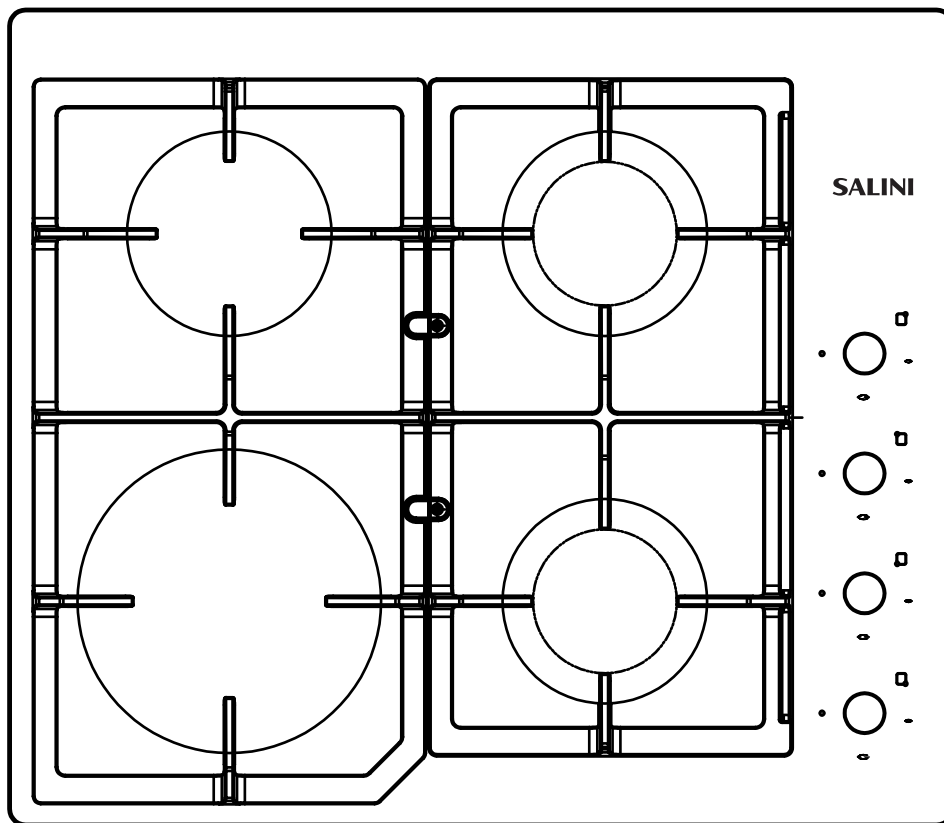


SALINI

GAS BUILT IN HOB Instruction Manual



SCG-6182B

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IMPORTANT:

This User Instruction Manual contains important information, including safety & installation points, 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



WARNING!

Do not use or attempt to install this appliance until you have read this instruction manual. This appliance is intended for household use only.

General Information

- This appliance is designed for domestic household use and designed be built into a standard kitchen cabinet or housing unit.
- **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 local electrical rules specification.
- 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.
- Repairs may only be carried out by Service Engineers or an authorised service agent.
- 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.

Warning and safety instructions



CAUTION: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements and surrounds. While in operation, direct contact with the hob or flames may cause burns.

- This appliance complies with all current Australian and European safety legislation, and designed to operate safely in normal use, however the appliance surfaces will become hot during use and retain heat after operation.
- 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.
- Before use, remove stickers and film from the appliance.
- Do not use the appliance as a work or storage surface.
- Additions or modifications to the appliance are not permitted.
- 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.

- Do not place or store flammable liquids, highly inflammable materials or fusible objects (eg. Plastic film, plastic or aluminium) on or near the appliance.
- Do not use or store flammable materials in the appliance storage drawer or near this appliance.
- Do not heat an empty pan on the appliance.
- Do not switch on the hob until a pan has been placed on it.
- Do not leave appliance unattended when in use. Overheated fats and oils can ignite very quickly.
- Switch the cooking zone off after each use.
- 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 immediately.
- Do not use the appliance in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorized person.
- In the event of any incident caused by a technical fault, disconnect the power and report the fault to the service centre to be repaired.
- Ensure that small items of household equipment, including connection leads, do not touch the hob as the insulation material of this equipment is usually not resistant to high temperatures.
- 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.
- Cleaning should be carried out in accordance with the "Cleaning and Maintenance" section to avoid possible hazards
- Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- Do not use this appliance as a space heater.
- Do not modify this appliance.
- **IMPORTANT:** People with implanted pacemakers should keep their upper body at least 30cm from cooking zones that are switched on.



CAUTION:

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 immediately.

