

# INSTRUCTIONS AND RECOMMENDATIONS FOR THE USE, INSTALLATION AND MAINTENANCE OF BUILT-IN GAS TOUCH CONTROL

Dear Customer

Thank you for purchasing a Blanco Cooktop.

Before we continue telling you about this cooktop, we cordially invite you to become part of the Blanco family by subscribing to ongoing information and invitations. Please visit our website where you can subscribe and request such things as invitations to future cooking classes and gourmet recipes. Go to [www.blanco-australia.com](http://www.blanco-australia.com) and fill in the subscription details.

You will find that the clean lines and modern look of your Blanco Cooktop blends perfectly with your kitchen décor. It is easy to use and performs to a high standard.

Blanco also makes a range of products that will enhance your kitchen such as ovens, rangehoods, dishwashers, microwaves, sinks and taps.

There are models to complement your new Blanco Cooktop.

Of course we make every effort to ensure that our products meet all your requirements, and our Customer Relations department is at your disposal, to answer your questions and to listen to all your suggestions (see back cover of manual).

Please complete the warranty section of this manual and keep your receipt as proof of purchase. Retain all documents relating to the purchase of this products.

Blanco is committed to providing increasingly efficient products that are easy to use, respect the environment and are attractive and reliable.

**BLANCO**

# BLANCO

***MODEL: CGG905WTFFC***

# BLANCO

We ask that you carefully read the instructions within this booklet to enable you to obtain quality results from the outset.

The appliance must be installed only by an authorised person in compliance with the instructions provided. The manufacturer declines all responsibility for improper installation which may harm persons and animals and damage property.

The appliance must be used for the purpose for which it was expressly designed. Any other use (eg heating rooms) is considered to be improper and consequently dangerous. The manufacturer declines all responsibility for damage resulting from improper and irresponsible use.

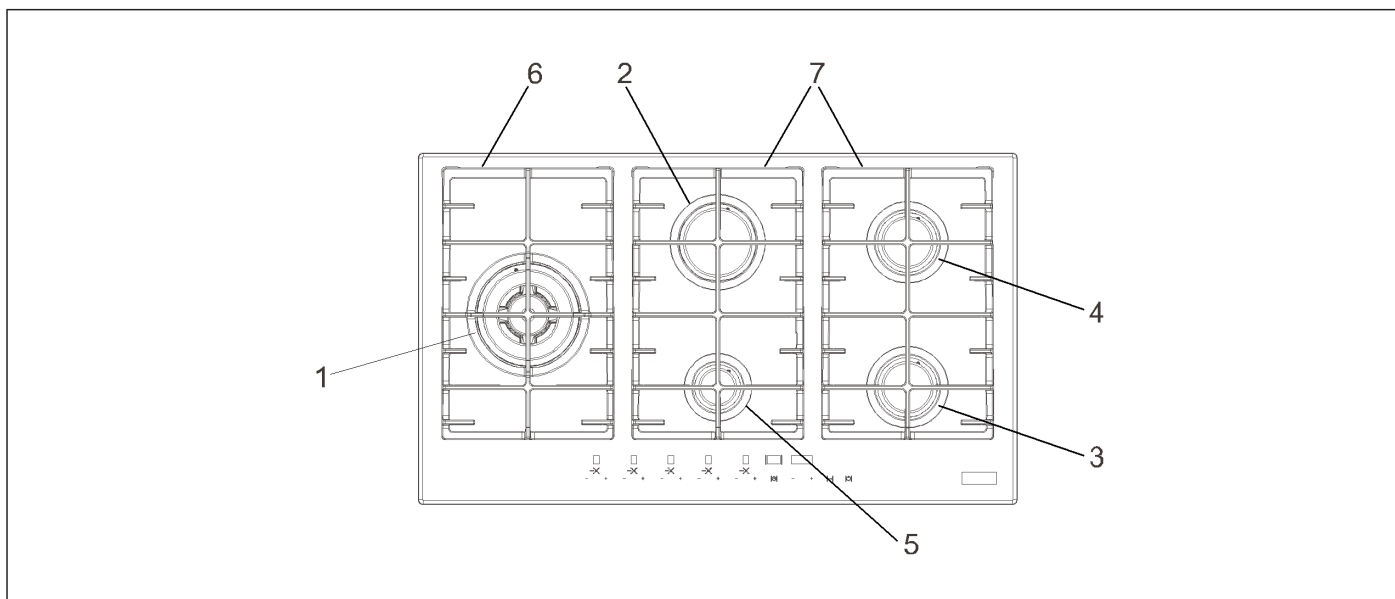
The manufacturer shall not be held responsible for any inaccuracies in this handbook due to printing or transcription errors. The designs in the figures are purely indicative.

The manufacturer also reserves the right to make any modifications to the products as may be considered necessary, useful or in the interests of the user, without jeopardizing the main functional and safety features on the products themselves.

If your cooktop requires service, please contact your local customer service centre or your nearest Blanco agent listed at the back of this booklet.

COD. 04068GGB - 02.02.2011

# DESCRIPTION OF HOBS



	<u>Natural</u>	<u>Propane</u>
1 Ultra rapid burner/WOK	15.2 MJ/h	16.2 MJ/h
2 Rapid burner	10.8 MJ/h	10.4 MJ/h
3 Right front semirapid burner reduced	5.4 MJ/h	4.86 MJ/h
4 Right back semirapid burner	7.1 MJ/h	6.3 MJ/h
5 Auxiliary burner	4.1 MJ/h	3.6 MJ/h
6 1F cast iron trivet		
7 2F cast iron trivet		

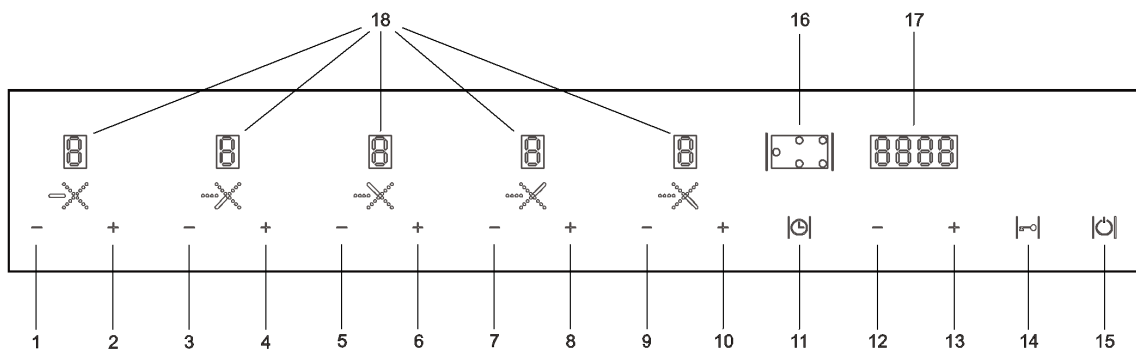
This Cooktop is equipped with an electronic burner management system, with touch control panel.

**Caution: this appliance has been designed for domestic use in domestic environments by members of the general public. It must be used by fully aware adults. Children should not be allowed to approach or play with the appliance. The easy-to-reach front areas of the appliance may become extremely hot during use.**

**Supervise children and incapacitated people during use, making sure that they do not touch hot surfaces and stay away from the appliance during operation.**

**Do not modify this appliance.**

# USE



- 1 - Burner 1 – button
- 2 - Burner 1 + button
- 3 - Burner 5 – button
- 4 - Burner 5 + button
- 5 - Burner 2 – button
- 6 - Burner 2 + button
- 7 - Burner 4 – button
- 8 - Burner 4 + button
- 9 - Burner 3 – button
- 10 - Burner 3 + button
- 11 - Clock button
- 12 - Clock programming – button
- 13 - Clock programming + button
- 14 - Safety lock button
- 15 - ON/OFF button
- 16 - Burner in use position indicator
- 17 - Timer display
- 18 - Burner heat settings display (0 - 7)

## **FUNCTIONS available to the user/fitter:**

***the main functions of the device are:***

- ***standby mode (burners off, control panel active).***
- ***Control panel lock to protect against accidental lighting/programming.***
- ***Regulation of the capacity of every burner at 7 levels.***
- ***Safety lock with manual reset via release procedure carried out from the control panel.***
- ***Procedure to regulate the capacity to the minimum level for every burner (for fitter only).***
- ***Programming the type of fuel used: methane/lpg (for fitter only).***
- ***Programming of the switch off time for every burner.***
- ***Maximum duration time for each burner pre-programmed into the FLASH memory equates to 4 hours.***
- ***Temperature measured on the electronic card.***
- ***Management of anomalies/faults via code indicated on display.***

# USE

## 1) IGNITING AND ADJUSTING



The burner indicator above each burner's touch controls indicates which burner (s) are in use. The power level for each burner can be set to 7 heat levels.



