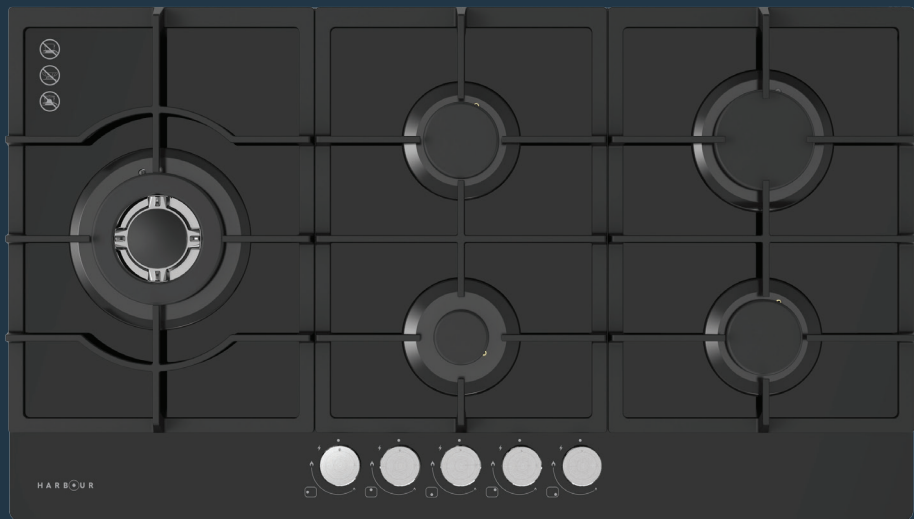


HARBOUR

90cm Glass Gas Cooktop

INSTRUCTION MANUAL



IM VERSION: V1.3 | MODEL: HBRGG905W | PRODUCT CODE: 706143 | ISSUE DATE: 09/2021
SUPPORT: 1300 11 4357 | WWW.HARBOUR-APPLIANCES.COM.AU

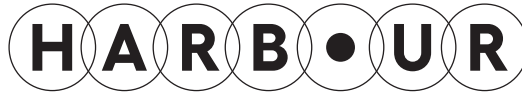
Welcome

Congratulations on purchasing your new Glass Gas Cooktop.

All products brought to you by Harbour are manufactured to the highest standards of performance and safety and, as part of our philosophy of customer service and satisfaction, are backed by our comprehensive 3 Year In Home Warranty. We hope you will enjoy using your purchase for many years to come.

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90cm Glass Gas Cooktop

Warranty Details

REGISTER YOUR PURCHASE AT www.aldi.com.au/en/about-aldi/product-registration/ TO KEEP UP-TO-DATE WITH IMPORTANT PRODUCT INFORMATION

The product is guaranteed to be free from defects in workmanship and parts for a period of 36 months from the date of purchase. Defects that occur within this warranty period, under normal use and care, will be repaired, replaced or refunded at our discretion. The benefits conferred by this warranty are in addition to all rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 and similar state and territory laws.

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



General Safety Instructions

IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Read this manual thoroughly before first use, even if you are familiar with this type of product. The safety precautions enclosed in here reduce the risk of electric shock and injury when correctly adhered to. Make sure you understand all instructions and warnings.

Keep this user manual in a safe place for future reference, along with the completed warranty card and purchase receipt. If you sell or transfer ownership of this unit, pass on these instructions to the new owner.

Always follow basic safety precautions and accident prevention measures when using an electrical appliance, including the following:

IMPORTANT: Pay particular attention to messages that contain the words **DANGER, WARNING** or **CAUTION**. These words are used to alert you to a potential hazard that can seriously injure you and others. The instructions will tell you how to reduce the chance of injury and let you know what can happen if the instructions are not followed.

IMPORTANT: This appliance should be installed by a qualified technician or installer.

BEFORE FIRST USE

Prior to using your Gas on Glass Cooktop, please read all safety and operating instructions thoroughly. Please ensure you follow the steps below before using this product:

- Unpack the appliance but keep all packaging materials until you have made sure the new Gas on Glass Cooktop is undamaged and in good working order. We recommend you keep the original packaging for storing your Gas on Glass Cooktop when not in use or transporting.
WARNING: Plastic wrapping can be a suffocation hazard for babies and children, so ensure all packaging materials are out of their reach.
- Inspect the power cord and plug for any damage or defects. In case of damage, do not use this product and contact the Resindia Group support team on 1300 11 HELP (4357) for further advice.

USAGE CONDITIONS AND RESTRICTIONS

- **Domestic use only:** This appliance is intended for indoor household use only. It is not intended for commercial, industrial or outdoor use. It is not intended for use in a recreational vehicle.
- **Purpose:** Do not use this appliance for anything other than its intended purpose. Other uses are not recommended and may cause fire, electric shock or personal injury.
- **Attachments:** The use of attachments is not recommended by the appliance manufacturer and distributor as they may be hazardous.
- **Improper use:** Damage due to improper use, or repairs made by unqualified personnel will void your warranty. We assume no liability for any eventual damages caused by misuse of the product or noncompliance with these instructions.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- Children should be supervised to ensure that they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The new hose-sets supplied with the appliance should be used and old hose-sets should not be reused.
- The openings must not be obstructed by a carpet.
- This appliance is intended for indoor domestic (or household) use only, and is not intended for commercial, trade or industrial use.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.

