

USER MANUAL

INALTO

INALTO.COM.AU

60cm Gas Cooktops

MODEL CODE/S

ICG6F, ICGW61F, ICGW60S



A HIGHER LEVEL OF COOKING

Residentia Group

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Head Office.
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Collingwood, VIC
Australia 3066
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–
Online.
residentia.group

Congratulations on purchasing your new gas cooktop. The InAlto brand is proudly distributed within Australia by Residentia Group Pty Ltd.

Please refer to the warranty card at the rear of this manual for information regarding your product's parts and labour warranty, or visit us online at www.residentia.group

At Residentia Group, we are customer obsessed and our Support Team are there to ensure you get the most out of your appliance. Should you want to learn more about recommended cooking temperatures, the various features of your cooktop, and importantly taking care of your appliance when cleaning, our Support Team are here to help. You can use our online Support Centre at anytime by visiting <http://support.residentiagroup.com.au>, or you can contact us via calling us on 1300 11 HELP (4357).

It is important that you read through the following use and care manual thoroughly to familiarise yourself with the installation and operation requirements of your appliance to ensure optimum performance.

Again, thank you for choosing an InAlto appliance and we look forward to being of service to you.

Kind Regards,
The Residentia Team

Postage.
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02

WELCOME

04

SAFETY
INSTRUCTIONS

06

YOUR INALTO
COOKTOP

08

INSTALLATION
INSTRUCTIONS

14

TECHNICAL
DATA

15

CLEANING &
MAINTENANCE

16

TROUBLESHOOTING

17

PURCHASE
DETAILS

18

WARRANTY
INFORMATION

Safety Instructions

Your safety is of the utmost importance to us. Please make sure that you read this instruction booklet before attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the Retailer where you purchased your unit from.

The appliance should only be installed and connected by a suitably qualified and authorised person, strictly in accordance with the manufacturer's instructions. Please see the specific section of this user manual that refers to installation.

IMPORTANT!

The gas supply to the cooktop must be cut off before any adjustments or maintenance work is undertaken.

WARNING

When using this product, basic precautions should always be taken including the following:

- ▶ The appliance is designed for domestic household use and for the cooking and frying of domestic foodstuffs.
- ▶ Care should be taken to ensure that the units and work surfaces that you build the appliance into, meet with the relevant standards.
- ▶ Do not spray aerosols in the vicinity of this appliance while it is in operation.
- ▶ Do not use or store flammable materials in the appliance storage drawer or near this appliance.
- ▶ Do not modify this appliance.
- ▶ Do not use this appliance as a space heater.

IMPORTANT!

The adjacent furniture and all materials used in the installation must be able to withstand a minimum temperature of 65°C above the ambient temperature of the room it is located in, whilst in use.

- ▶ Certain types of vinyl or laminate kitchen cabinetry are particularly prone to heat damage or discolouration at temperatures above the guidelines given.
- ▶ Any damage caused by the cooktop being installed in contravention of this temperature limit, will be the liability of the owner.
- ▶ Your new cooktop is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in the Warranty Terms and Conditions (at the rear of this user manual). The foregoing does not affect your statutory rights.
- ▶ The use of this cooktop for any other purpose or in any other environment, without the express agreement of Residentia Group, will invalidate any warranty or liability claim.
- ▶ You should not use this appliance to store items on or as a work surface.
- ▶ No modifications to the appliance are permitted by Residentia Group.
- ▶ You should not store or place flammable or highly flammable liquids/materials on top of or near the appliance. Items made from aluminium, plastic or plastic film should also be kept away from the appliance, as they may fuse to the surface.
- ▶ Repairs may only be carried out by authorised service agents.
- ▶ Your Inalto cooktop is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
- ▶ Any film or stickers that are present on the cooktop when it is delivered should be removed before use.
- ▶ Care should be used when utilising the cooktop, otherwise there is a risk of burns being caused.
- ▶ You should not allow the electrical connection cables to come into contact with the cooktop surface when it is hot or any hot cookware.
- ▶ If fat and oil overheats, then it can ignite extremely quickly. For this reason, when cooking with fat and oil the appliance should not be left unattended.
- ▶ Make sure that all of the cooking zones are switched off after use.
- ▶ Cleaning of the cooktop should be carried out on a regular basis, once the cooktop has cooled down.
- ▶ Great care should be taken whilst using this appliance and when following the cleaning procedure.
- ▶ You should not use a steam jet or any other high pressure cleaning equipment to clean the appliance.



DECLARATION OF CONFORMITY

This appliance complies with the following European Directives and Australian Standards:

- 2006/95/CE General regulations / Low tension
- 2009/142/CE Concerning gas appliances
- 1935/2004/CE 90/128/EEC This appliance is suitable to come in contact with food
- 2004/108/CE Electromagnetic compatibility
- AS4551, AS/NZS 5263.0, AS/NZS 5263.1.1: Domestic gas cooking appliances
- Low voltage: 73/23
- Safety standards: EN 60335-1, EN30-1-1, AS/NZS 3350-1,3350-2-6

The manufacturer declares that the cooktop is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This cooktop should only be used by a trained person and for domestic purposes only.

UNPACKING

During transportation, protective packaging was used to protect the appliance against any damage. After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment. All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

- During unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.