### Switching on

Touch and hold the On/Off button for 2 seconds to switch on the hob. *The hob switches on and the display for each cooking zone will show 0 to indicate that none of the burners is ignited.*



### Lighting burners with spark ignition

- Touch the + button of the burner you want to ignite.  
*'0' is blinking for 3 seconds.*
- Touch the + button again within 3 seconds to set level 7 or touch the - button within 3 seconds to set level 5.  
*The burner ignites and the display shows the level. The display above the timer button shows the burners that are ignited and that are linked to a timer.*

*The control system will make three attempts at intervals of 10 seconds to ignite the burner. Should the burner fail to light, it locks and the corresponding display shows 'b'. To use the burner again, you must release the burner.*

### Setting a burner level

If a burner has ignited, you can set the level with the corresponding + button or - button. You can touch the button several times or you can touch and hold the button until the correct level appears in the display.



### Releasing a burner

- Be sure that the hob is switched on.
- Touch simultaneously for at least two seconds the most left handed - button and the child lock button.

*You will hear a short beep; you can release the buttons. The display of the burner that has to be released shows '0' to indicate that you can ignite the burner again.*

When the burner does not ignite, check whether:

- the burner cap is placed on top of the burner correctly;
- the burner/spark plug is clean and dry.



**If the release procedure is repeated 5 times in a row during a 15 minute time span, the device will indicate Flt06 and will accept no further request for release for another 15 minutes.**

# USE

## Switching off one burner

Touch the **+** and the **-** button of the burner you want to switch off simultaneously for 2 seconds or use the **-** button to set the burner to **0**.

*The burner switches off and above the touch control a blinking 'H' appears for some minutes to indicate that the burner is still hot.*



## Switching off all burners at the same time

Touch the On/Off button.

*The hob is now switched off. If a burner is still hot, a blinking 'H' will appear for some minutes in the display of the corresponding burner.*



## PROGRAMMABLE TIMER

It's possible to set a switch-off time for each burner, so the burner switches off automatically when the set time has passed. You can only set the switch-off time if the burner is ignited.

- The countdown starts as soon as the programming of the switch-off time for a burner has been confirmed. If you do not confirm the set time, the countdown will start after several seconds.
- The set switch-off time for each programmed burner can be seen in the timer display (after the right burner has been selected).
- If the time has elapsed, the burner switches off and you will hear a beep several times during 30 seconds.

## Programming the burner switch-off time

- Switch on the hob, ignite a burner and set the power.
- Touch the timer button.

*An indicator above the timer button will start blinking to indicate the burner that is currently selected for programming the switch-off time. With the timer button you can select each burner that has been ignited. In the display 't0.00' appears to indicate that a time has not been set yet for the selected burner.*

- Touch the **+** button of the timer to set the switch-off time for the selected burner (increases by 1 minute).
- Touch the timer button again to confirm the setting.

*Above the timer button the indicator lights of burners that are linked to a timer will stay illuminated.*



- During programming you can set the time to **'0.00'** by touching simultaneously the **+** button and the **-** button of the timer.
- You can see the remaining switch-off time for a burner by touching the timer button again. The time of the burner which indicator light is blinking appears in the display. If you want to see the remaining switch-off time of another burner, you have to touch the timer button again to select a different burner.
- You can adjust the time by touching the timer button and selecting the correct burner with the timer button. With the **+** button and the **-** button of the timer you can adjust the time.
- If you switch off the burner, the programmed switch-off time disappears.

# USE

## CHILD LOCK

Your hob is equipped with a childproof lock that lets you lock the appliance for cleaning or to prevent unintended switching on by children.

### Switching on the child lock



- Be sure that the hob is switched off.
- Touch and hold the child lock button for at least two seconds.  
*You will hear a single beep and will see a dot in every burner display. The child lock is now activated.*
  - ▶ It's not possible to release a burner when the child lock is activated. First you have to deactivate the child lock.

### Switching off the child lock



- Touch and hold the child lock button for at least two seconds.  
*You will hear a single beep and the dot in every burner display disappears. The child lock is now deactivated.*

### Tip



Switch the hob to child lock mode before cleaning it to prevent it from accidentally switching on.

## CLOCK

You are able to see the present time in the display. You have to set the time before using the hob for the first time. Also after a power failure you have to set the time.

### Setting the clock



- Be sure that the hob is switched on.
- Touch the timer button and the childlock button simultaneously for at least 3 seconds.  
*'0' in front of the dot is blinking. You can set the hours now.*
- Touch the + or the - button of the timer to set the hours.
- Touch the timer button again.  
*'00' behind the dot is blinking. You can set the minutes now.*
- Touch the + or the - button of the timer to set the minutes.
- To finish, touch the timer button again to confirm the setting.  
*Now you will see the present time in the display when you switch on the hob.*



If there are burners that are connected to the timer, you cannot see the present time in the display. The time that is left over of the timer which indicator light is blinking, is shown in the display. By touching (several times) the timer button (until no cooking zone is selected any more; no blinking lights), you can see the present time in the display. After a few seconds the set time of the burner (which indicator light is blinking) appears in the display again.

# USE

Burners	Power ratings		Pan Ø in cm
	Natural	Propane	
Ultrarapid/WOK	15.2 MJ/h	16.2 MJ/h	24 ÷ 26
Rapid	10.8 MJ/h	10.4 MJ/h	20 ÷ 22
Semirapid red.	5.4 MJ/h	4.86 MJ/h	16 ÷ 18
Semirapid	7.1 MJ/h	6.3 MJ/h	16 ÷ 18
Auxiliary	4.1 MJ/h	3.6 MJ/h	10 ÷ 14

## WARNINGS:

- never leave the appliance unattended while the burners are in use and ensure that children are kept at a safe distance. Make sure that pan handles are correctly positioned and supervise the cooking of foods in oil and fat, as these are highly flammable.
- Do not use sprays near the appliance during use.
- Do not drag pans across the glass hob as this may scratch the surface.
- Should a crack appear on the surface of the glass, disconnect the appliance from the electricity supply immediately.

- Do not use the hob as a work surface.
- Do not place pans with an unstable or deformed bottom on the burner, as these may tip or spill their contents, causing accidents.
- The machine must not be used by people (including children) with impaired mental or physical capacities, or without experience of using electrical devices, unless supervised or instructed by an expert adult responsible for their care and safety. Children should not be allowed to play with the equipment.
- This product is not for use in marine craft, caravans or mobile homes.
- Containers wider than the unit are not recommended.
- Never use aerosol near the appliance when it is operating.
- Do not store or use flammable liquids or items in the vicinity of the hotplate.

# USE

## Notes:

*use of a gas cooking appliance produces heat and moisture in the room in which it is installed. The room must therefore be well ventilated by keeping natural air vents clear and by activating a mechanical aeration device (suction hood or electric fan).*

*Intensive and lengthy use of the appliance may require additional ventilation. This can be achieved by opening a window or by increasing the power of the mechanical exhausting system if installed.*

## Abnormal operations:

*Any of the following are considered to be abnormal operation and may require servicing:*

- *yellow tipping of the hob burner flame.*
- *Sooting up of cooking utensils.*
- *Burners not igniting properly.*
- *Burners failing to remain alight.*
- *Burner extinguished by cupboard doors.*

Symbol 1



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

Symbol 2



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

Symbol 3



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

Symbol 4



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

Symbol 5



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



# CLEANING

## CAUTION:

*always disconnect the appliance from the gas and electricity mains before carrying out any cleaning operation.*

## 2) WORKTOP

If you wish to maintain the shine of the glass, it is important to clean the hob every time you use it with lukewarm soapy water, rinsed and dried.

