



## **Gas Built-in Hob**

- 1 BURNER GAS HOB (GL301N)
- 2 BURNER GAS HOB (GL2N, GL302N)
- 3 BURNER GAS HOB (GL3N, GL603N, GL3SS)
- 4 BURNER GAS HOB (GL4N, GL4SS)
- 4 BURNER GAS HOB (GL704N)

### INSTALLATION INSTRUCTIONS (FOR FITTERS ONLY) & USER AND OPERATOR INSTRUCTIONS

Installation must be in accordance with manufacturer's instruction, relevant Gas Fitting Regulations or AS5601 – "Gas Installation" regulations.

These instructions should be read carefully prior to initial use and retained in a safe place in order that full advantage can be taken of the features of your HOB COOKER.

**REMINDER:  
ANY SERVICING AND INSTALLATION OF THE HOTPLATE  
MUST BE CARRIED OUT BY AN AUTHORIZED PERSON.**

**ANY QUERIES SHOULD BE FORWARDED TO:**

MANUFACTURER:	A'VARD INDUSTRIES P/L.
ADDRESS:	58-60 Quantum Close, South Dandenong, Victoria 3175, Australia.
TEL:	61 3 9799 9660
FAX:	61 3 9799 9662
WEBSITE:	<a href="http://www.goldlinecorp.com.au">www.goldlinecorp.com.au</a>

Diagram A  
Tray Dimensions (in mm)

Model GL301N/GL301ND

Diagram B  
Cut-Out (in mm)

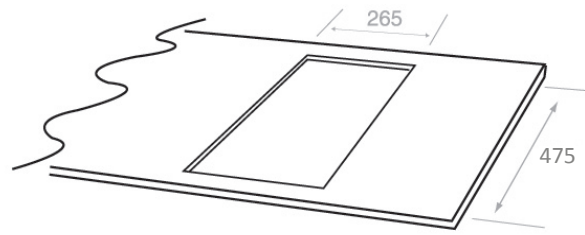
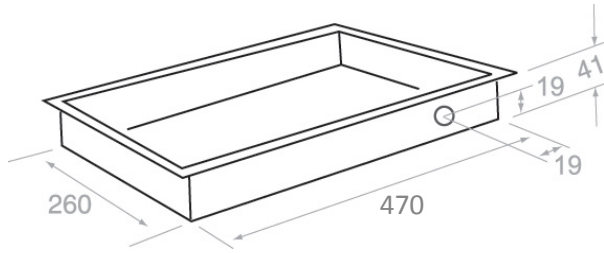


Diagram A  
Tray Dimensions (in mm)

Model GL302N/GL302ND

Diagram B  
Cut-Out (in mm)

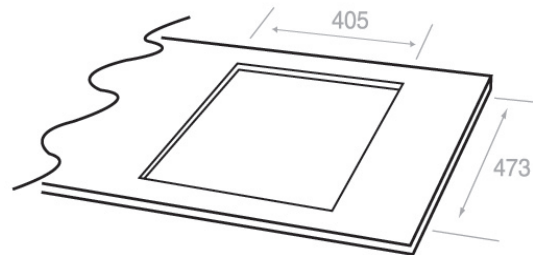
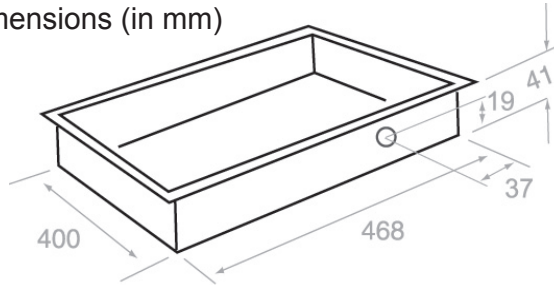


Diagram A  
Tray Dimensions (in mm)

Model GL2N/GL2ND

Diagram B  
Cut-Out (in mm)