DISPOSAL OF THE APPLIANCE

Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment. A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

Materials used inside the appliance are recyclable and are labelled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

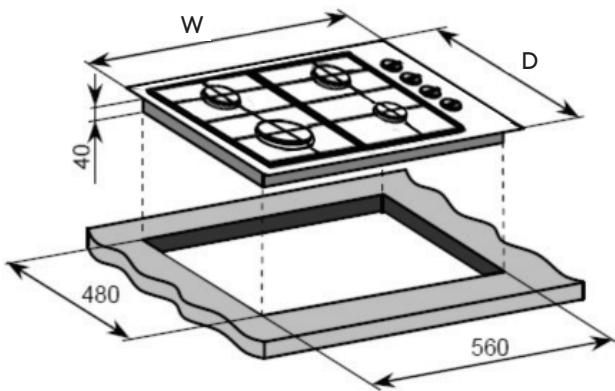
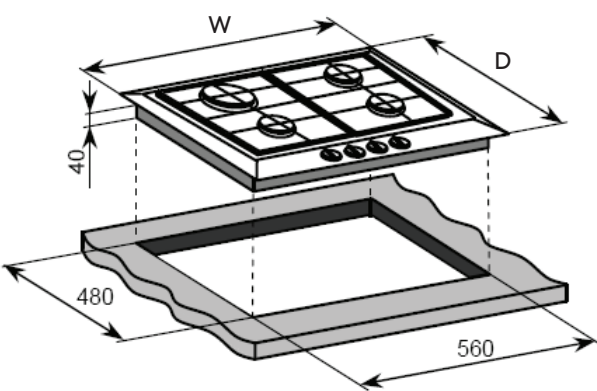
Information on appropriate disposal centres for used devices can be provided by your local authority.

Your InAlto Cooktop

SPECIFICATIONS

ICG6F

ICGW61F, ICGW60S

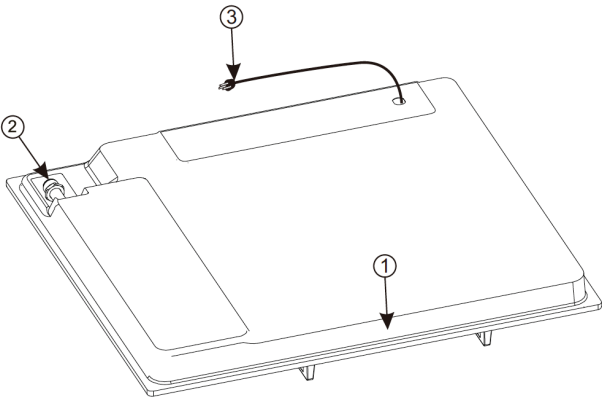


MODEL	PRODUCT DIMENSIONS (W×D×H)	CUT-OUT DIMENSIONS (W×D)	CONNECTION POINT LOCATIONS (DIAGRAM ABOVE)
ICG6F	600mm, 510mm, 40mm	560mm x 480mm	Gas: XXmm (from left), XXmm (from rear) Electrical: XXmm (from right), XXmm (from rear)
ICGW61F	580mm, 500mm, 40mm	560mm x 480mm	Gas: XXmm (from left), XXmm (from rear) Electrical: XXmm (from right), XXmm (from rear)
ICGW60S	580mm, 500mm, 40mm	560mm x 480mm	Gas: XXmm (from left), XXmm (from rear) Electrical: XXmm (from right), XXmm (from rear)

MODEL	BURNERS (NG)	OTHER
ICG6F	1 x 10.8 MJ/h rapid burner 2 x 6.5 MJ/h semi-rapid burners 1 x 3.6 MJ/h auxiliary burner	Front control operation Automatic ignition Enamel trivets Flame failure safety device on each burner
ICGW61F	1 x 14.4 MJ/h triple crown (wok) burner 2 x 6.5 MJ/h semi-rapid burners 1 x 3.6 MJ/h auxiliary burner	Side control operation Automatic ignition Heavy duty cast iron pan stands Flame failure safety device on each burner
ICGW60S	1 x 14.4 MJ/h triple crown (wok) burner 2 x 6.5 MJ/h semi-rapid burners 1 x 3.6 MJ/h auxiliary burner	Side control operation Automatic ignition Heavy duty cast iron pan stands Flame failure safety device on each burner

Connection points diagram (right):

- 1. Front of cooktop
- 2. Gas connection point
- 3. Electrical connection point.





COOKTOP COMPONENTS

Your InAlto cooktop is supplied with:

- ▶ LPG conversion jets (optional use)
- ▶ Regulator
- ▶ Sealing strip

CONTROLS

The following symbols will appear on the control panel, next to each control knob:



- ▶ The minimum setting is at the end of the anti-clockwise rotation of the control knob.
- ▶ All operation positions must be selected between the maximum and minimum position.
- ▶ Never select a knob position between the maximum and off position.



Burner indicator

- ▶ The symbol above indicates which gas burner the knob operates.

AUTOMATIC IGNITION WITH FLAME FAILURE SAFETY DEVICE

Your InAlto cooktop is fitted with a flame failure safety device on each burner, which is designed to stop the flow of gas to the burner head in the event of the flame going out.

To ignite a burner:

- ▶ Press in the control knob of the burner that you wish to light and turn it anti-clockwise to the maximum position.
- ▶ If you keep the control knob depressed, the automatic ignition for the burner will operate.
- ▶ You should hold down the control knob for 10 seconds after the flame on the burner has lit.
- ▶ After this 10-second interval, turn the control knob to your required setting between the maximum and minimum setting symbols.
- ▶ To switch the burner off, turn the control knob fully clockwise to the gas off position.
- ▶ In case of power failure, the burners can be lit by carefully using a match.

