



DAN64GTG, DAN75GTG, DAN95GTG/2
DAN2GTG, DAN1GTG

GAS ON BLACK GLASS COOKTOPS
Appliance User Manual

danielaappliances.com.au



Daniela Appliances started in 1988. Formally known as Italnova, the company began operating by selling other major leading brands. Since then, Daniela Appliances has its own range, continuously evolving, striving on delivering leading-edge quality products at very competitive prices.

From an Italian heritage our brand Daniela was then established in 2005 from a father's love to a daughter and naming it after Daniela, now the new proprietor. Daniela has worked closely with her father for many years learning from his decades of industry experience. Daniela with her extensive knowledge and understanding of appliances, now continues her father's legacy with a modern flare.

Our products are extensively tested and come with ISO certification certificates prior to importation. Daniela Appliances continuously designs and sources the best parts, to bring you an elegant feel that will last the test of time and for a third of the cost from a major brand.

Daniela Appliances is dedicated to offering our customers exceptional products with exceptional service. Our commitment is to provide our valuable customers the very best in technology with the very best in safety that combines both the values that brings us market success.



DAN64GTG
60CM 4 BURNER GAS GLASS COOKTOP

DAN75GTG
70CM 4 BURNER GAS GLASS COOKTOP

DAN95GTG
90CM 5 BURNER GAS GLASS COOKTOP





SAVE THIS INSTRUCTION IN A SAFE PLACE FOR FUTURE REFERENCE

Thank you for choosing Daniela appliances!

Please read all instructions before using this appliance. This book contains valuable information about operation, care and service. Keep it in a safe place for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that new owner can be acquainted with the functioning of the appliance and relevant warnings.

The manufacturer cannot be held responsible for any inaccuracies due to printing or transcription errors that may be found in this handbook.

N.B.: the pictures shown in the figures in this manual are purely indicative.

SAFETY PRECAUTIONS

BEFORE INSTALLING AND OPERATING THE HOTPLATE, READ THESE INSTRUCTIONS COMPLETELY AND CAREFULLY!!

IMPORTANT - Save these instructions for the customer & local authority's inspector's reference.

IMPORTANT INSTALLATION - Observe all governing codes e.g. AS5601, council ordinances and local authority rules.

IMPORTANT - The hotplate must be installed by an authorised person.

IMPORTANT - Remove all packing material and literature from the hotplate before connecting the gas and electrical supplies

IMPORTANT TO THE INSTALLER - After connecting the gas supply, turn on the gas and check for leaks at all the joints with soapy water or other approved methods.

UNDER NO CIRCUMSTANCE USE A NAKED FLAME IN CHECKING FOR LEAKS.

ELECTRICAL SHOCK HAZARD

- Disconnect the appliance from the mains electricity supply and gas supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.



CUT HAZARD

- Take care - panel edges are sharp.
- Failure to use caution could result in injury or cuts.

OPERATING INSTRUCTIONS - WARNINGS

- Appliance to be operated only by competent persons. Do not allow children or the infirm near or to operate this appliance.
- **DO NOT MODIFY THIS APPLIANCE.**
- **DO NOT USE THIS APPLIANCE AS A SPACE HEATER.**

APPLIANCES OPERATING ON L.P.G.

Where the hotplate is installed in marine craft or caravans, it must incorporate a flame failure device.

- **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**
- **DO NOT USE OR STORE FLAMMABLE MATERIALS NEAR THIS APPLIANCE.**
- If the hotplate fails to operate correctly, contact Daniela Appliances Pty Ltd or their approved service agents.

**DO NOT ATTEMPT ANY REPAIRS OR SERVICE YOURSELF.
SERVICE TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON!**

IMPORTANT SAFETY AND CARE INSTRUCTIONS

- Read these instructions carefully before installing or using this appliance.
- The manufacturer disclaims all responsibility if these instructions are not followed. Should you have any doubts, seek the assistance of an authorised person.
- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.