The enamelled grids, enamelled burner caps "C", and burner heads "M" (see fig. 1) must also be washed and the ignition elements "AC" and flame sensors "TC" (see fig. 2) must be cleaned. Do not wash them in the dishwasher.

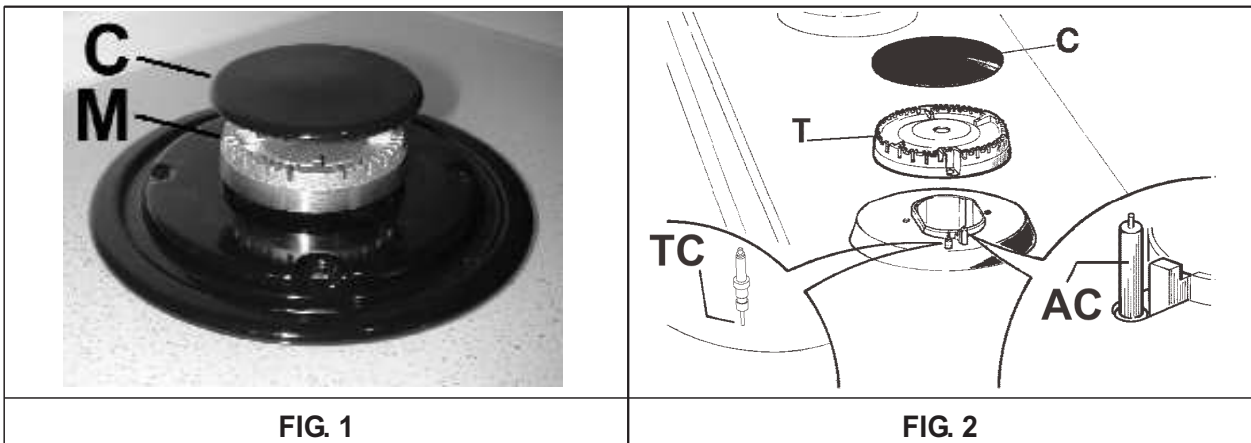
Cleaning operations must be carried out when the hob and components are not hot and the use of metal scouring pads, powder abrasives and corrosive sprays must be avoided.

Do not allow vinegar, coffee, milk, salt water, lemon juice or tomato juice to remain in prolonged contact with the surfaces.

## WARNINGS:

*when reassembling the components, observe the following recommendations:*

- *check that the holes in the burner heads "M" (fig. 1) are not blocked by foreign bodies.*
- *Ensure that the enamelled covers "C" (fig. 1) are correctly positioned on the burner head. The covers are correctly positioned on the head when they are perfectly stable.*
- *Do not use steam jets to clean the appliance.*
- *To prevent difficulties with lighting, regularly clean the ignition elements (ceramic and electrode) and flame sensors.*



# INSTALLATION

## TECHNICAL INFORMATION FOR THE INSTALLER

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

*Ventilation must be in accordance with AS 5601 - Gas Installation. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits.*

*The wall and bench surfaces must be capable of sustaining temperatures of 75 °C.*

*All laminates, fixing adhesive and surfacing materials should be certified suitable for this temperature.*

### INDICATIONS FOR INSTALLATION

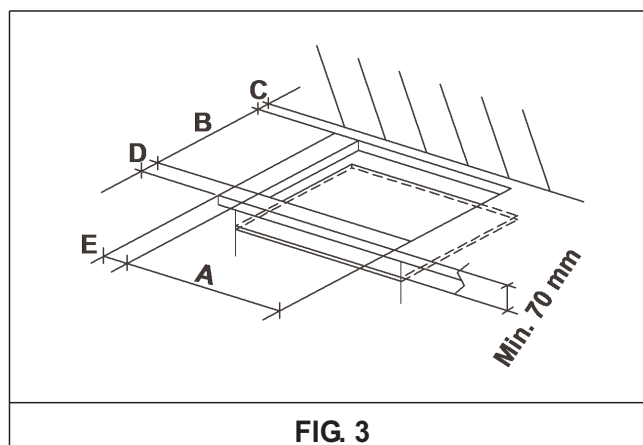
- The device is designed to remain operational for less than 24 h (non-permanent operating system). When this limit is reached, a regulation stoppage occurs so the device can check its efficiency.
- This automatic device is a safety device and must not be altered. Interference with this device will eliminate any responsibility by the manufacturer and invalidate the warranty.
- Observe the national and European standards applicable (e.g., EN 60335-1/EN 50165) in relation to electrical safety.
- Before entry into operation, check the wiring carefully: incorrect wiring may damage the device and jeopardise the safety of the system.
- Connect and disconnect the hob only after cutting off the electricity supply.
- Avoid exposing the device to drops of water.
- Avoid laying the valve wires along with the high voltage wires of the ignition transformer.
- Ensure that there is nothing on the hob, particularly on the area of the control panel, before switching on.
- After switching on the hob, wait a few seconds to complete the automatic calibration procedure of the control panel.
- In the event of a "partial" short circuit or insufficient insulation between the line and earth, the voltage on the sensor electrode may be reduced so much that it causes the device to lock, due to the impossibility to sense the flame signal.
- The extra low voltage (ELV) circuit is not safe to touch (only main insulation in compliance with EN 60730-1), so the installation must guarantee the level of protection against electric shock equivalent to double insulation for the user interface.

### COMPLY WITH THE DIMENSIONS

	A	B	C	D	E
5F (860)	833	475	62.5	62.5	55 min.

#### CAUTION:

*the installer shall test the appliance before leaving. Test the safety operation of the ignition system on all burners individually and combined.*



# INSTALLATION

## 3) INSERTING THE HOB

After removing the outer and inner packing of the various mobile parts, ensure that the hob is undamaged. If you are in any doubt, do not use the appliance and contact qualified personnel.

**The packing elements (cardboard, bags, polystyrene, nails must not be left within the reach of children as they are potential sources of danger.**

Make a hole in the worktop to accommodate the hob, using the measurements indicated in fig. 6, ensuring that the critical dimensions of the space in which the appliance must be installed are observed.

**The appliance must belong to class 3 and is therefore subject to all the indications of the standards for such appliances.**

The appliance can be installed with just one lateral wall (to the right or left of the hob), higher than the hob and positioned at a minimum distance as described in the table on page 10.

Any adjoining wall surface situated within 200 mm from the edge of any hob burner must be a suitable non-combustible material for a height of 150 mm for the entire length of the hob. Any combustible construction above the hotplate must be at least 600 mm above the top of the burner and no construction shall be within 450 mm above the top of the burner. A minimum depth of 60 mm from the top of the work surface must be provided for this appliance.

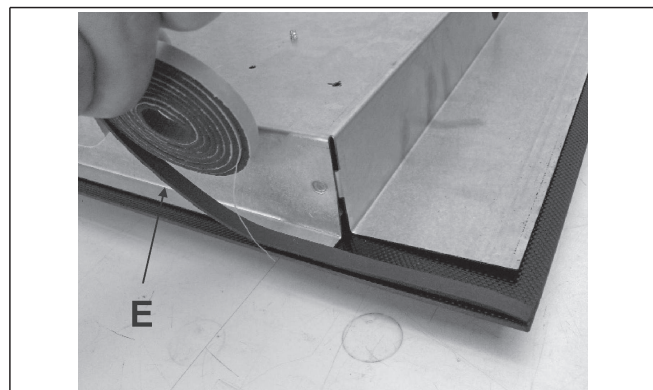


FIG. 4

## 4) FITTING THE HOB

The hob is equipped with a special seal to avoid any infiltration of liquid into the unit. To apply this seal correctly, please follow the instructions given below carefully:

- remove all the mobile parts of the hob.
- Cut the seal into 4 strips of the lengths suitable to fit it along the 4 sides of the glass.
- Turn the hob upside down and place the adhesive side of the seal "E" (fig. 4) correctly under the edge of the hob so that the outer edge of the seal perfectly matches the outer perimeter edge of the glass. The ends of the strips must match without overlapping.
- Stick the seal to the glass evenly and securely, using your fingers to press it into place.
- Position the hob in the hole in the unit and fasten it in place using the appropriate screws "F" and the fastening hooks "G" (see fig. 5).
- When the appliance is installed so that the base can be touched, we recommend fitting a protecting shield. This shield must be at least 70 mm below the base of the bench top (fig. 3). Timber or other suitable material may be used provided it is capable of withstanding the appliance temperatures. Ensure that the supply connection point is accessible with the appliance installed. To facilitate the shield may need to be removable.
- To fasten this product to the supporting structure, we advise you not to use mechanical or electrical screwdrivers and to exercise moderate pressure by hand on the fastening hooks.

