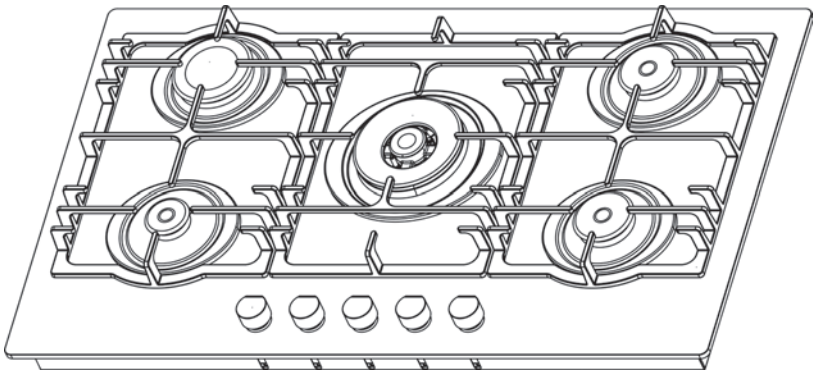


# SALINI

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## GAS HOB COOKTOP User & Installation Manual



SCG-4622B | SCG-4625B

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Installation of the appliance must be only be undertaken by a licensed installer.

This manual contains important information including safety, operational, maintenance & installation information which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.

# IMPORTANT SAFETY INFORMATION

## IMPORTANT INFORMATION

- Carefully read the following important information regarding installation safety and maintenance.
- Keep this information booklet accessible for further consultations.
- This appliance is designed for domestic household use and is designed to be built into a standard kitchen cabinet benchtop or housing unit. For indoor use only.
- **IMPORTANT:** Your product warranty will be void if the installation is not in accordance with the instructions. The installation must be carried out by a suitably qualified person, in accordance with the manufacturer's instructions, and must be connected in accordance with all applicable electrical and plumbing regulations.
- All installation work must be carried out by a qualified installer.
- Repairs may only be carried out by service engineers or an authorised service agent.
- The installation, adjustments, conversions and maintenance jobs must only be carried out by authorised personnel.
- The use of this appliance for any other purpose or in any other environment will void warranty.
- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions, the foregoing does not affect your statutory rights.
- Before this appliance left the factory it was tested and set by specialised, expert personnel to guarantee the best functioning results.
- Check the appliance for damage after unpacking it. Do not connect or install the appliance if it has been damaged in transport as this will void the warranty.
- We recommend you review the troubleshooting information before calling a technician.
- Information, specifications and recommendations can change without notice.

## WARNING AND SAFETY PRECAUTIONS



### **WARNING!** Proper use & safety precautions are as follows.

- **WARNING:** Accessible parts may become hot during use, and retain heat after operation. Care should be taken to avoid touching heating elements and surrounds. While in operation, direct contact with the hob or flames may cause burns.
- The appliance must only be used for what it has been made for, that is, cooking for domestic use. Any other use is considered improper and, as such, dangerous.
- Do not place or store flammable liquids, highly inflammable materials or fusible objects on or near the appliance.
- If you are using a socket near the appliance make sure that the cables of electrical appliances you are using do not touch it and are far enough away from all hot parts of the appliance.
- Do not leave appliance unattended when in use. Overheated fats and oils can ignite very quickly.