Electrical Caution



CAUTION:

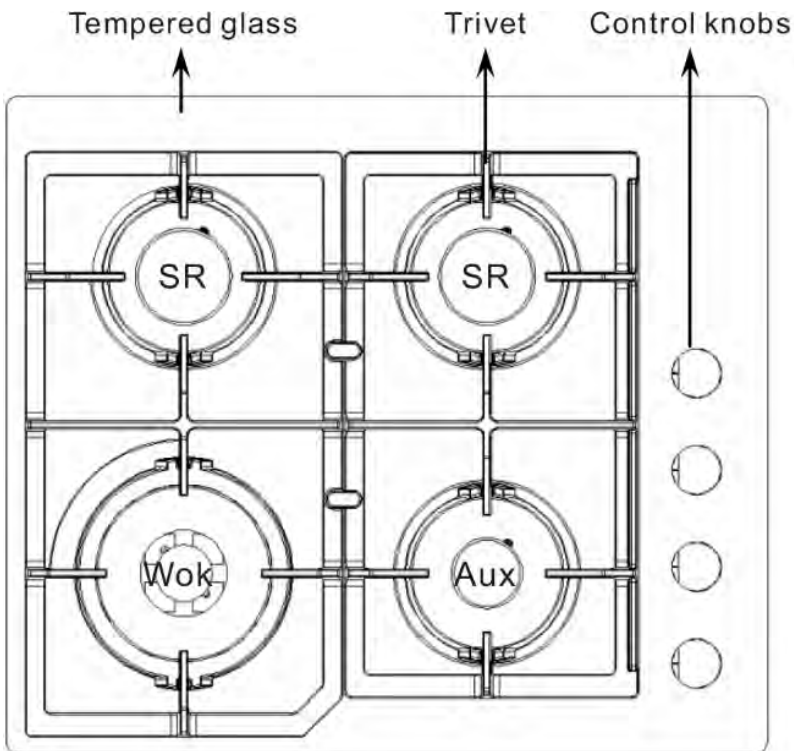
Cleaning operations must only be carried out when the oven is cool and disconnected from the power supply.

- Any work on electric equipment and systems may only be carried out by authorized qualified persons.
- In case of any damage, switch off the appliance and disconnect it from the power supply
- 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.

Child Safety

- **WARNING:** Accessible parts may become hot during use. Flames can cause burns.
- 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.
- 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. Please dispose of all parts of the packaging according to environmental obligation.

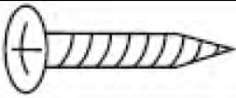


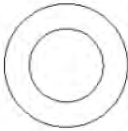
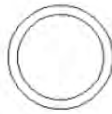
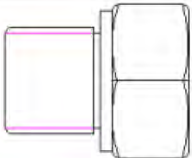
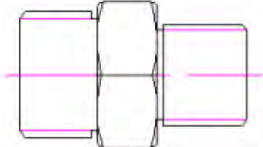
DESCRIPTION OF THE APPLIANCE



Model No.
SCG-6182B

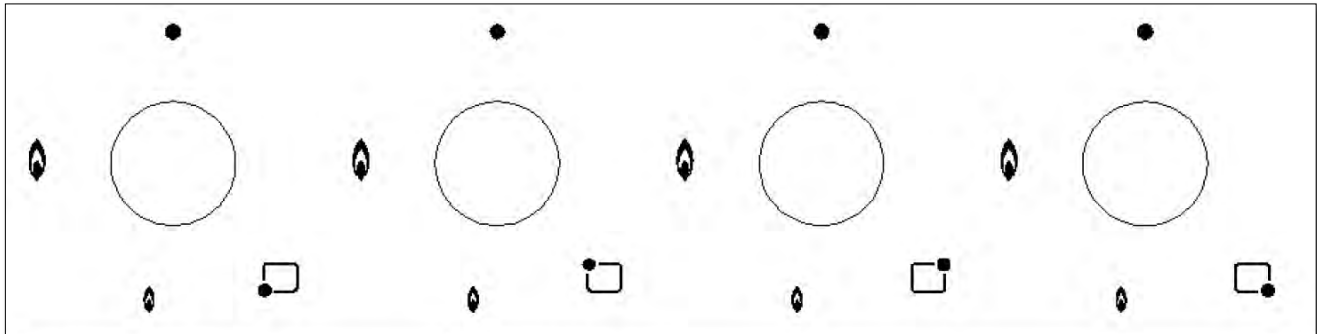
Wok — Wok Burner
R — Rapid Burner
SR — SemiRapid Burner
Aux — Auxiliary Burner

Model	Product Dimensions (h x w x d) mm	Cut out size (w x d) mm	Approx. net weight	Electrical connection	Rated input power
SCG-6182B	112x590x510	555x475	13.6 kg	220-240V/50Hz	2W





Accessory Name	Picture (for reference only, physical unit maybe different)	Quantity
User Manual		1
Installation clip		3
Screws ST4.2x18		3
Adhesive sealing tape		3
Natural gas regulator		1
Test point adapter		1
Seal ring A		2
Seal ring B		2
Connector A		1
Connector B		1

USING YOUR APPLIANCE

Igniting the Burners



The diagram shows a hotplate with four burners. Each burner has a flame of a different size, indicating different flame power levels. A star icon is placed above the smallest flame, and a large flame icon is placed above the largest flame. Below each burner is a square icon with a small black dot, representing a zone indicator.