**NOTE: do not fix the cooktop into the bench with sealant (ie silicon) as this may void the warranty. Use only the seals provided.**

### CAUTION:

**do not place the glass directly on the unit. The bottom of the hob must rest on the unit.**



FIG. 5

# INSTALLATION

## 5) GAS CONNECTION

The gas connection is located in the rear and on the underside of the appliance 100 mm from the right hand side.

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 table 3.1.

**B.** If installing with a hose assembly, install with a hose assembly that complies with AS/ANZ 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 any other appliance that may be installed underneath or next to the hotplate. The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length with the cooktop in the installed position.

Unions compatible with the hose fittings must be used and all connections tested for gas leaks.

The gas supply connection for the hose assembly must be accessible.

**Warning:** ensure that the hose assembly is restrained from accidental contact with the flue or flue outlet of an underbench oven.

### Natural Gas

Natural Gas installations require the connection of a gas regulator at the appliance. This regulator is supplied with the appliance on purchase.

Assemble the regulator (noting the gas flow direction) and transition pieces (supplied with the appliance), in accordance with figure 6.

The transition piece on the supply side of the regulator must be provided by the installer.

### Liquified Petroleum Gas

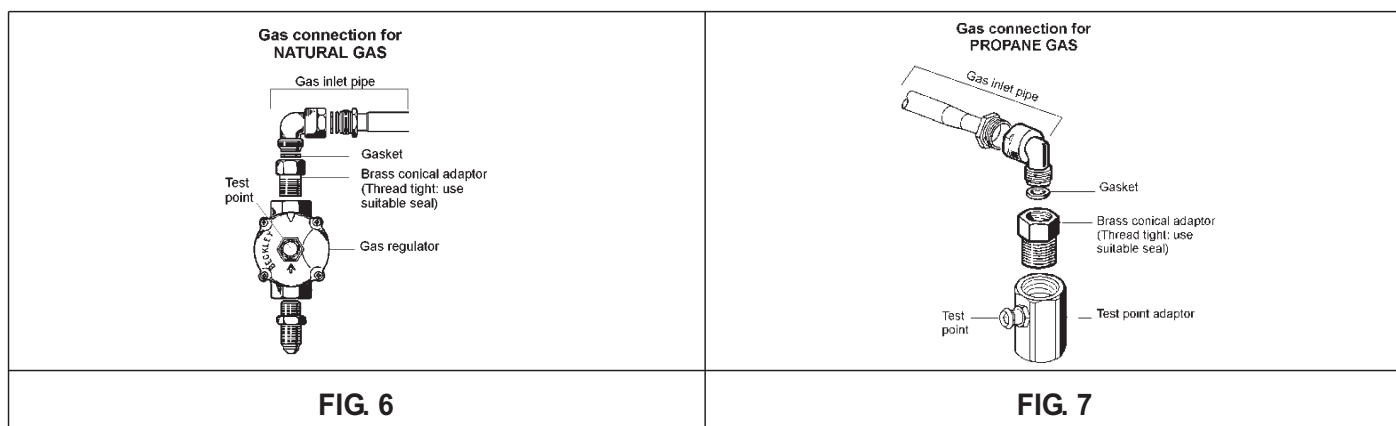
In a Propane Gas installation the gas regulation is made at the gas cylinder and regulation at the appliance is not required. To connect supply to the appliance use transition pieces as shown in figure 7. These pieces are supplied with the appliance on purchase.

### WARNING:

**THE BURNER FLAME MUST BE ADJUSTED BY THE INSTALLER.**

**FAULTY INSTALLATION WILL NOT BE COVERED UNDER WARRANTY.**

**THE APPLIANCE IS FACTORY SET FOR NATURAL GAS. THE TEST POINT PRESSURE SHOULD BE ADJUSTED TO 1.00kPa WITH THE WOK BURNER OPERATING AT MAXIMUM.**



# INSTALLATION

## 6) ELECTRICAL CONNECTION

The appliance is supplied with a 1800 mm long flexible supply lead.

The point of attachment for this lead is located at the rear and on the underside of the appliance 380 mm from the right hand side.

The voltage and power consumption are detailed on the underside of the appliance. Ensure that the appliance is correctly rated to the supply.

Connect appliance by way of a switched power point.

### **THE APPLIANCE MUST BE EARTHED**

Ensure that this power point is properly earthed. Look at the connection wiring diagrams (fig. 8).

**Warning: in order to avoid hazard, any electrical work performed on this equipment or its associated wiring, should only be done by persons authorised by the supplier or similarly qualified persons.**

**The socket outlet for this hotplate shall be installed near the hotplate and shall be easily accessible.**

### **CAUTION!**

**The manufacturer cannot be responsible for the missing earthing of the appliance.**

**Electrical connection must be carried out in compliance with local regulations.**

**This appliance must be connected directly to the mains supply.**

**Ensure the appliance is installed by an authorised person in accordance with AS/NZS 3000 wiring rules.**

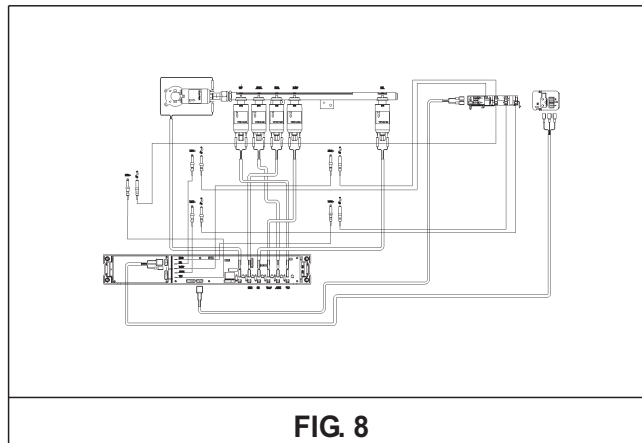


FIG. 8

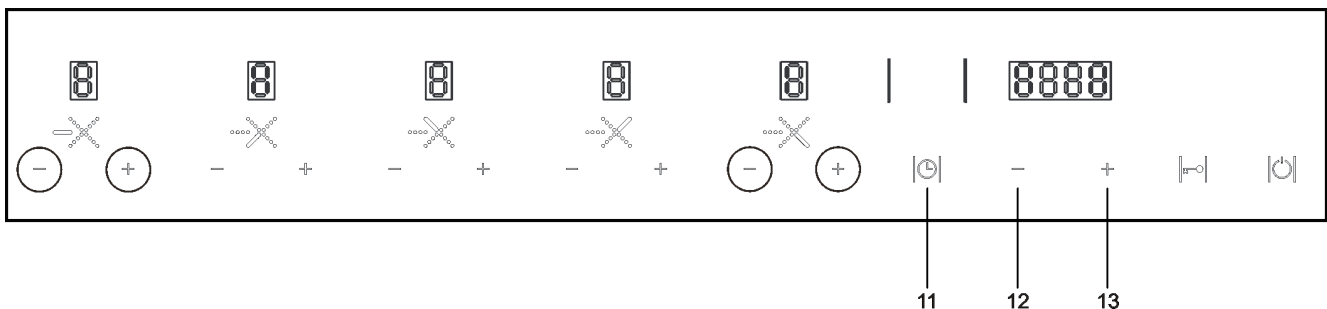
# REGULATION AND TRANSFORMATION

## REGULATION

*The regulation operations listed below are reserved to qualified fitters only. After carrying out any regulation or pre-regulation operations, any seals must be replaced by the technician.*

*The regulation of primary air to our burners is not necessary.*

*A duplicate Data Label is supplied to adhere in an accessible area next to the hotplate.*



### 7) PROCEDURE FOR REGULATING THE MINIMUM CAPACITY OF THE BURNERS

The procedure for acquiring the minimum capacities allows the modification of the minimum capacity programmed, adapting every burner to the characteristics of the gas distribution network to which the hob is connected.

