

WELCOME TO YOUR NEW FRANKE GAS COOKTOP

You're about to begin a very happy and delicious relationship. Let's get started.

This is no ordinary cooktop.



FRG302S1 - 30CM GAS COOKTOP



FRG604S1 - 60CM GAS COOKTOP



FRG905S1 - 90CM GAS COOKTOP

MAKE IT WONDERFUL

FRANKE



AN IMPORTANT NOTE

Please read this document and the safety information carefully before you first use your cooktop.

SUPPORT

Speak to our customer service representatives.
Australia: 03 9700 9100 | info@prks.com.au
New Zealand: 09 964 0400 | info@prks.co.nz

WARRANTY

Your Franke product is protected by a 2-year warranty. Should you ever need to make a warranty enquiry, simply contact our service department.

Australia: 03 9700 9100 | service@prks.com.au
New Zealand: 09 964 0400 | service@prks.co.nz

GET SOCIAL

Keep up to date on all things Franke by following us on Facebook and Instagram.

@FrankeAUS
#makeitwonderful

"LET'S LET EVERYONE ELSE BE ORDINARY,
WHILE WE MAKE IT WONDERFUL"

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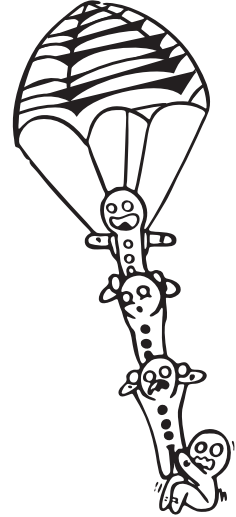
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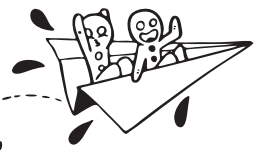
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CHAPTER 1



READY, SET UP, GO

Your Franke cooktop is designed to be set up quickly and easily - so you can start creating delicious masterpieces even sooner.

IMPORTANT WARNINGS

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children shall be kept away unless continuously supervised.
- Prevent the children to hang around the appliance and warn them properly against the danger of burns.
- 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.
- Cleaning and user maintenance shall not be made by children without supervision.
- **WARNING:** Unattended cooking with fat or oil can be dangerous and may result in fire. Be sure having the preparation of such food (fries) under constant control. Never try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- Don't use high-pressure steam cleaner or hot steam to clean the appliance.
- Never place any metal objects upon the hob surface, such as knives, forks, spoons, pot lids, and the like, as they may get very hot.
- The appliance can't be activated by external timers or remote controls systems.
- Do not use the appliance for room heating.
- If there is a wall power outlet located near the hob and another appliance is plugged into it, make sure the power cord does not come into contact with the hot cooking zones.
- Do not store any temperature-sensitive objects, materials, or substances underneath the appliance, e.g. detergents, sprays, etc.
- In case of a failure of the appliance, immediately disconnect the appliance from the power mains and contact the service center.
- The appliance is manufactured in compliance with the relevant effective safety standards.
- Don't connect the hob to the power supply with an extension cable or multiple sockets, because they don't assure a sufficient safety (e.g. overheating risk of multiple sockets).
- Connect the appliance to a permanent connection.
- For safety reasons, this appliance may only be used after it has been built in.
- This appliance is not intended for outdoor use.
- Installation of the appliance (installation class: 3) into a kitchen worktop and its connection to the power mains and the gas supply may only be performed by an adequately qualified technician.
- When the appliance is in use, additional heat and moisture are emitted into the room. When the appliance is used for a prolonged period of time at a high performance level, intensive ventilation or use of kitchen hood may be required in the room where the appliance is installed.
- Do not use the gas burners, if the flame seems unstable.
- If you smell gas in the room, immediately close the gas supply valve either on the gas bottle or gas pipeline, extinguish all sources of open fire (including cigarettes), aerate the room, do not turn on any electric appliances, and call a gas expert technician.
- The main gas supply valve should also be closed if gas burners will be out of use for a long period of time (e.g. when going on holiday).
- Do not place empty pans on the appliance.
- Appliance surface should not be used as a worktop. Sharp objects may cause scratches.
- Preparing food in thin aluminum or plastic containers on the cooking zones is not allowed. Do not place any plastic objects or aluminum foil on the appliance surface.
- Make sure that the parts of the burners are correctly positioned / installed.
- After a prolonged use of cast iron plates, the area of the plate and the edge of the cooking zone may faded. Repair service is not covered by the warranty.
- **⚠ Don't use pan, pots, grills or grilled stones, of bigger size than the maximum specified for every single burner; in particular you must not cover more burners simultaneously. The accumulation of heat could damage the appliance.**



