



***INSTRUCTIONS for INSTALLATION  
and USE***

***Gas Hob  
BG05***

**This appliance must be installed in accordance with regulations in force and only in a well ventilated place.**

**Ensure that the hob unit is securely fixed to the worktop before use.**

**To the Installer**

**Before installation fill in the product details on the back cover of this booklet. The information can be found on the rating plate.**

**To the User**

**You must read the instructions prior to using the appliance and then retain them for future reference.**

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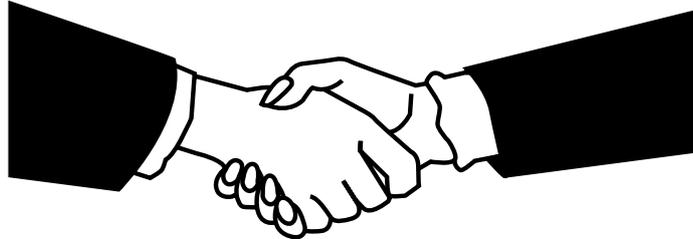
### Retention of this Instruction Book

This Instruction Book must be kept handy for reference as it contains important details on the safe and proper use of the appliance.

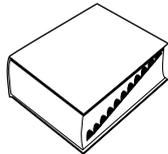
If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this Book is also provided so the new owner can become familiar with the appliance and safety warnings.

If the Book is lost or damaged a copy may be obtained from GDA Ltd, Morley Way, Peterborough, PE2 9JB.

## INTRODUCTION



Your new hob is guaranteed\* and will give lasting service. This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet.



To help make best use of your cooking equipment, please read this booklet carefully.

The hob is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

**\* The guarantee is subject to the provisions that the appliance:**

- (a) Has been used solely in accordance with the Users Instruction Book.
- (b) Has been properly connected to a suitable supply voltage and gas supply as stated on the rating plate attached to this equipment.
- (c) Has not been subjected to misuse or accident or been modified or repaired by any person other than the authorised employee or agent.
- (d) Has been correctly installed.

## FOR YOUR SAFETY



**When used properly, your appliance is completely safe but as with any product there are certain precautions that must be observed.**

**PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE.**

### ALWAYS

- Always make sure you understand the controls prior to using the appliance.
- Always keep children away from the appliance when in use as the surfaces will get extremely hot during and after cooking.
- Always make sure all controls are turned off when you have finished cooking and when not in use.
- Always take care to avoid heat/steam burns when operating the controls.
- Always turn off the electricity supply at the wall switch and allow the appliance to cool before cleaning .
- Always keep the appliance clean as a build up of grease or fat from cooking can cause a fire.
- Always follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- Always refer servicing to a qualified appliance service engineer.
- Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods, in particular, will cause frothing and spitting, if added too quickly.
- Always keep the outside of the pan clean and free from streaks of oil or fat.
- Always place pans centrally over the burner making sure handles are kept away from the edge of the hob and cannot become heated by other burners / pans.

### SAFETY ADVICE

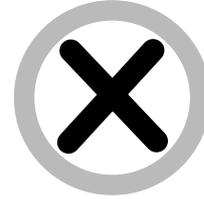
**IMPORTANT** - As with any cooking appliance there could be some fire risk attached to the heating of oil, particularly for deep fat frying. Cooking utensils containing oil **must not be left unattended** (e.g. to answer the telephone) on or in close proximity to the cooking areas.

#### IN THE EVENT OF A CHIP PAN OR ANY OTHER PAN FIRE:

1. TURN OFF THE BURNERS.
2. COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH, this will smother the flames and extinguish the fire.
3. LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT. Injuries are often caused by picking up a hot pan and rushing outside with it.

NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE as the force of the extinguisher is likely to tip the pan over. Never use water to extinguish oil or fat fires.

## FOR YOUR SAFETY



### NEVER

- Never leave children unsupervised where a cooking appliance is installed as all cooking surfaces will be hot during and after use.
- Never allow anyone to sit or stand on any part of the appliance.
- Never store items above the appliance that children may attempt to reach.
- Never leave anything on the hob surface when unattended and not in use.
- Never heat up unopened food containers as pressure can build up causing the container to burst.
- Never store chemicals, food stuffs or pressurised containers in or on the appliance, or in cabinets immediately above or next to the appliance.
- Never place aluminium or plastic foil or plastic containers directly on the hob surface.
- Never fill a deep fat frying pan more than 1/3 full of oil, or use a lid. **DO NOT LEAVE UNATTENDED WHILE COOKING.**
- Never use the appliance as a room heater.
- Never dry any items on the hob.
- Never use misshapen pans which may be unstable.
- Never use round base woks directly on the pan supports.
- Never use fish kettles or large preserving pans across two burners.