The procedure is activated by pressing the + and - buttons of burner 3 together with the + and - buttons of burner 1 continuously for 3 seconds, with all the burners switched off (standby).

The activation of the regulation procedure is indicated on the display with the word "MIN". At this point it is possible to select the burner to be regulated using buttons 12 and 13 (- and + of the clock programming), after confirmation with the Clock button (11), the burner selected ignites at the minimum and the capacity can be increased or decreased to the minimum level using the + and - buttons of the burner. During the display regulation procedure, the flame display levels will show the indication '-' if the minimum level programmed corresponds with the factory setting, and the indication will change ^ or v in flashing mode, indicating a higher or lower capacity than that programmed.

To confirm the minimum capacity required, it is necessary to press the Clock button (11). The word "MIN" will continue to be present and none of the leds will flash. At this point it is possible to press the Clock button (11) to exit the procedure, or press buttons 12 and 13 to select another burner and programme its minimum capacity. The minimum capacity levels will then be acquired and memorised by the device, and will be used in the normal use of the hob (see fig. 9).



# REGULATION AND TRANSFORMATION

## CONVERSION

### 8) PROPANE GAS TO NATURAL GAS CONVERSION PROCEDURE

Appliance models: Gas stainless steel hotplate models:

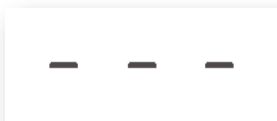
#### **CGG905WTFFC 5 Burners**

1. Remove each burner cap and burner skirt.
2. Remove the Propane Gas main injector with a tubular spanner "B" 7 mm/VF to unscrew the nozzle "A" (see fig. 13) and replace with the appropriate size Natural Gas injector for each burner. We advise you to block the nozzle tightly. The following injector sizes are required for Natural Gas (see also Table 1 pag. 16):

<b>Burner</b>	<b>Main injector</b>
Wok	2 x 1.43 B + 0.80 B mm
Rapid	1.55 mm
Semi Rapid Reduced	1.05 mm
Semi Rapid	1.20 mm
Auxiliary	0.90 mm

3. Shut off gas supply to the appliance.
4. Disconnect gas inlet pipe from the Propane Gas test point inlet fitting.
5. Remove the Propane Gas test point inlet fitting from the appliance.
6. Fit the Natural Gas Regulator supplied in the conversion kit.
7. Connect the gas supply to the Regulator.
8. Check for gas leaks. Do not use a naked flame to check for gas leaks.
9. Adjust the gas pressure to 1.00 kPa.

#### **Selecting the type of gas**



It is possible to configure the hob to work with methane (natural) gas or lpg. To activate the gas selection procedure, the hob must be activated and all the burners must be switched off. Simply press the - buttons of burner 5 and burner 1 together with button 12 for at least 2 seconds. The start of the gas selection procedure is indicated by display and appearance of "Met" or "Lpg" on the timer display. It is possible to select the setting required, using buttons 12 and 13.



To complete the procedure the operator must press the Clock button (11). The activation of this function implicates the cancellation of any switch-off times programmed for the burners (see fig. 9).

**THE BURNERS DO NOT REQUIRE ANY REGULATION OF THE PRIMARY AIR.**

10. Test the appliance on both high and low flame for each burner. If the burner fails to remain alight or the flame is not stable on the simmer setting adjusted until flame is stable by procedure n° 7 of pag. 13.
11. If not already removed, remove the "Only for use with Propane Gas" label adhered to the bottom panel near the gas connection.
12. Fit the new data label included in the gas conversion kit.

# REGULATION AND TRANSFORMATION

## CONVERSION

### 9) NATURAL GAS TO PROPANE GAS CONVERSION PROCEDURE

Appliance models: Gas stainless steel hotplate models:

**CGG905WTFFC 5 Burners**

1. Remove each burner cap and burner skirt.
2. Remove the Propane Gas main injector with a tubular spanner "B" 7 mm/VF to unscrew the nozzle "A" (see fig. 13) and replace with the appropriate size Natural Gas injector for each burner. We advise you to block the nozzle tightly. The following injector sizes are required for Natural Gas (see also Table 1 pag. 16):

<b>Burner</b>	<b>Main injector</b>
Wok	2 x 0.72 B + 0.50 B mm
Rapid	0.91 mm
Semi Rapid Reduced	0.60 mm
Semi Rapid	0.70 mm
Auxiliary	0.53 mm

3. Shut off gas supply to the appliance.
4. Disconnect gas inlet pipe from the Natural Gas Regulator.
5. Remove the Natural Gas Regulator from the appliance.
6. Fit the Propane Gas test point inlet fitting supplied in the conversion kit.
7. Connect the gas supply to the inlet fitting.
8. Check for gas leaks. Do not use a naked flame to check for gas leaks.
9. Adjust the gas pressure to 2.75 kPa.

#### Selecting the type of gas

It is possible to configure the hob to work with methane (natural) gas or lpg. To activate the gas selection procedure, the hob must be activated and all the burners must be switched off. Simply press the - buttons of burner 5 and burner 1 together with button 12 for at least 2 seconds. The start of the gas selection procedure is indicated by display and appearance of "Met" or "Lpg" on the timer display. It is possible to select the setting required, using buttons 12 and 13.

To complete the procedure the operator must press the Clock button (11).

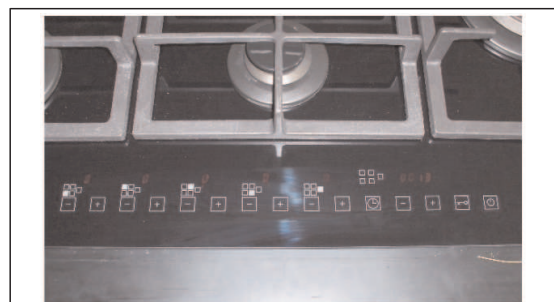
The activation of this function implicates the cancellation of any switch-off times programmed for the burners (see fig. 9).

**THE BURNERS DO NOT REQUIRE ANY REGULATION OF THE PRIMARY AIR.**

10. Test the appliance on both high and low flame for each burner and check the gas pressure. If the burner fails to remain alight or the flame is not stable on the simmer setting, adjust until flame is stable by procedure n° 7 of pag. 13.

11. If not already removed, remove the "Only for use with Natural Gas" label adhered to the bottom panel near the gas connection.

12. Fit the new data label included in the gas conversion kit.



**FIG. 9**



# REGULATION AND TRANSFORMATION

## CONVERSION

### 10) REPLACING NOZZLES

The burners can be adapted to suit different types of gas by fitting the nozzles that correspond to the gas used. To do this, it is necessary to remove the burner heads and use a tubular spanner "B", to unscrew the nozzle "A" (see fig. 10) and replace it with a nozzle corresponding to the gas used.

We advise you to block the nozzle tightly.

**After making these replacements, the technician must regulate the burners as described in paragraph 7 - 8 - 9, seal any**

**regulation or pre-regulation organs and apply the label corresponding to the new gas regulation carried out on the appliance in place of that previously applied. This label is contained in the spare nozzle bag.**

For the ease of the fitter, we have prepared a table indicating the flow capacities, the heat capacities of the burners, the diameter of the nozzles and the working pressure for the various types of gas.

