMC – 89/336

Materials that can touch food – 89/109.

Safety Standards – EN 60 335-1, EN 60 335 – 2 – 6, ASNZS3350-1, ASNZS3350-2-6

NOTE: This ceramic Induction Hob fully complies with current legislation regarding electro-magnetic interference and is designed not to interfere with other electronic appliances providing these comply with the same legislation.

As the hob generates magnetic fields in its immediate vicinity, Pacemakers and Active Heart Implants must be designed to comply with relevant regulations. If in doubt, you should consult the manufacturer of your device or your Doctor.

In this respect, Highland can only guarantee the conformity of our own product.

// INSTALLATION

IMPORTANT SAFETY NOTES

We have included this safety information for the purpose of your safety. Please read this information carefully before installing your hob. Should you be unsure of any of these notes please contact:-

THINK CUSTOMER CARE Telephone : 1800 444 357

1. Installation

- If this product has arrived damaged, please return it immediately to your place of purchase. DO NOT INSTALL THIS APPLIANCE IF YOU FIND IT DAMAGED. If this product is installed damaged, the supplier, nor the retailer will be responsible for the costs associated with the repair, replacement, removal and re-installation of that appliance.
- It is important that this appliance is installed by an authorised, qualified / competent person, and that the appliance is installed in accordance with the latest edition of the AS/NZS 3000 Wiring regulations and the manufactures installation instructions. Before connecting the appliance to the electricity supply, make sure that the supply voltage on the rating plate corresponds with the mains supply voltage.
- Do not install the appliance if the ceramic glass top is damaged in any way.
- Do not modify the appliance in any way, this will void your warranty and possibly render the appliance dangerous.
- Ensure that all packaging is removed before installing or using the appliance.

1.1 Use of the hob

- Do not use the appliance until the installation is complete.
- Ensure that the appliance is switched OFF when not in use. After use, switch off the hob element by its control and do not rely on the pan detector.
- Never leave the hob unattended when in use, particularly when cooking with oil and fat.
- Always use pans that are suited to the heating zone being used, and are the correct size for the zone, never use pans that are unstable or defective in any way, the pans must be suitable for INDUCTION HEATING.
- Never use plastic or aluminium foil dishes on the appliance.
- This appliance has been manufactured for domestic use only and is therefore not suitable for use in a commercial or industrial environment.
- Only turn the cooking zones ON when a saucepan is on the cooking zone.
- Never store flammable materials such as aerosols and detergents in draws or cupboards under the hob.
- Do not drop saucepans or cooking utensils onto the ceramic cooking surface.
- Never use the ceramic cooking surface as a storage or worktop area.
- Do not use the appliance if the ceramic surface is accidentally damaged, contact the service department in your area, as the ceramic glass will need to be replaced.
- Only clean the hob in accordance with the cleaning and maintenance instructions.
- Never allow sugar or acidic foodstuffs to be spilled onto the ceramic cooking surface as it eats into the glass and is impossible to remove.
- Do not use the appliance as a space heater or to dry clothes.
- Do not install this appliance next to soft furnishings or curtains.

- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Do not use a steam cleaner on or with this hob.

WARNING – If the surface is cracked, switch off the appliance to avoid the possibility of an electric shock. The surface does absorb reflected heat. To avoid a hazard, under bench access must be restricted. Refer to the installation instructions.”

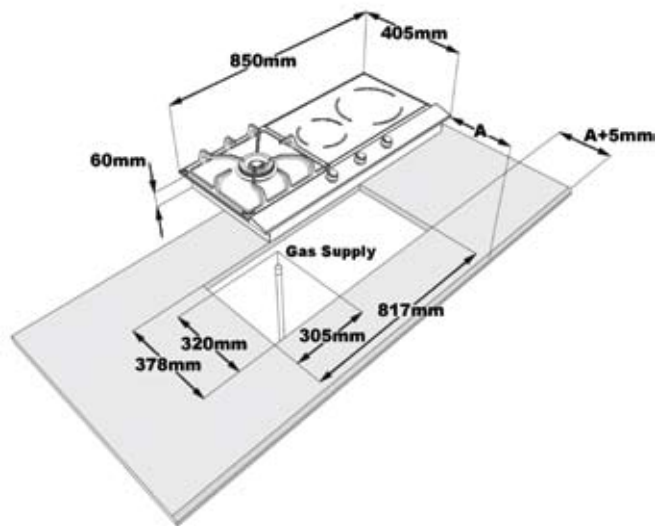
1.2 Child Care

- Never allow children to play near or with the appliance. This appliance is designed to be used by adults.
- The hob gets hot when in use and children should be kept well away during use.
- Cooking pots and pans should be kept out of reach of children when in use to avoid injury.
- This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.
- Young children should be supervised to ensure that they do not play with the appliance
- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.