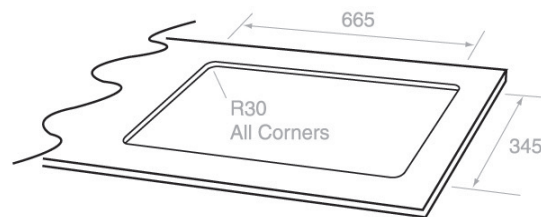
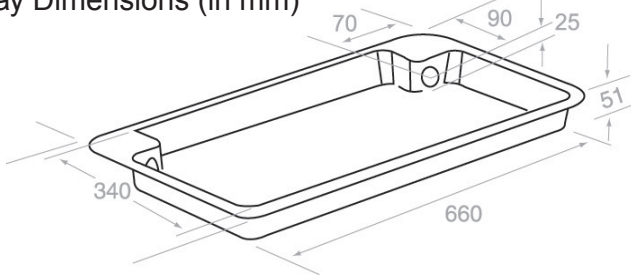
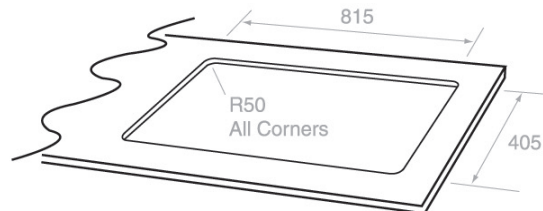
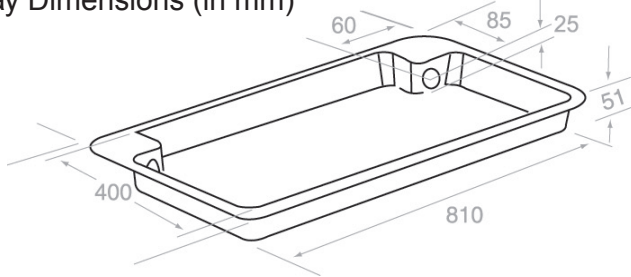