GENERAL SAFETY INSTRUCTIONS CONT.

DANGER: GAS LEAKS

If gas seems to leak, take the actions as follow:

- Do not turn on the light.
 - Do not switch on/off any electrical appliance and do not touch any electric plug. - Do not use a telephone.
1. Stop using the product and close the middle valve.
 2. Open the window to ventilate.
 3. Contact our service center by using a phone outside.

NOTE: The fuel gas contains mercaptan, so that you can smell the gas leak (smell of rotten garlic or egg) even where only 1/1000 of the gas is in the air.

WARNING: INSTALLATION

- This appliance shall be installed in accordance with regulations in force and only used in a well ventilated space.
- Prior to installation, ensure that the gas and electrical supply complies with the type stated on the rating plate.
- Where this appliance is installed in marine craft or in caravans, it should not be used as a space heater.
- The gas pipe and electrical cable must be installed in such a way that they do not touch any parts or the appliance.

CAUTION: INSTALLATION

- This appliance should be installed by a qualified technician or installer.
- The adjustment conditions for this appliance are stated on the label or date plate.
- Remove all packaging before using the appliance.
- After unpacking the appliance, make sure the product is not damaged and that the connection cord is in perfect condition. Otherwise, contact the dealer before installing the appliance.
- The adjacent furniture and all materials used in the installation must be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in while it is in use.
- In the event of one of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.
- The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

CAUTION: SAFETY AROUND CHILDREN

- Do not allow children to play near or with the appliance.
- The appliance gets hot when it is in use.
- Children should be kept away until it has cooled.
- This appliance is designed to be operated by adults.
- Children can also injure themselves by pulling pans or pots off the appliance.
- This appliance is not intended for use by children or other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible person to ensure that they can use the appliance safely.

GENERAL SAFETY INSTRUCTIONS CONT.

WARNING: OPERATING THE APPLIANCE

- The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Only use the appliance for preparing food.
- Do not modify this appliance. Burner panel is not designed to operate from an external timer or separate remote control system.
- The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated : keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- Do not use the appliance if it comes in contact with water. Do not operate this appliance with wet hands.
- The heating and cooking surface of the appliance become hot when they are in use, take all due precautions.
- Do not use large cloths, tea towels or similar as the ends could touch the flames and catch fire.
- Never leave the appliance unattended when cooking.
- Unstable or misshapen pans should not be used on the appliance as they can cause an accident by tipping or spillage.
- Do not store or use flammable materials in a storage drawer near the appliance.
- Perishable food ,plastic items and aerosols may be affected by heat and should not be stored above or below the appliance.
- Do not spray aerosols in the vicinity of the appliance while it is in operation.
- Ensure the control knobs are facing upwards in the off position when not in use.

CAUTION: OPERATING THE APPLIANCE

- The appliance is intended for domestic cooking only. It is not designed for commercial or industrial purposes
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening a window or increasing the level of mechanical ventilation where present.
- Use heat resistant pot holders or gloves when handling pots and pans.
- Do not let pot holders come near open flames when lifting cookware.
- Take care not to let pot holders or gloves get damp or wet, as this causes heat to transfer through the material quicker with the risk of burning yourself.
- Only ever use the burners after placing pots or pans on them. Do not heat up empty pots or pans.
- Never use plastic or aluminium foil dishes on the appliance.
- If you have any mechanical parts in your body please consult a doctor before using the appliance.
- Do not sure a tea towel or similar materials in place of a pot holder. Such cloths can catch fire on a hot burner.
- When using glass cookware, make sure it is designed for top plate cooking. If the surface that is made of glass cracks, switch off the appliance to avoid defeat electrocution.
- To minimise the possibility of burns, ignition of flammable materials and spillage, turn cookware handles toward the side or center of the top plate without extending over adjacent burners.
- Always turn burner controls off before removing cookware.
- Carefully watch food being fried at a high flame setting.
- Always heat fat slowly and watch as it heats.
- Food for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
- Never try to move a pan of hot fat, especially a deep fryer. Wait until the fat is completely cool.

GENERAL SAFETY INSTRUCTIONS CONT.

WARNING: CLEANING AND MAINTENANCE

- Never use abrasive or caustic cleaning agents.
- This appliance should only be repaired or serviced by an authorised service agent and only genuine spare parts should be used.
- Before attempting to clean the appliance it should be disconnected from the mains and cooled.
- You should not use a steam jet or any other high pressure cleaning equipment to clean the appliance.

ENVIRONMENTAL INFORMATION

- After installation, please dispose of the packaging with due regard for safety and the environment.
- When disposing of an old appliance, make it unusable by cutting off the cable.