Environment

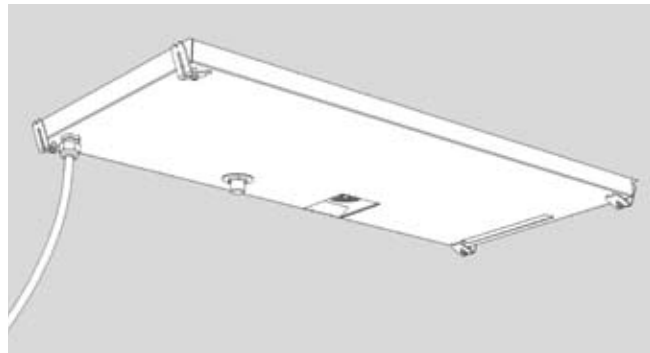
- Please dispose of all waste packing materials and old appliances at an authorised disposal site giving due regard for the environment (Advice on such issues is available from your local authority).

// INSTALLATION INSTRUCTIONS



Your HIGHLAND cooktop must be installed in accordance with the installation requirements of the local gas and electrical authorities or the appropriate installation guide issued by the A.L.P.G.A. and A.G.A. (Reference Code AS5601), or the Building Authorities requirements, and in accordance with the latest edition of the A.S.N.Z.S. wiring regulation.

1. Determine the position where your HIGHLAND cooktop is to be mounted, ensuring no structural members interfere with the space requirements. Note: Ensure that there is at least 630mm clearance between the benchtop and any overhead downward facing surface located over the cooktop (such as a rangehood or cupboard), or at least 780mm between the benchtop and an overhead exhaust fan. Ensure that there is a minimum gap of at least 100mm from the outer edge of the installed cooktop to any nearby combustable surface.
2. Ensure that both gas and electrical outlets are accessible, paying particular attention to the routing of the gas supply line. Ensure that there will be a minimum 20mm clearance around the underside of the installed cooktop for ventilation.
3. Mark out the required opening in your benchtop using the dimensions shown in the previous diagram. Ensure that there is a minimum 630mm clearance above the cooktop. Once the opening has been cut out install the appliance and fix into position using the supplied clamping brackets as shown in the opposite diagram.



NOTE: DO NOT OVER TIGHTEN BRACKETS AS THIS MAY DISTORT THE APPLIANCE.

NOTE: CONNECTION OF THE APPLIANCE TO THE GAS SUPPLY MUST BE IN ACCORDANCE WITH THE REQUIREMENTS OF AS5601. A HALF INCH BSP CONNECTOR AT THE INLET IS RECOMMENDED AND THE GAS SUPPLY LINE TO THE APPLIANCE MUST BE OF ADEQUATE LENGTH TO ALLOW SUFFICIENT WITHDRAWAL OF APPLIANCE FOR SERVICE OR DISCONNECTION AND BE: A) ANNEALED COPPER PIPE; OR B) A FLEXIBLE HOSE ASSEMBLY IF ACCEPTABLE BY THE LOCAL AUTHORITY AND COMPLYING WITH REQUIREMENTS OF AS 1869 – CLASS B OR EQUIVALENT, WITH THE LENGTH OF THE HOSE BEING KEPT TO A MINIMUM

NOTE: THE COOKER MUST BE INSTALLED WITH PROVISION TO ALLOW THE GAS TO BE TURNED OFF AND DISCONNECTED FOR SERVICING AND REMOVAL OF THE APPLIANCE AS REQUIRED FROM THE GAS SUPPLY.

NOTE: UNDERBENCH ACCESS TO THE COOKTOP MUST BE RESTRICTED.

4. For the L.P.G. PROPANE model the gas supply must be regulated to 2.75kPa (11" W.G), for the Natural gas model the gas supply must be regulated to 1kPa (4" W.G) using the supplied regulator. A manual shut off valve must be installed in the gas supply line in an accessible position so that the gas supply can be turned off, thereby isolating the appliance in the event of an emergency, or during servicing. The cooktop data plate gives details of the injector size and gas consumption.