SUITABLE PANS

- ▶ Refer to the chart below and ensure that the pan diameter falls within the minimum and maximum diameters given for the burner to you using. A pan base which is too small will be unstable on the pan support. If the pan diameter is too large, flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the cooktop. The manufacturer cannot be held liable for this type of damage.

Burner	Min. pan base diameter in cm
Small burner	10
Medium burner	12
Large burner	14
Wok burner	14

	Max. diameter at top of pan in cm
Small burner	22
Medium burner	22
Large burner	24
Wok burner	24

- ▷ Wide, shallow pans are preferable to tall, narrow ones. They will heat up faster.
- ▷ Select pans which are suitable for the burner they are to be used on. In general: use larger diameter pans on the large burners, and smaller diameter pans on the small burners.
- ▷ Pans with thick bases are preferable as these distribute heat more evenly. With thin bases, there is a danger of food overheating in places. Stir the food frequently.
- ▷ Any heat-resistant pans can be used on a gas burner.
- ▷ Always place the pan on the pan support supplied with the cooktop. Do not place a pan directly on top of the burner.
- ▷ Remember when purchasing new pans that manufacturers usually refer to the diameter at the top of the pan in their documentation.
- ▷ Use a lid whenever possible to minimise heat loss.
- ▷ When using a wok make sure that the base does not touch the burner. A distance of 1 cm should be maintained between the burner and the base of the wok pan above it.

WARNING

Place pots and pans flat on the cooktop trivets to ensure they do not tip over. Slight tilting cannot always be avoided.

Installation Instructions

INSTALLATION INSTRUCTIONS

It's important to carefully read the following installation instructions before beginning the installation of your cooktop.

IMPORTANT!

The installation must be carried out by a suitably qualified and authorised person, in accordance with the current version of the following:

- ▶ AS/NZS5601.1 Gas Installations: current edition
- ▶ NZS 5261: Code of Practice for the Installation of Gas Burning Appliances and Equipment (New Zealand)
- ▶ Local gas fitting regulations
- ▶ AS/NZS 3000: Electrical Installations (Wiring Rules)
- ▶ Building codes
- ▶ Installation Instructions

POSITIONING

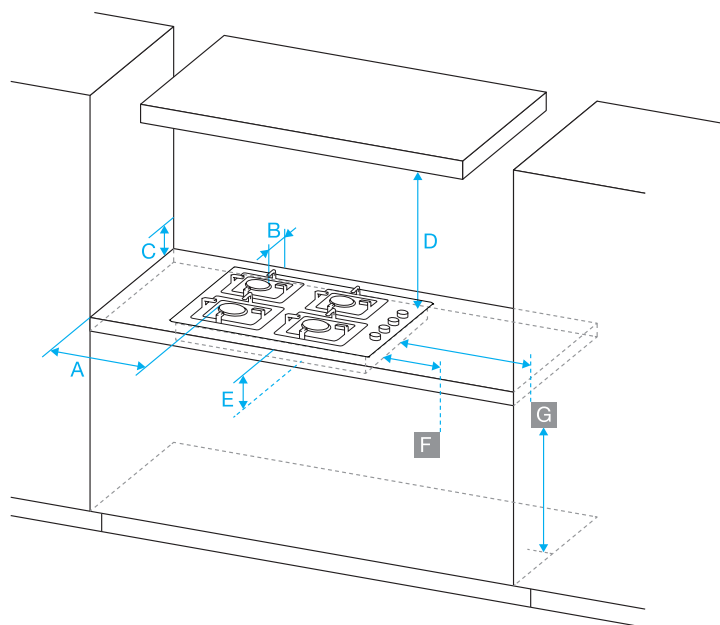
The adjacent cabinetry and wall materials must be able to withstand a minimum temperature rise of 65° C above the ambient temperature of the room.

- ▶ This appliance has been designed for use within a kitchen.

IMPORTANT!

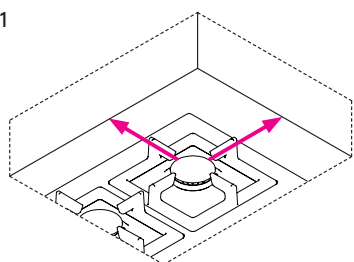
The cooktop must not be installed in a bathroom or shower room.

This appliance is classified as Class 3 and therefore is to be built into a kitchen unit (depending on size) or 600mm deep worktop, providing the minimum distances in the following list are allowed.



- A Minimum distance from the edge of the closest burner (left and/or right side) to the nearest vertical combustible surface: 200mm*
 - B Minimum distance from the edge of the closest rear burner to the combustible vertical surface: 200mm*
 - C Minimum height of noncombustible material when used on adjacent walls: 200mm
 - D Minimum clearance from top of highest burner cap to rangehood: 600mm**
 - E Minimum clearance below top of bench top to nearest combustible surface: 70mm
 - F Ensure there is an earthed power outlet within 900mm of the rear right-hand corner of the cooktop. The outlet should be accessible with the cooktop installed.
 - G If connecting the cooktop to the gas supply with a flexible hose, the connector on the wall should be between 800-850mm above the floor and to a distance of at least 250mm outside the width of the cooktop. The connector should be accessible with the cooktop installed.
- * Where the clearance is less than 200mm the surface must be protected by a non-combustible material (I.e. ceramic tiles) for a minimum height of 200mm (see Fig. 1).
- ** For any flammable objects (I.e. utensil rails, wall cabinets, shelves, etc.) a minimum clearance of at least 600mm above the burner cap must be maintained between them and the cooktop below.