Description	Explanation
 Zone indicators	These show which zone is under control.
 Flame power	Flame power of the zones,  is the lowest and  is the highest.

- To light the burner, turn the gas control knob to the High Flame setting of the burner to be lit, while at the same time depressing the gas control knob to activate the spark ignition.
- Once the burner is alight continue to depress the gas control knob for 5-10 seconds to allow the flame safeguard to activate. If when you release the gas control knob the burner flame goes out, the flame safeguard has not heated up enough. Repeat the ignition procedure after waiting one minute for gas to disperse. If problems with burner lighting persist, refer to the TROUBLESHOOTING section of these instructions.
- The hotplates are fitted with mains powered electronic spark ignitors, so must be connected to mains power supply (i.e. nominal 220-240 V ac) to operate. If power is not available, the hotplate will still work but the burners will have to be lit with a match or similar.
- Depressing the gas control knob of any burner will activate the spark ignition for all burners.
- If power is not available, light a match or similar, then turn the gas control knob for the burner to be lit to the High Flame setting.
- When burner lights, adjust flame height. On finishing, turn control knob to off position marked with a black DOT.

Burner and Utensil Choice

The maximum utensil (pan) diameters in millimetres (mm) for each burner are:

1. For Natural Gas hotplates:

Auxiliary (small) and Semi-Rapid (medium) = 195mm

Rapid (large) = 230mm

DCC (wok) = 300mm

2. For Universal LPG hotplates:

Auxiliary (small), Semi-Rapid (medium) and Rapid (large) = 195mm

DCC (wok) = 300mm

The **minimum** utensil (pan) diameters in millimetres (mm) for each burner are:

Auxiliary (small) = 80mm

Semi-Rapid (medium) = 140mm

Rapid (large) and DCC (wok) = 195mm

For best efficiency and to ensure utensil handle does not overheat, place the utensil centrally on the burner and adjust the flame height so all the flame remains under the utensil.



Do not place anything eg. Flame tamer or 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.

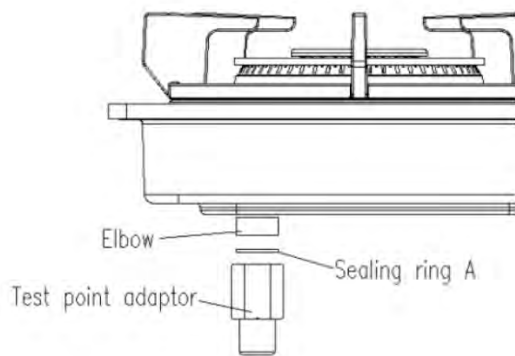
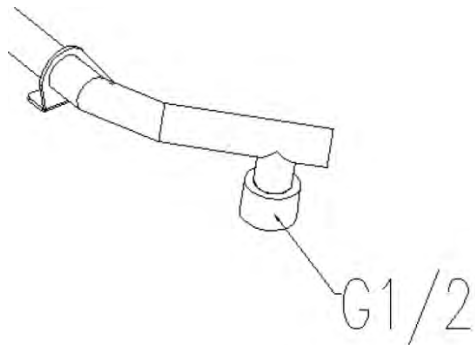


Locate the pan centrally over the burner so that it is stable and does not overhang the appliance.

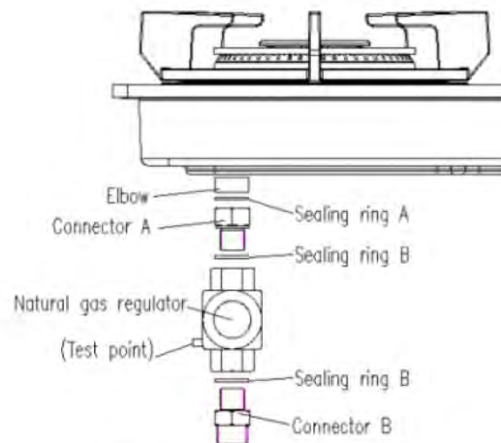


Use only a wok support supplied or recommended by the manufacturer of the appliance.

INSTALLATION



LPG gas inlet connection



NG gas inlet connection



The installation must be carried out by a suitably qualified person, in compliance with gas installation regulations, local electrical and building rules and specifications, and the instructions outlined in this manual.

Before cutting into any benchtops, ensure the minimum clearances to walls, adjacent surfaces and overhead surfaces required by the relevant gas appliance installation code (see above) will comply. Dimensions are specified in millimetres (mm).