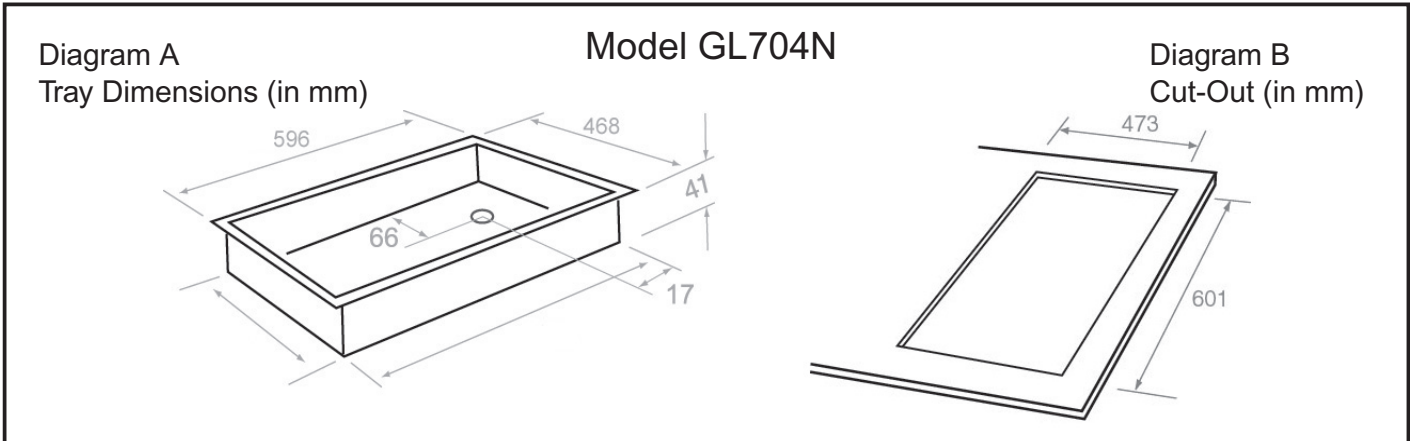
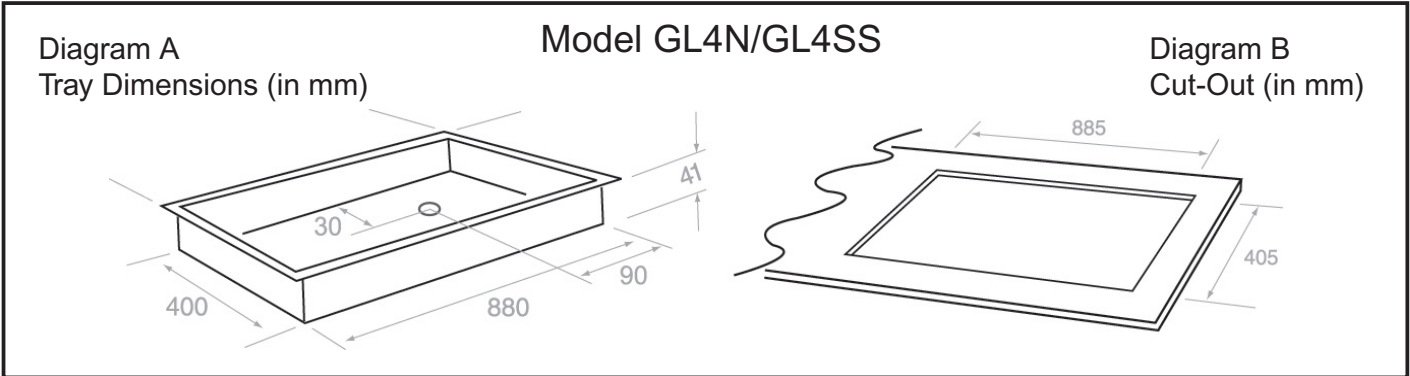
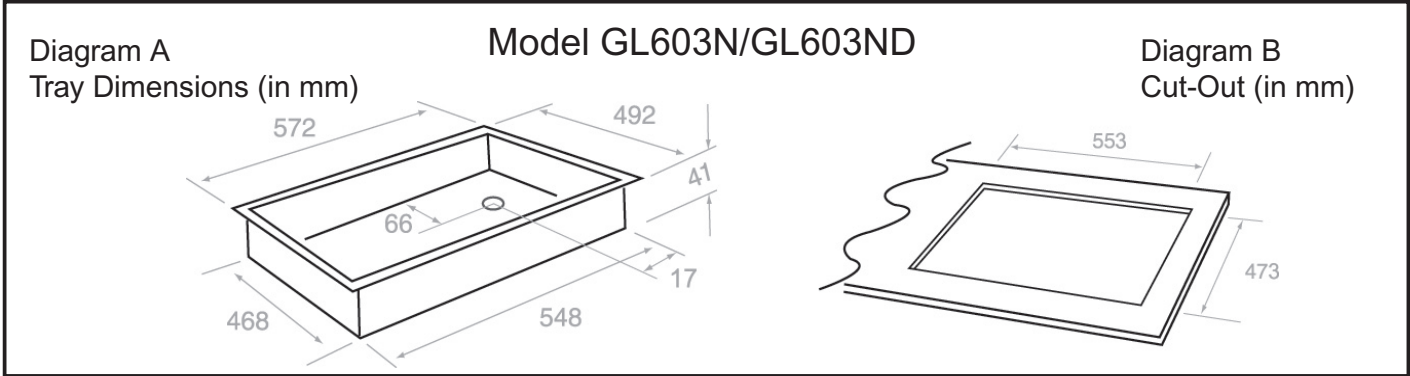