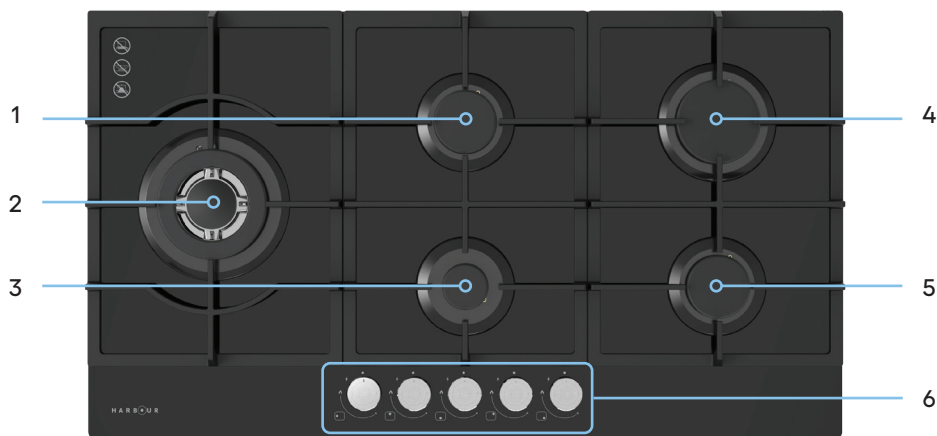
RESPONSIBLE DISPOSAL

The symbol on the product, or in its packaging, indicates that this product may not be treated as household waste. Instead, it should be taken to the appropriate waste collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by the inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council, your household waste disposal service, or the shop where you purchased the product.



Product Overview

YOUR 90CM GLASS GAS COOKTOP

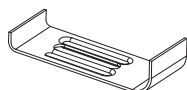


Key:

- 1.** Semi-rapid Burner
- 2.** Triple-crown Wok Burner
- 3.** Auxiliary Burner

- 4.** Rapid Burner
- 5.** Semi-rapid Burner
- 6.** Knob Controls

Accessories:



Bracket (4)



Sponge (4)



Voltage regulator valve



Injector (5)



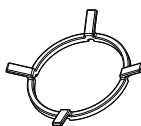
Pressure joint(1)



Screw (4)



Elbow (1)



Auxiliary pan support (1)



Instruction Manual (1)

Installation Instructions

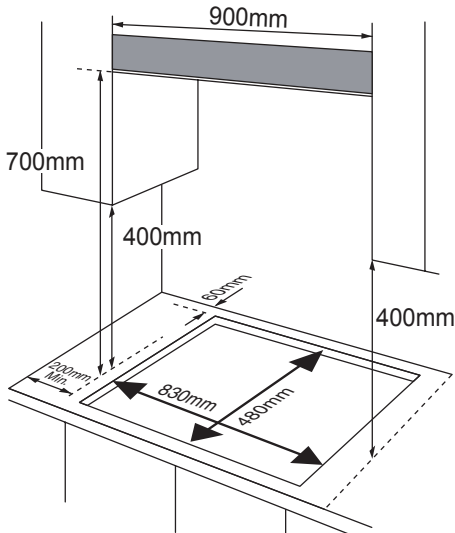
INSTALLATION WARNINGS

- Do not modify this appliance.
- **This appliance must be installed by an authorised technician or installer.**
- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- The adjustment conditions for this appliance are stated on the label (or data plate)
- This appliance is not connected to a combustion products evacuation device. It should be installed and connected in accordance with current installation regulations. Particular attention should be given to the relevant requirements regarding ventilation.
- Before installing, turn off the gas and electricity supply to the appliance.
- All appliances containing any electrical components must be earthed.
- Ensure that the gas pipe and electrical cable are installed in such a way that they do not touch any parts of the appliance which may become hot.
- Gas pipe or connector shouldn't be bent or blocked by any other appliances.
- Check the dimensions of the appliance as well as the dimensions of the gap to be cut in the kitchen unit.
- The panels located above the work surface, directly next to the appliance, must be made of non-flammable material. Both the stratified surfacing and the glue used to secure it should be heat resistant, to prevent deterioration.
- Turn on appliance tap and light each burner. Check for a clear blue flame without yellow tipping and if burners show any abnormalities check the following;
 - Burner lid is on correctly
 - Flame spreader is positioned correctly
 - Burner vertically aligned with injector end
- A full operational test and test for possible leakages must be carried out by the installer after installation.
- The flexible hose shall be fitted in such a way that it cannot come into contact with a movable part of the housing unit and does not pass through any space susceptible of becoming congested.
- Grease cranes produced at the factory to meet the requirement of all life hob.

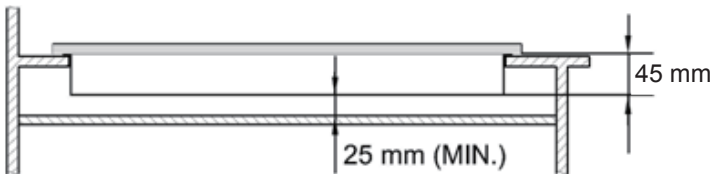
INSTALLATION INSTRUCTIONS CONT.

POSITIONING

- Clearances required when fitting the cooktop with a cooker hood above.