- Overhead cupboards and range hood = 650mm
- Side and rear clearance = 200mm to any burner edge.
- Overhead exhaust/ceiling fan = 750mm
- Horizontal surfaces adjacent to the hob = less than or equal to the hob height.
- Ensure there is sufficient clearance to fit the regulator and/or flexible hose connection with the hotplate in the installed position.

When you have installed the hob, make sure that:

- The GPO (general purpose outlet) must always be in an accessible position.
- 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.



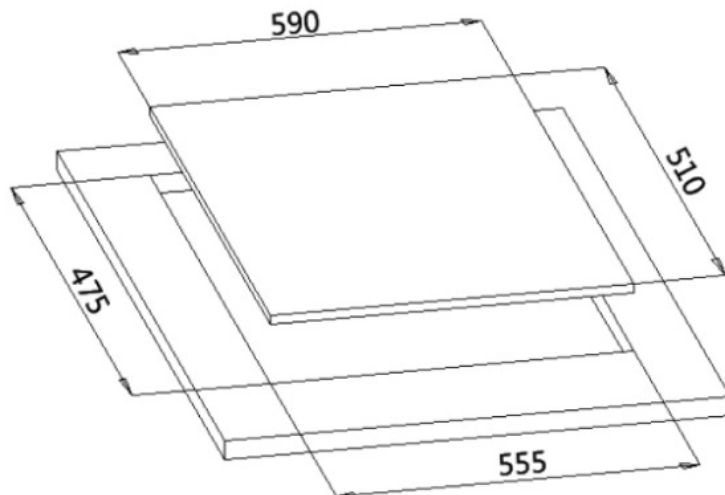
IMPORTANT:

This appliance must be installed in accordance with:

- AS/NZS 5601 – Gas Installations (for Australia)
 - AS/NZS 3000 – Electrical Installations (Wiring Rules)
 - Local gas fitting regulations, building codes and other relevant statutory regulations.
- Check the gas type label on the underside of the hotplate, adjacent to the gas connection to ensure it corresponds to the installation gas supply. If in doubt contact the supply authority.
 - The power supply cord (supplied) must not touch any hot surfaces and must be placed so that its temperature does not exceed 75°C at any point along its length.
 - After connecting to gas, check for leaks using a soapy solution, never a naked flame.
 - Where a flexible hose assembly is used, ensure it is approved to AS/NZS 1869, Class B or D. Any hose assembly used must be restrained from accidental contact with the flue outlet of an under bench oven. The hose is not to exceed 1.2m in length.
 - Ensure that the appliance is installed in a suitable position, in consideration to adjacent walls, cupboards and protection for combustible materials in accordance with local requirements (Clauses 6.2.5 and 6.10.1.1 of AS/NZS 5601.1, or clauses 6.9.1 and 6.9.5 of AS/NZS 5601.2)

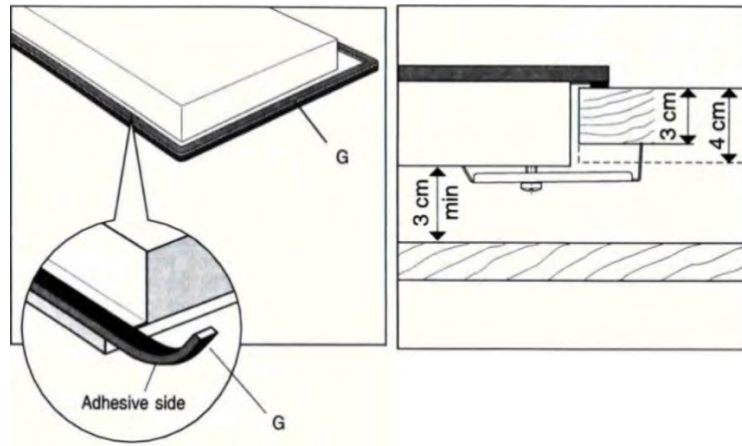
1. Preparing the installation

Ensure the benchtop is 30-40mm thick (3-4cm). Cut the benchtop to the specifications below. Be sure to clean the area thoroughly to remove any sawdust or debris before installing the appliance.