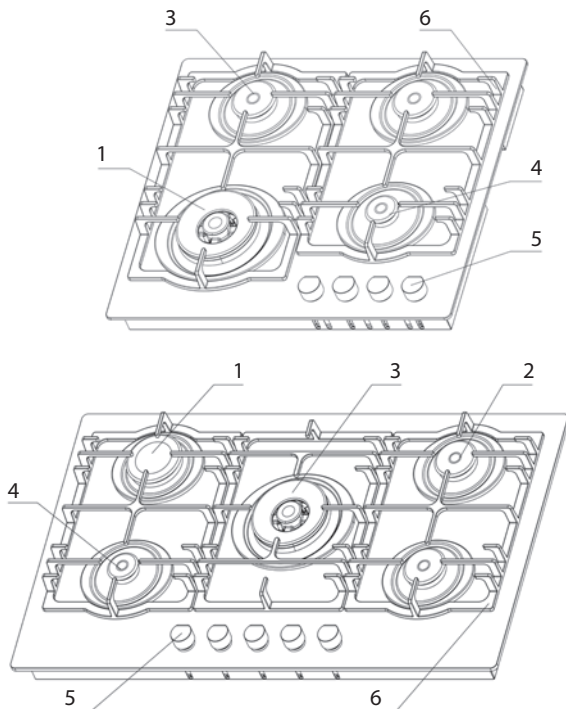
- Never try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Switch each cooking zone off after each use.
- When you have finished using the appliance double check that all the controls are in the off or closed position.
- Do not place objects made of metal such as knives, forks, spoons and saucepan lids on the cooking surface as they can get hot.
- Do not spray aerosols in the vicinity of the appliance when in operation.
- Do not use the hob if the surface becomes broken or cracked. You should switch off the appliance to avoid the possibility of electric shock. Contact the dealer customer care department to resolve.
- Ensure all other household equipment and materials, do not touch the hob as the insulation material of this equipment is usually not resistant to high temperatures.
- This 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 supervision or instruction concerning use of the appliance by a person responsible for their safety.
- We strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance at any time.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- Cleaning and user maintenance shall not be carried out by children without supervision.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children.
- 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.
- Please dispose of packing materials properly to avoid choking hazards.
- In case of any damage, switch off the appliance and disconnect it from the power supply.
- Do not pull on the power cable to disconnect the appliance. Always pull on the plug itself.
- If the appliance is damaged or faulty do not attempt use. Cleaning should be carried out in accordance with the "Cleaning and Maintenance" section to avoid possible hazards.
- Cleaning operations must only be carried out when the oven is cool and disconnected from the power supply.
- The toughened glass can be damaged by objects falling onto it or by being knocked by cookware.
- Cookware made from cast iron, cast aluminium or with damaged bottoms can scratch the toughened glass if pushed across the surface.
- Any spillages should be removed immediately to prevent burning into the glass surface.
- This appliance is not suitable for installation with aftermarket lids or covers.
- Do not use this appliance as a space heater.
- Do not modify this appliance.

 **CAUTION!** This product must be installed & serviced by a suitably qualified person.

# APPLIANCE OPERATION

## APPLIANCE COMPONENTS OVERVIEW

1. Wok Gas Burner
2. Rapid Gas Burner (R)
3. Semi-Rapid Gas Burner (SR)
4. Auxiliary Gas Burner (Aux)
5. Gas Burner Control Knob
6. Pan Support for Burners (Trivet)



## INJECTOR TABLE AND HEAT INPUT OF THE BURNERS

No.	Burners Denomination	Test Point Pressure		Diameter Injector	Heat Input
		2.75	1.00		
1	Rapid	2.75	Universal LPG	0.90	10.8
		1.00	Natural	1.55	10.8
2	Semi-Rapid	2.75	Universal LPG	0.69	6.3
		1.00	Natural	1.15	6.3
3	Auxiliary	2.75	Universal LPG	0.53	3.6
		1.00	Natural	0.85	3.6
4	Wok	2.75	Universal LPG	1.05	14.6
		1.00	Natural	1.80	14.6

**⚠ WARNING!** When the burners or plates are in use do not leave them unattended.

- When using appliance make sure there are no small children in the vicinity.
- Check that pan handles are positioned out of reach
- Always keep an eye on the pan whenever oils or fats are used as they are easily inflammable.
- Do not use spray cans near the appliance when it is in use. If you see any cracks on the surface of the plate, disconnect the appliance from the mains immediately.
- After you have used the appliance make sure that all the controls are off or closed.

The burners are graduated in their size and rating to designed to provide the exact heat required for every style of cooking.

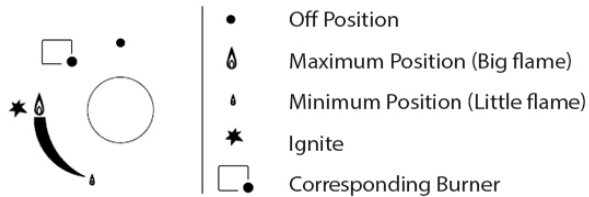
During cooking the flame can be distinguished due to a draft or wind, the gas will still flow from burners. When the burner is lit again it may cause excessive flame or explosion when the flowing gas encounter naked flame again. It is important the appliance is not left unattended when using.

There are markings on the top of each knob and a printed diagram showing to which burner or heating element it refers to. Extra care should be observed at the end of use to ensure that the knobs are correctly switched off.

### BURNER IGNITION

The ignition control is integrated within each of the control knobs. Locate the corresponding control knob for the burner you wish to use, then press down and turn the knob counter-clockwise while holding in down until it reaches to the “Full” position (fig.1), hold the knob down until the flame is lit. The ignition spark automatically shoots to light up the burner, once the burner is lit you can release the knob slowly to ensure the flame is kept on as releasing too quickly may extinguish the flame. In the event of a blackout or no power is available for the ignition spark, matches can be used to light the burners.