5. After installing the gas supply ensure that the gas control is in the 'OFF' position, then check all connections thoroughly for leaks by turning the gas supply on and brushing a little soap and water mixture over each connection. If the mixture bubbles up there is a leak present, re-tighten the connection or replace the fittings and check it again for leaks.
UNDER NO CIRCUMSTANCES USE MATCHES OR FLAME TO CHECK FOR LEAKS.
6. Make the electrical connection.
7. Turn the gas control on, check and adjust pressure to obtain a clear blue flame with no yellow tipping. For adjustments refer to the attached servicing instructions. The first time you ignite the burner it may not ignite immediately. This is due to air in the gas lines that should clear within a few seconds. If satisfactory performance can not be obtained contact the local gas authority for advice and assistance.
8. A duplicate data plate has been included with this appliance and should be attached to an 'adjacent surface' (as per the AGA code 101) such as inside a cupboard door for future reference by an authorised plumber.

TECHNICAL DATA

MODELS	HT3CI
Voltage	230V – 240V
Current	16 AMP
Induction plate 2300W /Booster 3200W	1
Induction plate 1400W/booster 1800w	1
Max power	3.7kW

// ELECTRICAL CONNECTIONS

Check the details given on the nameplate situated on the underside of the cook top, then make sure that the rated mains voltage and power available are suitable for its operation.

Before making the electric connections, check the efficiency of the earthing system. Earthing of the cook top is compulsory by law. The manufacturer will accept no liability for any personal injury or damage to property deriving from failure to comply with this requirement.

Fit a standard plug and cable capable of withstanding the specified load on the power cord. The cord's earthing conductor is coloured yellow and green. The plug must be accessible.

If you prefer to make a fixed connection to the mains, insert an all-pole circuit breaker with a breaking gap of at least 3 mm between the cook top and the mains.

The earthing (yellow/green) conductor must always be 10mm longer than the line conductors.

The supply cable must have a continuous temperature rating exceeding 100 Celsius. If the supply cable is damaged, it must be replaced by a qualified electrician.

// OPERATION - GAS CONTROL

It is important that the burner assembly sequence, detailed on page 2, is performed prior to initial operation of the cooktop.

WHEN INSTALLED IN A CARAVAN OR MARINE CRAFT DO NOT USE THIS APPLIANCE AS A SPACE HEATER.

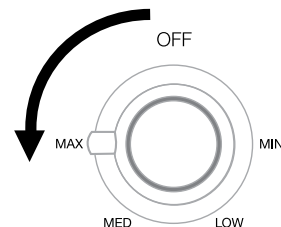
DO NOT PLACE COMBUSTIBLE MATERIAL OR PRODUCTS ON THIS APPLIANCE AT ANY TIME.

DO NOT SPRAY AEROSOLS NEAR THIS APPLIANCE WHILST IT IS IN OPERATION.

1 Press down the control knob and turn to the position shown below.

// LEGEND – GAS CONTROL GRAPHICS – WOK BURNER

MAX	Both inner and outer burners are operating at maximum output
MED	The inner burner remains on full output, but the outer burner is on minimum output
LOW	The inner burner is on full output and the outer burner is extinguished
MIN	The inner burner is on minimum output and the outer burner remains extinguished



Maximum Position – WOK Burner Controls

NOTE: THE BURNER WILL IMMEDIATELY BEGIN SPARKING VIA THE ELECTRONIC IGNITION PACK. IF THERE IS NO IGNITION SPARK THEN THE APPLIANCE MAY NOT HAVE THE POWER TURNED ON. CHECK THE POWER POINT AND CONFIRM THE UNIT HAS POWER.

// MANUAL IGNITION

If there is no power to the appliance or your area is experiencing a power 'black-out' simply strike a match or spark igniter next to the required burner and follow step 1.

NOTE: THE FLAME FAILURE SAFETY SYSTEM IS INDEPENDENT OF POWER AND WILL STILL OPERATE WITHOUT A POWER SOURCE.

Should your cooktop fail to ignite after the manual procedure has been followed then check to see that the gas supply to the appliance has not been shut off.

// OPERATION INSTRUCTION

The induction cooking method rapidly transfers the energy needed for cooking directly to the pan, so the cook top surface remains cool but does build up some residual heat as the pan heats up. The result is a fast, cost-effective and accurate cooking method.

This type of cook top can be used with enamelled steel or stainless steel pans(Induction approved); it is not suitable for use with glass, ceramic or aluminium pans.

Any pan with a bottom that is not perfectly flat is unsuitable and may damage the cook top.

// SAFETY CUT-OUT

If one or more burners are accidentally left on, the control automatically turns them off after a certain time has elapsed. The table below indicates the time interval, which depends on the power level setting.