Diagram A  
Tray Dimensions (in mm)

Model GL3N/GL3SS

Diagram B  
Cut-Out (in mm)





# INSTALLATION INSTRUCTIONS

## DATA PLATE DETAILS:

The data plate is located on the tray floor.

CHECK THAT THE DATA PLATE SHOWS THAT THE APPLIANCE IS SUITABLE FOR THE AVAILABLE GAS SUPPLY. IMPORANT: VERIFY GAS TYPE WITH LOCAL GAS NETWORK OPERATOR BEFORE CONNECTION OF THIS APPLIANCE.

### 1. Room Ventilation

This cooktop must be installed in a room that has permanent ventilation to effect the correct operation of the appliances and also to provide adequate ventilation. This airflow must exceed 20m<sup>3</sup> via permanent vented openings in the walls of the room and these must have a section of 100cm<sup>2</sup> minimum. They must be constructed in a manner so as to avoid any possible blockages. The airflow can also be drawn indirectly from an adjacent room provided it complies with any local regulations to vent any fumes outdoors.

**Not for use in Marine craft, caravans or Mobile homes unless fitted with safety device.**

2. Before installing the appliance check that the location provides the required clearances from combustible materials and if necessary provide protection to adjacent surfaces as required by the regulations. Make provision for the gas supply to be connected in the position shown in Diagram A.

3. Cut the opening in the bench top to the dimensions shown in diagram B.

4. Remove the hotplate from the carton.

Refer – Gas fitting manual.

*Position of gas inlet: See diagram on page 2. Depth from top of glass to bottom of tray: 70mm excluding regulator*

5. Install the hotplate in the cut-out (see diagram B on page 2).

Note:

*If clearance between side and rear walls and periphery of the burner is less than 250mm, the walls must be protected with a non-combustible material. The protection must extend a minimum distance of 450mm above the burner. Horizontal surfaces less than 750mm vertically above the hotplate must also be protected.*

6. Ensure that gas and electrical outlet are accessible with the appliance installed. The gas connection to the regulator is 1/2" BSP. Please ensure gas supply line to the appliance is of adequate length to allow sufficient withdrawal of appliance for service or disconnection. The connection must be annealed copper pipe or flexible hose (if permissible by local authority).

7. In the event that flexible hose is being used:

- The flexible hose must be certified to AS/NZS1869 - class B or class D.
- The gas connection point must be between 800 to 850mm above the floor and in the region outside the width of the appliance to a distance of 250mm.

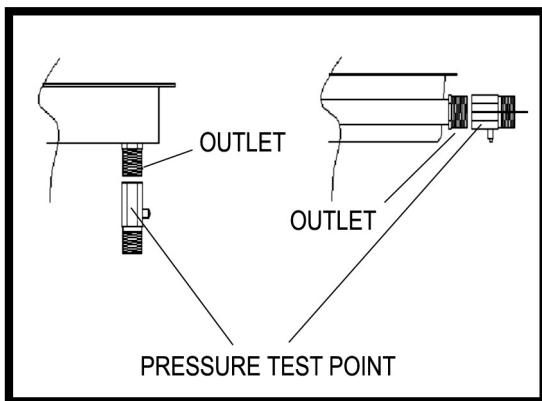
- Please ensure that the flexible hose shall not kink, in permanent deformation position, exposed to exceeding heat (more than what is certified) or subject to abrasion.
- Please ensure the hose assembly is restrained from accidental contact with the flue outlet of an under bench oven.
- To inspect and replace the hose regularly.
- The length of the flexible hose must be kept to a minimum.

**Note:**

The cook top must be installed with provision to allow the gas to be turned off and disconnected for servicing and removal of the appliance as required from gas supply.

**WARNING!**  
**HOSE ASSEMBLY MUST BE RESTRAINED TO PREVENT ACCIDENTAL CONTACT WITH THE FLUE OF AN UNDERBENCH OVEN.**

8. Use a spanner at the flat area provided to hold the regulator firmly, when making the join. Refer diagram below.



9. Once they are tightened securely, turn the gas on and check for leaks using a soap solution and brush around all joints and connections.