- This appliance is to be built into a kitchen unit or 600mm worktop, providing the following minimum distances are allowed;
- The edges of the hob must be a minimum distance of 60mm from a side or rear wall.
- 700 mm between the highest point of the hob surface (including the burners) and the underside of any horizontal surface directly above it.
- 400 mm between the hob surfaces, providing that the underside of the horizontal surface is in line with the outer edge of the hob. If the underside of the horizontal surface is lower than 400 mm, then it must be at least 50 mm away from the outer edges of the hob.
- 50 mm clearance around the appliance and between the hob surface and any combustible materials.
- You must have a gap of at least 25 mm and at most 74 mm between the underneath of the appliance and any surface that is below it.

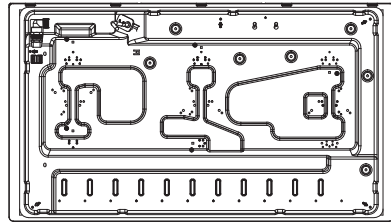
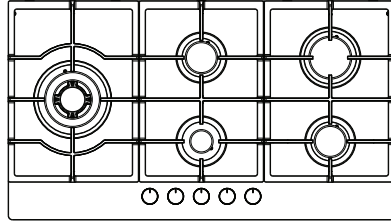


- An oven must have forced ventilation to install a hob above it.
- Check the dimensions of the oven in the installation manual.
- The cut out size must obey the indication.

INSTALLATION INSTRUCTIONS CONT.

INSTALLING THE APPLIANCE

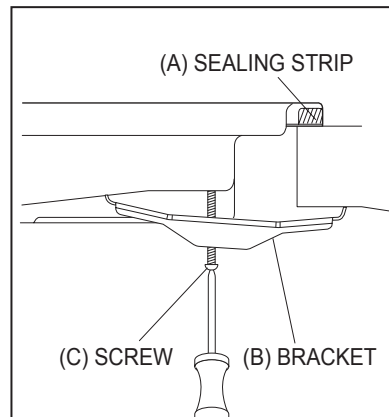
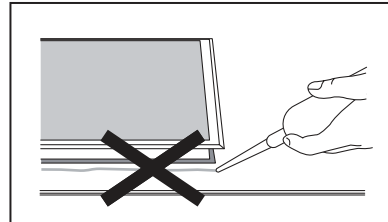
- Remove the pan supports, the burner lid and flame spreader and carefully turn the appliance upside down and place it on a cushioned mat. Take care that the Ignition devices and flame supervision devices are not damaged in this operation.
- Apply the sponge provided around the edge of the appliance.
- Do not leave a gap in the sealing agent or overlap the thickness.



WARNING!

DO NOT use a silicon sealant to seal the appliance to the bench top. This will make it difficult to remove the appliance from the aperture in future, particularly if it needs to be serviced.

1. Place the bracket (B) over the holes that match the size of the screws. There are one set of screw holes in each corner of the cooktop.
2. Slightly tighten a screw (C) through the bracket (B) so that the bracket is attached to the hob, but so that you can still adjust the position. Carefully turn the hob back over and then gently lower it into the aperture hole that you have cut out.
3. On the underneath of the hob, adjust the brackets into a position that is suitable for your worktop. Then fully tighten the screws (C) to secure the hob into position.



INSTALLATION INSTRUCTIONS CONT.

GAS CONNECTION




WARNING!

- This appliance must be installed and connected in accordance with installation regulations in force in the county in which the appliance is to be used.
- This appliance is supplied to run on natural gas only and cannot be used on any other type of gas without modification. Conversion for use on LPG and other gases must be undertaken by a qualified person.
- Turn off the power for safety and appliance protection. Close middle valve to prevent gas leakage.
- Keep flammable materials away from the appliance.
- Before work put on gloves.

CAUTION!

- Cool off the appliance for a while right after using appliance for your safety, burners can reach a high temperature during use.

Most of the tools required are shown below. Some are optional.

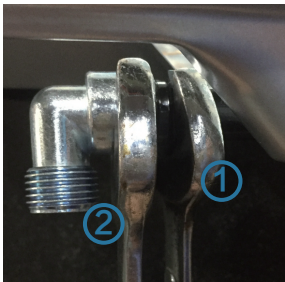
Screw driver	Use for assembly and disassembly of all screws	
Tubing Wrench	Use for assembly and disassembly of tubing to the burner cup	
7mm Vox Driver	Use for assembly and disassembly of injector nozzles.	

REPLACEMENT OF GAS-TYPE FITTING

Tool: Open-end wrench

Steps for operation:

1. Disassemble with a wrench the gas-type fittings from main gas tube.
When you disassemble/assemble gas connection, use 2 spanners. One for fixing gas connection elbow, the other for tightening gas hose.
2. Look tightly a replaceable gas-type fitting onto the main gas tube.