FIGURE 1



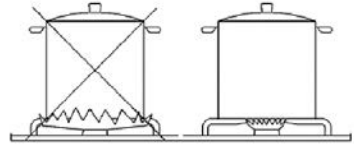
### OPTIMISING BURNER EFFICIENCY

To get the maximum yield with the minimum consumption of gas (energy efficiency), it is recommended to follow below where possible:

- Once the burner has been lit, reduce the flame according to your needs.
- When the content of the pan start to boil, turn the knob down to reduce the flame & energy used.
- Always put a lid on the pan as this keeps heat within the pan.
- Use an appropriately sized pan and with flat bottom for each burner, refer to the table for recommended sizes.
- Using a smaller than recommended pan size allows flame to extend from the base and is not

energy efficient.

- Place the utensil centrally on the burner, this may also help to keep handle from excessive heat.
- Always double check after use that the burners have been all switched to the off position.



Burners	Wok	Rapid	Semi-Rapid	Auxiliary
Recommended diameter of pans in cm Ø	22-24	20-22	16-18	10-14

### PRINTED WARNINGS

As a reminder these markings are printed on the unit. Below is the detailed warning for future reference, it is important for anyone who operates the appliance understands and follows these recommendations.



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



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



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



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



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



# CLEANING & MAINTENANCE

**⚠ WARNING!** Disconnect the appliance from electrical power when undergoing cleaning or maintenance to avoid electric shock.

**⚠ CAUTION!** Accessible parts could retain heat after use, wait until the appliance and surrounds have cooled down before attempting cleaning & maintenance.

To keep your appliance in good condition and optimise performance, we recommend following below:

- When cleaning, check that burner head slots have not become clogged by foreign bodies.
- After remounting removed parts, care should be taken to ensure that the heads, burners and the relative burner caps are correctly positioned in their housings.
- To keep them in good condition, the plates should be treated with appropriate cleaning products, to keep the surfaces clean and shining. This will also prevent rust from forming.
- Wipe away spills as soon as appliance has cooled down, do not let soils sit for prolonged periods.
- If any liquid spills over it must always be removed with a sponge after each use.
- If you find a tap is difficult to open or close do not force it, call for technical assistance.

## HOB

The surface of the hob, pan supports, enameled burner caps (C) and burner heads (T) should be cleaned after each time they are used with warm soapy water, rinsed, and then dried well to keep them in good condition.

Never clean when the top and components are still warm. Do not use metal or abrasive pads, abrasive powders or corrosive spray products. Never leave vinegar, coffee, milk, salty water, lemon or tomato juice for any length of time on the surfaces, they should be wiped away as soon as possible.

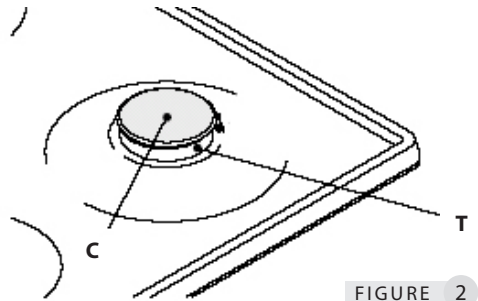


FIGURE 2

**⚠ IMPORTANT!** If your appliance appears not to be operating correctly, please contact the service center. Do not attempt to repair the appliance yourself.

## MAINTENANCE SCHEDULE

No regular maintenance is required for the hotplate except cleaning. However, it is recommended the hotplate be checked and serviced by an authorised service person every 2 years.

# INSTALLATION



**WARNING!** Installation of this appliance should only be attempted by an authorised installer following local laws and regulations.

This appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, local water supply regulations, AS 5601 - Gas Installations and any other statutory regulations.

- The installation, the adjustments and maintenance listed in this part must only be carried out by authorised personnel. The manufacturer cannot be held responsible for any damage to persons or things deriving from an incorrect installation of the appliance.
- The safety and automatic adjustment devices of the appliances may, during their life, only be modified by the manufacturer or duly authorised supplier.
- All-gas appliances can be installed as "class 3" (fitted) in compliance with gas standards.
- Any side walls that overcome in height the work top, have to be to a distance of 50 least mm.
- The adhesive used to join the laminated plastic to the piece of furniture must be able to withstand a temperature of at least 150°C so the laminated plastic will not come unstuck.
- The installation of all-gas appliances must comply with the standards in force.
- This appliance is not connected to a flue for discharge of the combustion products; therefore, it must be connected in compliance with the above mentioned installation rules. Particular attention must be paid to the instructions given below for ventilation and aeration.
- The packaging materials used (cardboard, bags, polystyrene foam, nails ...) should not be left anywhere within easy reach of children as they are a potential choking hazard.