Pressure test point for LP and ULP gas only.  
 Use the regulator provided for town and natural gas.

**Pressure test point:**

- This is provided in the gas regulator.
- Remove the screw; connect the hose from the pressure gauge.
- Turn on the gas to the large burner and manually light the burner.
- The pressure is shown on the data plate.
- To increase the pressure, loosen locking nut and turn clockwise.
- Disconnect gauge and replace test point screw.

**10. Test the appliance:**

- Depress each control knob and turn to full flame setting.
- The burner will ignite. Adjust control knob to desired setting. Normally, no adjustment should be necessary.

- If any problem occurs, refer to the servicing instruction of the faultfinding chart.

11. Please make sure that gas supply connection is easily accessible for servicing or other purpose.

12. Stick the second data label (which is provided in the box) at a place, which is noticeable, e.g.: inside the cabinet door or the sidewall.

13. Instruct the user to keep the user instruction manual.

If any of the above procedures do not produce satisfactory results, the agent's service department should be consulted for more specialized assistance.

14. Please note that the cooktop is fitted with the flame failure device that cuts off the gas supply when burner flame extinguishes suddenly or abnormally in order to avoid gas leakage.

**WARNING!**  
**NOT FOR USE IN MARINE CRAFT, CARAVANS OR MOBILE HOMES**  
**UNLESS FITTED WITH SAFETY DEVICE.**

#### CONVERSION TO UNIVERSAL LPG FROM OTHER TYPE OF GAS

1. Install the correct injector size for the boiler and wok venturi system.  
(refer the injector size table)
2. Adjust the bypass screw for each burner approximately by half a turn from fully
3. Replace the boiler ring to the type that does not have any inner portholes.

#### **WARNING:**

- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- SOME PROPELLANT GASES CAN BREAK DOWN WHEN HEATED AND PRODUCE CORROSIVE VAPOURS, WHICH WILL ATTACK SOME MATERIALS.
- ARTICLES, WHICH ARE MADE OF FLAMMABLE MATERIAL SHOULD NOT BE STORED IN DRAWERS OR CUPBOARDS IMMEDIATELY BELOW THIS APPLIANCE.
- THE SILICONE RUBBER GASKET SHOULD NOT BE REMOVED UNDER ANY CIRCUMSTANCES. IN THE EVENT THAT ANY PROTECTIVE RUBBER GASKET IS DROPPED OFF OR DAMAGED, THE CONSUMER SHOULD CEASE FORTHWITH THE USE OF THE UNIT UNTIL IT IS DULY RECTIFIED.
- DO NOT STORE ARTICLES WITHIN 50MM OF THE BOTTOM OF THE HOTPLATE CASING.
- DO NOT TOUCH SPARK IGNITOR WHILE LIGHTING THE BURNER.
- WHEN THE APPLIANCE IS INSTALLED IN A MARINE CRAFT OR IN A CARAVAN, IT SHALL NOT BE USED AS A SPACE HEATER.
- DO NOT MODIFY THIS APPLIANCE.

## SERVICING INSTRUCTIONS

**WARNING!**  
**DANGER 220 VOLTS 50Hz.**  
**DISCONNECT POWER BEFORE SERVICING UNIT**  
**DO NOT MODIFY THIS APPLIANCE**

### MINOR ADJUSTMENT

<p><b>Access to By Pass Screw</b>          - Light the burner and turn to minimum setting (marked small flame).          - The flame should be stable on minimum setting and should not extinguish when passing from maximum setting to low setting.          - If adjustment is necessary, remove the control knob by pulling upward. The bypass screw is accessible via the control knob spindle. Turn the bypass screw anti-clockwise to increase the turn-down rate</p>	<p><b>Access to manifold, gas taps and burner assembly</b>          - Remove glass hob and control knobs.          - To remove gas cocks. Unscrew the locking nut (between cock and burner). Remove screws, the cock can now be removed from the manifold. If access to the barrel is required, remove two screws, which retain spindle to body. If lubricating the mechanism use Regosine Moly LM or other approved grease.  <b>To replace electrode</b>          - Remove screw from the clamp holding the electrode and thermocouple and note the adjustment setting height of each. Replace electrode and then fit clamp and screw.</p>
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## FAULT ISOLATION CHART