2. Installing the hotplate

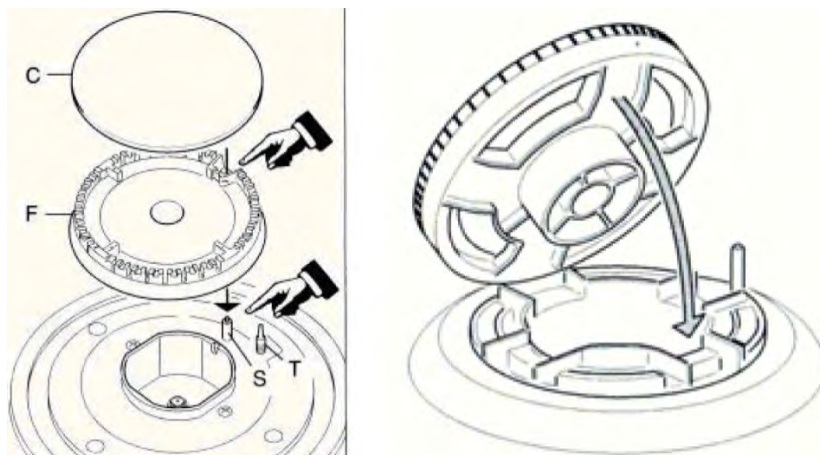
Apply the adhesive sealing tape to the underside lip of the burner box as shown below (G). Place burner box into the cut out hole and fit clamping brackets to clamp the hotplate to the bench.



3. Fit burners and trivet

Replace burners and ensure they are correctly repositioned over the ignitor (S) and thermocouple (T). The ignitor (S) must be clean for trouble free sparking. Test burner ignition and burner flame for correct operation. If the burner is placed correctly it will not rotate on its supports.

The DCC (Wok) burner (diagrams below) does not fit over the ignitor or thermocouple but must be placed on its supports.

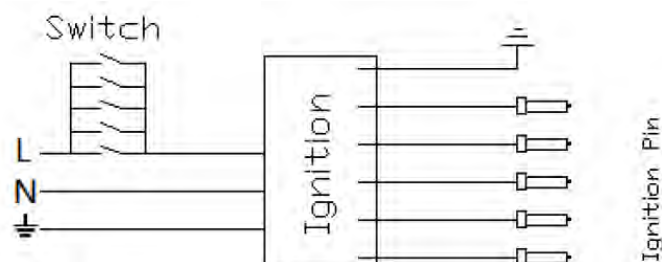


4. Electrical connection

Install a 10 amp general purpose outlet (GPO) in accordance with relevant electrical standards and/or codes of practice applicable.

The power supply cord (supplied) must not touch against any hot surfaces and must be placed so that its temperature does not exceed 75°C at any point along its length.

After having installed the hotplate, the GPO must always be in an accessible position.



5. Gas connection

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 (pictured below) with integral test point using approved gas thread tape or compound to the elbow fitting.

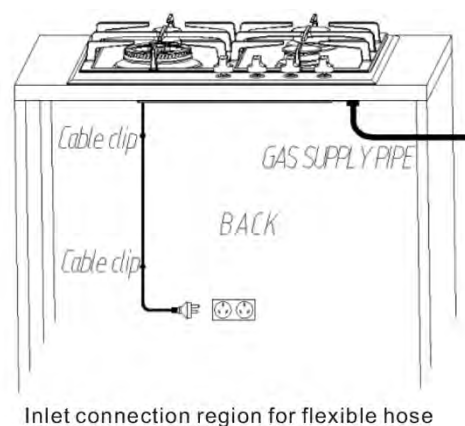
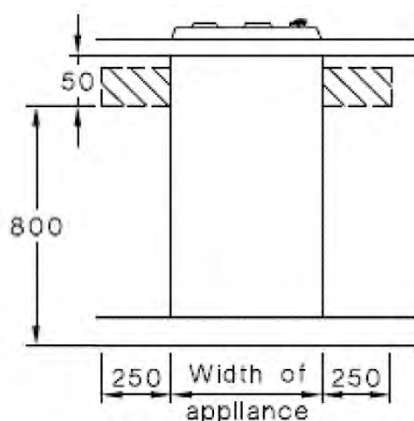


- **For Universal LPG:** connect the Test point adapter (pictured below) with integral test point using approved gas thread tape or compound to the elbow fitting.



- 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.
- Where a flexible hose assembly is used, ensure it is approved to AS/NZS 1869, Class B or D with maximum length of 1.2m. Any hose assembly used must be restrained from accidental contact with the flue outlet of an under bench oven. This hose assembly shall be suitable for connection to a fixed consumer piping outlet located as follows:

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



- After connecting to gas, check for leaks using soapy solution, never a naked flame.
- Fit the duplicate data plate (supplied in separate bag) on a surface adjacent to the hotplate, for example, the inside of the cupboard door so it is clearly visible for any service technician.

6. Setting the gas pressure

- Fit a manometer with a 6mm rubber hose to the test point on the regulator (for natural gas).
- For all the models, light all burners and adjust test point pressure to 1.00 kPa. Turn burners off and on again and recheck the pressure is the same as set previously or adjust as required.

7. Test for correct operation

After installation and test point setting, each burner ignition and operation must be tested individually and with all burners operating. This testing must be done by the installer before leaving.

8. Adjusting the burner minimum flame height

NOTE: This adjustment can only be performed by an 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.