Level	Time limit (hours)	Parboiling Limit (min)
1	6	.8
2	6	2.4
3	5	3.8
4	5	5.2
5	4	6.8
6	1.5	2
7	1.5	2
8	1.5	3.6
9	1.5	.2

To avoid the automatic cut-out being tripped, simply turn the knob up or down before the time runs out.

Residual heat indicator

As long as the temperature of the burner remains high enough to cause injury, the display corresponding to the burner shows the “H” symbol (residual heat) alternatively with “O” symbol. This indication only disappears when there is no longer any danger (at 60°C).

To save energy, turn off the burner in advance, in order to exploit the residual heat.

Turning off the cooktop

The cook top can be turned off at any time by means of the knob.

The display shows a “H” as long as the temperature remains above 60°C.

Automatic parboiling (selectable as per table)

When automatic parboiling is activated, the power of the cooking zone is switched to 100% for a period of time depending on the selected onboiling stage. As soon as the parboiling time is over, the preselected onboiling stage is valid again.

Procedure to start parboiling

Automatic parboiling is activated by turning the knob anti- clockwise briefly, the “A” symbol will appear.

The required onboiling stage is selected by turning the knob clockwise which is shown on the display. The “A” symbol appears after 1 second upon releasing the knob.

The onboiling stage can be adjusted within 15 sec after activation without cutting off the parboiling boost.

If another selection is made after 15 sec, the knob can be used to select an even lower onboiling stage which, however, cuts off the Automatic parboiling function at the same time.

By turning the knob higher on boiling stage (even after the above 15 sec) can be selected. This leads to the parboiling time being automatically brought in line with the currently selected onboiling stage.

Once the parboiling boost has ended, only the selected cooking stage is indicated on the display.

// BOOSTER FUNCTIONS

The “booster” function for the burner is enabled by turning the knob clockwise. When this function is enabled, the display shows the letter P.

After selection of a cooking zone the boost function is selected by turning the knob clockwise. By means of this function certain cooking zones are enabled to receive power $>100\%$ (the number of boostable cooking zones depends on the maximum total power available on a partial module which is to be $\leq 3.7\text{KW}$). This extra power can only be provided if permitted by the slave (induction). If the desired cooking zone has the capacity to receive this power, the display shows a “P” symbol. In case the power is not permitted the cooking stage display flashes for 3 seconds on the cooking zone which needs to be reduced and which requires automatic adjustment..

The boosting time is limited to 10 minutes to protect cooking utensils. After the booster is switched off automatically, the cooking zone continues operation on nominal power. The booster can be reactivated provided that the temperature sensors in the electronics and in the coils have the capacity.

When a pan is removed from the cooking zone during boosting, the no pan symbol is displayed and boosting time continues to count down. When a pan is replaced within the boost time it will reactivate.

If the booster temperature limit of the electronics or the coil of a boosted cooking zone is exceeded, the booster is cut off automatically and reset to nominal power. While one of the two temperature limits remains exceeded the booster cannot be activated. In this case the booster is indicated when the knob is turned clockwise which is followed by an automatic reduction on the display.

// SYSTEM TEMPERATURE CONTROL (INDUCTION)

Sensors situated inside the cook top constantly measures the temperature of the generator's electronic circuits.

In the event of these circuits overheating, the system reacts as follows:

When the first temperature limit is exceeded the system automatically switches off the booster, if activated.

This initiates a flashing "P" on the respective display showing that the booster cannot be responded to at the moment.

When exceeding a second medium temperature limit, the induction system reduces the power output to avoid any temperature increase.

When the temperature of a cooking zone exceeds a third maximum limit, the cooking zone is cut off automatically from the induction system. The corresponding display indicates a flashing error code E2, possibly alternating with "H"

The overheating of the circuits definitely indicates an anomaly and means that the cook top has not been installed properly, or the openings for air circulation are not large enough.

