

ONYX by **Tricity**

**Gas Hotplate
Models 250MT and 250WT
Installation and Operating Instructions**

INSTALLATION AND OPERATING INSTRUCTIONS

ONYX 250MT 250WT

IMPORTANT NOTICE: Check that this model is suitable for the type of gas supply available.
(See data badge).

IN THE INTEREST OF SAFETY THIS APPLIANCE MUST BE INSTALLED BY A COMPETENT PERSON AS STATED IN THE GAS SAFETY (INSTALLATION AND USE) REGULATIONS 1984.

Data Badge underneath Hotplate Tray.

LEAVE THESE INSTRUCTIONS WITH THE USER.

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Technical Data

	<i>Width:</i>	<i>Depth</i>
Overall	595 mm	498 mm
Minimum space above hotplate	760 mm (includes cooker hoods)	
Weight	9.3 kg	

CONNECTIONS

Gas	R $\frac{1}{4}$ (¼" B.S.P.) underneath appliance.
Electrical	None.

HOTPLATE

Burners	Four burners constructed of aluminium die-castings, surmounted by burner heads of cast iron.
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Heat Input

Natural Gas

Right-hand front and left-hand rear rated at 3.2kW. Other two burners rated at 1.9kW.

	<i>High</i>	<i>Low</i>
Injector Size	1.32 mm	0.97 mm
Injector Marking	132	097
Flame Cone Height	15 mm	15 mm
Ignition	One spark electrode mounted inside each hotplate burner body.	
Spark Generator	Turnright GL830	
Spark Gap	3.5 mm \pm 0.5 mm	
Electrodes	Kigass or Derlite	
Burner Setting Pressure	20 mbar	

INSTALLATION

Important – Safety Requirements

This hotplate must be installed in accordance with the Gas Safety (Installation & Use) Regulations 1984 and the relevant Building Regulations. Detailed recommendations are contained in the following British Standard Codes of Practice – BS.6172:1982, BS.5440:Part 2: 1976 and BS.6891:1988.

Location of Hotplate

The hotplate may be located in a kitchen, a kitchen/diner or a bedsitting room but not in a room containing a bath or shower.

Provision for Ventilation

The room containing the hotplate should have an air supply in accordance with BS.5440:Part 2:1976.

All rooms require an openable window or equivalent, while some rooms require a permanent vent in addition to the openable window.

The hotplate should not be installed in a room of volume less than 6 m³ or in the case of a bedsitting room, of volume less than 21 m³. If it is installed in a room of volume between 6 m³ and 9 m³, an air vent of effective area 65 cm² is required; if it is installed in a room of volume between 9 m³ and 11 m³ an air vent of effective area 35 cm² is required, while if the room volume exceeds 11 m³, no air vent is required. However, if the room has a door that opens directly to outside, no air vent is required, even when the room volume is between 6 m³ and 11 m³.

If there are other fuel burning appliances in the same room, BS:5440:Part 2:1976 should be consulted to determine the air vent requirements.

Installation Requirements (See Fig. 1)

Rectangular cut-out size for hotplate 560 x 480 mm (22" x 19").

Side of cut-out to end of cabinet 45 mm (1¾") minimum.

Side of cut-out to end wall or cabinet, knobs adjacent: 45 mm (1¾") minimum.

Side of cut-out to end wall or cabinet, knobs remote: 50 mm (2") minimum.

Back edge of cut-out to wall: 60 mm (2¾") minimum.

Clearance required below cut-out area to minimum depth of 30 mm (1¼"), below the worktop surface.

It is recommended that shelves, wall cabinets or any fittings of a combustible nature should not be allowed to overhang the hob. This can however be tolerated provided there is a minimum clearance of 760 mm between the hob and the overhanging surface liable to heat damage.

NOTE: The addition of a non valved gas lid negates British Standards and is not recommended.