To maintain the EFFICIENCY and SAFETY of this appliance, we recommend:

- **Call only Service Centres authorized by DANIELA APPLIANCES PTY LTD**
 - **Always use original Spare Parts.**
1. This appliance is intended for non-professional use within the home and it is intended solely for cooking foodstuffs, it comes with 24 months parts and labour warranty, commencing date of purchase. Commercial warranty on Daniela Appliances are strictly 3 months from date of purchase.
 2. After you remove the packing, check that the appliance is not damaged. If you have any doubts, DO NOT USE OR INSTALL the appliance, contact Daniela Appliances Pty Ltd or the store where you purchased the appliance, failure in doing so may affect your warranty options.
 3. Never leave the packing components within the reach of children since they are a source of potential danger.
 4. The appliance must be installed only by a qualified person in compliance with the instructions provided. The manufacturer declines all responsibility for improper installation which may harm persons and animals and damage property.
 5. The Appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervised instruction concerning use of the appliance by a responsible person for their safety. Cleaning and maintenance operations must not be carried out by children without supervision.
 6. The electrical safety of this appliance can only be guaranteed if the appliance is correctly and installed, in compliance with current regulations on electrical safety. Always ensure that the earthing is efficient; if you have any doubts call in a qualified electrician to check the system. The manufacturer declines all responsibility for damage resulting from a system which has not been installed correctly, plastic bags, foam polystyrene, nails, etc.
 7. Check that the electrical capacity of the system and sockets will support the maximum power of the hob, as indicated on the rating label. If you have any doubts, call in a qualified technician.
 8. Ensure that the appliance is switched off before undertaking any maintenance, by switching off the main switches and turning all knobs to “OFF” position.
 9. The user must not replace the supply cable of this appliance. Always call an after-sales servicing centre authorized by Daniela Appliances in the case of cable damage or replacement.
 10. This appliance must be used for the purpose for which it was expressly designed. Any other use is considered to be improper and consequently dangerous. The manufacturer declines all responsibility for damage resulting from improper and irresponsible use.



11. A number of fundamental rules must be followed when using electrical appliances. The following are of particular importance:
- Never allow the Mains Cable to be stretched or pulled. Do not use the appliance if the Mains Cable is damaged, consult a qualified electrician.
 - Do not modify or attempt to modify any of the characteristics of this appliance. This would be dangerous to your safety.
 - Do not leave the appliance outside under the sun, rain, etc.
 - Do not touch any electrical appliance if hands or feet are wet or damp.
 - Do not use the appliance bare footed.
 - Do not allow the appliance to be used unsupervised by children or persons unfamiliar with it.
 - Do not use steam cleaners, as this may cause moisture build up.
 - Ensure that the appliance is switched off before cleaning.
 - Always clean after every use to avoid build up and the necessity of stronger cleaning products.
12. To avoid accidental spillage do not use cookware with uneven or deformed bottoms on the burners or on the electrical plates.
13. Special care should be taken when using cheap pans etc. with care being taken to avoid splashing or spillage of hot oil. They should not be used unattended since overheated oil may boil over and could also ignite.
14. Parts of this appliance and its cooking surfaces, retain heat for considerable periods of time after switching off. Avoid touching these areas before they have completely cooled down.
15. When the appliance is in use, the heating elements become extremely hot. Make sure you don't touch them and keep children well away.
16. If the surface is cracked, switch off the appliance to avoid the possibility of electric shock. (If the hob surface is of glass-ceramic or similar material and protects live parts).
17. Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
18. Switch the cooktop off at the wall before cleaning or maintenance.
19. Failure to follow this advice may result in electrical shock or death.

PLEASE ENSURE YOU READ THESE INSTALLATION GUIDES, RULES, TERMS AND CONDITIONS BEFORE CALLING FOR A SERVICE, FAILURE IN DOING SO MAY RESULT IN DAMAGES TO THE APPLIANCE AND JOINERY - CHARGES MAY BE APPLICABLE AND WARRANTY WILL BE VOIDED.



WARNING!!

Failure to install the appliance correctly could void any warranty or liability claims.

HEALTH HAZARD

- This appliance complies with electromagnetic safety standards.
- However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.

HOT SURFACE HAZARD

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware be in contact with the glass until the surface is cool.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

CUT HAZARD

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.

IMPORTANT SAFETY INSTRUCTIONS

- **Never** leave the appliance unattended when in use. Boil over causes smoking and greasy spillages that may ignite.
- **Never** use your appliance as a work or storage surface.
- **Never** leave any objects or utensils on the appliance.
- **Never** use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the knobs or touch controls).
- **Do not** allow children to play with the appliance or sit, stand, or climb on it.