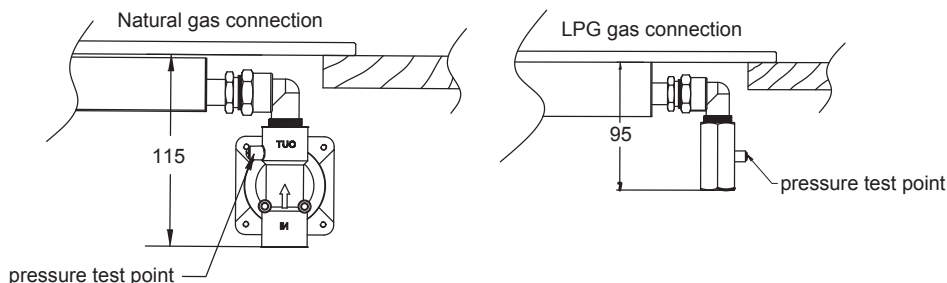
STATUTORY REQUIREMENTS

- This installation must conform with the following:
- Manufacturer's Installation instructions
- Local Gas Fitting Regulations
- Municipal Building Codes
- Refer to AS/NZS 5601.1 for Gas Installations
- S.A.A. Wiring Code
- Local Electrical Regulations
- Any other statutory regulations

INSTALLATION INSTRUCTIONS CONT.

PREPARING TO INSTALL

- Refer to AS/NZS 5601.1 for piping size details. These built-in cooktops are intended to be inserted in a benchtop cutout. Only an officially authorised technician should connect the appliance. Before you begin, turn off the gas and electricity supply.



WARNING!

- A full operational test and a test for possible leakages must be carried out by the fitter after installation.
- Access to the whole length of the connection hose must be possible and the gas hose must be replaced before its use before the end of service life (indicated on the hose.)
- Before Leaving-Check all connections for gas leaks with soap and water.
- DO NOT use a naked flame for detecting leaks. Ignite all burners both individually and concurrently to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame for each burner individually and all together. Adhere the duplicate data plate to an accessible location near the hotplate. When satisfied with the hotplate, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

GAS CONNECTION

- Flexible Hose: If installing with a hose assembly, it must comply with AS/NZS 1869, 10mmID, class B or D, no more than 1.2m long and installed in accordance with AS/NZS 5601.1.
- 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 supply connection point shall be accessible with the appliance installed.
- **WARNING!** Ensure that the hose assembly is restrained from accidental contact with the flue outlet of an under bench oven.

Install in accordance with relevant gas standards and/or codes of practice applicable. Connect the elbow fitting to the appliance gas manifold connection, and check that seals between the elbow and manifold connection are in place and in good condition.

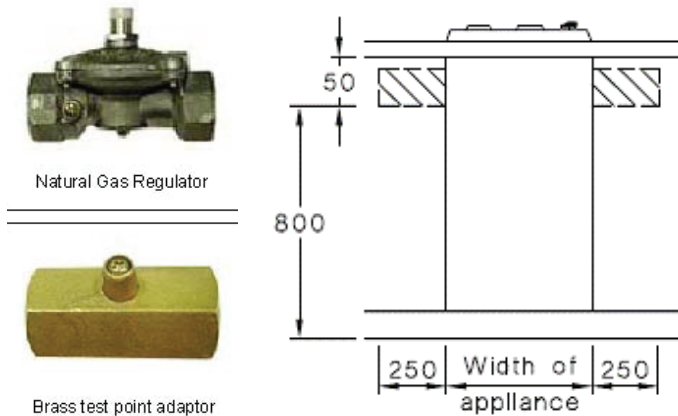
- For Natural gas: connect the natural gas appliance regulator (pictured opposite) with integral test point using approved gas thread tape or compound to the elbow fitting.
- For Universal LPG: connect the brass test point adapter (pictured opposite) using approved gas thread tape or compound to the elbow fitting.
- Ensure the supply connection point, test point and natural gas regulator adjustment screw (for Natural gas installation) are accessible for testing and/or adjustment with the hotplate in the installed position.

INSTALLATION INSTRUCTIONS CONT.

GAS CONNECTION CONT.

Where a flexible hose assembly is used, ensure it is approved to AS/NZS 1869, Class B. Any hose assembly used must be restrained from accidental contact with the flue outlet of an under bench oven. This hose assembly shall be suitable for connection to a fixed consumer piping outlet located as follows: Hotplates at a point 800 mm to 850 mm above the floor and in the region outside the width of the appliance to a distance of 250 mm.

After connecting to gas, check for leaks using soapy solution, never a naked flame



GAS SPECIFICATION

Gas type & pressure	Heat input and orifice size marked(mm)			
	Wok burner	Rapid burner	Semi-rapid	Auxiliary
	13.5MJ/h	10.8MJ/h	6.3MJ/h	4.3MJ/h
Universal LP Gas 2.75kPa	1.00	0.90	0.68	0.58
Natural Gas 1.0kPa	1.72	1.50	1.15	0.93