### ARRANGEMENT OF THE BURNERS

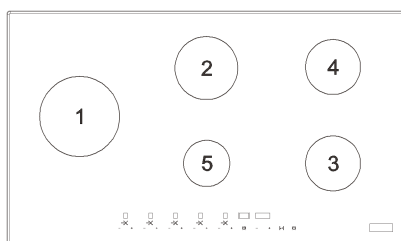


TABLE 1

BURNERS		GAS	NORMAL PRESSURE (kPa)	INJECTOR DIAMETER (1/100 mm)	NOMINAL HEAT INPUT (MJ/h) MAX.
N°	DESCRIPTION				
1	ULTRA RAPID/WOK	PROPANE NATURAL	2.75 1.00	2 x 72 B + 50B 2 x 143 B + 80B	16.2 15.2
2	RAPID	PROPANE NATURAL	2.75 1.00	85 155	10.4 10.8
3	SEMIRAPID REDUCED	PROPANE NATURAL	2.75 1.00	60 105	4.86 5.4
4	SEMIRAPID	PROPANE NATURAL	2.75 1.00	70 120	6.3 7.1
5	AUXILIARY	PROPANE NATURAL	2.75 1.00	53 90	3.6 4.1

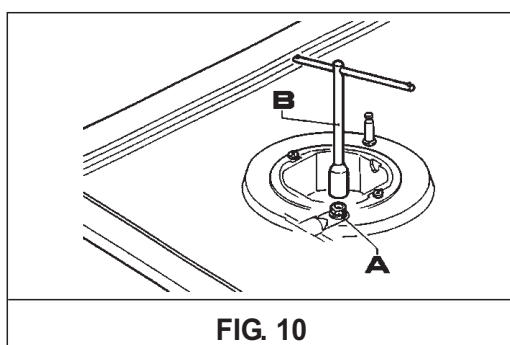
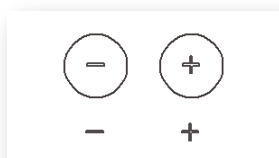
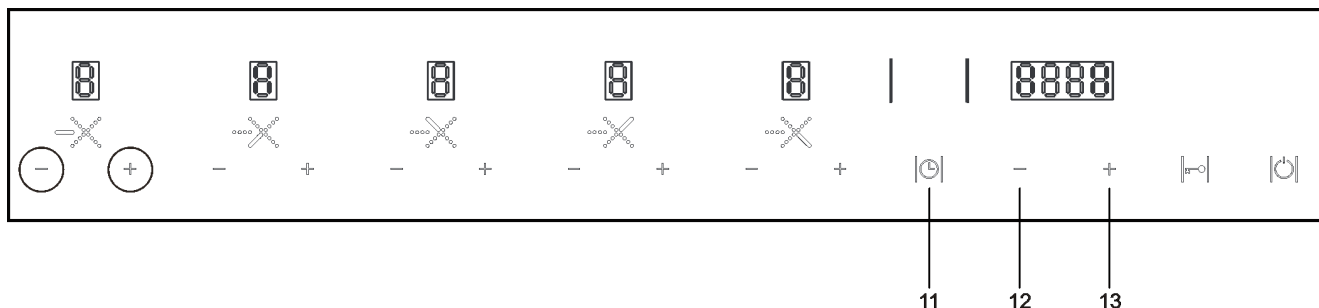


FIG. 10

# REGULATION AND TRANSFORMATION



## Display of the temperature inside the hob

There is a temperature sensor inside the electronic card with which it is possible to show the temperature inside the hob directly on the timer display. The display is activated by pressing the + and - buttons of burner 1 together with buttons 12 and 13 continuously for at least 3 seconds. In this condition it is no longer possible to use button 11 for settings related to the programming of the burner switch-off time. The same sequence of buttons used to activate the inner display of the temperature must be used to deactivate it.

## Electronic self-diagnosis

The electronic cards constantly control their own status. Should hardware problems or faults inside the card occur, such as to jeopardise the safety of the end user, the device enters a “safe” status in which the solenoids are switched off and a code relating to the type of fault appears on the display.

Visualized error code	Anomaly type	Possible cause	Possible solution
<b>b</b>	Burner in lockout state	Missed gas	Restore gas supply and unlock burners
		Ionization electrode is dirty or flame doesn't reach it	Clean and check electrode and unlock burners
		Device isn't connected to earth	Check wiring and unlock burners
<b>F</b>	Parasite flame / flame amplifier anomaly	Wrong wiring of ionization electrodes	Check wiring
<b>FLt00</b>	Main electrovalve circuit anomaly	Circuit breakdown	Replace device
<b>FLt01</b>	Voltage reference anomaly	Circuit breakdown	Replace device
<b>FLt02</b>	Watchdog anomaly	Circuit breakdown	Replace device
<b>FLt03</b>	Microcontroller anomaly	Circuit breakdown	Replace device
<b>FLt04</b>	Eeprom anomaly	Circuit breakdown	Replace device
<b>FLt05</b>	Electrovalve circuit anomaly	Circuit breakdown	Replace device
<b>FLt06</b>	Reached the maximum limit of 5 unlocks in 15 minutes	5 unlock operations repeated in 15 minutes	Wait for 15 minute and <b>then</b> unlock burners
<b>FLt08</b>	Power supply error	Circuit breakdown	Replace device
<b>FLt09</b>	Generic anomaly	A fault has occurred and then device has been switched off	Perform burners unlock procedure
	Resonator anomaly	Circuit breakdown	Replace device
<b>FLt0A</b>	All burners in lockout state	Missed gas	Restore gas supply and unlock burners
		Ionizations electrodes are dirty or flame don't reach them	Clean and check electrode and unlock burners
		Device's earth connection missed	Check wiring and unlock burners
		Loss of gas from valve which has caused an unwanted ignition of another burner. Flame detection on other burner for more than 10 seconds, causes this anomaly type	Replace faulty valve
<b>FLt0C</b>	Communication error in the logical core	Circuit breakdown	Replace device
<b>FLt0E</b>	Keyboard error	A mechanical deformation can compromise support keyboard to glass.	Wait for few seconds until keyboard re-calibration. If fault persists switch off and switch on the main supply. If fault still exists replace device

# MAINTENANCE

**WARNING:**

*servicing should be carried out only by authorised personnel.*

**11) REPLACING COMPONENTS**

**NOTE:**

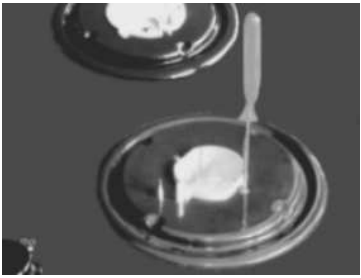
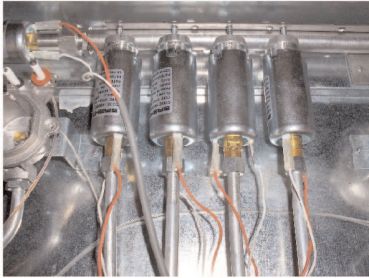
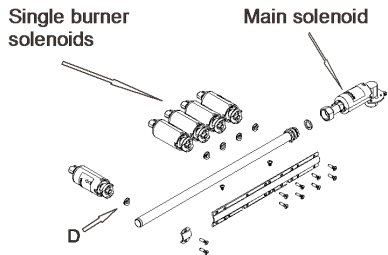

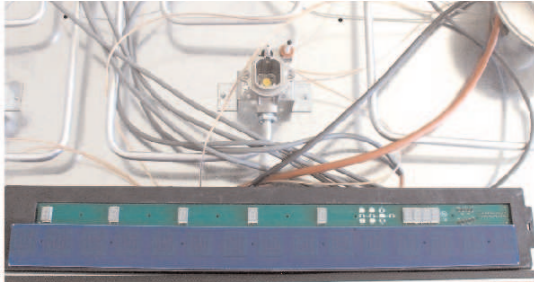
**BEFORE ANY MAINTENANCE REQUIRING REPLACEMENT OF A COMPONENT IS UNDERTAKEN ENSURE THAT THE ELECTRICAL LEAD HAS BEEN ISOLATED AND REMOVED FROM THE POWER POINT.**

To replace the components housed inside the hob it is necessary to remove the flanges by loosening the screws (fig. 11), removing the ceramic glass surface.

After carrying out the operations listed above, it is possible to replace the solenoids (fig. 12 - 13), the electrical components and the electronic card (fig. 14 - 15).

We advise you to change the seal "D" every time you replace a solenoid, in order to guarantee a perfect seal between the body and the ramp.

To facilitate the work of the maintenance operator, we have prepared a table, printed on the next page, indicating the power cable types and sections.