- **Do not** store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- **Do not** leave children alone or unattended in the area where the appliance is in use.
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- **Do not** repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- **Do not** use a steam cleaner to clean your cook top.
- **Do not** place or drop heavy objects on your cooktop.
- **Do not** stand on your cooktop.
- **Do not** use pans with jagged edges or drag pans across the glass surface as this can scratch the glass.
- **Do not** use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the glass.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

WARNING

- The appliance and the accessible parts of it will become hot during use. Be careful not to touch the heated elements. Children must not be allowed to touch the appliance, unless they are supervised continually.
- Only a qualified person in compliance with the instructions provided must install the appliance. The appliance must be fully assembled as in normal operation without any parts removed. Daniela Appliances Pty Ltd declines all responsibility for improper installation, which may harm persons and animals and damage property.
- Ensure that the appliance is switched off before undertaking any maintenance, by switching off the main switches and turning all knobs to “OFF” position.

WARNING!!

- Unattended cooking with fat or oil can be dangerous and may result in 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.
- Danger of fire: do not store items on the cooking surfaces.



SAFETY WARNING LABELS EXPLANATION



Do not place anything, e.g. flame tamer, asbestos mat, between pan and pan support as serious damage to the appliance may result



Locate pan centrally over the burner so that it is stable and does not overhang the appliance



Do not remove the pan support and enclose the burner with a wok stand as this will concentrate and deflect heat onto the hotplate



Use only a wok support supplied or recommended by the manufacturer of the appliance



Do not use large pots or heavy weights which can bend the pan support or deflect flame onto the hotplate

INSTALLATION INSTRUCTIONS

1. The requirements of the local Gas and Electrical authorities must be adhered to:

- Consult AS5601 (AG601) as appropriate
- Consult SAA Wiring rules for electrical installations as appropriate

2. Location of gas inlet

- ***64GTG located 125mm from left side at rear
- ***75GTG located 175mm from right side at rear
- ***95GTG located left side, 250mm from front 30mm in from edge.

3. Electrical connection

- 240mm C/L from RH side (as viewed from front)
- 40mm C/L from rear
- Connection is by means of flexible cord and plug.

4. Overall dimensions of hotplate

MODEL	HEIGHT	WIDTH	DEPTH
95GTG	75mm	865mm	510mm
75GTG	75mm	700mm	510mm
64GTG	75mm	600mm	510mm

5. Daniela Appliances Pty Ltd and their appointed agents decline any responsibilities in the case of installation is not according to these instructions.



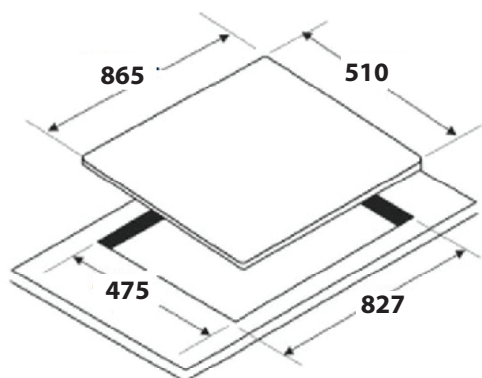
INSTALLATION

The cooktop is to be installed as detailed below.

- Remove any packaging, plastic film etc from appliance.
- Before placing the cooktop in position fit the foam sealing strip on the underside, around the perimeter. This will prevent spillage entering the cupboard under the hotplate.
- DO NOT USE SILICONE WHEN INSTALLING YOUR COOKTOP. THIS WILL VOID YOUR WARRANTY.
- WHEN THE HOTPLATE IS INSTALLED ABUTTING A SIDE OR REAR WALL, THE WALL MUST BE OF NON-COMBUSTABLE MATERIAL, e.g. CERAMIC TILES.