**NOTE:** The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Always ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

In particular, when using the grill or more than one hotplate burner, open a window if a mechanical ventilation device is not operating.

## USING THE GAS HOB - FEATURES

In order to obtain maximum performance from the burners, use pans with the following diameters:

Rapid burner 22 - 28 cm  
Standard burner 14 - 22 cm  
Auxillary burner 10 - 14 cm

All pans should be positioned centrally over the burners.

**DO NOT allow young children near to the appliance when the hob is in use as the surfaces get extremely hot.**

### OPERATION WHEN USING THE GAS HOB

- Step 1** Check that the electricity is switched ON.
- Step 2** Press the ignition button and then push and turn the control knob of the chosen burner anticlockwise to the large flame symbol. The gas should then ignite.
- Step 3** Turn the control knob anticlockwise to the desired setting. Only turn the control knob between the large flame symbol and the small flame symbol when adjusting the setting.
- Step 4** Place the pan centrally on the required burner.
- Step 5** To switch off, turn the control knob fully clockwise.

## CARE AND CLEANING



**SWITCH OFF THE ELECTRICITY SUPPLY BEFORE CLEANING. BEFORE SWITCHING ON AGAIN, ENSURE THAT ALL CONTROLS ARE IN THE OFF POSITION.**

**NEVER USE BIOLOGICAL WASHING POWDER, HARSH ABRASIVES, SCOURING PADS, AEROSOL CLEANERS OR OVEN CHEMICAL CLEANERS OF ANY KIND.**

Clean the hob regularly and wipe up spills soon after they occur to prevent them from becoming burnt on.

### CLEANING MATERIALS TO AVOID

1. Household abrasive powders, e.g. Vim.
2. Oven chemical cleaners, aerosols and oven pads.  
Caustic cleaners such as these will etch the surface and attack the metal frame.
3. Bath and sink cleaners may mark the surface.

### VITREOUS ENAMEL HOB, PAN SUPPORTS AND BURNER CAPS.

Wipe with a cloth wrung out in hot soapy water. Stubborn stains can be removed with a cream paste or liquid cleaner.

### STAINLESS STEEL.

Wipe with a cloth wrung out in hot soapy water followed by a wipe with a cloth wrung out in clear water and then dried with a soft clean cloth.

### ALUMINIUM BURNER BODIES AND RINGS.

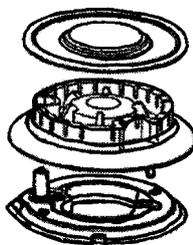
Wipe with a cloth wrung out in hot soapy water only; do not use abrasives. Use a nylon brush to remove any cleaning materials, water or dirt from the burner bodies. Re-assemble as in the diagram below.

### CONTROL KNOBS.

Wipe over the knobs with a soft cloth wrung out in hot soapy water or mild non-abrasive cleaner. Then, after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

**Never use** scouring pads or abrasive cleaners/powders which may scratch the surface.

### BURNER ASSEMBLY



## SOMETHING WRONG ?

### IF THE IGNITION DOES NOT WORK

Is the electricity switched on?

If the electricity supply has failed, the burners can be lit with a match.

If only a hotplate burner is failing to ignite, check that the burner body and cap are seated correctly and that the slots in the burner body are not blocked (see care and cleaning).

**May we wish you many years of carefree successful cooking.**

### Disposal of your product

To minimise the risk of injury to children please dispose of your product carefully and safely. Remove all doors and lids (where fitted). Remove the mains cable (where fitted) by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply.

To help the environment, Local Authority instructions should be followed for the disposal of your product.