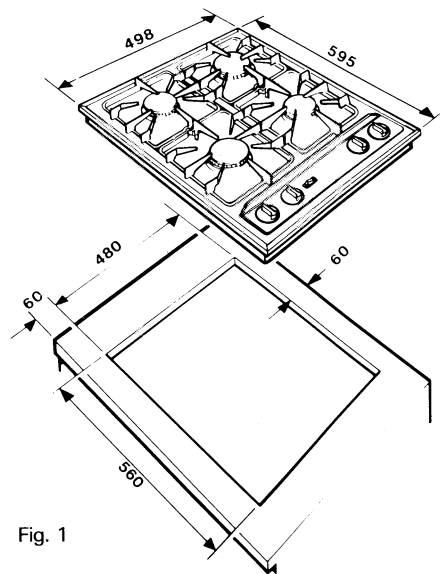


Fig. 1

Connection to Gas Supply

This appliance is designed for right-hand mounted controls and connection must be by rigid or semi-rigid pipe.

A pipe of not less than $\frac{1}{4}$ " B.S.P. (nominal) should be near to the installation site.

Assemble the appropriate supply adapter to the supply pipe such that it is positioned as dimensioned in Fig. 2.

Connection to the hotplate is via an adapter at the opposite end to the taps, this is threaded $\frac{1}{4}$ " B.S.P. To connect to solid pipe undo the Bundy pipe at the gas rail, remove the B.S.P. adapter from the Bundy pipe and fit to the solid pipe.

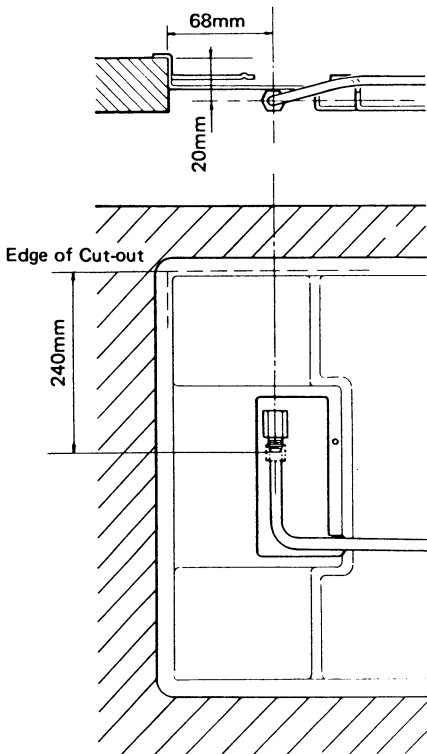


Fig. 2

To connect to 8 mm copper pipe, remove B.S.P. adapter at inlet. Replace with olive adapter supplied loose in plastic bag with the appliance. Stick down the self adhesive hob sealing strips along the four sides of the cut-out on the top surface close to the edges. (Do not stick the strips right up to the corners as the hob corners are curved). Place unit in to the cabinet aperture, pull off the hotplate knobs and remove the pan supports, burner heads, and burner bodies. Unscrew the two screws retaining hob top shown in Fig. 3. Slide hob top away from taps and lift top up at the opposite end to the taps and pull H.T. leads off the generator and L.T. leads from the ignition switch.

Remove the inlet cover plate (held in place by a single screw).

Do up the inlet Bundy nut finger tight then rotate Bundy pipe and make connection to gas rail. Tighten up Bundy nut at inlet.

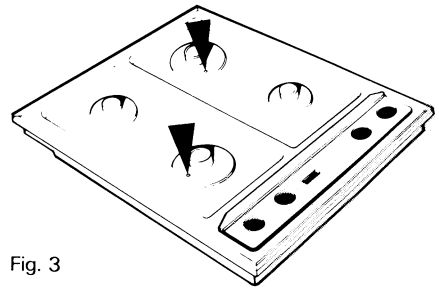


Fig. 3

NOTE

While the hotplate top is off, record the model and serial numbers on the back page of these instructions

Screw the two screws provided into the edge of the cabinet cut-out as shown in Fig. 4 (use opposite holes).

Pressure Testing

Turn on the gas supply previously installed and test for soundness. The pressure should be checked by means of attaching the pressure gauge on to one of the large burner injectors. Turn both of the large burner taps on fully, the pressure should be nominally 20 mbar, and must be between 17.5 and 25 mbar for Natural Gas.