## UNPACKING THE APPLIANCE

Once the outer wrapping and the inner wrappings of the various parts have been removed, check and make sure that the appliance is in perfect condition. If you have any doubts do not use the appliance and call your local service centre.

Some parts are mounted on the appliance and protected by a plastic film. This protective film must be removed before ever the appliance is used. We recommend slitting the plastic film along the edges with a sharp knife or pin. Dispose of packaging materials safely as they can be hazardous to children.

## VENTILATING THE ROOM

The room where the appliance is installed must be permanently ventilated so as to guarantee correct function. The quantity of air needed is that required for a regular combustion of the gas and for the ventilation of the room and whose volume must be no less than 20m<sup>3</sup>. The natural flow of air must be direct through permanent openings in the walls (that go through to the outside) of the room to be ventilated with a minimum cross section of 100cm<sup>2</sup> (see fig. 3). These openings must be positioned so they cannot be obstructed.

Indirect ventilation is also allowed by taking air from rooms adjacent to the one to be ventilated, strictly complying with the prescriptions of the standards in force. When a gas appliance is being used it produces heat and humidity in the room where it is installed. For this reason the room must be well ventilated, keeping the natural ventilation openings free (fig. 3) and switching on the mechanical aeration system (suction hood or electric fan, Figs. 4 and 5). If the cooker is used for a long time additional aeration may be necessary, for instance, opening a window or a more effective aeration by increasing the power of the mechanical system if there is one.

FIGURE 3

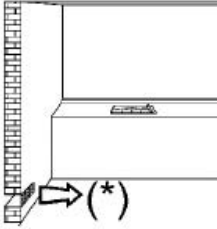


FIGURE 4

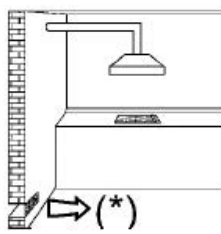
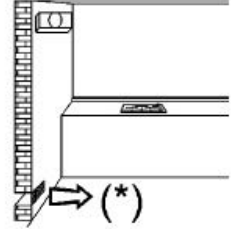


FIGURE 5



\* AIR INLET - MIN SECTION 100cm<sup>2</sup>

### LOCATION AND AERATION

Gas ovens must always discharge the products of combustion through extractors connected to flues or directly to the outside (see fig. 4). If it is impossible to use an extractor, a fan installed on the window or on a wall facing the outside is allowed and should be switched on each time the appliance is used (see fig. 5), provided the rules and regulations in force relating to ventilation.

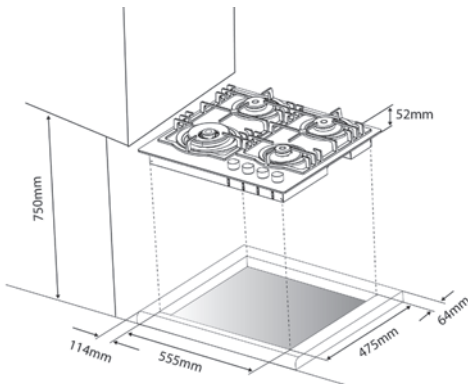
(\*) Air inlet - minimum section 100 cm<sup>2</sup>

### INSTALLING AND FIXING THE HOB

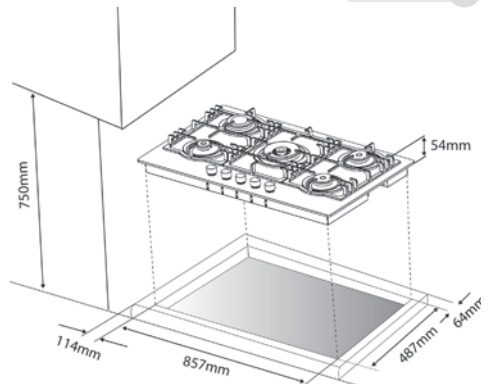
The measurements of the cavity made in the top of the modular cabinet and into which the hob will be recessed are indicated in (fig. 6) depending on model size. Cupboards or hoods have to maintain a least distance of 600mm/750 mm from the top. Check dimensions for the height of the pan support in relation to the benchtop height.

Any adjoining wall surface situated within 200mm from the edge of any hob burner must be a suitable non-combustible material for a height of 150mm for the entire length of the hob. Any combustible construction above the hotplate must be at least 600mm above the top of the pan supports no construction shall be within 450mm above the top of the pan supports.