This appliance conforms to the following EEC Directives:



Low Voltage Equipment  
73/23/EEC  
93/68/EEC

Gas Appliances  
90/396/EEC  
93/68/EEC

Electromagnetic Compatibility  
89/336/EEC  
92/31/EEC  
93/68/EEC

## INSTALLATION - electrical requirements

**WARNING – THIS APPLIANCE MUST BE EARTHED.  
CONNECT TO A 230-240V A.C. SUPPLY ONLY.**

Connection to the electricity supply should be made via a properly earthed, readily accessible wall socket which is adjacent to but not directly above, and not more than 1.25m away from the appliance and capable of electrical isolation.

Should this plug not fit the socket outlet in your home it should be cut off and replaced with a suitable plug as outlined below.

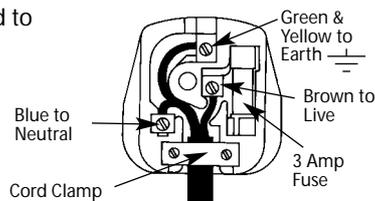
**NOTE:** The removed plug cannot be used for any other appliance and should therefore be properly disposed of and not left where children might find it and plug it into a supply socket – with the obvious consequent danger.

### IF THE FITTED PLUG IS REMOVED

The flexible mains lead must be correctly connected as below to a three pin plug of not less than 13 amp capacity. If a B.S. 1363 fused plug is used, it must be fitted with a 3 amp fuse which is approved to B.S. 1362.

**IMPORTANT:** The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:

|                  |           |
|------------------|-----------|
| GREEN AND YELLOW | – EARTH   |
| BLUE             | – NEUTRAL |
| BROWN            | – LIVE    |



As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:– The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol  $\equiv$  or coloured green or green and yellow. The wire which is coloured blue must be connected to the terminal which is marked with the N or coloured black. The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red. When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug. As the appliance must be earthed, **do not use 2-pin sockets outlets, if you are in doubt, consult a qualified electrician.**

Should the mains lead ever require replacement, it is essential that this operation be carried out by a qualified electrician and should only be replaced with a flexible cord of the same size i.e. 0.75mm<sup>2</sup> cross sectional area and temperature rating of 85°C e.g. heat resisting PVC.

### IF A MOULDED PLUG IS FITTED

In the event of replacing a fuse in the plug supplied a 3 amp ASTA approved fuse to BS1362 must be fitted.

**NOTE:** The fuse cover must be refitted when changing the fuse. In the event of losing the fuse cover the plug must not be used until a replacement fuse cover has been obtained and fitted. A new fuse cover can be obtained from your local Electricity Board. The colour of the correct replacement fuse cover is that of the coloured marks or inserts in the base of the plug.

Make sure that the cable does not become trapped.

# INSTALLATION INSTRUCTIONS

## Gas Category II<sub>2H3+</sub> (GB,IE)

### Model Numbers W810, BG05

These models are set to burn NATURAL GAS (G20) at 20mbar.

They can also be converted to burn BUTANE GAS (G30) at 28mbar or PROPANE GAS (G31) at 37mbar using the conversion kit included.

## Technical Data

**Gas Connection** Rp 1/4 (1/4" BSP female)

**Pressure test point** Burner injector

**Aeration adjustment** None

**Electrical Connection** 230-240V ac. 50Hz Heat resistant PVC 85°C 0.75mm<sup>2</sup> Flexible cord.

|                          | Natural Gas |          | LPG        |          |
|--------------------------|-------------|----------|------------|----------|
| BURNER                   | HEAT INPUT  | INJECTOR | HEAT INPUT | INJECTOR |
| Front Left               | 3.0 kW      | 130      | 3.0 kW     | 92       |
| Rear Right and Rear Left | 2.0 kW      | 105      | 2.0 kW     | 72       |
| Front Right              | 1.15kW      | 80       | 1.15kW     | 55       |

# INSTALLATION INSTRUCTIONS

Prior to installation, ensure that the local distributions (nature of the gas and gas pressure) and the adjustment conditions are compatible. The adjustment conditions for this appliance are stated on the rating plate which is fitted on the underside of the base panel. This appliance is not designed to be connected to a combustion products evacuation device. It must be installed and connected in accordance with current installation regulations. Particular attention should be given to the relevant requirements regarding ventilation.

## GAS SAFETY (INSTALLATION & USE) REGULATIONS

It is the law that all gas appliances are installed by competent persons in accordance with the current edition of the above regulations. It is in your interest and that of safety to ensure compliance with the law.

In the UK, CORGI registered installers work to safe standards of practice.