The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable 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 inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

INSTRUCTIONS FOR USE

Instructions for use have been prepared for the user, and describe the appliance and the way it is handled. These instructions are intended for various types of appliances, so you may find some descriptions for the functions that your particular appliance may not have.

These instructions are only valid if the country symbol is indicated on the appliance. If there is NO country symbol in the appliance, technical instructions should be observed for adapting the appliance to comply with the requirements and regulations for use in your country.

WARNINGS & SAFETY

- The appliance may become hot during use and directly after use.
- 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 any parts become damaged, they must be replaced by the manufacturer only, including the power supply cord.
- Do not modify this appliance.
- Do not use abrasive cleaners or sharp metal scrapers during cleaning.
- This cooktop is suited only for the cooking of food for domestic purposes.
- Do not use or store flammable materials in or near this appliance.

APPLIANCE USE WARNINGS

Metallic objects such as knives, forks, spoons or lids should not be placed on the cooking surface as they can become hot. If you sense gas in the surrounding area of the appliance, immediately turn off the appliance and close the gas supply valve and stop all sources of flame.

This appliance is not intended for outdoor use. Ensure there is adequate ventilation in the room at all times, and use a rangehood or extractor or fan during times of intense cooking or gases being emitted.

When going on a holiday, please ensure that the mains gas supply valve is closed.

Do not use pots, pans, grills or stones that are bigger than the size of the burner plate. Also you must not cover two burners with one cookware piece.

The appliance is not suitable for installation and operation with after market lids or covers. Make sure the burners are correctly placed prior to lighting the cooktop.

INSTALLATION INSTRUCTIONS

Check the appliance for damage after unpacking it, and don't connect the appliance if it has been damaged in transport.

Instructions for use have been prepared for the user and describe the appliance and the way it is handled. These instructions are intended for various types of appliances, so you may find some descriptions for the functions that your particular appliance may not have.

Only a licensed professional may connect the appliance – damage caused by incorrect installation is not covered under the warranty. Ensure that the panels of the cabinetry around the cooktop are heat resistant, and the glues and materials can withstand temperatures of at least 90 degrees Celsius.

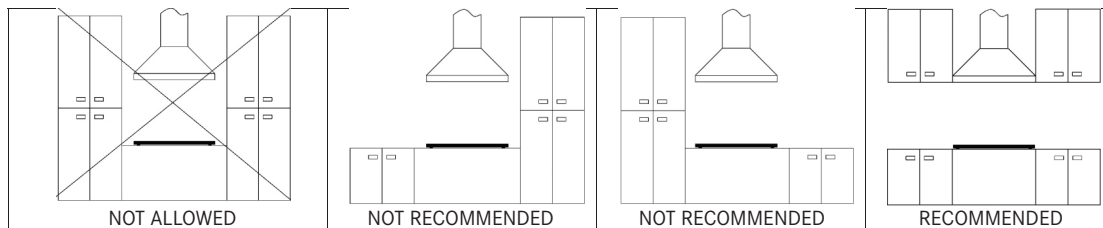
Remove all labels and adhesives from the cooktop prior to use. This cooktop cannot be used as working surface, or chopping board or for anything other than cooking.

Do not spray or store aerosols in the vicinity of this cooktop.

This appliance must not be used as a heater, and precaution must be taken if used in a caravan, or marine craft to ensure adequate ventilation.

