

// HIGHLAND TRINITY SERIES

// MODELS: HT1SSN/L

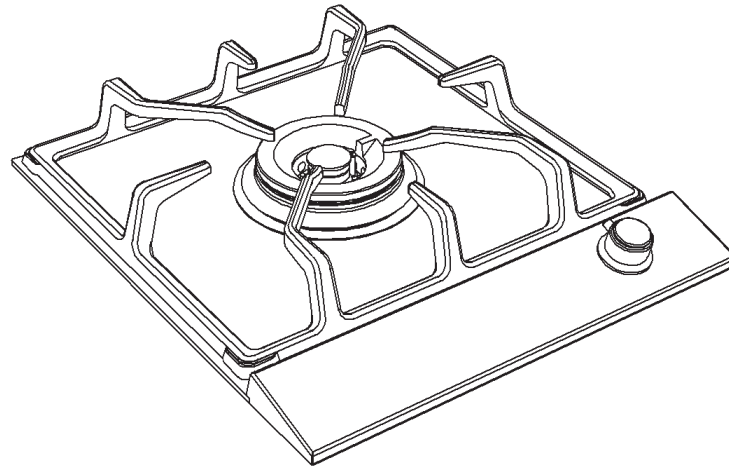


Appliance Operation Manual

 Highland

// HIGHLAND TRINITY SERIES

// MODELS: HT1SSN/L



Your HIGHLAND cooktop is a state of the art appliance featuring the latest in flame failure auto safety shut off. Should the flame on the burner be extinguished accidentally then the gas flow will automatically cease to flow, thereby ensuring no hazardous build-up of flammable gas from the cooktop.

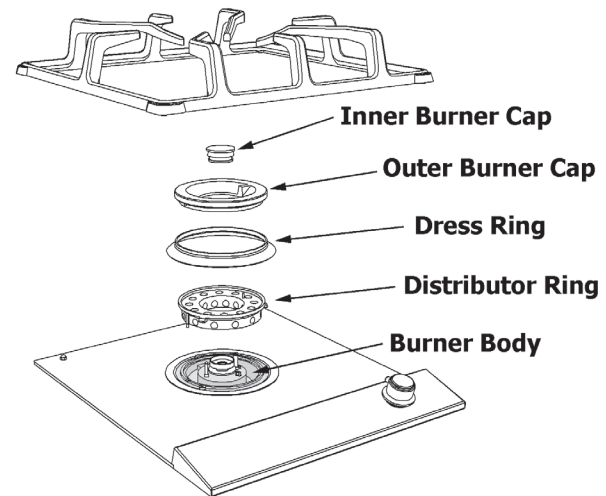
The appliance features an easy to clean ceramic glass or stainless steel hob together with brass forged burners and cast iron pan supports. The unit is available in Natural or L.P.G. PROPANE gas configurations.

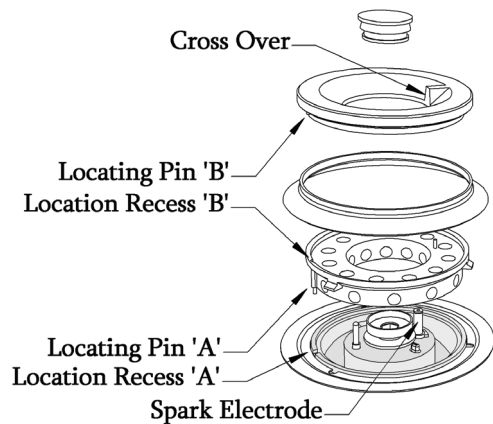
IMPORTANT

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.

// OPERATION - GAS CONTROLS

It is important that the burner assembly sequence, detailed on the previous page, 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.

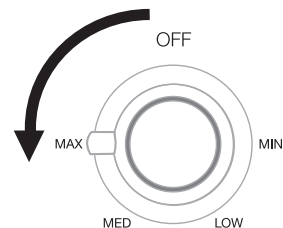
DO NOT PLACE COMBUSTIBLE MATERIAL OR PRODUCTS ON THIS APPLIANCE AT ANY TIME.

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.

// 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).

Should you experience any problem with your cooktop, please call your nearest service agent.

// CLEANING

1. Pan Supports/Trivets: These are made from cast iron and coated in a vitreous enamel to provide a resilient matt finish. These 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.