FIG. 1



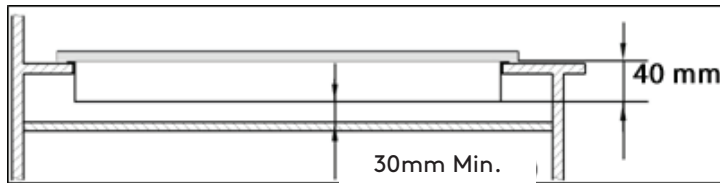


INSTALLING THE COOKTOP

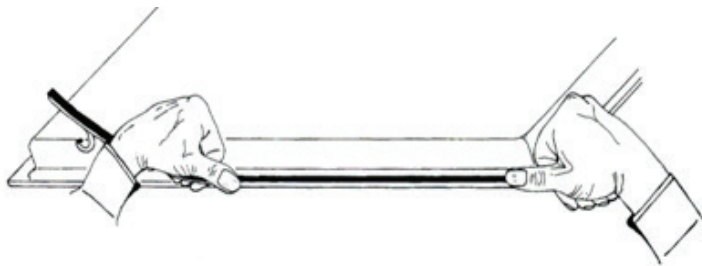
Cut a hole in your benchtop that corresponds with the relevant cut-out size for your Inalto Cooktop model. Refer to the “Your Inalto Cooktop” section of this user manual.

IMPORTANT!

You must have a gap of at least 30mm between the underside of the cooktop and any surface below.



- Carefully turn the cooktop upside down and place it on a cushioned mat.



- Apply the sealing strip provided, around the edge of the appliance, and remove the protective covering.

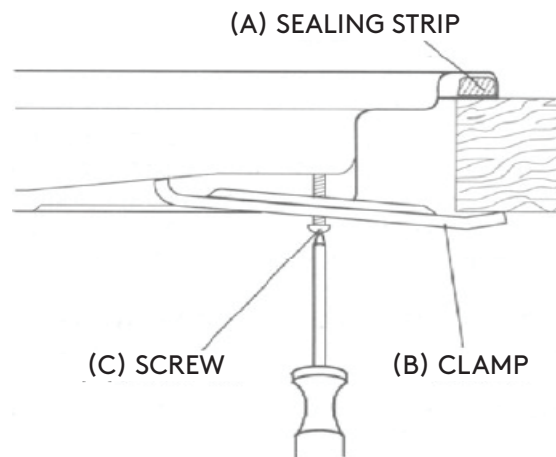
Note: It's important not to leave a gap in the sealing strip, whilst at the same time ensuring that no sections overlap.

IMPORTANT!

Don't use a silicone sealant to seal the appliance against the benchtop. This will make it difficult to remove the cooktop in the future should it require servicing.

- With the cooktop still upside down, place the clamps supplied over the holes that match the size of the screws. There are a set of screw holes in each corner of the cooktop. Slightly tighten each screw through the clamp, so that the clamp is attached to the cooktop, but loose enough that you can still adjust its position.
- Now carefully turn the cooktop back over and gently lower it into the cut-out.

- On the underside of the cooktop, adjust the clamps into a position that is suitable to secure it to your benchtop. Now you can fully tighten the screws to secure the cooktop into position.



IMPORTANT!

This appliance must be installed by a licenced and authorised person and in compliance with the current standards.

IMPORTANT!

This hob is supplied to run on natural gas only and cannot be used on any other type of gas without modification. Refer to the LPG conversion section within this manual.

- A regulator is required and supplied with the Cooktop for natural gas.
- Conversion for use on LPG and other gases must only be undertaken by a qualified and authorised person. For information on the use of other gases, please contact the Customer Care department. Test point adaptor is required for LPG.
- The hob must be installed by a qualified and authorised person, in accordance with the current edition of the AS/NZS5601.1 Gas Installations.
- Failure to install the appliance correctly could invalidate guarantee and lead to prosecution under the regulations quoted above.

VENTILATION REQUIREMENTS

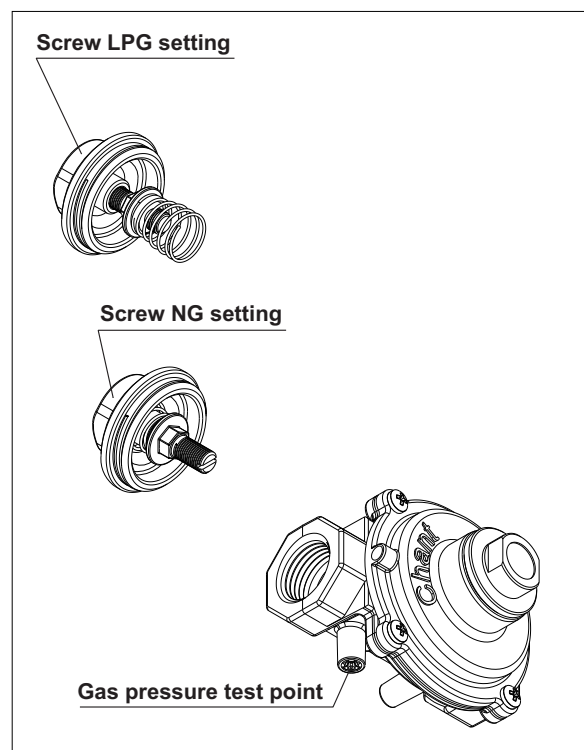
- ▶ The room containing the hob should have an air supply in accordance with AS/NZS5601.1 Gas Installations.
- ▶ The room must have opening windows or equivalent; some rooms may also require a permanent vent.
- ▶ It will require an air vent of 300 mm² per MJ/h (effective area) to outside, or 600 mm² per MJ/h (effective area) to adjacent room. (See total gas consumption in MJ/h on the appliance rating plate).
- ▶ If there are any other fuel burning appliances in the same room the standard AS/NZS5601.1 Gas Installations: should be consulted to determine air vent requirements.
- ▶ Ensure that the room containing the hob is well ventilated, keep natural ventilation holes or install a mechanical ventilation device (mechanical cooker hood).
- ▶ Prolonged intensive use of the appliance may call for additional ventilation, either by the opening of a window, or by increasing the level of the mechanical ventilation device (where present).
- ▶ This hob is not fitted with a device for discharging the products of combustion. Ensure that the ventilation rules and regulations are followed.
- ▶ The walls behind and near the hob should be resistant to heat, steam and condensation.