For safety reasons, ventilate the room i.e. by opening a window to allow unlit gas to clear. Reassemble appliance making sure H.T. leads are not trapped.

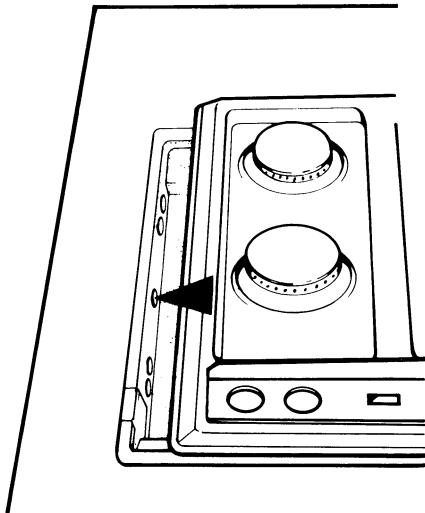


Fig. 4

Fitting the Battery Box

The battery box must be fitted in a cool place and it may be necessary to extend the battery leads.

The battery box should be screwed down in a position where the user has access for changing batteries. Fit the 1½ volt battery as shown on the battery box (Fig. 5).

Leave these instructions with the user.

OPERATING INSTRUCTIONS

YOU AND YOUR NEW HOTPLATE — A GREAT TEAM —

You'd be amazed how many good cooks use gas – research has shown that it's the preferred fuel for cooking by both professionals and home cooks.

If you've never cooked with gas before, you'll be pleasantly surprised by the speed and economy and how easy it is to use.

Now your new hotplate's here, you probably can't wait to get cooking, but before you do, take time out to read through this booklet which is designed to help you make the most of all the features of your new hotplate.

This booklet has been written with your safety in mind. You must read it thoroughly before attempting to use or clean the hotplate.

IMPORTANT NOTES

IT IS MOST IMPORTANT THAT THIS INSTRUCTION BOOK SHOULD BE RETAINED WITH THE APPLIANCE FOR FUTURE REFERENCE. SHOULD THE APPLIANCE BE SOLD OR TRANSFERRED TO ANOTHER OWNER, OR SHOULD YOU MOVE HOUSE AND LEAVE THE APPLIANCE, ALWAYS ENSURE THAT THE BOOK IS SUPPLIED WITH THE APPLIANCE IN ORDER THAT THE NEW OWNER CAN BE ACQUAINTED WITH THE FUNCTIONING OF THE APPLIANCE AND THE RELEVANT WARNINGS.

THESE WARNINGS ARE PROVIDED IN THE INTEREST OF SAFETY. YOU MUST READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE.

This appliance is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.

Any installation work must be undertaken by a competent qualified installer in accordance with the Gas Safety (Installation and Use) Regulations 1984 and the relevant codes of practice. In the U.K. C.O.R.G.I. registered installers (including regions of British Gas) undertake the work to safe and satisfactory standards.

It is dangerous to alter the specifications or modify the product in any way.

Under no circumstances should any maintenance work be carried out by any other than a qualified person.

Service and spares are always provided by your supplier and not direct from our factory, failure to use manufacturers original spares could negate normal B.S.I. approval of the product. Please determine the nature of any fault when reporting it to your supplier. Always refer to your appliance by its name.

Unstable or misshapen pans should not be used on the pan supports as unstable pans can cause an accident by tipping or spillage.

Hotplates become very hot with use, and retain their heat for a long period of time after use. Children should be supervised at all times and should not be allowed to touch the hot surfaces or be in the vicinity when in use or until the appliance has cooled after use.

This instruction booklet applies to natural gas appliances. It is important that the appliance is suitable for your gas supply as it is not convertible.

Always ensure that the control knobs are in the 'off' position when not in use.

All gas appliances require adequate ventilation. Failure to provide this could result in a lack of oxygen. Your installer will advise if in doubt.

For hygiene and safety reasons, this appliance should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire.