3. The stainless steel: Should be cleaned with a commercial stainless cleaner.

NOTE: DO NOT USE ABRASIVE POWDERS OR SCOURER PADS AS THESE WILL SCRATCH THE SURFACE OF THE STAINLESS STEEL.

NOTE: DO NOT USE AGGRESSIVE CHEMICAL CLEANERS LIKE AMMONIA OR OVEN CLEANERS AS THESE MAY ETCH OR DISCOLOUR THE SURFACE.

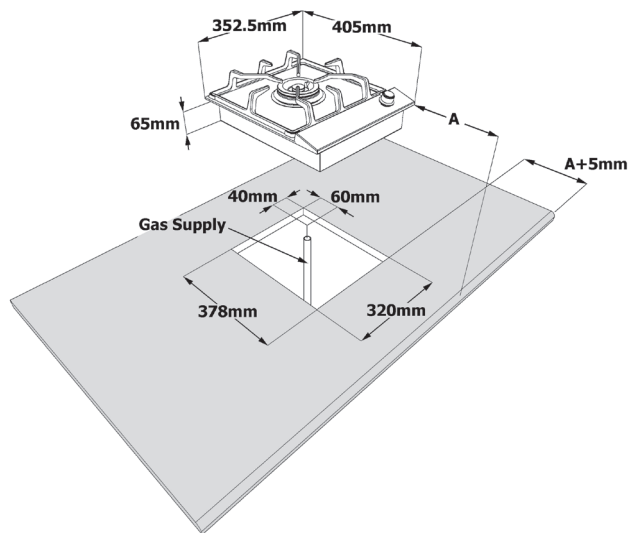
// SAFETY INSTRUCTIONS

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.

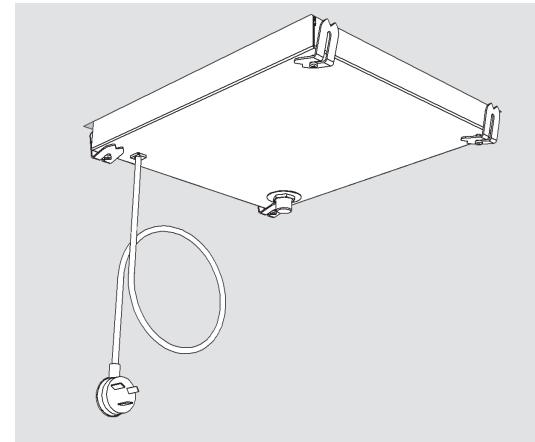
3. IF THE SUPPLY CORD IS DAMAGED, IT MUST BE REPLACED BY THE MANUFACTURER OR ITS SERVICE AGENT OR A SIMILARLY QUALIFIED PERSON IN ORDER TO AVOID A HAZARD.

// 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.

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 combustible 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 BPS 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.

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.

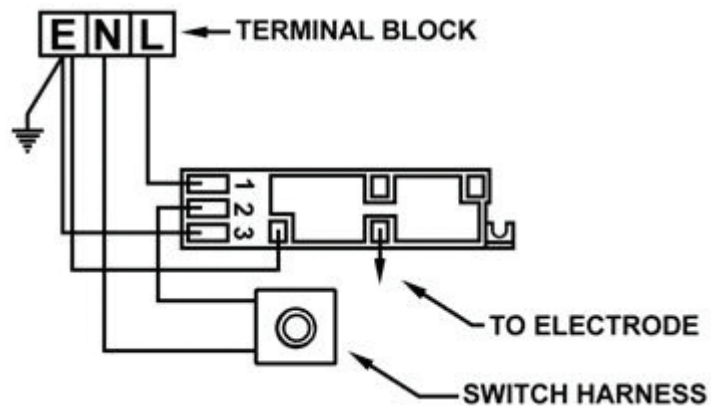
6. Plug the electrical connection in.

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.

// SERVICING INSTRUCTIONS

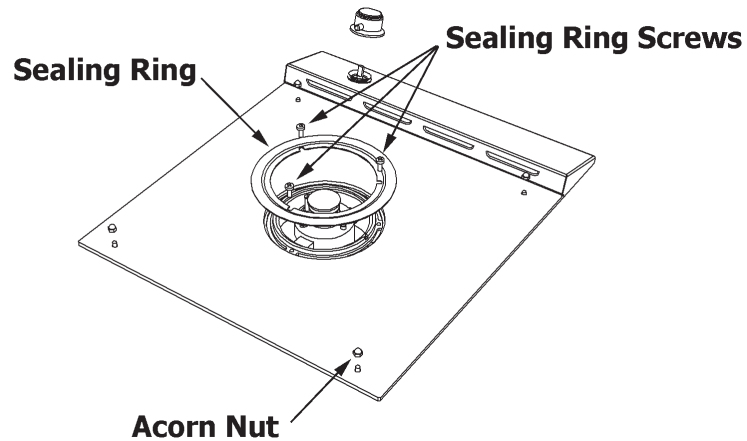
NOTE: SERVICING IS ONLY TO BE CONDUCTED BY AN AUTHORISED PERSON. PLEASE CONTACT YOUR NEAREST SERVICE AGENT.