Model	NATURAL GAS			UNIVERSAL LPG		
	Injector Dia(mm)	MJ/h	Test point kPa	Injector Dia(mm)	MJ/h	Test point kPa
SCG-6182B						
Auxiliary	0.9	4.0	1.0	0.53	3.6	2.75
Semi rapid x2	1.18	6.5	1.0	0.69	6.5	2.75
Wok	1.8+0.8	17.2	1.0	1.02+0.5	17.2	2.75
TOTAL NHGC	34.2			33.8		

Gas Conversion (ULPG – NG)

If the required gas conversion kit is not supplied with your appliance, Gas Conversion shall only be undertaken by authorised persons.

The ULPG to NG conversion kit contains

- NG regulator
- NG Gas Type label
- Auxiliary Jet \varnothing 0.9mm
- Rapid Jet \varnothing 1.55mm
- Semi-Rapid Jet \varnothing 1.18mm
- Wok Jet \varnothing 0.80mm (IN) + \varnothing 1.8mm (OUT)

Converting to a different gas type

When converting from ULPG to NG ensure that the ULPG test point is removed and replaced with the AGA Approved NG Regulator supplied in this kit. The test point pressure must be adjusted to 1.00 kPa with the largest burner operating on maximum flame.



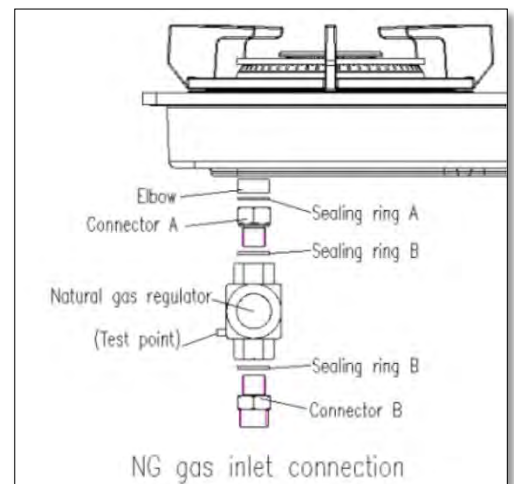
Changing the Jets

1. Remove pan supports, burner heads and cups.
2. Use a size 7 socket wrench to unscrew and remove the jets, replacing them with those supplied in this kit. Ensure you use the correct jet for the corresponding burner.
3. Fit the Gas Type label supplied with this kit next to the gas connection point and remove the existing label.



Setting the minimum level

1. Remove panels, knobs and water dish.
2. Reassemble the burner heads, caps and knobs.
3. Light one of the burners and turn the tap to minimum flame.
4. Use a thin blade screwdriver to turn the by-pass screw located on the right of the brass shaft as shown (right). Turn the bypass screw fully counter clockwise. The result should be a small, stable flame which is uniform around the entire burner ring. If not, turn the by-pass screw anti-clockwise until satisfied with the flame.
5. Check that the burner does not go out when the tap is turned quickly from the maximum to the minimum position.
6. Repeat for each burner.
7. Remove the burner heads, caps and knobs.
8. Reassemble the panels, burner heads, caps, knobs and pan supports.



Gas Conversion (NG - ULPG)

If the required gas conversion kit is not supplied with your appliance, Gas Conversion shall only be undertaken by authorised persons.

The NG TO ULPG conversion kit contains

- Test point adapter
- ULPG Gas Type label
- Auxiliary Jet \varnothing 0.53mm
- Rapid Jet \varnothing 0.9mm
- Semi-Rapid Jet \varnothing 0.69mm
- Wok Jet \varnothing 0.50mm (IN) + \varnothing 1.02mm (OUT)

Converting to a different gas type

When converting from NG to ULPG ensure that the NG regulator is removed and replaced with the Test Point Assembly supplied in this kit. An AGA Approved gas regulator suitable for a supply pressure of 2.75 kPa should be part of the gas tank supply and the test point pressure must be adjusted to 2.75 kPa.



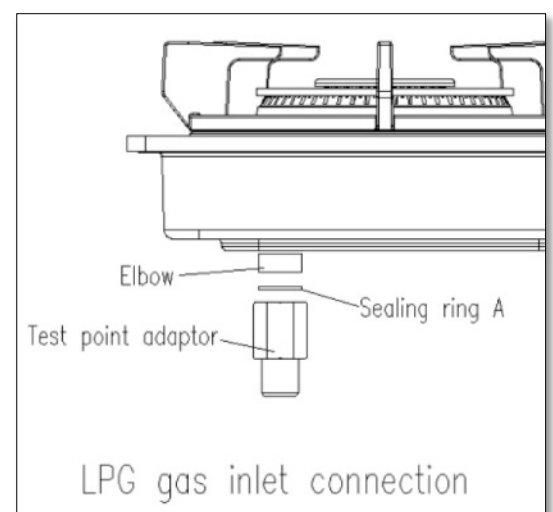
Changing the Jets

1. Remove pan supports, burner heads and cups.
2. Use a size 7 socket wrench to unscrew and remove the jets, replacing them with those supplied in this kit. Ensure you use the correct jet for the corresponding burner.
3. Fit the Gas Type label supplied with this kit next to the gas connection point and remove the existing label.