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 NG or LPG you need to install the regulator (picture below) supplied with the appliance. The regulator has a test point to enable an authorised/licenced plumber / gasfitter to check for gas leaks after the cooktops installation.



DUAL GAS REGULATOR VALVE INTRODUCTION

This product is a low-pressure pipeline regulator valve for built-in gas appliances. Natural gas and liquefied petroleum gas conversion function, need to be set manually.

operating temperature: -20 - 60

Inlet pressure setting: of natural gas 6 in.wc / liquefied gas 11 in.wc of.

THE PERFORMANCE PARAMETERS OF THE FOLLOWING TABLE

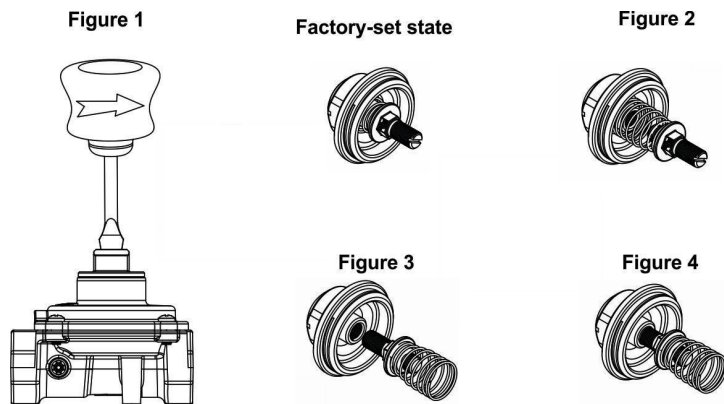
PART NO.	OUTLET PRESSURE (LPG)	OUTLET PRESSURE (NAT)	INLET SIDE SCREW	OUTLET SIDE SCREW	SHIPPED STATE
RTZ-ED	10±0.5 in.wc	5±0.3 in.wc	1/4NPT	1/4NPT	LPG

Installing the gas regulator

When installing the gas regulator, ensure that its valve outlet thread matches the thread of the gas connector. Use an appropriate sealant around the threads. Ensure that the gas regulator valve installation location is perpendicular. After installation, open the gas source switch and check the valve body connections with soap and water for leaks

Converting the gas regulator for use with LPG

This cooktop is fitted out for use with Natural Gas (NG). If it is to be used with liquefied petroleum gas (LPG), the gas regulator valve has to be converted. Using special tools, open the cover of the gas regulator valve by turning it anticlockwise (Figure 1). Remove the adaptor from the top cover (Figure 2). Pull out the adaptor, invert it and replace the top cover (Figure 3). Invert the assembled adaptor's top cover and replace the regulator valve (Figure 4).



Note: Do not adjust the regulator valve body piece in the above procedure, otherwise it will affect the performance parameters set in the factory.

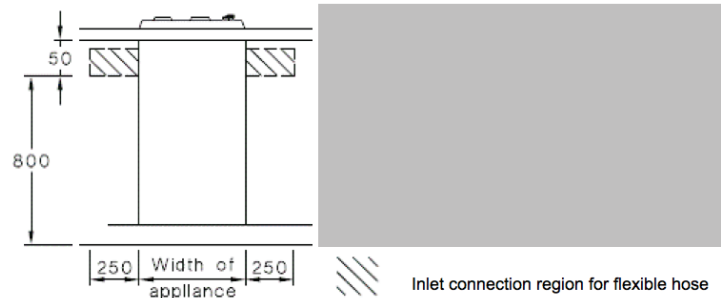
WARNING

- 1 Regulator valve outlet pressure is set at the factory, please do not adjust in order to avoid the occurrence of safety accidents.
- 2 Use gas with assessment remember to turn off the gas source.
- 3 If you find any abnormality of the regulator valve, stop use and contact your dealer or manufacturer processing.
- 4 Do not demolished their own maintenance.

Where a flexible hose assembly is used, ensure it is approved to AS/NZS 1869, Class B or D and the maximum length is 1.5m. 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:

follows:

- 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.



- After connecting to gas, check for leaks using soapy solution, never a naked flame.
- Gas pressure may be checked by test point located on regulator or LPG test point adaptor. Adjust regulator to the required pressure as shown on data plate, check burner ignition & and the flame is burning correctly.
- If, after installation and checking the appliance operation, the hotplate is not working correctly, contact the our Support team on 1300 11 4357 for assistance.
- 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.