FAULT	CAUSES	REMEDY
Burner will not light	<ol style="list-style-type: none"> <li>1. Air in gas line</li> <li>2. Blockage in line</li> <li>3. Ignition not sparking</li> <li>4. Flame failure device faulty</li> <li>5. Check the battery (applicable to DC version)</li> </ol>	<ol style="list-style-type: none"> <li>1. Purge gas line</li> <li>2. Trace back and clear</li> <li>3. Check lead and electrode</li> <li>4. Replace thermocouple and test</li> <li>5. Replace the battery</li> </ol>
Burner lights back to injector	<ol style="list-style-type: none"> <li>1. Excessive lint up burner mixing tube</li> <li>2. Excessive gas pressure</li> </ol>	<ol style="list-style-type: none"> <li>1. Remove and clean burner</li> <li>2. Check gas regulator pressure. Adjust if necessary.</li> </ol>
Burner has explosive ignition	<ol style="list-style-type: none"> <li>1. Excessive gas pressure</li> </ol>	<ol style="list-style-type: none"> <li>1. Check gas regulator pressure. Adjust if necessary.</li> </ol>
Ignitor not sparking	<ol style="list-style-type: none"> <li>1. Electrode gap</li> <li>2. Ignition connection</li> </ol>	<ol style="list-style-type: none"> <li>1. Check gap, adjust if not between 4-5mm</li> <li>2. Check connection to ignitor, replace if faulty.</li> </ol>

If any problem cannot be rectified please contact the agent in your state or the gas supply authority service department or contact the product manufacturer.

# OPERATING INSTRUCTIONS

The hob cooker is unique in its burner design and layout. It is fitted with the ultra hi-speed burners and one boiling burner. Whilst all three burners perform as general utility burner the two outside burners are specifically designed for wok cooking. They deliver up to one and a half times the flame heat and spread compared to normal hi-speed burners. All burners retain normal simmer cooking facilities. The widely spaced positioning of the burners allows for the use of large woks.

## IGNITION

This hotplate is equipped with electronic ignition to each of the three burners and is operated by depressing the individual control knob and turning it a quarter turn anti-clockwise.

## MANUAL IGNITION

If there is no power to the appliance or your are is experiencing a power black-out, simple strike a match or spark igniter next to the required burner and follow the instruction above.

Note: the flame safety system is independent of power and will still operate without a power source.

Should your cooktop fail to ignite after manual procedure has been followed then check to see that the gas supply to appliance has not been shut off.

## CONTROLS

The Hobcooker has the control knobs, which are situated, at the front of the glass plate. An indicator motif advises which knob controls each burner. The 'full-on' and pre-set 'simmer' positions are indicated by a large and small flame graphic on the glass plate next to each individual control knob.

## BURNER OPERATION

1. Depress the required control knob anti-clockwise to the FULL-ON position.
2. When the burner has ignited, adjust the control knob to the required setting. Flame adjustment is achieved by rotating the control knob further in an anti-clockwise fashion

## BATTERY REPLACEMENT (applicable to battery ignition model)

1. Open the battery holder cover flap
2. Remove old battery
3. Replace with new 1.5 Volt "D" size battery noting correct polarity
4. Close cover flap