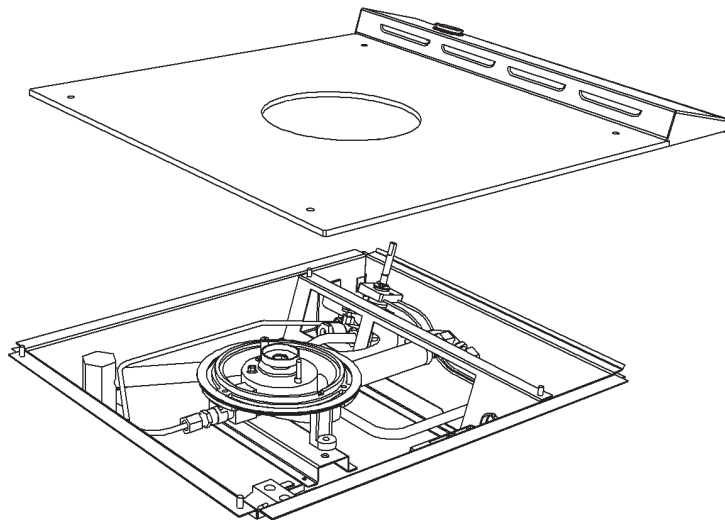
The gascock, injector, venturi, ignition system and burner are accessed by removing the hob from the appliance.

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.

Remove the three screws that hold the WOK sealing ring in place, and remove the sealing ring.

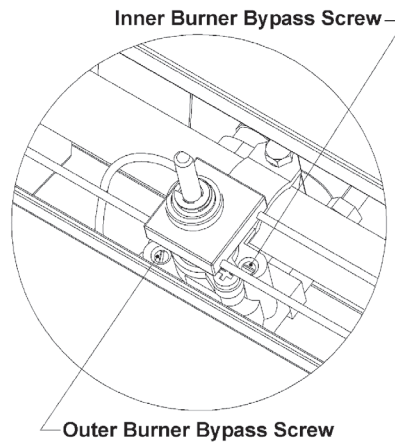


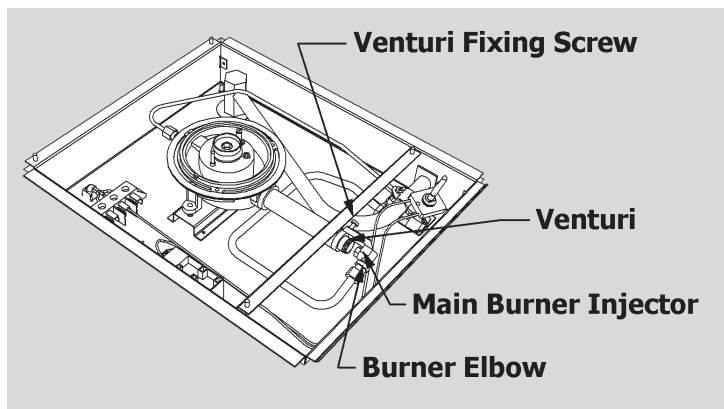
The hob can now be separated from the chassis by unscrewing all 4 acorn nuts.



// 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).





SHOULD YOU EXPERIENCE ANY DIFFICULTIES PLEASE CALL YOUR NEAREST SERVICE AGENT.

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 SIZE:

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

// 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.



HIGHLAND APPLIANCES
1263 Ferntree Gully Road, Scoresby
VIC 3179 AUSTRALIA

Sales and Service Enquiries phone 1300 511 072
Website www.highland.com.au

Highland Appliances operate a policy of continuous improvement and reserve the right to adjust and modify its products and prices without prior notification.
All Highland appliances are suitable for domestic or household use only and come with a full 2 year parts and labour warranty for your piece of mind. 0471_HI. Printed 2009.