The following minimum clearances to combustible materials must be observed:

- Minimum clearance from hotplate edge (Burner) to side wall must be 200mm
- Minimum clearance from the hotplate (burner) edge to rear wall must be 200mm
- Minimum clearance from the hotplate to cupboard above the hob burners must be minimum of 600mm.
- Range hoods and overhead exhaust fans must be installed according to the manufacturers' instructions and AS5601, but in no case shall clearance from hob burners be less than 700mm for the range hood and 750mm for the overhead exhaust fan.
- It is recommended that the adjacent kitchen surfaces should be capable of withstanding temperatures of 100°C.
- Refer also AS5601 for installation requirements.



out dimensions (95GTG example only)

MODEL	WIDTH	DEPTH
95GTG	827mm	475mm
75GTG	552mm	474mm
64GTG	552mm	474 mm

The hotplate must be secured to the bench using the supplied brackets to ensure hotplate does not move.

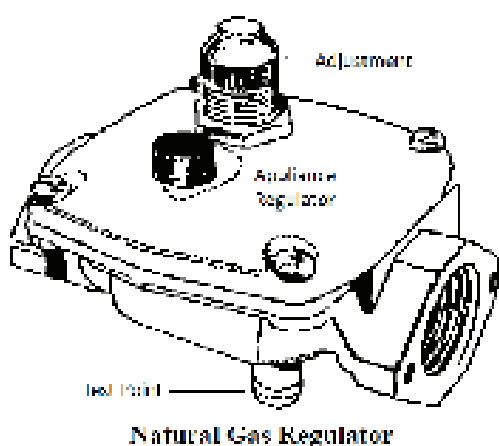


INSTALLATION – GAS CONNECTION

These Technical Instructions have been prepared for use by Authorised persons.

PLEASE RECORD YOU PLUMBERS DETAILS AT THE BACK OF THIS BOOK – INCORRECT INSTALLATION OF GAS FITTINGS AND APPLIANCES ARE NOT COVERED UNDER WARRANTY!!!

- This unit must only be installed by an Authorised person e.g. licensed plumber and gasfitter – FAILURE IN DOING SO WILL RESULT IN ALL WARRANTIES BEING VOIDED.
- This appliance is for use with connections using rigid copper connection or;
- This appliance is suitable for installation with a flexible hose connection. Hose connection must be to AS1869 – Class B; and be no more than 1.5 metres in length. Hose must be support independent of any surface which may become hot.
- Gas Inlet fitting is ½” BSP (male) thread.
- Fit the appliance inlet elbow and sealing washer and tighten, attach the regulator supplied for Natural Gas (if applicable) as close as possible to inlet of the hotplate.
- For LPG appliances, the test point adaptor (supplied) must be fitted. The supply connection is to be accessible with the appliance installed.



NOTE: It is recommended that an isolating valve and union be fitted, to enable disconnection for servicing. These are to be in an accessible location.

Check connections are gas tight with soapy water or other approved method.

UNDER NO CIRCUMSTANCES ARE YOU TO USE A NAKED FLAME WHEN CHECKING FOR LEAKS.

Ensure the appliance operating pressure is adjusted and set according to these instructions and local authority requirements. When satisfied that the hotplate is operating correctly, instruct the customer in its safe operation. Ensure the customer understands fully by having them operate the hotplate and all its functions.



INSTALLATION – ELECTRICAL CONNECTION

BEFORE CONNECTING THE PLUG INTO THE POWER SOCKET, FOLLOW THESE INSTRUCTIONS:

- The electrical supply for the upright cooker must be a 240Volt 50 Hz.
- The fuse and electrical wiring of the home / premises must support the load of the appliance.
- The 3-pin plug, used to connect the electricity, must be easily reached when the hotplate is in its installed position.
- The hotplate must be earthed. Connect the hotplate to a properly earthed and rated power socket, as appropriate.
- The flexible cord of the appliance must not be subject to direct heat and must be positioned after installation of the hotplate so that its temperature does not exceed 75°C.

IMPORTANT: If a power socket needs to be installed or relocated, the work must be carried out by a licensed electrician.

INSTALLATION – GAS CHECKS AND BURNER ADJUSTMENTS

IMPORTANT: Set appliance operating pressure, to that indicated on appliance data plate. The test point is located on the appliance regulator (or adaptor for LPG).

PRESSURE ADJUSTMENT

- First turn off the appliance.
- Remove the sealing screw from the regulators test point at the rear of the appliance and place the hose of the Manometer onto it. Turn the gas on to the appliance and light the Wok Burner and Small Burner at maximum setting. Check the pressure and adjust at the regulator if necessary to the settings in the table on the last page or on the Data plate.
- For Propane Gas, adjust at the regulator on the gas supply cylinder – Turn regulator adjusting screw clockwise increase pressure whilst anti-clockwise decrease pressure. Refit the test point sealing screw when finished. Check installation for correct operation.