Setting the minimum level

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2. Reassemble the burner heads, caps and knobs.
3. Light one of the burners and turn the tap to minimum flame.
4. Use a thin blade screwdriver to turn the by-pass screw located on the right of the brass shaft as shown (right). Turn the bypass screw fully counter clockwise. The result should be a small, stable flame which is uniform around the entire burner ring. If not, turn the by-pass screw anti-clockwise until satisfied with the flame.
5. Check that the burner does not go out when the tap is turned quickly from the maximum to the minimum position.
6. Repeat for each burner.
7. Remove the burner heads, caps and knobs.
8. Reassemble the panels, burner heads, caps, knobs and pan supports.



Burners Type	Universal LPG 2.75 kPa		Model
	Injector Dia (mm)	Nominal Gas Consumption	SCG-6182B
Auxiliary	0.53	3.6MJ/h	1
Semi-Rapid	0.69	6.5MJ/h	2
Rapid	0.9	10.8MJ/h	0
Wok	0.50 + 1.02	17.2MJ/h	1
TOTAL NHGC (MJ/h)			33.8

Burners Type	Natural Gas 1.0 kPa		Model
	Injector Dia (mm)	Nominal Gas Consumption	SCG-6182B
Auxiliary	0.90	4.0MJ/h	1
Semi-Rapid	1.18	6.5MJ/h	2
Rapid	1.55	10.8MJ/h	0
Wok	0.80 + 1.80	17.2MJ/h	1
TOTAL NHGC (MJ/h)			34.2

CLEANING AND MAINTENANCE



CAUTION!

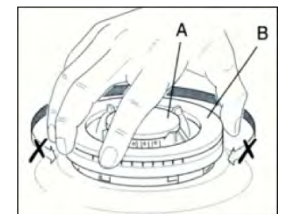
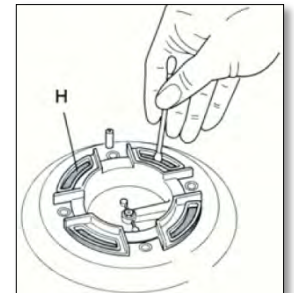
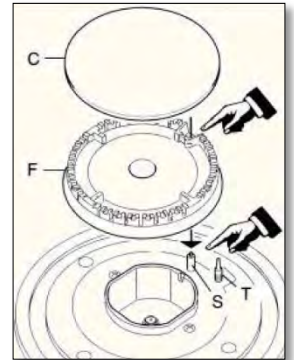
Cleaning operations must only be carried out when the hob has cooled down, especially when cleaning the enamelled parts.

Trivets (utensil supports)

- Enamelled parts must only be washed with a sponge and soapy water or with non-abrasive products. Rinse with clean water. Dry with soft cloth.

Burners

- Ensure burners are cool. Remove trivets from hob. Remove the burners enamelled cap (C) and aluminium burner crown (F).
- Wash down with warm soapy water and rinse with clean water. Dry with a clean soft cloth.
- Use a cotton bud, toothbrush or some other item to clean out any incrustations or dirt from the four holes marked (H).
- Replace burners and ensure they are correctly repositioned over the igniter (S) and thermocouple (T). The igniter (S) must be clean for trouble free sparking. Test burner ignition and burner flame for correct operation.
- The DCC (wok) burner does not fit over the igniter or thermocouple but must be placed on its supports. If the burner is placed correctly it will not rotate on its supports.



Toughened glass panel

- Avoid leaving alkaline or acidic substances (lemon juice, vinegar etc.) on the surfaces.
- The toughened glass hob of the hotplate must be cleaned regularly (e.g. weekly) to ensure long life expectancy of the hotplate.
- Wash down with warm soapy water and rinse with clean water. Dry with a soft cloth.
- **NOTE:** Ensure that wiping is done along the grain of the toughened glass to prevent any slightly crisscross scratching patterns from appearing.
- Any residues that are left on the hob top surface from cleaning agents will damage it. You should remove any residues with warm water mixed with a little washing up liquid.
- Do not use abrasive cleaners or sharp objects as these will damage the hob surface.
- Ensure the toughened glass plate and the cooking pans are clean and clear of any foreign particles. An unclean surface may cause charring which may result in discolouration or start a fire.

After each use

- Wipe the appliance over with a damp cloth.
- Dry the appliance by rubbing the surface with a clean cloth.

IMPORTANT: DO NOT use any corrosive cleaning products or abrasive cleaners. Only clean with warm water and a small amount of washing-up liquid.



CAUTION!