CHECKING THE GAS SUPPLY

- 1 Check the manometer zero point is correct.
- 2 Connect the manometer to the cooktop pressure point (located on the regulator).
- 3 Turn on the gas supply and electricity and try to ignite the gas burner.

Note: It will take additional time to light the gas for the first time as air needs to be purged from the pipes.

- 4 With the appliance operating check the outlet pressure
When all burners of the appliance are operating at maximum,
When the smallest burner of the appliance is operating at minimum.
Under these conditions the outlet pressure should not vary from the nominal outlet pressure of 1.00kPa by more than $\pm 0.20\text{kPa}$.

If the regulator appears to not be performing satisfactorily, then check the following points:

1. If the outlet pressure is consistently too low then the inlet pressure may be too low and adjustment of an upstream regulator may be needed, or an upstream regulator or valve with insufficient flow capacity may be present in the gas supply line. If this is suspected then it may be necessary to repeat the checks whilst measuring both the inlet and outlet pressure to determine if the inlet pressure is in the range 1.13 - 5kPa.
2. Check that the regulator has been fitted to the gas supply line in the correct orientation, the arrow on the base of the body indicates the direction of gas flow.

Once these checks have been completed, if the regulator still fails to perform in a satisfactory manner it should be replaced. Please contact the our Support Team on 1300 11 4357.

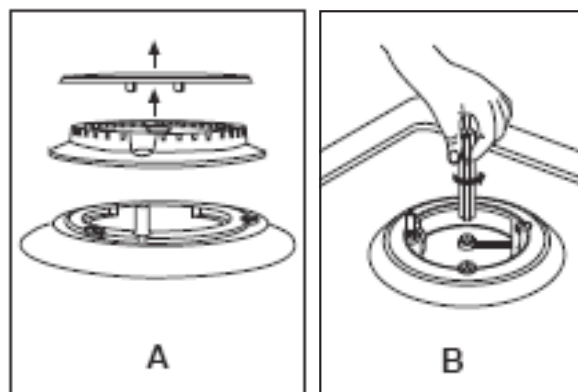
GAS ADJUSTMENT (CONVERSION TO LPG)**IMPORTANT!**

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 below).

GENERAL INJECTORS TABLE

KIND OF GAS	NOZZLE MM	BURNERS	POWER (MJ/H)	
			MAX.	MIN.
NATURAL	1.80	Wok	14.4	6.3
	1.49	Rapid	10.8	5.4
	1.16	Semi-rapid	6.5	3.24
	0.85	Auxiliary	3.8	1.8
L.P.G. BUTANE PROPANE	1.07	Wok	14.7	6.3
	0.93	Rapid	11.0	5.4
	0.72	Semi-rapid	6.6	3.24
	0.53	Auxiliary	3.7	1.8

- 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 3-4 mm.
- 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.

IMPORTANT!

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



GAS TAP MAINTENANCE

IMPORTANT!

The installation must be carried out by a suitably qualified and licensed gas fitter and in accordance with the current standards.

WARNING

Before carrying out any maintenance operations, always isolate the cooktop from the electricity and gas supplies.

If a gas tap becomes stiff to operate, then you should proceed as follows:

- ▶ Remove the control knobs, pan supports, burners, hob fixing screws and clamps.
- ▶ Remove the hob from the worktop and remove any underside protective covers.
- ▶ Disconnect the fixings holding the tap to the fascia panel and separate the assembly. Then clean the cone and seating, with a cloth dampened with solvent.
- ▶ Lightly smear the cone with high temperature grease, reassemble into position and rotate a few times.
- ▶ Remove the cone again and remove any excess grease, making sure that the gas ducts are not obstructed with grease.
- ▶ Carefully reassemble the components and perform a gas soundness test.

If it becomes necessary to replace a gas tap, then you should proceed as follows:

- ▶ Remove the control knobs, pan supports, burners, hob fixing screws and clamps.
- ▶ Remove the hob from the worktop and remove any underside protective covers.
- ▶ Disconnect the fixings holding the tap to the fascia panel and separate the assembly.
- ▶ Disconnect the gas pipe from the gas tap, and then disassemble them from the gas rail by removing the fixing screws.
- ▶ When fitting a new tap, ensure that a new gasket is used.
- ▶ Reconnect the gas tap, perform a gas soundness test, and then reassemble the hob.

ELECTRICAL CONNECTION

IMPORTANT!

The installation must be carried out by a suitably qualified and licensed person and in accordance with the latest edition of the AS/NZS 3000 Wiring Regulations and in compliance with the instructions outlined within this user manual.

WARNING

240 Volts. Disconnect power before servicing the cooktop.

Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.

- ▶ Cable type: H05 RRF 3 core x 0.75 mm³ (Type RR-F <HAR> marked).
- ▶ The mains supply cable is supplied with this product.