LOW FLAME SETTING

- Check the low flame setting for each hob burner with the control engaged in the minimum position. Turn the control until it engages in the minimum position & remove the control knob. Insert a screwdriver in the adjusting screw (located next to the gascock flame failure shaft).
- To increase the flame, turn the adjusting screw anti-clockwise.
- To decrease the flame, turn the adjusting screw clockwise. Adjust for a minimum, stable and clear flame.

ENSURE THAT THE MINIMUM FLAME WILL NOT BE EXTINGUISHED BY AIR DRAUGHTS

IGNITER OPERATION

- Check that the igniter for each burner successfully ignites the gas and that the burner remains alight.
- If an igniter fails to work or a burner fails to remain alight:
 1. first remove the electrical supply plug from the electrical power outlet (GPO), and then check that all the electrical connections are clean, dry and in place.
 2. Also check burner to ensure ports are not blocked or dirty.
 3. If the hotplate fails to operate correctly, contact Daniela Appliances Pty Ltd or their appropriate agent for service.

ANCILLARY SERVICE INFORMATION

- SERVICE TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON!
- DO NOT ATTEMPT ANY REPAIRS YOURSELF.
- DO NOT MODIFY APPLIANCE!
- ALWAYS ENSURE THAT THE GAS AND ELECTRICAL SUPPLY IS DISCONNECTED BEFORE SERVICING APPLIANCE.

It is also recommended that this appliance be serviced at 12-month minimum intervals or sooner if required. **This service is not covered by warranty.**

ELECTRICAL EQUIPMENT AND COMPONENTS

ALWAYS ENSURE THAT THE POWER SUPPLY IS DISCONNECTED BEFORE SERVICING THE APPLIANCE.

- The electrical component is primarily located below the hob surface. Removal of the hob is straightforward by removing the control knobs, the trivets, the burner caps and burner head assemblies and skirts.



- Using a flat bladed screwdriver remove the five screws, one in each corner of the hotplates left and right spillage bowls and one centrally located at the rear of the centre spillage bowl.
- Then lift the hob upwards. Replacement is a reversal of the above procedure.
- Care must be taken to ensure that no damage occurs to the spark ignition leads or the igniters. The electronic ignition pack is easily accessible for service or replacement below the hob centrally at the rear.

GAS CONTROLS AND GAS MANIFOLD

- Removal of the gas manifold is initially accomplished by removing the control knobs, the trivets, the burner caps and burner head assemblies and skirts.
- Using a flat bladed screwdriver remove the five screws, one in each corner of the hotplates left and right spillage bowls and one centrally located at the rear of the centre spillage bowl.
- Care must be taken to ensure that no damage occurs to the spark ignition leads, igniters or thermocouples, if fitted. Disconnect all ancillary gas piping. Remove the two securing brackets at the front and also the securing bracket near the gas inlet point to the burner compartment. The gas manifold may then be extracted.
- Replacement is reversal of the above procedure.

CONVERSION TO ANOTHER GAS TYPE

- If the gas appliance is to be used with another gas type e.g. either Propane Gas or Natural Gas, it must be converted by an Authorised Person.
- Contact Daniela Appliances Pty Ltd or their authorised agent for information and parts.

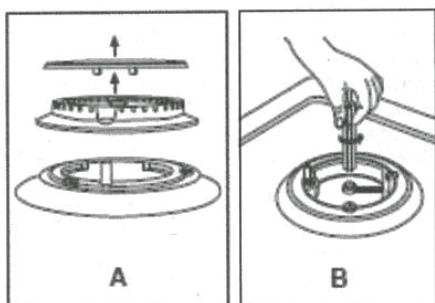
	NATURAL GAS			PROPANE GAS		
	Injector Diameter	MJ/h	Gas Pressure	Injector Diameter	MJ/h	Gas Pressure
Wok Burner	1.70	13	1.0 kPa	0.98	13	2.75 kPa
Large Burner	1.40	10	1.0 kPa	0.90	10.5	2.75 kPa
Medium Burner	1.10	6.5	1.0 kPa	0.70	6.5	2.75 kPa
Small Burner	0.90	4.2	1.0 kPa	0.55	3.7	2.75 kPa
***64	30.2 MJ/h			29.7 MJ/h		
***75, ***95	40.2 MJ/h			40.2 MJ/h		
The table above shows the appropriate injector sizes for either Natural Gas or LPG (Propane)						



GAS ADJUSTMENT (CONVERSION TO LPG)

IMPORTANT! The conversion work must be carried out by a registered gas fitter and in accordance with the current standards.