FIGURE 6



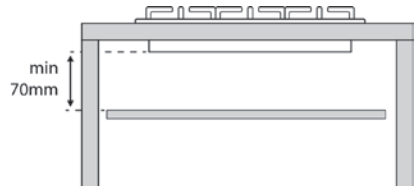
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FIGURE 7

Under the hob it is necessary to always apply a panel of separation in wood, positioned to a least distance of 70 mm by the bottom of the same, which has to easily be removable to allow possible operations of maintenance (see fig. 7).



The hob has a special seal which prevents liquid from infiltrating into the cabinet. Strictly comply with the following instructions in order to correctly apply this seal:

- Detach the seals from their backing, checking that the transparent protection still adheres to the seal itself.
- Overturn the hob and correctly position seal (E) (fig. 8) under the edge of the hob itself, so that the outer part of the seal itself perfectly matches the outer edge of the hob. The ends of the strips must fit together without overlapping.
- Evenly and securely fix the seal to the hob, pressing it in place with the fingers.
- Remove the strip of protective paper from the seal.
- Insert the hooks into their relative housings (K) on the hob and set this into the hole in the cabinet. Lock it in place with the relative fixing screws (V) (see fig. 9).

FIGURE 8

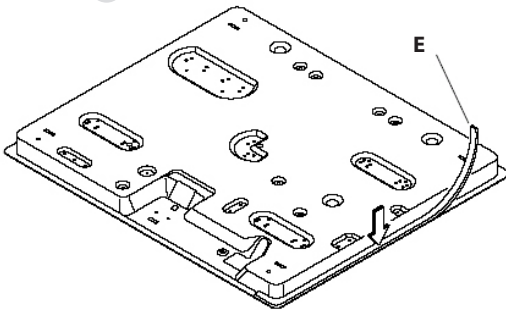
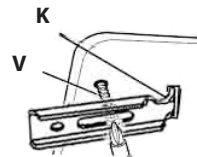


FIGURE 9



## GAS CONNECTION



**WARNING!** Installation of this appliance should only be attempted by an authorised installer following local laws and regulations.

- Install in accordance with relevant gas standards and/or codes of practice applicable.
- Connect the elbow fitting to the appliance gas manifold connection, and check that seals between the elbow and manifold connection are in place and in good condition.
- For Natural gas: connect the natural gas appliance regulator (see Installation Components Table) with integral test point using approved gas thread tape or compound to the elbow fitting.
- For Universal LPG: connect the brass test point adapter (see Installation Components Table) using approved gas thread tape or compound to the elbow fitting.

- Ensure the supply connection point; test point and natural gas regulator adjustment screw (for Natural gas installation) are accessible for testing and/or adjustment with the hotplate in the installed position. *NG Regulator and pressure test adapter should be provided by installer.*
- Where a flexible hose assembly is used, ensure it is approved to AS/NZS 1869, Class B. Any hose assembly used must be restrained from accidental contact with the flue outlet of an under bench oven.
- Prior to connecting the appliance check that the data on the rating plate affixed to the bottom of the appliance, correspond to those of the gas mains.
- A duplicate Data Label is supplied to adhere in an accessible area next to the appliance.
- This appliance is suitable for Natural Gas and Universal LPG; ensure that the available gas supply matches the Data Label.
- Once installed and connected to gas, check there are no leaks using a soapy solution (never a flame).
- Do not modify this appliance.

The gas connection is situated at the rear of the appliance, 105mm from the right side and 45mm from the rear of the hotplate.

There are two ways to carry out the connection to the main gas line:

a) The hotplate can be connected with rigid pipe as specified in AS5601.

b) The hotplate can be connected with a Flexible Hose, which complies with AS/NZS 1869 (AGA Approved), 10mm ID, class B or D, no more than 1.2m long and in accordance with AS5601. Ensure that the Hose does not contact the hot surfaces of the hotplate, oven, dishwasher or other appliance that may be installed underneath or next to the hotplate.

**WARNING:** Ensure that the hose assembly is restrained from accidental contact with the flue or flue outlet of an under bench oven. The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length.

Unions compatible with the hose fittings must be used and connections tested for gas leaks. The supply connection point shall be accessible with the appliance installed. The appliance's gas inlet fitting is a ½" male threaded cylindrical gas type.

This hose assembly shall be suitable for connection to a fixed consumer piping outlet located as shown in (fig. 10)

Hotplates at a point 800 mm to 850 mm above the floor and in the region outside the width of the appliance to a distance of 250 mm.