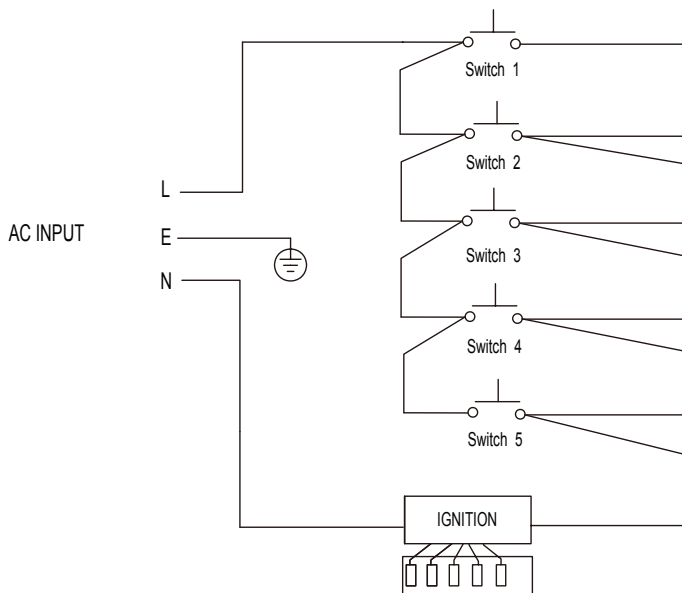
INSTALLATION INSTRUCTIONS CONT.

ELECTRICAL CONNECTION

- This appliance must be earthed
- This appliance is designed to be connected to a 220-240V, 50Hz-60Hz AC electricity supply
- The wires in the mains leads are coloured in accordance with the following code.
 - Green/yellow = Earth
 - Blue = Neutral
 - Brown = Live

WARNING! The wire which is coloured green/yellow must be connected to the terminal which is marked with the letter E or by the earth symbol.

WIRING DIAGRAM



When the power cord is damaged it must be replaced by the manufacturer to produce, customer service agent or similarly qualified personnel.

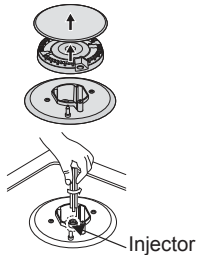
INSTALLATION INSTRUCTIONS CONT.

GAS ADJUSTMENT

- Take precautions on the operations and adjustments to be carried out when converting from one gas to another.
- All work must be carried out by a qualified technician
- Before you begin, turn off the gas and electricity supply to the appliance.

1. Change the injector of the burners

Remove the pan support, Burner lid and Flame spreader. Unscrew the injector using a 7mm box spanner and replace it with the stipulated injector for new gas supply. Carefully reassemble the all components. After injectors are replaced, it is advisable to strongly tighten the injector in place.

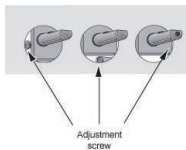
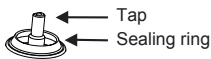


2. Adjustment of minimum level of the flame

- Turn the taps down to minimum.
- Remove the knob from the tap and place a small bladed screwdriver in the center of the tap shaft.
- The correct adjustment is obtained when the flame has a length of about 3-4mm.
 - For butane / propane gas, the adjusting screw must - be tightly screwed in.
 - Refit the control knob.

Make sure that the flame does not go out by quickly turning from maximum flow to minimum flow. If it does then remove the control knob and make further adjustments to the gas flow, testing it again once the adjustment has been made.

- Repeat this process for each one of the gas taps.
- 5 Attach the ULPG sticker to the cooker, near the gas supply inlet. Cover the Natural label that is factory fitted.



- Do not dismantle the tap shaft: in the event of a malfunction, change the whole tap.
- Before placing the burners back on the top place, make sure that the injector is not blocked.
- A full operational test and a test for possible leakages must be carried out after gas conversion. (such as soap water or gas detector)

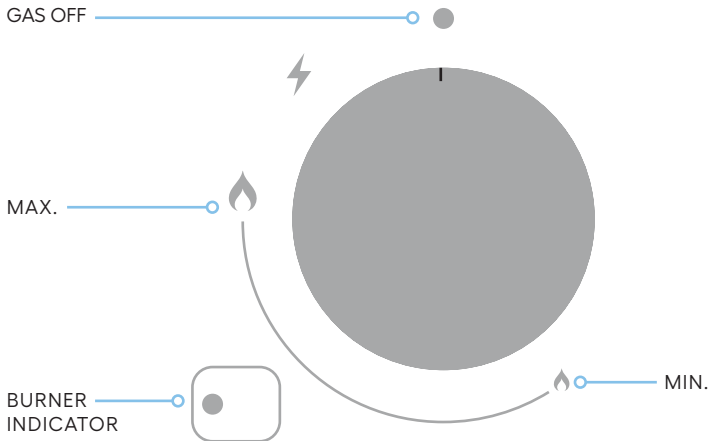
- After completing conversion, a qualified technician or installer has to mark "V" on the right gas category to match with the setting in rating plate. Remove the previous setting "V" mark.

Operation Instructions

OPERATION OF YOUR GLASS GAS COOKTOP

KNOB CONTROLS

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



- The minimum setting is at the end of the anti-clockwise rotation of the control handle.
- All operation positions must be selected between the maximum and minimum position.
- The symbol on the control panel, next to the control handle will indicate which burner it operates.