WARNING: Always isolate the cooktop from the electricity supply before changing the injectors and/or adjusting the minimum flow of the burners.



- Remove the pan-stands, burners and flame spreaders (A).
- Unscrew the injector (B) and replace it with the stipulated injector for the new gas supply (see table on page 15).
- Reassemble all the burners carefully; in particular you should make sure that the flame spreader is correctly placed on the burner.

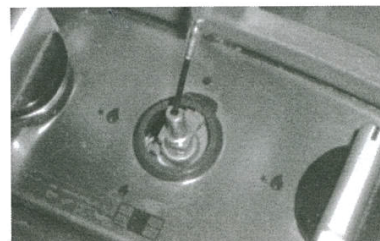
IMPORTANT! The minimum flow adjustment process must be completed before the appliance is next used.

MINIMUM FLOW ADJUSTMENT FOR COOKTOP GAS TAPS

IMPORTANT! All work must be carried out by a registered gas fitter and in accordance with the current standards.

WARNING: Always isolate the cooktop from the electricity and gas supply before changing the injectors and/or adjusting the minimum flow of the burners.

- Switch the burner on and set the knob at the minimum position.
- Remove the knob from the tap and place a small bladed screwdriver in the centre of the tap shaft.
- Unscrew the adjusting screw, in order to increase the gas flow or tighten the adjusting screw to decrease the gas flow.
- The correct adjustment is obtained when the flame has a length of about 3-4mm.
- For ULP gas, the adjusting screw must be tightly screwed in.
- Refit the control knob.
- Make sure that the flame does not go out by quickly turning from maximum flow to minimum flow. If it does then remove the control knob and make further adjustments to the gas flow, testing it again once the adjustment has been made.
- Repeat this process for each one of the gas taps.
- When converting from Natural Gas to ULP gas ensure that the NG regulator is removed and replaced with the Test Point Assembly. A gas regulator suitable for a supply pressure of 2.75kPa should be at the inlet to the appliance. Replace the old data plate with one which is suitable for the type of gas for which the appliance has been regulated.



IMPORTANT! Where this appliance is installed in marine craft or in caravans, it shall not be used as a space heater.



OPERATING – THE GAS HOB

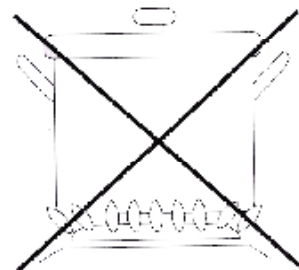
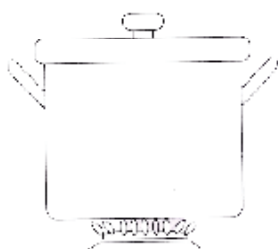
LIGHTING BURNERS

- Simply press the knob in and turn, anti-clockwise to maximum.
- Check that the gas has been lit.
- If not lit then continue to hold knob in for 15 seconds. If the burner fails to ignite, turn off and then try again. Select the right size burner for the required cooking.
- When the burner is a light, adjust the flame to suit the cooking requirements.
- If the burner still fails to ignite, a match or lighting device can be used, but care must be taken.
- If the problem persists, contact Daniela Appliances Pty Ltd or their authorised service agent for a service.
- DO NOT TOUCH HOT SURFACES, ALLOW HOB TO COOL BEFORE WIPING SPILLAGE.
- Keep the gas igniters clean and dry.