Ensure the heating plate is clean. A soiled zone does not transfer all of the heat. Protect the hob against corrosion. Switch off the hob when not in use. Do not leave pans with prepared dishes based on fats and oils unattended on the switched on plate; hot fat can spontaneously catch fire.



IMPORTANT:

If your appliance appears not to be operating correctly, please make contact with the dealer.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF!

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.

TROUBLESHOOTING

Servicing of the hotplates must only be done by an authorised service representative and the hotplate must not be modified. Power must be disconnected before any servicing or maintenance is conducted.

Abnormal conditions include:

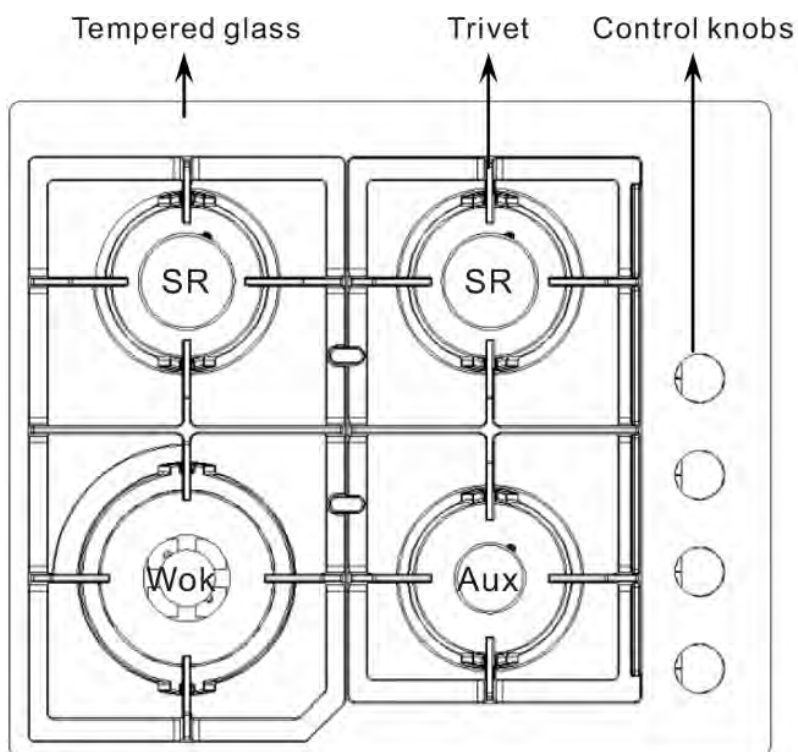
- Excessively yellow or sooting flame type.
- Flame lifting off the burner ports.
- Flame lighting back into the burner (normally associated with a popping sound).
- Objectionable odour of the flames combustion products.

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 authorised service representative. Servicing beyond the remedies listed shall only be undertaken by an authorised service representative.

Fault	Possible cause	Remedy
No spark when gas control knob depressed	No power.	Check plugged in and switched on. Check mains circuit breaker.
	Loose sparker cable.	Call authorised representative.
	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, allow more time for flame safeguard to activate.
	Flame safeguard faulty connection or broken.	Call authorised representative.
Uneven flame pattern or slight flame uplifting	Burner ports blocked.	Remove, clean and replace burner.
At minimum flame setting the flame is too high	Turn down control setting is incorrect.	Call authorised representative.
Small flame on High setting	Regulator faulty.	Call authorised representative.
	Gas supply pressure low.	Call authorised representative.
	Incorrect injector fitted.	Call authorised representative.
	Blocked injector or gas supply tube.	Call authorised representative.
	Incorrect utensil size.	Refer to operating instruction utensil choice.
Flame too high on High setting	Regulator faulty.	Call authorised representative.
	Incorrect injector fitted.	Call authorised representative.
	Incorrect utensil size.	Refer to operating instruction utensil choice.

TECHNICAL DATA

Model	Product Dimensions (h x w x d) mm	Cut out size (w x d) mm	Approx. net weight	Electrical connection	Rated input power
SCG-6182B	112x590x510	555x475	13.6 kg	220-240V/50Hz	2W



Model No.
SCG-6182B

Wok — Wok Burner
 R — Rapid Burner
 SR — SemiRapid Burner
 Aux — Auxiliary Burner

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 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.

This appliance is intended for domestic use only.

This appliance must be installed in accordance with:

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

Ensure that the appliance is suitably installed in consideration to adjacent walls, cupboards and protection for combustible materials in accordance with clauses 6.2.5 and 6.10.1.1 of AS/NZS 5601.1, or clauses 6.9.1 and 6.9.5 of AS/NZS 5601.2 with regard to clearances to combustible surfaces and materials, and clearances to range hoods and exhaust fans.

International Standards

This product also complies with below International codes and specifications.

IEC 60335-1 General Requirements for Household and Similar Electrical Appliances

IEC 60335-2-102 Specific Requirements for Gas, Oil and Solid-burning Appliances Having Electrical Connection.