AUTOMATIC IGNITION WITH FLAME FAILURE SAFETY DEVICE

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

HOW TO IGNITE A BURNER

- Press in the control knob of the burner that you wish to light and turn it anti-clockwise to the maximum position.
- If you keep the control knob depressed, the automatic ignition for the burner will operate.
- You should hold down the control knob for 15 seconds after the flame on the burner has lit. If after 15s the burner has not lit, stop operating the device and open the compartment door and/or wait at least 1 min before attempting a further ignition of the burner.
- After this 15-second interval, to regulate the flame you should continue turning the control knob anti-clockwise until the flame is at a suitable level.
- The operating position MUST be at a position between the maximum and minimum position.
- To switch the burner off, turn the control knob fully clockwise to the gas Off position.
- In case of power failure, the burners can be lit by carefully using a match.

OPERATION INSTRUCTIONS CONT.

SAFETY AND ENERGY SAVING ADVICE

- The diameter of the bottom of the pan should correspond to that of the burner
- **CAUTION** Do not use cookware that overlaps the edge of the burner.

BURNERS	PANS	
	min.	max.
Triple-Crown	200mm	240mm
Rapid	200mm	240mm
Semi-Rapid	160mm	180mm
Auxiliary	120mm	160mm



■ **Do not use cookware that overlaps the edge of the burner.**

NO		YES	
	Do not use small diameter cookware on large burners. The flame should never come up the sides of the cookware.	Always use cookware that is suitable for each burner, to avoid wasting gas and discolouring the cookware.	
	Avoid cooking without a lid or with the lid half off -as this wastes energy	Place a lid on the cookware.	
	Do not use a pan with a convex or concave bottom.	Only use pots, saucepans and frying pans with a thick, flat bottom.	
	Do not place cookware on one side of a burner, as it could tip over.	Always place the cookware right over the burners, not to one side.	
	Do not use cookware with a large diameter on the burners near the controls, which when placed on the middle of the burner may touch the controls or be so close to them that they increase the temperature in this area and may cause damage.		
	Never place cookware directly on top of the burner.	Place the cookware on top of the trivet.	
	Do not place anything, eg. flame tamer, asbestos mat, between pan and pan support as serious damage to the appliance may result.		
	Do not use excessive weight and do not hit the cooktop with heavy objects.	Handle cookware carefully when they are on the burner.	

CAUTION

- It is not recommended to use roasting pans, frying pans or grill stones heated simultaneously on several burners because the resulting heat build-up may damage the appliance.
- Do not touch the top plate and trivet whilst in use for a certain period after use.
- As soon as a liquid starts boiling, turn down the flame so that it will barely keep the liquid simmering.

Maintenance and Cleaning

CAUTION

- Cleaning operations must only be carried out when the appliance is completely cool
- The appliance should be disconnected from your mains supply before commencing any cleaning process.
- Clean the appliance regularly preferably after each use.
- Abrasive cleaners or sharp objects will damage the appliance surface; you should clean it using water and a little washing up liquid.

PAN SUPPORTS AND CONTROL KNOBS

- Take off the pan support
- Clean these and the control knobs with a damp cloth, washing up liquid and warm water. For stubborn soiling soak beforehand.
- Dry everything with a clean soft cloth.

TOP PLATE

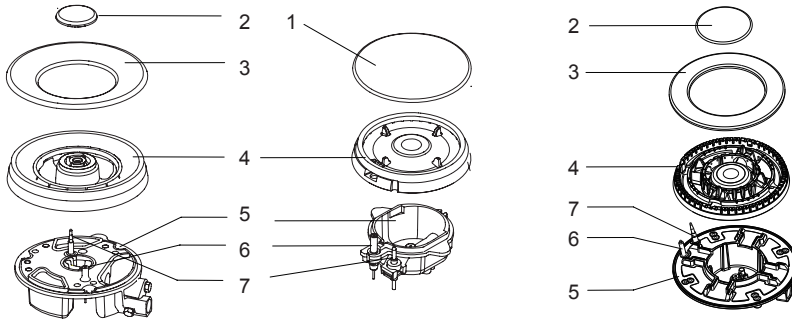
- Regularly wipe over the top plate using a soft cloth well wrung out in warm water to which a little washing up liquid has been added.
- Dry the top plate thoroughly after cleaning.
- Thoroughly remove salty foods or liquids from the hob as soon as possible to avoid the risk of corrosion.
- Stainless steel parts of the appliance may become discoloured over time. This is normal because of the high temperatures. Each time the appliance is used these parts should be cleaned with a product that is suitable for stainless steel.

BURNERS

- Remove the burner lids and flame spreaders by pulling them upwards and away from the top plate.
- Soak them in hot water and a little detergent or washing up liquid.
- After cleaning and washing them, wipe and dry them carefully. Make sure that the flame holes are clean and completely dry.
- Wipe the fixed parts of the burner cap with a damp cloth and dry afterwards.
- Gently wipe the ignition device and flame suspension device with a well wrung out cloth and wipe dry with a clean cloth.
- Before placing the burners back on the top plate, make sure the injector is not blocked.

MAINTENANCE AND CLEANING CONT.

RE-ASSEMBLE THE BURNERS AS FOLLOWS



1. Place the flame spreader (4) on to the burner cup (5) so that the ignition device and the flame supervision device extend through their respective holes in the flame spreader. The flame spreader must click into place correctly.
2. Position the burner lid (1,2,3) onto the flame spreader (4) so that the retaining pins fit into their respective recesses.