Denotes region for flexible hose.

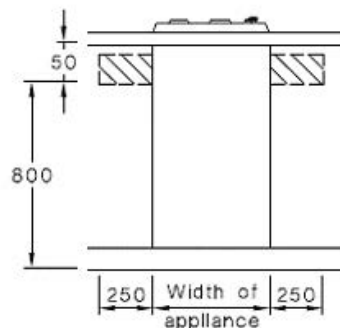


FIGURE 10

mm

## SETTING THE GAS PRESSURE

Fit a manometer with a 6 mm rubber hose to the test point on the regulator (for natural gas).

Use Light Wok and Auxiliary burner and adjust test point pressure to 1.00 kPa. Turn the two burners off and on again and recheck the pressure is same as set previously or adjust as required.

## TEST FOR CORRECT OPERATION

After installation and test point setting, each burner ignition and operation must be tested individually and with all burners operating. Ignite all burners both individually and concurrently to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame for each burner individually and concurrently. This testing must be done by the installer before leaving.

Check that the duplicate data plate sticker (supplied in separate bag) has been fitted on a surface adjacent to the hotplate, for example, the inside of the cupboard door so it is clearly visible.

## ADJUSTING THE BURNER MINIMUM FLAME HEIGHT

NOTE: This adjustment can only be performed by authorised service personnel.

The minimum burner flame is factory adjusted for the gas type stated on the gas type label adjacent to the gas connection and should not require adjustment. Adjustment may be required if the hotplate has been converted from Natural gas to Universal LPG or vice versa.

## GAS CONVERSION INSTRUCTIONS

The manufacturers servicing instructions detail how authorised personnel may convert the hotplate from Natural gas to Universal LPG or from Universal LPG to Natural gas. Contact the manufacturer or agent as required.

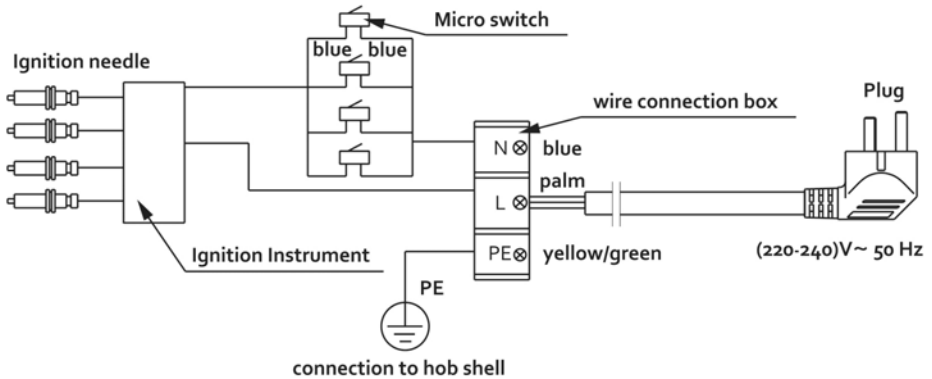
## ELECTRICAL CONNECTION



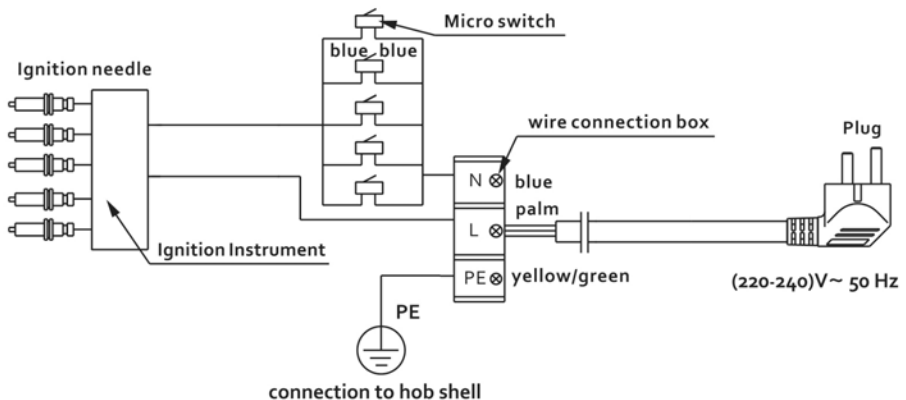
**WARNING!** Installation of this appliance should only be attempted by an authorised installer following local laws and regulations.