This product has been designed for cooking edible foodstuffs only, and must not be used for any other purpose.

A gas hotplate relies on the movement of air for heating. Under no circumstances should any of the vents around the control panel be obstructed. Never line any part of the hotplate with aluminium foil.

Before carrying out any extensive cleaning or maintenance allow the appliance to cool.

Under no circumstances should hotplates be left unattended when in use. When operating a burner make sure that the gas is fully ignited.

If your appliance fails to operate correctly, according to the instructions given in this book, arrange for it to be serviced by a competent engineer. Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by unauthorised or inexperienced persons may cause injury or more serious malfunctioning.

If you are unsure about any of the meanings of these warnings contact the Customer Relations Department. Telephone Number 0992 469080.

WHERE IT IS POSSIBLE TO USE THE DRAWER OR DRAWERS DIRECTLY BENEATH THE HOTPLATE, STORE ONLY NON-COMBUSTIBLE EQUIPMENT, AND NON PERISHABLE FOODS.

When the hotplate is being used, open the drawer or drawers fully before removing any equipment.

To Replace the Battery

The battery which operates the ignition will normally last for many months. If at some time the ignition system fails to operate when the ignition switch is pressed, the battery probably needs replacing. Replace the battery according to the diagram, use one R20 battery. As a temporary measure the burners can be lit with a match.

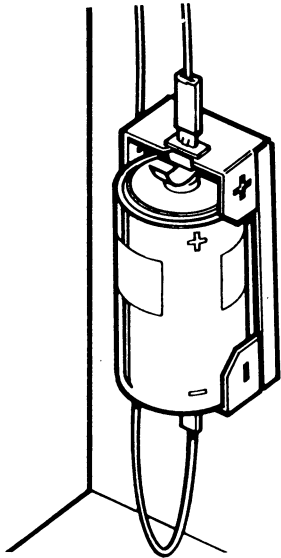


Fig. 5

Ignition

Ignition of the hotplate is by an electric spark system. To light any of the hotplate burners push in and turn the appropriate control knob (as indicated by the diagram on the control panel) to 🔥 , press the ignition switch.

Using the Hotplate

When the hotplate burners are in use a slight popping may occur, this does not affect the performance.

TO AVOID ACCIDENTS WHICH CAN OCCUR IF PANS TIP, WE RECOMMEND THAT PANS WHICH ARE BADLY DESIGNED OR MISSHAPEN ARE NOT USED ON THIS HOTPLATE. PAN HANDLES SHOULD BE POSITIONED SO THEY DO NOT OVERHANG THE FRONT OR SIDES OF THE WORKTOP IN WHICH THE HOTPLATE IS FITTED.

The minimum size of pan to be used is 100 mm (4").

The maximum size to be used on the burners nearest the control panel is 200 mm (8") and a maximum of 300 mm (12") on the other burners.

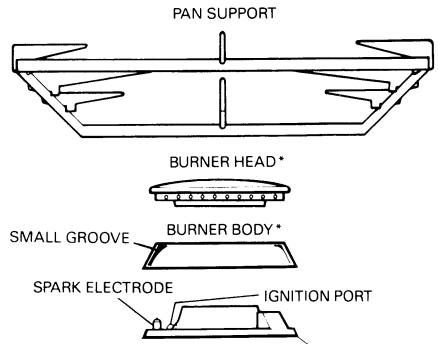
The control knobs are not designed to be removed. If they are accidentally dislodged, for example during cleaning, make sure they are pushed firmly back into position before attempting to turn them on.

DO NOT USE ANY TYPE OF COMMERCIAL SIMMERING AID ON THIS HOTPLATE.