ERROR CODES TABLE

CODE	DESCRIPTION	POSSIBLE CAUSE	ERROR CLEARING
ER03 & permanent tone	Permanent use of keys; control unit cuts off after 10 sec.	Water or cooking utensils on the glass above the control unit	Cleaning
ER22	Key evaluation defective; control unit cuts off after 3.5 – 7.5 sec.	Short-circuit or discontinuation in the range of the key evaluation.	Exchange control unit
Er47	Communication error between Touch Control and Induction	None or faulty communication Ensure that connection cable is plugged on correctly	
Er31	Configuration data incorrect	Configuration of induction necessary	
U400	Secondary voltage of the power unit to high (Primary > 300V). Control unit cuts off after 1 sec. releasing a permanent tone.	Control unit is wrongly connected.	Connect to correct mains voltage.
F2	Overheating of the induction coils.	Cooling down necessary.	
F5	Error on filter board.	Exchange filter board	-
E6	Error on Power Unit	Exchange Power Unit	
FB20	Flash-Failure	uC faulty	Exchange Control Unit
E9	Coil Temperature sensor defective	Exchange temperature sensor	

// PAN SENSOR (INDUCTION)

Each burner is complete with its own sensor for detecting the presence of a pan.

The system is fine-adjusted to recognize the presence of a pan that, according to the scale of the EN standards, is one size smaller than the nominal diameter of the burner.

If no pan is detected or if an unsuitable pan is detected, the no pan symbol is displayed.

If the no pan symbol appears when a pan is actually on the burner, this generally means that the size or shape of the pan concerned is unsuitable. In this case, check whether the type of pan is suitable for induction cooking (see the pan manufacturer's trademark or instructions).

// CARE & MAINTENANCE

1. Do not use excessively large or heavy vessels on your cooktop as damage and/or hazard may occur.
2. Always remove food spills, dirt and grease spatters from your cooktop (see cleaning instructions).

We recommend that your appliance should be regularly serviced every 5 years to ensure the continued safe and reliable operation of your appliance. This is only to be conducted by an authorised service agent. Please note a nominal fee will be charged for this maintenance call.

Should you experience any problem with your cooktop, please call Think Customer Care 1800 444 357

// CLEANING

1. Pan Support/Trivet: This is made from cast iron and coated in a vitreous enamel to provide a resilient matt finish. It can be placed in the dishwasher (on a gentle cycle) or alternately cleaned with a soft bristled brush in warm soapy water.
2. Burner: The burner cap is a solid brass forging with a black chrome finish to avoid discolouration of the brass.

NOTE: AFTER CLEANING (ESPECIALLY IN A DISHWASHER) PLEASE ENSURE THAT THE PORTS (BURNER HOLES) ARE FREE OF ANY FOOD, WATER OR DEBRIS. THESE ARE EASILY CLEARED WITH A TOOTHPICK OR NEEDLE.

NOTE: DO NOT UNSCREW ANY PART OF THE BURNER SYSTEM.

// SAFETY INSTRUCTIONS

- 1) THIS APPLIANCE IS NOT INTENDED FOR USE BY YOUNG CHILDREN OR INFIRM PERSONS, WITHOUT SUPERVISION. YOUNG CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE.
- 2) STEAM CLEANERS SHOULD NOT BE USED.
- 3) IF THE SUPPLY CORD IS DAMAGED, IT MUST BE REPLACED BY THE MANUFACTURER OR ITS SERVICE AGENT OR A SIMILARLY QUALIFIED PERSON IN ORDER TO AVOID A HAZARD.

Use only saucepans and frying pans with a sturdy, preferably thick bottom. This is particularly important when preparing food requiring high cooking temperatures, such as fried foods. If the bottom of the pan is not perfectly flat, the food takes longer to cook and uses up more energy. The best heat transfer is obtained when the saucepan and burner are the same size.

Use only saucepans and frying pans with a sturdy, preferably thick bottom. This is particularly important when preparing food requiring high cooking temperatures, such as fried foods. If the bottom of the pan is not perfectly flat, the food takes longer to cook and uses up more energy. The best heat transfer is obtained when the saucepan and burner are the same size.

Any spillages from the pans should be wiped away immediately.

! Important notes

Warning: the burner surface becomes hot from heat transferred from the cooking utensil particularly after extended use, so it is always advisable to keep children well away from the cooktop.

Avoid dropping any hard object on the cook top surface. In some conditions, the material is sensitive to mechanical loading. The shock of a sharp or pointed object can damage the cooking surface. In the event of any breakage, cracking or other damage being accidentally caused to the ceramic top, it is essential to stop using the cook top immediately and contact customer care.

Ceramic glass cook tops must never be used as a work surface. Do not use aluminium pans. Do not prepare food wrapped in aluminium foil or packaged in plastic.. Never place flammable, explosive or deformable objects in the vicinity of the cook top.

Fats and oils can catch fire if they are overheated: that is why foods requiring the use of fat or oil, e.g. French fries, must always be supervised while they are cooking.