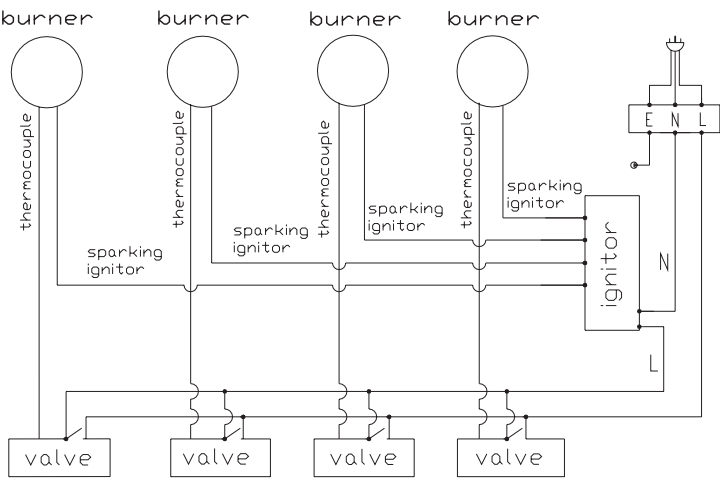
If the mains supply cable is damaged, then it must be replaced by an appropriate replacement, which can be obtained from Residentia Group, or an authorised service agent.

The mains supply cable should be replaced in accordance with the following instructions and by suitably qualified and licenced person:

- ▶ Switch the appliance off at your mains supply.
- ▶ Open the box of the supply board.
- ▶ Unscrew the clamp fixing the cable.
- ▶ Replace the cable with one of the same length and in accordance with the specification given above.
- ▶ The “green-yellow” earth wire must be connected to the terminal marked \perp . It must be about 10 mm longer than the live and neutral wires.
- ▶ The “blue” neutral wire must be connected to the terminal marked with letter (N) - the live wire must be connected to the terminal marked with letter (L).
- ▶ Note: Electrical diagram on the following page.

ICG6F, ICGW61F, ICGW60S

POWER CABLE
220V-240V~ 50/60Hz



Technical Data

ELECTRICAL DETAILS	Rated Voltage:	220 - 240 Vac 50 / 60 Hz
	Supply Connection:	3A
	Max Rated Inputs:	0.8 W
	Mains Supply Lead:	3 core x 0.75mm ² (Type RR-F <HAR> marked)
GAS TYPE & OPERATING PRESSURE	Connection:	Rp ½ (ISO R7)
	Type:	Natural Gas (1.0 KPa)
		ULPG (2.75 KPa)



Cleaning & Maintenance

By ensuring proper cleaning and maintenance of your InAlto cooktop, you can ensure that it will have a long and fault free operation.

WARNING!

Do not start cleaning the cooktop until it has completely cooled.

- ▶ Typically you should only ever need to clean your cooktop with warm soapy water, or light cleaning products to assist with the removal of fat or oil emulsions (such as general cleaning sprays).
- ▶ Your cooktop should be cleaned after every use.
- ▶ After cleaning the burners, you should ensure they are dried properly before replacing on the cooktop.
- ▶ Avoid any harsh scourer pads or steel wool, as these can scratch the stainless steel.

OPERATION IN CASE OF EMERGENCY

In the event of an emergency you should:

- ▶ Switch off all cooktop controls.
- ▶ Switch the gas off at the isolation switch or at the gas meter.
- ▶ Call the Residentia Support Team on 1300 11 HELP (4357).

Some minor faults can be fixed by referring to the instructions given in the Troubleshooting section below. There is also a self-help section online at <http://www.residentiagroup.com.au>.

IMPORTANT!

If your appliance appears to be operating incorrectly, then you should disconnect it from your mains gas and electrical supply and then contact the Residentia Group Support team on 1300 11 HELP (4357).

WARNING!

DO NOT ATTEMPT TO REPAIR THE COOKTOP YOURSELF.

Please note that if an engineer is asked to attend whilst the product is under warranty 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 a repair. This includes situations where appliances have been tiled in or sealed in with sealant.

Please refer to the conditions of that appear on the warranty card at the rear of this user manual.

Troubleshooting

Please read the issues below carefully and try all relevant steps.
If none of this helps, please contact us on 1300 11 4357 for further advice
or to schedule a technician to inspect your cooktop.

Tips & Hints

THE COOKTOP WON'T LIGHT

Please check...

That your cooktop is plugged in and there is power to the wall socket.

That the gas supply valve is turned on and the gas supply to your house is working.

Hint: If you listen closely, you should be able to hear the gas coming out of a burner when it is turned on. Due to flame failure safety, the knob must be pressed down once it is turned on – this initiates the ignition and allows the gas to come out.

That the gas igniters are clean.

Hint: If in doubt, use a toothbrush and a heavy duty cleaner or methylated spirits to remove any potential build-up or blockage.

That the cooktop has been installed and assembled correctly and the burner cap is sitting flat.

THE BURNER FLAMES ARE SLOW OR YELLOW TO START

Please check...

That the cooktop has been installed and assembled correctly and the burner cap is sitting flat.

The burner parts may be blocked with water or another substance. Please contact our Support Team on 1300 11 4357 for advice.

If connected to a gas bottle, this may be running low. Check and refill if required.

The gas pressure may not be set at the correct level. Please contact our Support Team on 1300 11 4357 for advice.

THE COOKTOP IS DIRTY AFTER COOKING

Please note...

Once it has cooled down, your cooktop should be cleaned after every use.

Typically you should only ever need to clean your cooktop with warm soapy water, or light cleaning products to assist with the removal of fat or oil emulsions (such as general cleaning sprays).

After cleaning the burners, you should ensure they are dried properly before replacing on the cooktop.

Avoid any harsh scourer pads or steel wool, as these can scratch the stainless steel.

THE BURNER GOES OUT WHEN THE KNOB IS RELEASED

Please note...

All InAlto cooktops are fitted with Flame Failure safety. This cuts the gas when no heat is detected, and may not have been activated.