The cooker must also be installed in accordance with BS 6172:

Failure to install the cooker correctly could invalidate the warranty liability claims and could lead to prosecution.

## LOCATION

The cooker may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or shower. The cooker must not be installed in a bed-sitting room of less than 20m<sup>3</sup>.

## PROVISION FOR VENTILATION

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

The room must have an opening window or equivalent; some rooms may also require a permanent vent. If the room has a volume between 5 and 10m<sup>3</sup>, it will require an air vent of 50cm<sup>2</sup> effective area unless it has a door which opens directly to outside. If the room has a volume of less than 5m<sup>3</sup>, it will require an air vent of 100cm<sup>2</sup> effective area. If there are other fuel burning appliances in the same room, BS 5440: Part 2 should be consulted to determine air vent requirements.

# INSTALLATION

## SITING THE HOB

The hob is designed to fit into worktop and base unit(s) with a cutout as shown in Fig.1. Any obstruction such as supports or side panels must be removed to allow 30mm minimum depth below the worktop cutout. Any overhead surface of combustible material must not be closer than 600mm. When installing next to a tall cupboard, partition or wall, for a minimum distance of 400mm above the hotplate a side clearance of at least 40mm should be allowed from the edge of the cutout. This is a type X appliance regarding installation requirements, it is recommended that a shelf is fitted to the cabinet under the hob, but no closer than 10mm to prevent access to the underside of the hob which will become hot when in use.

If a cooker hood is to be installed refer to the manufacturer's instructions regarding fixing heights.

## FITTING THE HOB

Unpack the hob from the carton.

Remove the bag containing the sealing tape, fixing brackets, screws and gas inlet elbow.

Fit the sealing tape around the edge of the cut-out in the worktop.

Connect the gas inlet elbow supplied to the end of the hob gas pipe. During installation, it is important not to twist the hob gas pipe when connecting to or adjusting the position of the gas inlet elbow to avoid the possibility of disturbing gas tight joints inside the hob. Ensure that the inlet is held securely:

- \* When loosening or tightening the hob gas pipe securing nut.
- \* When connecting fittings to it.

Also, ensure that connecting pipe work does not twist the inlet elbow away from its free position.

Lower the hob into the worktop ensuring the mains lead is fed into the base unit and is not trapped under the flanges.

Fix the hob to the worktop using the fixing brackets and screws.

**NB** Do not over tighten the hob clamps as distortion of the hob may occur.

Connect the hob to the gas supply and check for gas soundness. If a flexible hose is used for connection, it should be fitted such that it cannot come into contact with moveable parts of the housing (e.g. a drawer), does not pass through a space where it is likely to become trapped or damaged and hangs freely downwards. The temperature rise of the area of the base panel likely to come into contact with a flexible hose does not exceed 70°C

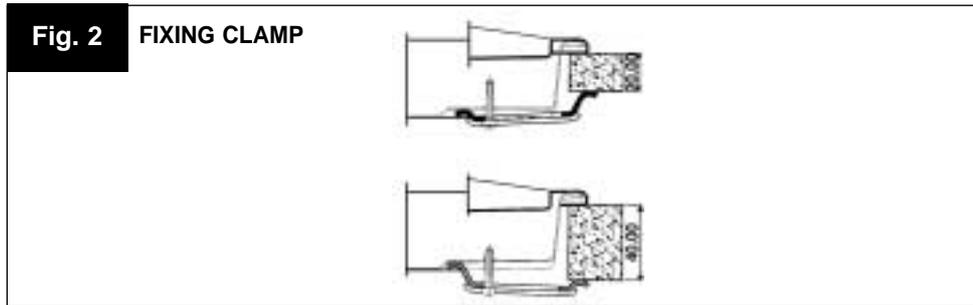
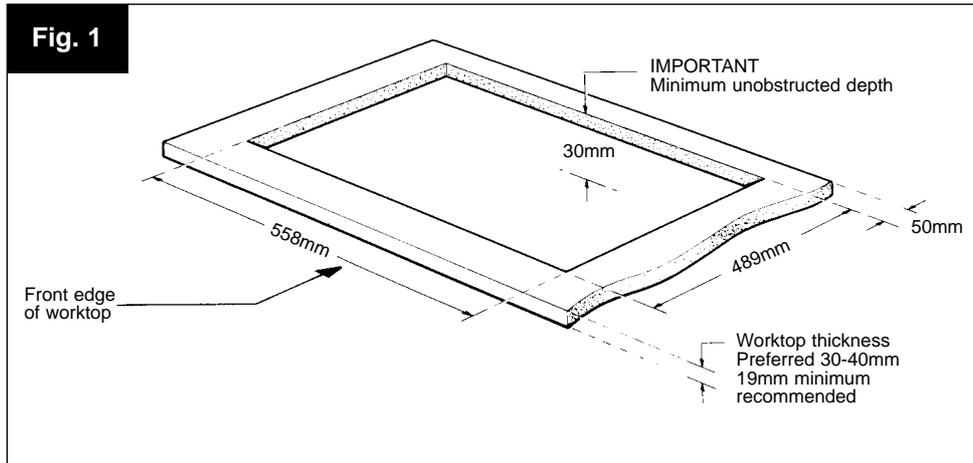
Connection must be by rigid pipework when the hob is installed above an oven.