Moreover, it is essential to make sure that the power cords and plugs of any other domestic appliances attached to sockets near the cook top can never come into contact with the hot cook top surfaces. No part of the power supply cable must reach an ambient temperature which is over 50°C.

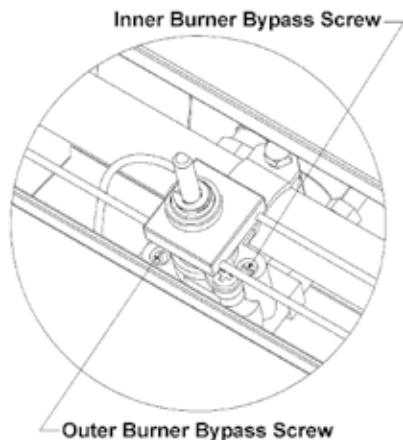
If the glass surface breaks, unplug the device from the mains supply in order to avoid getting an electric shock. The cook top must never be cleaned with steam or other such cleaning devices.

It is essential to clean the cook top - once it has cooled down - every time it has been used. Even the smallest food scraps would burn the next time it is used. Use only the recommended detergents. Wire wool, abrasive pads and powders will cause scratching. Oven-cleaning products are unsuitable because they are corrosive.

Mild soiling can be removed with the aid of a damp cloth or with hot soda. Any traces of detergent must be removed with cold water and the surfaces must then be dried. Any signs of scale that cannot be removed with boiling water can be eliminated with vinegar and lemon juice, or with a scale-remover fluid. Any tenacious dirt can easily be removed with the aid of a glass scraper. The scraper handle must not be made of plastic because it could become stuck to the hot surfaces. Pay attention while using scraper: it can cause injury.

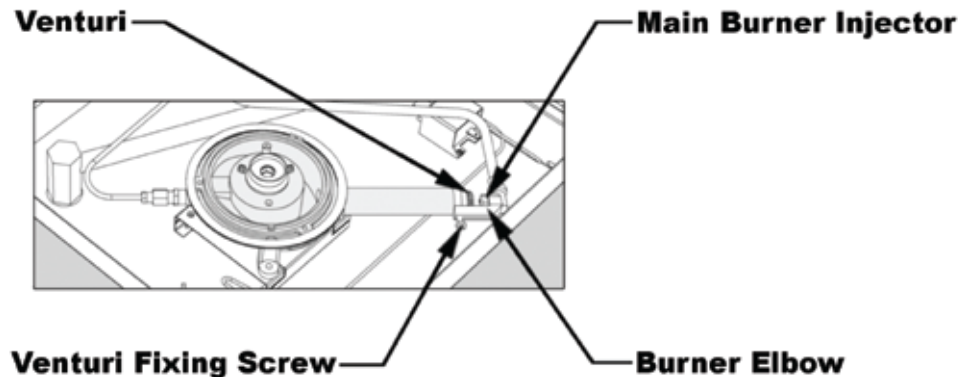
Sugar and foods containing caramelized sugar must be removed immediately from the hot burner.

// GASCOCK ADJUSTMENT AND MINIMUM SETTINGS



This burner is fitted with 2 x bypass screws that are accessed by removing the switch harness retaining clip and then removing the switch harness. There are two separate bypass screws – these screws are not adjustable and are supplied with specific orifices for each gas. The left hand screw operates the minimum setting of the main valve outlet (outer burner ring on the burner), whereas the right hand screw operates the minimum setting of the auxiliary outlet (inner burner ring).

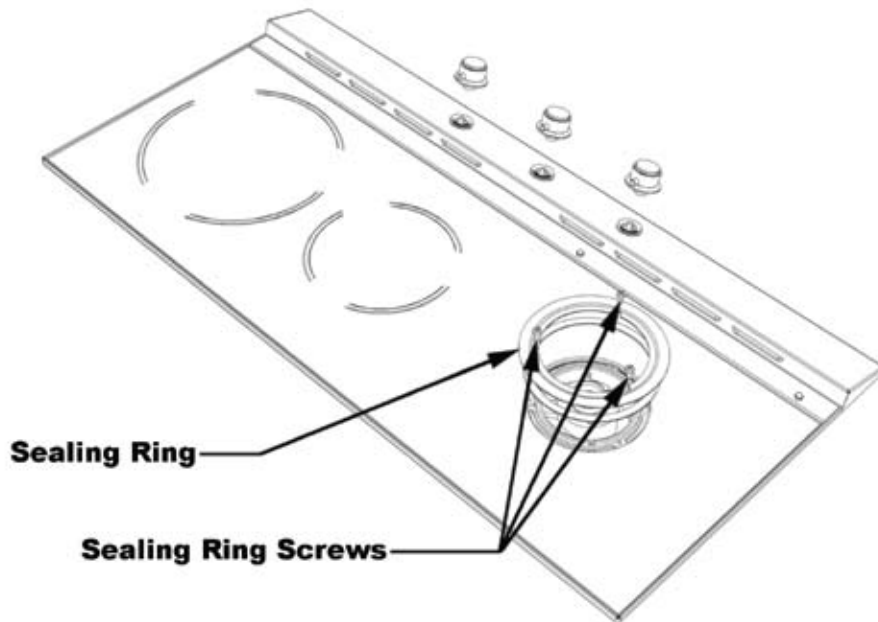
The outer burner (main burner) and inner burner injectors for the WOK burner can only be accessed by removing the hob from the appliance. Adjustment of the main burner venturi can be effected by loosening the fixing screw shown below. Ensure that the fixing screw is re-tightened following adjustment.