- **WARNING:** Disconnect mains power before installing appliance failure to do so can result in death or electrical shock.
- Install in accordance with relevant electrical standards and/or codes of practice applicable.
- Before connecting, check the system and electrical sockets amperage is adequate for the appliance's maximum power (see data label affixed on the bottom of the appliance).
- The electrical safety of this appliance is only guaranteed if it is correctly connected to a good earth system or socket, as prescribed by the electrical safety standards.
- Ensure that the power supply voltage falls within the values indicated on the data plate.
- Fit to the power cable (C) with a standardized plug, suitable for the load which is indicated on the data label.
- For connecting do not use reductions, adapters or shunts as they could cause false contacts resulting in hazardous overheating.
- The appliance and connection must be positioned so that once the appliance has been installed, the power supply cable and the electrical socket should be easily accessible.
- Do not use extension cables or multiple socket adapters.

## CIRCUIT DIAGRAM 4 BURNER



## CIRCUIT DIAGRAM 5 BURNER








## REPLACING COMPONENTS

**⚠ WARNING!** Prior to any maintenance work or before changing parts, disconnect the appliance from the gas and electricity power sources.

- To access the terminal board and the power cable, it is necessary to remove the hob from the cabinet by unscrewing the relative fixing screw.
- If the power cable needs changing, call an authorised service centre as it is necessary the use of special tools. The technician will have to connect a cable with a suitable cross section, keeping the earth wire longer than the phase wires.
- To replace other gas and electrical components, that are lodged inside the hob, remove the work top unscrewing the fixing screws of the burners.
- Replace the seal each time you change a tap in order to guarantee a perfect tightness between body and rail.

## INSTALLATION COMPONENTS

Part Name	Image	Quantity
Installation clip		4
Screws ST4.2x24		4
Adhesive sealing tape		1
Natural gas regulator		1
Test point adapter		1

## TROUBLESHOOTING



Any electrical or gas repairs to this appliance must conform to your local, state and federal regulations. If in any doubt, please contact the service center.

- **CAUTION:** Always disconnect the unit from the power source when troubleshooting the unit.
- Repairs may only be carried out by service engineers or an authorised service agent.
- Any modifications or use of this appliance for any other purpose or in any other environment than intended will void warranty.

When the appliance is not functioning as expected, some of the problems can be caused by simple maintenance operations or something that has been forgotten and can easily be resolved without having to call for technical assistance. Firstly check below recommendations:

- Make sure the gas connection is open
- Check the electrical plug is plugged in
- Check that the knobs are set correctly for cooking and follow instruction method
- Check the electrical system safety switches. If there is failure in the system call an electrician.

If this has not resolved your problem, you can also review our troubleshooting table to see if there is another remedy for the issue. If you still cannot solve the problem or notice any of the listed in the 'Abnormal Operation' list following, you should contact your local service centre to find a technician who can service or repair the appliance.



Any of the following is considered 'Abnormal Operation' for the appliance:

- Sooting up of cooking utensils.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguished by cupboard doors.
- Gas valves, which are difficult to turn.
- Excessively yellow or sooting flame type
- Flame lifting off the burner ports
- Flame lighting back into the burner (normally associated with a popping sound)
- Objectionable odour of the flames combustion products

Should a faulty condition develop in the hotplate that is not described above, refer to the following table first for possible causes and remedies prior to contacting an authorized service representative. Servicing beyond the remedies listed shall only be undertaken by an authorized service representative.

Refer to below troubleshooting table for possible problems and recommended solutions.

## TROUBLESHOOTING TABLE

Problem	Possible Cause	Recommended Solution / More Information
No spark when gas control knob depressed	No power	Check plugged in and switched on. Check mains circuit breaker. Replace fuse or reset circuit breaker.
	Loose sparker cable	Call an authorised repairer
	Burner not aligned properly	Remove and re-fit burner
Burner not lighting when spark ignition working	Gas supply off	Check gas supply valve on
	Burner not aligned properly	Remove and re-fit burner
	Burner ports blocked	Remove, clean and replace burner.
Burner goes out when control knob released	Flame safeguard not activated	Re-light and keep knob depressed to allow more time for flame safeguard to activate.
	Flame safeguard faulty connection or broken	Call an authorised repairer
Uneven flame pattern or slight flame lifting	Burner ports blocked	Remove, clean and replace burner

## TROUBLESHOOTING TABLE

Problem	Possible Cause	Recommended Solution / More Information
Small flame on high setting	Regulator faulty	Call an authorised repairer
	Gas supply pressure low	Call an authorised repairer
	Incorrect injector fitted	Call an authorised repairer
	Blocked injector or gas supply tube	Call an authorised repairer
Flame too high on high setting	Regulator faulty	Call an authorised repairer
	Incorrect injector fitted	Call an authorised repairer
	Incorrect utensil size	Refer to operating instructions utensil choice



**WARNING:** Do not attempt to repair the appliance yourself! Repairs may only be carried out by service engineers or an authorised service agent.