## CLEANING

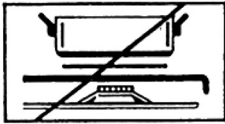
- Allow the hob cooker to cool before attempting to dismantle or clean it. The glass plate is best cleaned with a cloth, using warm soapy water. Use of abrasive powders and pastes should be avoided as far as possible, but when necessary use only a mild abrasive. For removal of hardened grease, very fine steel wool, wetted and liberally soaped, can be used.
- Caustic solutions, washing soda, aerosol spray cleaners, bleach and some biological cleaners are detrimental to some surface finishes and care must be taken not to apply them to the burner bodies and caps.
- Do not wash burner caps in a dishwasher.
- For ease of cleaning, remove spillage from the bowls as soon as possible. Control knobs may be pulled off for cleaning beneath them, but take care not to allow water to enter the holes in the glass plate.
- When re-assembling the spillage bowl always ensure that it is correctly located over the spark electrode. Care should be taken to keep the electrode clean and avoid damage to the porcelain insulator when removing the spillage bowl during cleaning.
- It is recommended that the appliance should be clean as describe above daily for optimal performance and longer life expectancy.
- Wash spill bowl regularly and clean dirt and grease in a weekly basis.
- Inspect flexible hose connection regularly for sign of frying or damage once at least a year.
- Check the burner port regularly for blockage especially if there is occurrence of spillage and clean them if necessary.

## MAINTENANCE SCHEDULE

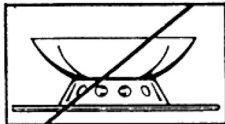
- It is recommended that to have the units serviced by an authorized person at least once a year.

## HINTS ON THE USE OF THE HOTPLATE

Utensils should always be placed centrally on the pan supports and over the burners. Flames which extend beyond the bottom of utensils are wasteful and can damage or overheat handles. Large diameter utensils (greater than 200mm in diameter) must not be allowed to protrude beyond the perimeter of the hotplate, as this could cause overheating or damage to the adjacent bench.



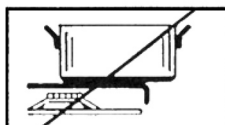
Do not place anything, e.g. flame tamer, asbestos mat, between pan and pan support as serious damage to the appliances may result.



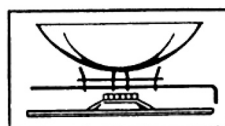
Do not remove the pan support and enclose the burner with a wok stand as this will concentrate the flame and deflect the heat onto the hotplate.



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



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



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

## SAFETY HINTS.

Always turn panhandles to the side or back of the hotplate – not out into the kitchen where they can easily be knocked. Do not wear loose fitting garments while the burners are in operation, due to the possibility of fabric ignition, which may result in personal injury.

## MINOR TROUBLE SHOOTING.

Symptoms	Please check the following:
NO IGNITION	<ol style="list-style-type: none"> <li>1. Check if anything is obstructing the electrode metal tip.</li> <li>2. If 240 AC: check if appliance is connected to electrical supply.</li> <li>3. If 1.5V battery: check and replace battery if required.</li> </ol>
NO GAS	Check that the gas is turned on at the main meter.
BURNER FLAME NOT BURNING EVENLY	Check the burner head is sitting evenly and that the slots in the burner head are not obstructed. In the event that you are not satisfied with the hotplate, the distributor in your State should be consulted.

### Note:

Should you still experience difficulties with your Goldline cook top please contact the manufacturer at the address and phone number provided in this manual.

## RECOGNISING ABNORMAL OPERATION

Should you notice any of these symptoms,

- flame light back
- flame lift off from the burner ports
- popping or minor explosions sound
- appreciable yellow tipping flame
- objectionable odour

Turn off the unit immediately. Stop using the unit.  
Call authorized person or contact the manufacturer.

### WARNING

This Gas Hob can be supplied in either of two Models  
220 VOLTS 50 HZ or 1.5v D.C. Battery pack.

Check the data label affixed to your unit to ensure the correct model has been supplied.

IMPORTANT:

ANY SERVICING TO THIS APPLIANCE MUST BE CARRIED  
OUT BY AN AUTHORIZED PERSON.