Put the burner rings and caps into position.

Connect the hob to the electrical supply (see INSTALLATION - Electrical Requirements).

Ensure that the hob is functioning correctly prior to use. Instruct the user in the operation of the hob.

# INSTALLATION



**Note: Do not over tighten the hob clamps as distortion of the hob may occur.**

# INSTALLATION INSTRUCTIONS

## LPG Conversion Instructions for Models W810, BG05

Read the Gas Hob instructions before conversion, installation and using the Gas Hob.

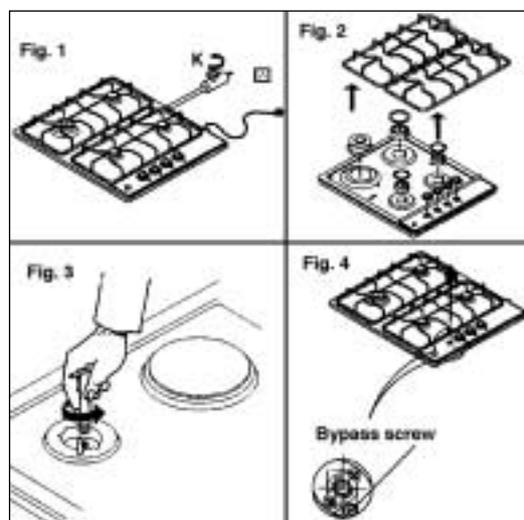
### Contents of kit:

- 1 Rapid burner injector marked 92 - 1 off
- 2 Semi-rapid burner injector marked 72 - 2 off
- 3 Auxillary burner injector marked 55 - 1 off

## Hotplate Burner Injector Change and Bypass Screw Adjustment

Ensure that the Gas Hob is disconnected from the gas and electricity supply (Fig.1)

1. Remove pan supports, burner caps, burner bodies and control knobs (Fig.2)
2. Remove each injector and replace with LPG injector using 7mm A/F hexagonal socket (Fig.3).
3. Turn each gas tap bypass screw fully clockwise using a small flat bladed screwdriver through the holes in the control panel.  
The bypass screw is located to the side of the tap spindle (Fig.4).



## Hotpoint Service Cover

### Satisfaction Guaranteed or Your Money Back

Hotpoint gives you a unique 'Satisfaction Guaranteed' promise – valid for ninety days after you have purchased your Hotpoint product. If there is a technical problem with your Hotpoint appliance, just call Hotpoint Service (see back page). If necessary we will arrange for an engineer to call. If the technical problem is not resolved under this Guarantee, Hotpoint will replace your appliance or, if you prefer, give you your money back. Your statutory rights are not affected, and the Guarantee is additional and subject to the terms of Hotpoint's Five Year Parts Guarantee.

### Hotpoint's Free Five Year Guarantee

From the moment your appliance is delivered Hotpoint guarantees it for **FIVE YEARS**.