PRACTICAL HINTS FOR USE:

- **Do not** use pots which exceed the width of the trivets.
(**Note:** the trivet is the cast iron frame with fingers that the pots sit on).
- **Caution:** if the pot size exceeds the edge of the trivet, flames could cause damage to stainless steel surfaces either side of the hotplate.
- **Do not** use pots which are too small for the burner size, they may become unstable on the trivet.
- **Always** use cookware that is appropriate in size for the size of the burner.
- **Never** use pots that are too small or too large. For wok cooking it is recommended that a domestic size wok, no larger than 400mm in diameter be used.
- **Note:** use a strong flame to bring liquids to the boil, seal meat and generally for food which must be cooked rapidly – i.e. when using a wok.
- **Note:** use a low flame for sauces or stews.
- **Do not** cook food over too strong a heat. Boil fast does not cook any faster but violently stirs up the food so that it loses its flavour.
- **Do not** use aftermarket lids or covers with this appliance.





OPERATING AND CLEANING

- **DO NOT TOUCH HOT SURFACE, ALLOW HOTPLATE TO COOL BEFORE CLEANING.**
- **Always** wipe spills up when they occur.
- **Do not** leave spills to dry onto the surface of the hob.

HOB BURNER CAPS

- The hob burner caps simply sit on the burners. Just remove them and clean them with a moist, slightly soapy sponge.
- **Do not** put them in water immediately after use. Thermal shock could cause the enamel to crack, thus causing them to discolour or rust.
- **Do not** soak or submerge them in water, as this will most definitely cause the cast iron to rust.

Never use abrasives, caustic oven cleaners, steam cleaners or harsh chemical cleaning agents as they are not recommended and could potentially scratch, dull and even damage the surface.

ENAMELLED PARTS (TRIVETS)

Never use abrasives, caustic oven cleaners, harsh chemicals, scouring pads, steam cleaners or sharp objects. This will cause irreparable damage to the enamel.

- Clean the enamelled parts by wiping them with soapy water when cold and wipe off with a clean, dry cloth. The enamel could dull if cleaned while it is still hot.
- **Do not** soak or submerge them in water, as this will most definitely cause the cast iron to rust.

STAINLESS STEEL AND CHROMED PARTS

- Use commercial products designed for cleaning stainless steel and chromed steel, and follow the manufacturer's instructions.
- Care should be taken when cleaning around the graphics.

Never use abrasives, caustic oven cleaners, harsh chemicals, steam cleaners, scouring pads or sharp objects.



TROUBLESHOOTING



- **USERS ARE NOT ALLOWED TO PERFORM ANY MAINTENANCE OPERATIONS ON ANY PARTS OF THIS APPLIANCE.**
- **MAINTENANCE MUST BE CARRIED OUT EXCLUSIVELY BY AUTHORIZED TECHNICAL SERVICE PERSONNEL.**

To access burners, injectors, valves etc; disconnect gas and power supply from appliance. Ensure appliance is cool before removing trivets, burners etc.

When you need to access under hob, remove screws which hold the hob in position, located under each burner. Lift hob to access valves and electrical system.

To re-assemble, carry out work in reverse order, and test operation of appliance before leaving.

TROUBLE	POSSIBLE CAUSE	SOLUTION	
		FOR THE USER	FOR THE TECHNICAL SUPPORT SERVICE
Burner won't light.	Gas and electrical supply not working.	Check the gas supply is turned on. Also ensure electrical supply is operational.	Test gas pressure and electrical supply is correct. Turn on if necessary.
	Pressure drop in gas pipe		Check appliance inlet supply, pipe sizes, contact the gas utility company.
	The ignition plug is not securely fixed, or the connection with the cable is wrong.		Check the connection.
	Gas valve damaged.		Replace it.
After releasing the knob, the flame goes out.	The thermocouple is not sufficiently heated by the burner flame.	Clean and repeat the ignition procedure.	Clean burner assembly.
	Thermocouple faulty.		Replace the thermocouple.
	Gas valve faulty.		Replace it.



TROUBLE	POSSIBLE CAUSE	SOLUTION	
		FOR THE USER	FOR THE TECHNICAL SUPPORT SERVICE
After releasing the knob, the flame goes out.	Burner flame uneven.	Clean burner by washing in warm soapy water, dry and locate burner correctly.	Check injector for dirt/spillage. Clean or replace burner if necessary.
	Pot supports not correctly positioned.	Pot supports are designed to go in one location. Ensure pot support is correctly located over burner.	
Gas smell.	Gas burner turned on but not ignited.	Turn off gas valves and wait 5 minutes. Ventilate area. Attempt to relight burner and ensure flame stays lit.	Use approved methods of checking and locating gas leaks. Repair as required.
	Gas burners "Off" and can smell gas	Turn gas supply off at appliance isolating valve and contact gasfitter.	Replace it.
	Burner flame uneven.	Clean burner by washing in warm soapy water, dry and locate burner correctly.	Check injector for dirt/spillage. Clean or replace burner if necessary.
	Pot supports not correctly positioned.	Pot supports are designed to go in one location. Ensure pot support is correctly located over burner.	