Care and Cleaning

An unsuitable cleaning preparation can do more harm than good, so it is important to note the following:-

1. Spillage should be wiped up as it occurs but before doing any extensive cleaning allow the hotplate to cool.
2. The hotplate should be cleaned using hot soapy water and a soft cloth, rinsed and polished dry.
3. Mild abrasives may be used on the pan supports and burner heads to remove any stubborn stains. Ensure that the burner heads are completely dry before replacing.
4. The burner bodies must be washed frequently in washing up liquid properly diluted with hot water. Stubborn stains can be removed by soaking in hot water then scouring with a soap filled pad such as 'Brillo'. If treated as described the burner bodies will remain presentably clean, however, the surface will dull with use.
5. The parts indicated in the diagram are easily removed for cleaning. Ensure that the electrode, ignition port and small groove do not become blocked.
6. **DO NOT USE** any polishes, caustic cleaners, abrasives, washing soda, bicarbonate of soda or soap powder except as previously mentioned.



* Do not wash in a dishwasher.

Fig. 6

CUSTOMER SERVICE CENTRES

Service for cookers can be obtained by calling the nearest Customer Service Centre on the number given below. The areas are defined by Postcode for easy reference.

ABERDEEN IV, KW, AB, DD PH (Highland)	0224-696569	Electrolux Service 8 Cornhill Arcade, Cornhill Drive, Aberdeen AB2 5UT.
ALDERSHOT RG, GU, KT, RH	0252-24505	Electrolux Service Hippodrome House, Birchett Road, Aldershot GU11 1LU.
BELFAST BT	0232-793209	Electrolux Service Prince Regent Road, Castlereagh, Belfast BT5 6QR.
BIRMINGHAM CV, DY, WR, B	0384-64971	Electrolux Service 8 Lammermoor Avenue, Great Barr, Birmingham B43 6ET.
BRIGHTON BN	0273-694341	Electrolux Service 31 Bristol Gardens, Kempdown, Brighton BN2 5JR.
BRISTOL BS, BA, SN	0272-211876	Electrolux Service 3 Waring House, Redcliffe Hill, Bristol BS1 6TB.
CANVEY ISLAND RM, CM, SS, CO, IG	0268-694144	Electrolux Service 2-4 Sandhurst, Kings Road, Canvey Island SS8 0QY.
CARDIFF SA, LD, HR, NP, CF	0222-460131	Electrolux Service Guardian Industrial Estate, Clydesmuir Road, Tremorfa, Cardiff CF2 2QS.
EDINBURGH KY, EH, TD	031-229 1232	Electrolux Service 4 Lochrin Place, Tollcross, Edinburgh EH3 9QY.
GATESHEAD NE, CA, LA, DL, TS, DH, SR	091-460 0440	Electrolux Service Suite 3, Saltwell House, Lobley Hill Road, Gateshead NE8 4DD
GLASGOW DG, KA, ML, PA, FK, G, PH (Tayside)	041-647 4381	Electrolux Service 20 Cunningham Road, Clyde Estate, Rutherglen, Glasgow G73 1PP
LEEDS DN, HU, YO, HG, WF, LS, S	0924-371851	Electrolux Service 70 Cross Gates Road, Leeds LS15 7NN.
LEICESTER LE, DE, NG, LN	0533-515131	Electrolux Service 10-12 Buckminster Road, Leicester, LE3 9AR.
LONDON (NORTH) EC, WC, NW, EN, E, N, W	01-884 2284	Electrolux Service Angel Road, Edmonton, London N18 3HL.
LONDON (SOUTH) SW, SE, SM, CR, BR	01-658 9069	Electrolux Service 127 Croydon Road, Beckenham, Kent.
LONDON (WEST) HA, WD, UB, TW	01-965 9699	Electrolux Service 842 Coronation Road, Park Royal, London NW10.
LUTON LU, MK, SG, CB, AL	0582-575966	Electrolux Service 101 Oakley Road, Luton LU4 9QQ.
MANCHESTER SK, BL, OL, HD HX, BB, BD, M	061-330 5081	Electrolux Service Ashton Street, Duckinfield Manchester SK16 4RN.
NEWTON ABBOT TR, PL, TQ, EX, TA	0626-65909	Electrolux Service 2nd Floor (7), Bridge House, Courtenay Street, Newton Abbot TQ12 2QS
NORWICH PE, NR, IP	0603-667017	Electrolux Service 1 Malthouse Lane, Norwich, Norfolk.