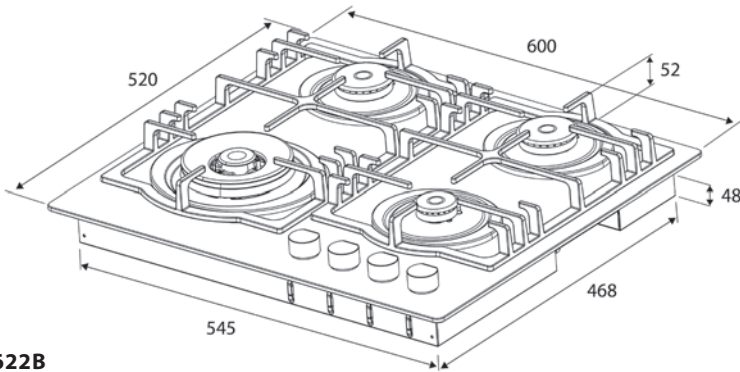
Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then they will not complete the repair.

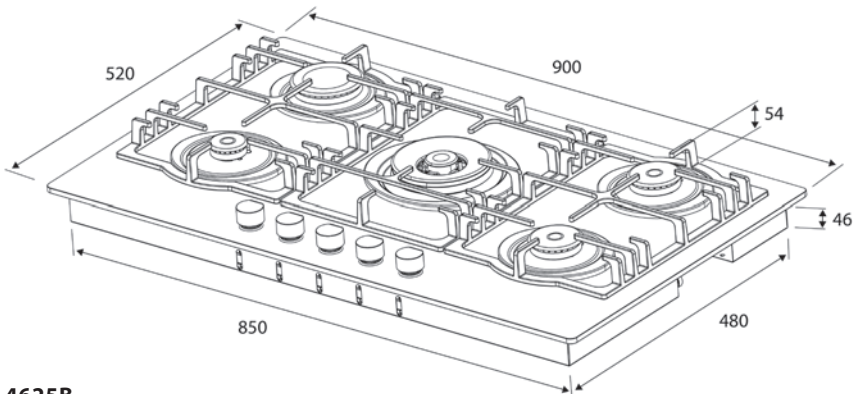
# TECHNICAL DATA & SPECIFICATION

## Specification

Model	SCG-4622B	SCG-4625B
Product Dimensions	600×520×100	900×520×100
Cut-out Dimensions	555x475	857x487
Approx. Weight	13.2kg	21.9kg
Electrical Connection	220-240V/50Hz	220-240V/50Hz
Gas Connection	Natural & Universal LPG	Natural & Universal LPG



**SCG-4622B**



**SCG-4625B**

# DECLARATION OF CONFORMITY

## AUSTRALIAN STANDARDS

This product has been designed and manufactured in accordance with below Australian and New Zealand codes and specifications

AS/NZS 5263.1.1:2020 Domestic gas cooking appliances

AS/NZS 60335.1 General Requirements for Domestic Electrical Appliances

AS/NZS 60335.2.102 Specific Requirements for Gas, Oil and Solid-burning Appliances Having Electrical Connection

AS/NZS CISPR.14.1 Electromagnetic Compatibility for Domestic Appliances

Installation of the appliance must be only be undertaken by an authorised installer who can provide a compliance certificate; a compliance certificate **MUST** be provided.

Ensure that the appliance is suitably installed in consideration to adjacent walls, cupboards and protection for combustible materials in accordance with clauses with regard to clearances to combustible surfaces and materials, and clearances to range hoods and exhaust fans.

This appliance must be installed in accordance with:

- AS 5601 – Gas Installations (for Australia)
- AS/NZS 3000 – Electrical Installations (Wiring Rules)
- Local regulations, building codes and other relevant statutory regulations.


This appliance is intended for domestic use only.

## DISPOSAL

Do not dispose of electrical appliances as unsorted municipal waste, use appropriate collection facilities. 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 the inappropriate waste handling of this product.

Contact your local council for information regarding collection systems available.



 **WARNING:** Packaging material could be dangerous for children!



If an appliance is out of order or is not going to be used any more, it must be rendered useless by eliminating those parts that could be a hazard source for children eg. the power cable.



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The product specifications in this booklet apply to the specific products and models described at the date of issue, these specifications or recommendations may change at any time. You should check with your Dealer for the latest issue, or visit our website for more information.

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