		
<p align="center"><b>FIG. 11</b></p>	<p align="center"><b>FIG. 12</b></p>	<p align="center"><b>FIG. 13</b></p>
		
<p align="center"><b>FIG. 14</b></p>	<p align="center"><b>FIG. 15</b></p>	

# MAINTENANCE

## POWER CABLE TYPES AND SECTIONS

TYPE OF HOB	TYPE OF POWER	CABLE MONOPHASE
Gas hob	H05 RR - F	Section 3 x 0.75 mm <sup>2</sup>

### **ATTENTION!!!**

*If the power supply cable is replaced, the installer should leave the ground wire longer than the phase conductors (fig. 16) and comply with the recommendations given in paragraph 6.*

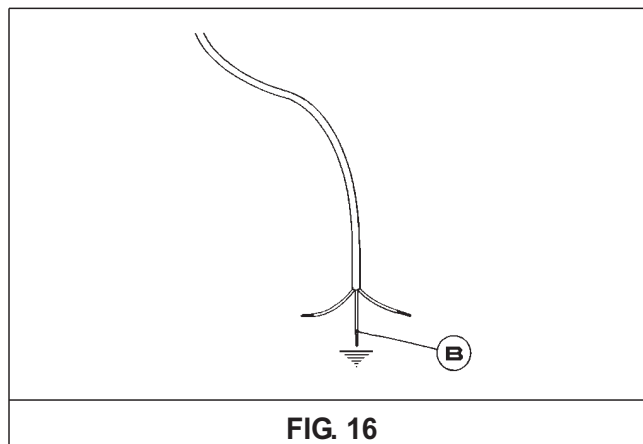
### **CAUTION:**

*Polarity must be observed.*

*Brown is active.*

*Blue is neutral.*

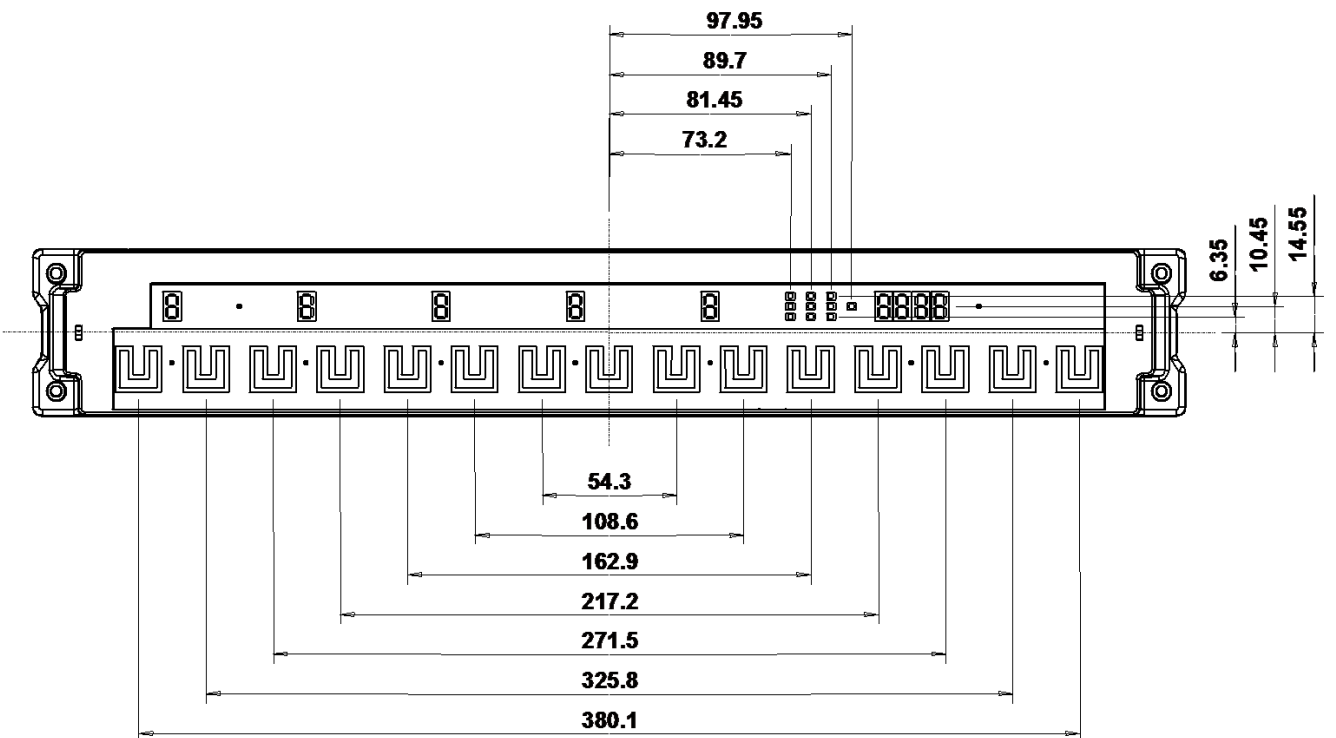
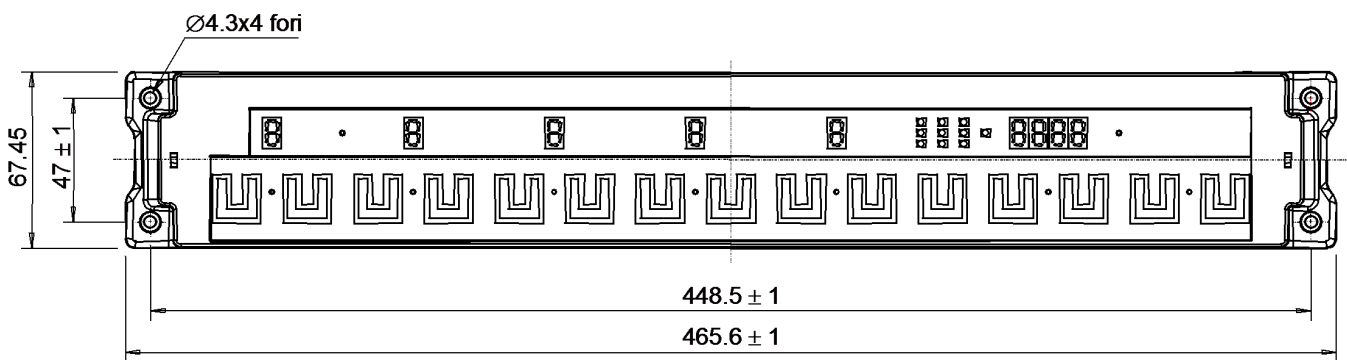
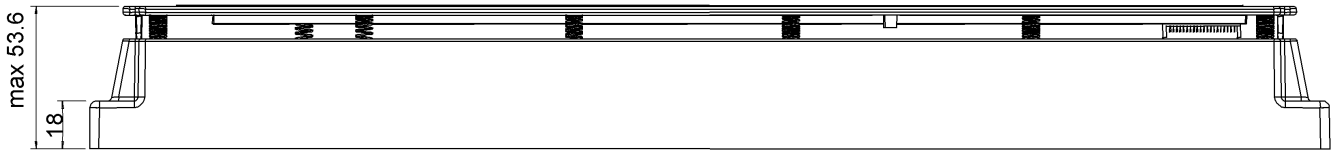
*To cooktop will fail to function properly if the polarity is not observed.*



**FIG. 16**

# MAINTENANCE

## MEASUREMENTS (electronic card)



# TECHNICAL DATA

## DESCRIPTION

The electronic card enables the management of a gas hob with 5 burners.

This device works in conjunction with the Brahma VPC01 valves, which allow the regulation of the capacity of each individual burner powered by methane gas or lpg.

The device is also made up of a user interface with display in seven segments and a touch panel.

## MAIN FEATURES

The basic features are listed below:

- display in 7 red segments and leds for indication of the capacity level of each individual burner, for indicating the time and settings.
- A touch panel with 15 touch-sensitive areas to select the level of each individual burner, settings, control panel lock and light-up/ switch-off.
- Five 24Vdc outputs for Brahma VPC01 modulating valves.
- 24Vdc output for Brahma VPC01 main valve after the gas manifold.
- RS232 interface for the device diagnostics.
- Five faston inputs for the flame sensor electrodes of the five burners.
- Output for piloting a 220-240 Vac igniter.
- Management of modulation levels pre-programmed into the FLASH memory.
- Possibility for the management of two modulation tables (G20 and G 30).
- Procedure incorporated into the device for regulating the minimum level for each burner.
- Power supply card created using switching technology.
- Daily clock in 24h format.