SAFETY WARNING WHEN OPERATING WITH LP GAS:

WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL  
NOT BE USED AS A SPACE HEATER.

### SPARE PARTS SERVICE CONTACT NUMBERS:

For spare part and technical support enquires please call

MANUFACTURER: A'VARD INDUSTRIES P/L.

ADDRESS: 58-60 Quantum Close, South Dandenong, Victoria 3175, Australia.

TEL: 61 3 9799 9660

FAX: 61 3 9799 9662

WEBSITE: [www.goldlinecorp.com.au](http://www.goldlinecorp.com.au)

e-mail: [info@goldlinecorp.com.au](mailto:info@goldlinecorp.com.au)

# SPECIFICATION TABLE

Items	Unit	Model number							
		GL301N	GL302N	GL2N	GL3N	GL603N	GL4N / GL4SS	GL704N	
Ignition	-	DC 1.5V Battery 50Hz	DC 1.5V Battery 50Hz	DC 1.5V Battery 50Hz	DC 1.5V Battery 50Hz	DC 1.5V Battery 50Hz	DC 1.5V Battery 50Hz	DC 1.5V Battery 50Hz	
Type Reference	D/A	D	D	D	D	D	D	D	
Top plate material	-	8mm toughened Australian Glass	8mm toughened Australian Glass	8mm toughened Australian Glass	8mm toughened Australian Glass	8mm toughened Australian Glass	8mm toughened glass or Stainless steel .	8mm toughened Australian Glass	
Glass Colour	-	Black/White	Black/White	Black/White	Black/White	Black/White	Black ,White or Stainless steel	Black/White	
Glass Shape	-	Rectangular	Rectangular	Curved	Curved	Rectangular	Rectangular	Rectangular	
Nos. of hob	-	1	2	2	3	3	4	4	
Gas Type	-	NG LPG	NG LPG	HKTown Gas	HKTown Gas	HKTown Gas	NG LPG	NG LPG	
Heat input for burner	kW (MJ/hr)	- 4.2 (15.0)	2.3 (8.0) - 4.2 (15.0)	5.2 (18.72) - 5.2 (18.72)	5.2 (18.72) 2.7 (9.72) 5.2 (18.72)	2.5 (9.0) x 2 - 5.2 (18.72)	2.5 (9.0) x 2 - 5.2 (18.72) x 2	2.5 (9.0) x 2 1.7 x1 5.2 (18.72) x 1	
Flame failure device	-	Yes	Yes	Yes	Yes	Yes	Yes	Yes	
Gas pressure	kPa	1	1	1	1	1	1	1	
Gas inlet connection	-	Screw-1/2 inch BSP	Screw-1/2 inch BSP	Screw-1/2 inch BSP	Screw-1/2 inch BSP	Screw-1/2 inch BSP	Screw-1/2 inch BSP	Screw-1/2 inch BSP	
Tray depth	mm	43	43	51	51	40	40	40	
Side clearance from the periphery of each burner to any combustible surface	mm	150	150	150	150	150	150	150	
Clearance from base tray of cooker to its non-combustible material underneath	mm	50	50	50	50	50	50	50	
Dimension									
Base tray	WxD mm	260 x 470	400 x 468	660 x 340	810 x 400	550 x 470	880 x 400	596 x 468	
Glass top	WxDxH mm	300 x 500 x 8	465 x 500 x 8	750 x 450 x 8	860 x 460 x 8	640 x 500 x 8	930 x 450 x 8	640 x 520 x 8	
Cut-out	WxD mm	265 x 475	405 x 473	665 x 345	815 x 405	555 x 475	885 x 405	601 x 473	
Net weight	kg	9.5	11.5	13	16.5	13.8	18	18	

Design and specification may change due to product improvement. No prior notice will be given. If there are any queries, please feel free to contact our service center. Please refer to the English version of this manual as the standards.