Hint: Hold down the knob for five seconds when lighting a burner to ensure it is properly engaged.

ONE OF THE BURNERS HAS AN UNEVEN FLAME

Please check...

That the cooktop has been installed and assembled correctly and the burner cap is sitting flat.

That the burners are clean.

Hint: Please ensure the burner parts are dried properly before replacing on the cooktop.

OPERATION IN CASE OF EMERGENCY

Please note, in the event of an emergency you should:

- ▶ Switch off all cooktop controls.
- ▶ Switch the gas off at the isolation switch or at the gas meter.
- ▶ Call our Support Team on 1300 11 4357.



Purchase Details

For future reference, please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice.

The rating plate of your hob is located on the underneath of the appliance. Therefore please fit the duplicate data plates or label on the outside of the cupboard to sure that the label can be easily seen during operation.

STORE DETAILS

STORE NAME	
ADDRESS	
TELEPHONE	PURCHASE DATE

PRODUCT DETAILS

MODEL NO.	
SERIAL NO.*	

* Your serial number can be found on the underside of the cooktop.

Warranty Information

WARRANTY TERMS & CONDITIONS

COOKING APPLIANCES

(BUILT-IN OVENS, COOKTOPS)

This document sets out the terms and conditions of the product warranties for Residentia Group Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should you require service for your Appliance.

1. IN THIS WARRANTY

- (a) 'acceptable quality' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL;
 - (b) 'ACL' means Trade Practices Amendment (Australian Consumer Law) Act (No.2) 2010;
 - (c) 'Appliance' means any Residentia Group product purchased by you accompanied by this document;
 - (d) 'ASR' means Residentia Group authorised service representative;
 - (e) 'Residentia Group' means Residentia Group Pty Ltd of 118 Campbell St, Collingwood VIC, ACN 600 546 656 in respect of Appliances purchased in Australia;
 - (f) 'major failure' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL and includes a situation when an Appliance cannot be repaired or it is uneconomic for Residentia Group, at its discretion, to repair an Appliance during the Warranty Period;
 - (g) 'Warranty Period' means:
 - (i) where the Appliance is used for personal, domestic or household use (i.e. normal single family use) as set out in the instruction manual, the Appliance is warranted against manufacturing defects for 24 months, following the date of original purchase of the Appliance;
 - (h) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.
2. This warranty only applies to Appliances purchased and used in Australia and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia.
3. During the Warranty Period Residentia Group or its ASR will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Residentia Group or its ASR may use remanufactured parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Residentia Group. This warranty does not apply to light globes, batteries, filters or similar perishable parts.
4. Parts and Appliances not supplied by Residentia Group are not covered by this warranty.



5. You will bear the cost of transportation, travel and delivery of the Appliance to and from Residentia Group or its ASR. If you reside outside of the service area, you will bear the cost of:
 - (a) travel of an authorised representative;
 - (b) transportation and delivery of the Appliance to and from Residentia Group or its ASR, in all instances, unless the Appliance is transported by Residentia Group or its ASR, the Appliance is transported at the owner's cost and risk while in transit to and from Residentia Group or its ASR.
6. Proof of purchase is required before you can make a claim under this warranty.
7. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Residentia Group is not liable in the following situations (which are not exhaustive):
 - (a) the Appliance is damaged by:
 - (i) accident
 - (ii) misuse or abuse, including failure to properly maintain or service
 - (iii) normal wear and tear
 - (iv) power surges, electrical storm damage or incorrect power supply
 - (v) incomplete or improper installation
 - (vi) incorrect, improper or inappropriate operation
 - (vii) insect or vermin infestation
 - (viii) failure to comply with any additional instructions supplied with the Appliance;
 - (b) the Appliance is modified without authority from Residentia Group in writing;
 - (c) the Appliance's serial number or warranty seal has been removed or defaced;
 - (d) the Appliance was serviced or repaired by anyone other than Residentia Group, an authorised repairer or ASR.
8. This warranty, the contract to which it relates and the relationship between you and Residentia Group are governed by the law applicable where the Appliance was purchased.
9. To the extent permitted by law, Residentia Group excludes all warranties and liabilities (other than as contained in this document) including liability for any loss or damage whether direct or indirect arising from your purchase, use or non use of the Appliance.
10. For Appliances and services provided by Residentia Group in Australia, the Appliances come with a guarantee by Residentia Group that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. The benefits to you given by this warranty are in addition to your other rights and remedies under a law in relation to the Appliances or services to which the warranty relates.
11. At all times during the Warranty Period, Residentia Group shall, at its discretion, determine whether repair, replacement or refund will apply if an Appliance has a valid warranty claim applicable to it.
12. To enquire about claiming under this warranty, please follow these steps:
 - (a) carefully check the operating instructions, user manual and the terms of this warranty;
 - (b) have the model and serial number of the Appliance available;
 - (c) have the proof of purchase (e.g. an invoice) available;
 - (d) telephone the numbers shown below.
13. You accept that if you make a warranty claim, Residentia Group and its ASR may exchange information in relation to you to enable Residentia Group to meet its obligations under this warranty.

IMPORTANT

Before calling for service, please ensure that the steps in point 12 have been followed.

Telephone contacts

- Service: Please call 1300 11 HELP (4357)
- Spare Parts: Please call 1300 11 SPARE (7727)

The Australian Consumer Law requires the inclusion of the following statement with this warranty:

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

A HIGHER LEVEL

IN ALT?

OF COOKING

A Residentia Group Initiative

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