## TECHNICAL DATA

<b>Power supply:</b>	220 - 240V a.c. $\pm 10\%$
<b>Frequency:</b>	50 - 60Hz
<b>Absorption:</b>	30VA
<b>Ignition transf. output contacts:</b>	220 - 240V a.c. $\pm 10\%$ – 250mA – $\cos\phi = 0,4$
<b>Sensor electrodes connection:</b>	4.8 x 0.8 mm faston
<b>Working temperature:</b>	-10 °C $\div$ +85 °C
<b>Degree of protection:</b>	IP 00
<b>Classification code EN298:</b>	

Specific	Character	Code
1°	Atmospheric	A
2°	Direct ignition of the main burner	M
3°	Repetition of cycle	C
4°	Non-volatile lock	L
5°	Set times	X
6°	Non-permanent operation	N

**Maximum length of the wires of external components:**  $\leq 1m$

## Flame control

The flame sensor device using straightening property of the flame.

Minimum ionisation current:

0.2\*ADC

Maximum ionisation current: (power supply voltage 264V<sub>RMS</sub>)

4.5mADC

Recommended ionisation current:

3 - 5 times the minimum

Maximum length of cable:

1 m

Minimum insulation resistance of the electrode and the measuring cable towards earth:

$\geq 50M\Omega$

Max. electrode parasite capacity:

$\leq 1nF$

Max. short-circuit current:

$\leq 200\mu A_{AC}$

## TIMES

- waiting time (TW):	1s
- safety time (TS):	4s
- intervention time in the event of switch-off:	3s (compliant with EN 30-1-4)
- inter-waiting or inter-ventilation time:	10s
- waiting time for lock caused by parasite flame:	10s
- pre-ignition time:	0s
- number of ignition attempts:	3

# TECHNICAL ASSISTANCE AND SPARE PARTS

## BLANCO CUSTOMER SERVICE 1300 739 033

[www.meappliances.com.au](http://www.meappliances.com.au)

### SALES OFFICES AND SHOWROOMS

#### NEW SOUTH WALES.

##### Head Office, Sales and Marketing

104 Vanessa Street.  
Kingsgrove.  
NSW 2208.  
Telephone: 02 9503 2888  
Facsimile: 02 9503 2810

##### Sydney Showroom.

40 Ebley Street.  
Bondi Junction.  
NSW 2022  
Telephone: 02 9386 1190  
Facsimile: 02 9386 1671

#### QUEENSLAND

##### Brisbane Showroom.

148 Robinson Road East.  
Geebung.  
QLD 4034.  
Telephone: 07 3259 2555  
Facsimile: 07 3265 6933.

#### VICTORIA.

##### Melbourne Showroom.

35 Centre Road.  
Scoresby.  
VIC 3179  
Telephone: 03 8756 7888  
Facsimile: 03 8756 7907

##### South Australia Showroom (By Appointment only)

SC Lighting & Electrical Supplies  
47 North Terrace  
Hackney  
SA 5069  
Telephone: 08 8362 4599  
Facsimile: 08 8362 4591

##### Western Australia Sales Office

2A/1 King Edward Road,  
Osborne Park,  
WA 6017  
Telephone: 08 9446 5299  
Facsimile: 08 9204 1219

\*SHOWROOMS ARE OPEN 6 DAYS A WEEK.

### SERVICE AND SPARE PARTS

#### QUEENSLAND.

##### Brisbane.

Endeavour Refrigeration and Appliance Service.  
Telephone: 07 3137 3633  
Facsimile: 07 3137 3663  
[www.endeavourservice.com.au](http://www.endeavourservice.com.au)

##### Gold Coast.

Roshad Appliance Service.  
Telephone: 07 5535 7044  
Facsimile: 07 5535 7407

##### Sunshine Coast.

Paul Matters Electrical.  
Telephone: 07 5449 7133  
Facsimile: 07 5449 9045

#### NEW SOUTH WALES.

All General Whitegoods.  
Telephone: 02 8788 8666  
Facsimile: 02 9752 5294  
[www.agw.com.au](http://www.agw.com.au)

#### AUSTRALIAN CAPITAL TERRITORY

Detlevs Appliance & Electrical Care  
Telephone: 02 6260 1033  
Facsimile: 02 6260 1035

#### VICTORIA.

Advantage Appliance Service  
Telephone: 03 9874 4222  
Facsimile: 03 9874 6917

#### SOUTH AUSTRALIA

Prestige Appliance  
Telephone: 08 8352 2022  
Facsimile: 08 8352 2044  
[www.prestigerepairs.com.au](http://www.prestigerepairs.com.au)

#### WESTERN AUSTRALIA

Metropolitan Appliance Service  
Telephone: 08 9330 1724  
Facsimile: 08 9317 1296

# WARRANTY SECTION

## BLANCO

### BLANCO COOKING PRODUCT WARRANTY

1. Subject to the "Statement of Standard Warranty Conditions" this product is covered by the following Warranty.

**TWO (2) YEARS WARRANTY from date of purchase, covering all parts and labour.**

2. The appliance is warranted under normal single family domestic installation and use, as set out in the instruction manual, against manufacturing defects for the Warranty periods shown above.
3. Should service be required under this Warranty, the purchaser should contact an approved BLANCO Service Provider during their normal business hours.
4. At no time does BLANCO/MEA have liability for any freight or transportation costs or for any damage during transit or for any consequence of failure of this appliance outside of the normal service area, unless such limitation of liability is prohibited by statute.
5. This Warranty excludes replacement of parts required due to normal wear and tear including light globes.
6. This Warranty only applies, provided the appliance has been used in accordance with the manufacturer's instructions and provided an accident, misuse, neglect or abuse has not damaged the appliance.
7. None of the above Warranties purport to exclude, restrict or modify either the application or the exercise of a right conferred by any applicable Statute.
8. Please complete the details below, which should be retained for future reference along with your proof of purchase:

**Date of Purchase:** .....

**Model No:** .....

**Serial No:** .....

#### Notice to Victorian Customers from the Victorian Plumbing Industry Commission.

This product must be installed by a licenced person as required by the Victorian Building Act 1993.

Only a licenced person will give you a Compliance Certificate, showing that the work complies with all the relevant standards. Only a licenced person will have insurance protecting their workmanship for 6 years. Make sure you use a licenced person to install this product and ask for your Compliance Certificate.

## BLANCO

### STATEMENT OF STANDARD WARRANTY CONDITIONS

1. The Warranty only applies provided that the appliance has been used in accordance with the manufacturer's instructions and provided that the appliance has not been damaged by an accident, misuse, neglect or abuse of any person other than the manufacturer or BLANCO/Major Electrical Appliances ("MEA") or from faulty installation, mis-adjustment or tampering by unauthorised persons.
2. When a service inspection reveals the alleged fault or faults are caused by incorrect operation, contrary to the instruction manual, and otherwise the appliance is in good order and working condition, the purchaser shall be liable for a service fee charged by BLANCO/MEA or one of its' Service Providers.
3. If the appliance is used in Commercial Applications or for Rental purposes, a separate warranty of Twelve (12) months covering all parts with Three (3) months on the labour will apply.
4. Subject to the provisions of any applicable statute this Warranty applies to the original retail purchaser only and is not transferable.
5. Subject to the provisions of any applicable statute, at no time does BLANCO/MEA have liability for freight, transport or travel costs outside normal service areas.
6. None of the above Warranties purport to exclude, restrict or modify either the application or the exercise of a right conferred by any applicable statute.
7. Subject to any Warranties implied by statute, at no time will BLANCO/MEA or its' Service Providers be liable for any economic loss consequent upon the failure of the appliance.
8. This Warranty is only valid for major appliances imported and distributed by BLANCO/MEA, purchased and used in Australia.

MEA0304