INJECTOR SIZES:

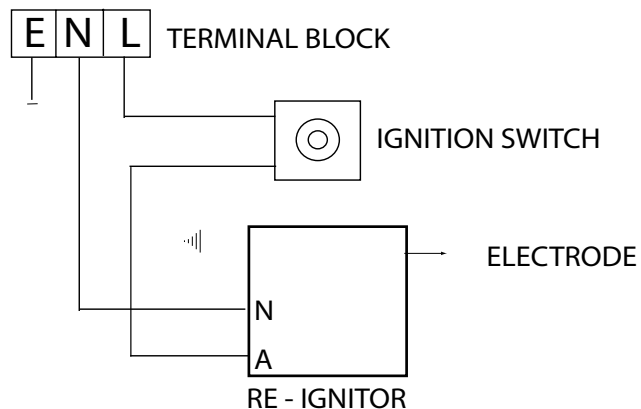
BURNER	NATURAL GAS	UNIVERSAL LPG
Wok (main inner)	2.20mm 0.63mm	1.22mm 0.46mm

The gascock, injector, venturi, ignition system and the burner are accessed by removing the hob from the appliance. After disconnecting the power and shutting off the gas flow at the safety valve, remove the pan support, burner cap, dress ring and distributor ring.

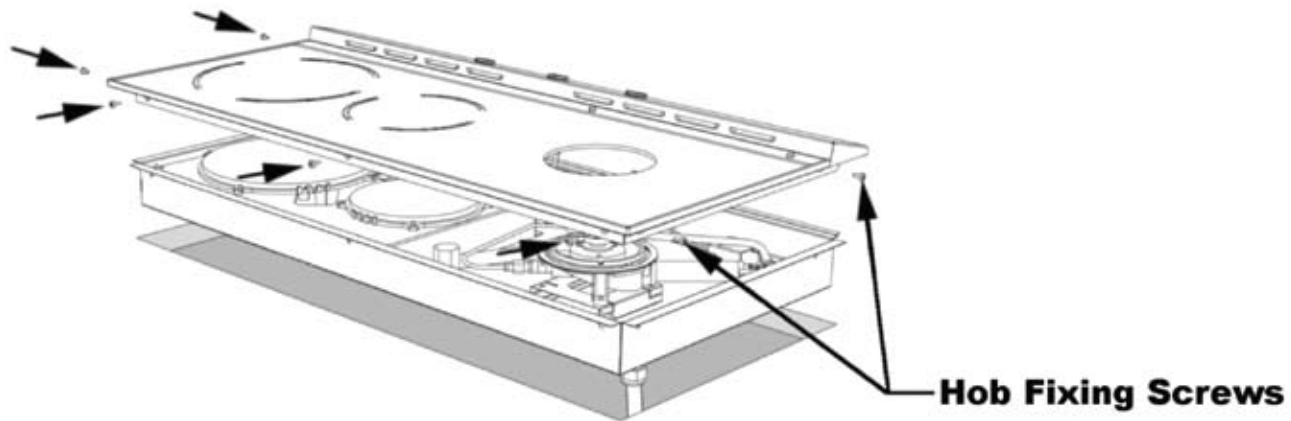


// SERVICING INSTRUCTIONS

NOTE: SERVICING IS ONLY TO BE CONDUCTED BY AN AUTHORISED PERSON. PLEASE CONTACT YOUR NEAREST SERVICE AGENT.



To remove the ceramic glass hob, unscrew the seven hob fixing screws as shown in the following diagram.
(The black sealing tape may present some resistance and care should be taken not to overstress the ceramic glass).