Replace parts in the correct order after cleaning.

- Do not mix up the top and bottom.

- The locating pins must fit exactly into the notches.

Troubleshooting

OPERATION IN CASE OF EMERGENCY

In the event of an emergency you should:

- Turn the cooktop off by pressing the “On/Off” button.
- Switch off the appliance at the power outlet and remove the plug.
- Call the Residentia Group support team on 1300 11 HELP (4357).

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

Issue	Possible Cause	Resolution
Not ignited	<ul style="list-style-type: none"> • No Spark • The burner lid is badly assembled • The gas supply is closed 	<ul style="list-style-type: none"> • Check the Electricity Supply • Assemble the lid correctly • Open the gas supply completely
Badly ignited	<ul style="list-style-type: none"> • The burner lid is badly assembled • The gas supply is closed • The ignition plug is contaminated with an alien substance. • The burners are wet. • The holes in the flame spreader are clogged. 	<ul style="list-style-type: none"> • Assemble the lid correctly • Open the gas supply completely • Wipe alien substance with a dry cloth • Dry the burner lids carefully • Clean the flame spreader
Noise made when combusted and ignited	<ul style="list-style-type: none"> • The burner lid is badly assembled 	<ul style="list-style-type: none"> • Assemble the burner lid correctly
Flame goes out when in use	<ul style="list-style-type: none"> • The flame suspension device is contaminated with an alien substance • Product being cooked has boiled over and extinguished the flame • A strong draught may have blown the flame out 	<ul style="list-style-type: none"> • Clean the flame supervision device. • Turn off burner knob. Wait one minute and reignite zone. • Please turn off zone and check cooking area for draught such as open windows. Wait one minute and reignite zone
Yellow flame	<ul style="list-style-type: none"> • The holes in the flame spreader are clogged. • Different gas is used 	<ul style="list-style-type: none"> • Clean the flame spreader. • Check the gas used.

TROUBLESHOOTING CONT.

Issue	Possible Cause	Resolution
Unstable flame	<ul style="list-style-type: none"><li data-bbox="376 317 598 363">• The burner lid is badly assembled	<ul style="list-style-type: none"><li data-bbox="709 317 1017 341">• Assemble the burner If correctly
Gas smell	<ul style="list-style-type: none"><li data-bbox="376 428 518 452">• Gas leakage.	<ul style="list-style-type: none"><li data-bbox="709 428 1085 526">• Stop using the product and close the middle valve. Open the window to ventilate. Contact our service centre by using a phone outside.

NOTE:

If checking any of the the above causes are not easily resolved or you cannot resolve the fault by yourself:

- Turn the cooktop off by pressing the "On/Off" button.
- Switch off the appliance at the power outlet and remove the plug.
- Call the Residentia Group support team on 1300 11 HELP (4357).

Specifications

Model:	HBRCGG905W
Cooking Zones:	5 Zones
Ignition Device:	Continuous Ignition Type
Rated Voltage:	220-240V~
Rated Frequency:	50Hz – 60Hz
Rated Power	2.0W
Product Dimensions (W x D x H):	900mm x 510mm x 99mm
Gas Type:	Set for Natural Gas (includes LPG conversion kit)
Gas Connection:	G1/2 Thread
Other Features:	5 Burners inc. Wok Burner
	Electric Under Knob Ignition
	Cast Iron Pan Stands
	European made Sabaf Burners
	Flame Failure Safety Device

NOTE:

This product is subject to continuous improvement, specification are subject to change without prior notice.

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90cm Glass Gas Cooktop

Repair and Refurbished Goods or Parts Notice

Unfortunately, from time to time, faulty products are manufactured which need to be returned to the Supplier for repair.

Please be aware that if your product is capable of retaining user-generated data (such as files stored on a computer hard drive, telephone numbers stored on a mobile telephone, songs stored on a portable media player, games saved on a games console or files stored on a USB memory stick) during the process of repair, some or all of your stored data may be lost.

We recommend you save this data elsewhere prior to sending the product for repair.

You should also be aware that rather than repairing goods, we may replace them with refurbished goods of the same type or use refurbished parts in the repair process.

Please be assured though, refurbished parts or replacements are only used where they meet ALDI's stringent quality specifications.

If at any time you feel your repair is being handled unsatisfactorily, you may escalate your complaint. Please telephone us on 1300 11 43 57 or write to us at:

165 Barkly Avenue,
Burnley VIC 3121
Australia

Email: support@residentiagroup.com.au

Helpline hours of operation:
Mon-Fri 9:00 AM - 5:00 PM





Warranty returns

Should you for any reason need to return this product for a warranty claim, make sure to include all accessories with the product.

Product does not work?

If you encounter problems with this product, or if it fails to perform to your expectations, make sure to contact our After Sales Support Centre on 1300 11 4357.

For an electronic copy of this manual, go to www.harbour-appliances.com.au and download a copy.

HARB•UR



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CERTIFICATE NO.: SGS-200567-E

AN INITIATIVE BY RESIDENTIA GROUP

TEL: 1300 11 4357 | EMAIL: SUPPORT@RESIDENTIAGROUP.COM.AU