The packaging materials that are used are environmentally friendly and can be recycled.

Please discard all packaging material with due regard for the environment.

This appliance is marked according to the European directive 2002/96/EC for Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead, it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



NOTE: Model number and details are to be recorded below for future reference.
Please have the following information ready before calling our customer care team.

FURTHER INFORMATION

It is a warranty requirement that proof of purchase must be provided when booking a service call.
Please be advised that without this proof of purchase, your warranty may not be honoured.

All warranty will be voided, if not installed by a licensed technician or tradesman.

Please record their details below for future reference:

TECHNICAN / TRADESMAN WHO INSTALLED:

.....

LICENSE NUMBER:

DATE OF INSTALLATION:.....

INSTALLATION RECEIPT NUMBER:.....

If you require more information, service, warranty or spare parts enquiries
please contact customer care.

DANIELA APPLIANCES PTY LTD
(02) 9604 1226 (9am – 5pm EST, Monday – Friday)



TERMS AND CONDITIONS

TERMS OF WARRANTY

Daniela appliances warrants to the original purchaser of appliance providing the product is installed specifically for their intended use, under proper care, domestic/residential use and maintenance of the products supplied by Daniela appliances, will be free from defects in workmanship and materials subject to the terms and conditions to follow.

Daniela Appliances warranty only applies to the original owner and is not transferable. Our warranty covers rectification free of charge for any faults arising from defective materials or components and faulty workmanship. The product will be repaired or replaced at the discretion of Daniela Appliances.

NOTE: All costs of installation, stone benchtop replacement, cabinetry replacement or repair, sink/tapware removal, un-installation, cartage, freight, travelling expenses and insurance are to be paid by the customer.

RETURN POLICY

Kindly inspect your goods at time of delivery.

If you notice any damage to your goods please notify our delivery team at the time of delivery. Recommend you thoroughly inspect your goods at this time. If you notice any damage to your goods please call within 24 hours of receiving delivery, please notify Daniela Appliances Pty Ltd immediately. Evidence of damage will be required.

If for any reason you need to return an item please call Daniela Appliances Pty Ltd on (02) 9604-1226, within 48 hours of receiving the goods or appliances.

If your goods remain boxed and in an unopened condition, they may be returned within 30 days of the invoice date for a full refund. A collection fee of \$50 will be charged should you require Daniela Appliances Pty Ltd to collect the stock.

If your goods have been unboxed but otherwise are in as new condition (Have not been used or connected) a 20% restocking fee (20% of the purchase price) will apply.

Daniela Appliances Pty Ltd DOES NOT DEAL WITH FACTORY SECONDS, DAMAGES OR OPENED GOODS, and charges restocking fees to cover the return costs. A collection fee of \$50 or the delivery charge if greater than the \$50 will apply.

Please note that if you request connection of your appliance, Daniela Appliances Pty Ltd will unbox the product at the time of delivery. We recommend you inspect your goods thoroughly at time of delivery, as to avoid extra charges.

Return of goods are to be covered by the customer, or alternatively can be returned in person to Daniela Appliances Pty Ltd, at no extra charge. Please note that a collection fee of \$50 or greater will be charged should you wish Daniela Appliances Pty Ltd, to collect the stock on your behalf.

You as a customer have a duty of care for the product whilst in your possession. If products are damaged by you, and subsequently returned, a charge will be made to repair the product to its original condition. Please be aware that where repair is economically viable, no refund will be given.

All refunds will be issued when goods arrive back to Daniela Appliances warehouse and have been inspected by a staff member of our team. Refunds will be made by the same method used for purchase. We are unable to accept returns of any goods that you have attempted to install or have used.

If there are any further queries, please don't hesitate to contact Daniela Appliances Pty Ltd on (02) 9604 1226.

THANK YOU.



Daniela
Appliances

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