// PROCEDURE FOR CONVERTING YOUR HIGHLAND COOKTOP FROM NATURAL GAS TO LPG PROPANE GAS

1. Ensure that the correct L.P.G. Propane test point has been fitted and that there is a ready supply of L.P.G. Propane gas to enable you to correctly set the flame on the burner.
2. Follow instructions for removal of the hob as detailed in the servicing instructions. Ensure the Natural gas regulator (1.0 kPa) is replaced with an L.P.G. Propane regulator (2.75 kPa) - (usually supplied at the bottled gas connection).
3. To convert the WOK burner you will need to replace the main injector, auxiliary injector and the bypass screw.
Firstly remove the 2.2mm main injector and replace with a 1.22mm injector and tighten into position. Then remove the auxiliary (inner) burner injector (0.63mm) and replace with the correct Universal LPG injector which is 0.46mm.
The bypass screws will also require replacing to achieve the correct minimum settings. Remove the main bypass screw (0.90mm) and replace with the correct Universal LPG bypass screw which is 0.52mm. Then remove the 0.45mm bypass screw and replace with the correct auxiliary burner bypass for Universal LPG, which is 0.30mm.
Next, the main (outer) burner venturi will need to be adjusted for Universal LPG. Loosen the venturi fixing screw located on the wok burner elbow - this will enable the venturi to slide in or out to achieve optimum flame.

NOTE - WHEN CONVERTING TO UNIVERSAL LPG THE VENTURI WILL NEED TO SLIDE CLOSER TO THE INJECTOR.

Re-assemble the wok burner and ignite in the maximum position - slide the venturi to achieve optimum flame control and then lock into position by re-tightening the venturi fixing screw. Extinguish the flame and carefully re-assemble appliance.

NOTE: SHOULD YOU EXPERIENCE ANY DIFFICULTIES CONTACT YOUR NEAREST SERVICE AGENT.

// TECHNICAL SUPPORT

Before calling in the technician:

- if the cook top does not work, we recommend you first make sure that the plug is fitted properly in the power socket.

If you cannot find any reason for the malfunction:

- turn off the appliance and do not manhandle it. Call in the technical support service.

The appliance comes with a guarantee certificate that entitles you to use the technical support service.

The guarantee must be duly completed, kept in a safe place, and exhibited to the authorized technician in case of need, together with the fiscally valid document issued by the retailer at the time of purchase (delivery bill, invoice, cash register receipt, etc.) indicating the name of the retailer, the date of delivery, details for identifying the product and the purchase price.

// CONDITIONS OF GUARANTEE

Dear Customer,

Included with your new Highland appliance is a guarantee registration card, please complete this and return at your earliest convenience.

This guarantee is in addition to your statutory legal rights and will not in any way hinder any legal rights.

The conditions of the guarantee, which applies, to your Highland appliance are as follows:

All 'Work' in relation to the Guarantee must be carried out by Think Appliances or an approved service agent of Think Appliances. Any claims made under the terms of the guarantee must be supported by the original invoice / bill of sale issued at the time of purchase.

The guarantee period starts from the date of the original purchase and the manufacturer will provide the parts and labour required to repair the appliance should breakdown occur as a result of mechanical / electrical failure. This service will be given Free of charge within the Guarantee period. An additional Insurance scheme is available should you wish to extend the warranty period.

THIS GUARANTEE DOES NOT COVER:

- Any damage caused by transit, misuse, or neglect.
- Cosmetic and perishable parts: plugs, fuses, cables, and attachments, knobs, any rubber and seals, ceramic or glass surfaces, dents, scratches, paintwork.
- Periodic maintenance, the repair or replacement of parts due to natural wear and tear.
- Material discolouration, corrosion.
- Incorrect installations, modifications or repair by any unauthorised personnel.
- Use of non-Highland parts.
- Damage caused by foreign objects or substances.
- Appliances used for non-domestic use.
- Operation on unsuitable voltage,
- Accidents, Civil war, acts of God or any cause beyond the control of Highland.

PLEASE NOTE ALL GUARANTEES ARE NON TRANSFERABLE.

FAX: 1300 133 279

EMAIL: service@thinkappliances.com

WEB: www.thinkappliances.com

For further information or any other query you may have please contact one of the above numbers.

Thank you for buying Highland.



// SERIOUS ABOUT COOKING



what ever it takes

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Think Appliances operate a policy of continuous improvement and reserve the right to adjust and modify its products and prices without prior notification.
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