CUSTOMER SERVICE CENTRES

OXFORD GL, OX, NN, HP, SL	0993-4411	Electrolux Service Suite 3, Windrush Court, 56A High Street, Witney OX8 6BL.
PORTSMOUTH BH, SP, DT, PO, SO	0705-667411	Electrolux Service Limberline Road, Hilsea, Portsmouth PO3 5JJ.
SOUTHPORT CW, CH, LL, SY WA, WN, PR, FY, L	0704-29221	Electrolux Service Slaidburn Crescent, Fylde Road Industrial Estate, Southport PR9 9YF.
TELFORD WV, TF, ST, WS	0952-618412	Electrolux Service Unit D2, Stafford Park 4, Telford, Salop TF3 3AS.
TONBRIDGE TN, DA, ME, CT	0732-357722	Electrolux Service 61-63 High Street, Tonbridge TN10 3RY.

The responsibility for service is maintained at a local level and therefore any problems related to service should be addressed to the Customer Service Centre in your area. Telephone lines are busy at peak periods (i.e. Monday morning). In the event of continued problems at a local level you may contact the Customer Care Centre as detailed:

Tricity Bendix Service, PO Box 12, Portsmouth PO3 5JJ. Tel: 0705 664466.

HELP US TO HELP YOU

Please determine your type of enquiry before writing or telephoning:

1. SERVICE

In the event of your appliance requiring service Tricity Bendix Domestic Appliances have an arrangement with Electrolux Group Service.

The telephone number and address for service is detailed on the list headed 'Customer Service Centres'.

PLEASE NOTE that all enquiries concerning service should be addressed to your local Customer Service Centre.

2. CUSTOMER RELATIONS DEPARTMENT

FOR GENERAL ENQUIRIES concerning your Tricity or Bendix appliance, or further information on Cookers, Microwaves, Refrigeration or Home Laundry equipment, you are invited to contact our Customer Relations Department.

We have fully trained Home Economists and Advisors just a telephone call away who can provide product information and brochures.

Do not hesitate to contact us by letter or telephone as follows:

Tricity Customer Relations Department,
Tricity Domestic Appliances Limited,
Tricity Bendix House,
55-59 High Road,
Broxbourne,
Herts. EN10 7HJ.
Telephone: 0992 469080.

SERVICING NOTES FOR SERVICE ENGINEER

Note: Turn off gas supply before servicing any gas carrying components. After servicing turn on gas and check for gas soundness. After satisfactory servicing ensure that the serviced components operate correctly.

A. REMOVAL OF HOTPLATE TOP.

1. Pull off the four control knobs.
2. Remove the pan supports, burner heads and burner bodies.
3. Unscrew the two screws retaining hotplate top as shown in Fig. 3.
4. Slide hotplate top away from the taps and lift hotplate top up at the opposite end to the taps.
5. Pull off the H.T. leads from the burner electrodes and leads from the ignition switch.
6. Remove hotplate top.
7. Re-assemble in reverse order.

B. TAP REMOVAL

1. Turn off gas supply and ensure that all knobs are in the 'OFF' position.
2. Remove hotplate top (see Section 'A').
3. Disconnect tubing nut connection at gas rail inlet.
4. Remove the gas rail securing screws from each end.
5. Invert gas rail and remove the two tap fixing screws.

NOTE:

There is a sealing ring between the tap and the gas rail.

6. Re-assemble in reverse order and check for leaks before replacing the hotplate top. Check ignition.

Rating Plate

The rating plate is situated beneath the hotplate top. It gives the MODEL AND SERIAL NUMBER, which should be quoted in any communication or if the service department is contacted.

It is advisable to make a note of these below and keep for reference before the appliance is installed.

MAKE AND MODEL NO.	SERIAL NO.	DATE OF PURCHASE

This handbook is accurate at the date of printing, but will be superseded and should be disregarded if specifications or appearance are changed in the interests of continued improvement.

Tricity Domestic Appliances Limited

Tricity Bendix House, 55-59 High Road, Broxbourne, Herts. EN10 7HJ