- In the Five Years all replacement parts are **FREE** provided that they are fitted by our own Service Engineer. During the first year our Engineer's time and labour is also free.
- Our guarantee covers loss of food in our refrigeration and freezer products up to £250 during the first year, subject to verification by one of our engineers.
- After the first year we will charge for our Engineer's time and labour. We do, however, operate a range of Service Plans (see opposite) which, for an annual payment, enables you to cover any repair costs which may be necessary.
- All our service repairs are guaranteed for twelve months in respect of our labour and any parts fitted.
- The appliance must be used in the United Kingdom, and must not be tampered with or taken apart by anyone other than our own Service Engineers.
- You may, however, buy parts which can be safely fitted without specialist knowledge or equipment. The correct fitting of such parts, provided they are genuine Hotpoint spares, will not affect your Guarantee. Parts are available from our Hotpoint Spares Centres (see back page).
- Our guarantee does not cover the cost of any repair, or loss of food in refrigeration products, due to power failure, accidents or misuse. Nor does it cover the cost of any visits to advise you on the use of your appliance. Please read thoroughly the instruction book supplied with this appliance.
- If at any time during the Guarantee period we are unable to repair your appliance, we will refund any repair costs paid to us in the previous twelve months. We will also offer you a new appliance at a reduced charge instead of a repair.
- Our Guarantee is in addition to and does not affect your legal rights.
- Should you need independent advice on your consumer rights, help is available from your Consumer Advice Centre, Law Centre, Trading Standards Department and Citizens Advice Bureau.
- All Hotpoint servicing is carried out by our own Service Organisation located throughout the United Kingdom and Eire. We will be happy to deal with any problems which you may have.

### Hotpoint's Extended Warranties

Whether you have just one or a number of Hotpoint appliances in your kitchen, Hotpoint has a range of Service Plans to give you complete peace of mind. They enable you to extend your one year labour guarantee so that you can have repairs completed **FREE** during the membership period.

### Service Cover

We offer a number of payment methods; cheque, credit card or you can spread the cost and pay by direct debit (full details can be obtained on Free phone 0800 716356). This covers you for all repairs during the period of cover, which can be from 1 to 4 years. Service Cover also includes loss of food, up to the value of £250, in refrigeration appliances. There is also an option of Service Cover with Maintenance at an additional cost. This includes an annual Electrical and Safety check and replacement of any parts as necessary.

### Kitchen Cover

An annual payment covers you for all repairs for all your Hotpoint appliances which are less than ten years old. It also covers the cost of loss of food up to £250 in our refrigeration and freezer products. There is also the option of Kitchen Cover with Maintenance at an additional cost. Any additional Hotpoint appliances purchased after you have joined Hotpoint Kitchen Cover will automatically be included during the annual period of cover without further charge.

### Appliance Registration

To ensure that you have the opportunity to benefit from any of the above Service Schemes and other offers you should complete and return immediately the Appliance Registration Form/Questionnaire supplied with this appliance. Full details and costs of our Service Schemes, together with an application form, will be sent to you at the end of the first year of the guarantee.

### Annual Safety/Maintenance Checks

Hotpoint strongly recommends that all its appliances are regularly checked for electrical and mechanical safety, whether or not they are covered by a Service Plan. Worn door gaskets or hoses may cause a leak on an appliance, which could become dangerous if neglected.

### Proof of Purchase

For future reference please attach your purchase receipt to this booklet and keep it in a safe place.

### Spares and Accessories

Spares and accessories can be ordered from your local Hotpoint Spares Centre (see back page), using the order form enclosed.

**NOTE:** Our Engineers will use every effort to avoid damage to floor coverings and adjacent units when carrying out repairs/service work, but in locations where the Engineer advises you that it will be impossible to move appliances without risk of damage, he will only proceed with your approval that no liability is accepted.

## **Key Contacts**

### **Service**

Hotpoint has the largest appliance manufacturer's service team in Europe, trained specialists directly employed by us to ensure your complete confidence.

### **Repair Service**

**UK: 08709 066 066**

**Republic of Ireland: 1850 302 200**

You will be asked for the following information:-

Name, address and postcode.

Telephone number

Model / Serial number of the appliance

Clear and concise details of the query or fault

Place and Date of purchase

(Please keep the receipt as evidence will be required when the engineer calls).

### **Extended Warranty**

**To join: UK 08709 088 088**

**Republic of Ireland: 1850 502 200**

### **Genuine Parts & Accessories**

#### **Mail Order Hotline**

**UK: 08709 077 077**

**Republic of Ireland: (01) 842 6836**

For further product information 08701 506070

All Hotpoint Services are offered as an extra benefit and do not affect your statutory rights.



General Domestic Appliances Limited, Morley Way, Peterborough, PE2 9JB