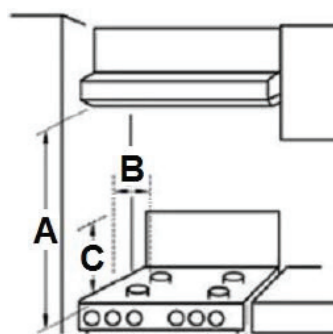
WHEN THE APPLIANCE IS INSTALLED SO THAT THE BASE CAN BE TOUCHED, A PROTECTING SHIELD MUST BE FITTED. THIS SHIELD MUST BE AT LEAST 20 MM FROM THE LOWEST PART OF THE APPLIANCE AND BE CAPABLE OF WITHSTANDING THE APPLIANCE TEMPERATURES.

- Installation of the appliance into a kitchen worktop must be performed by an adequately qualified technician.
- Veneer or other finish of the piece of kitchen furniture into which the hob is to be built in should be treated with heat resistant glue (100°C); otherwise, the worktop finish may be discolored or deformed.
- Ideally the appliance should be installed with plenty of space on either side. There may be a wall at the rear and a tall unit or wall at one side. On the other side, however, no unit or divider should stand higher than the cooktop.



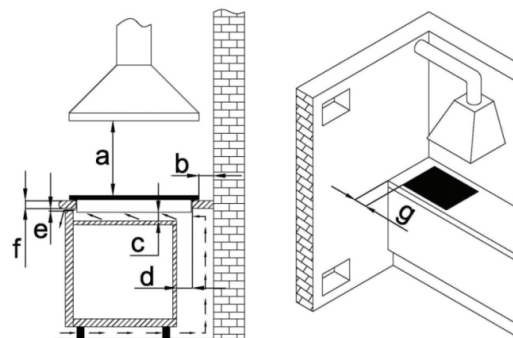
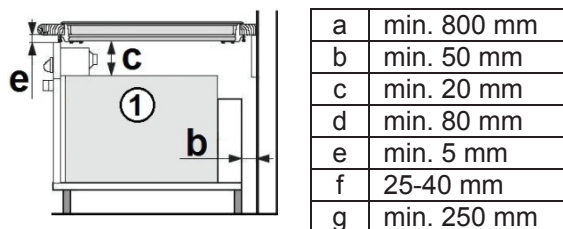
Use of massive wood decoration plates or boards on the worktops behind the appliance is not permitted.

- The distance between the appliance edge and the adjacent tall kitchen furniture element should amount to no less than 250 mm.
- **All sizes and distances to be taken for the proper functioning of the appliance are shown in figures below.**
- The kitchen furniture element underneath the hob should not be fitted with a drawer. If the kitchen furniture element as a horizontal partition wall, it should be installed no less than min 20mm from the lower surface of the appliance. The space between the partition wall and the appliance must be empty; no objects should be placed into that gap.
- Hanging, or wall-mounted kitchen elements should be installed high enough not to interfere with the work process.
- A minimum safety distance must be maintained between the appliance and the cooker hood above it. See the cooker hood manufacturer's operating and installation instructions for details. If the manufacturer's instructions are not available or, if there are any flammable objects (e.g. utensil rails, wall units etc) above the appliance, a minimum safety distance of at least 800 mm must be maintained between them and the appliance below.
- Fit the wall units and cooker hood before fitting the appliance to avoid damaging it.
- The front part must have an opening of no less than 5 mm.
- The appliance must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.
- **Only ovens fitted with a cooling fan (1) may be installed underneath this appliance.**
- Before installing an oven, the rear wall of the kitchen furniture element should be removed in the area of the appliance cut-out. Furthermore, a gap of at least 5 mm should be left at the front side.

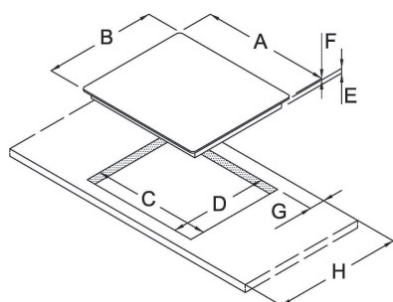


Overhead clearances—(Measurement A) Range hoods and exhaust fans shall be installed in accordance with the manufacturer's relevant instructions. However, in no case shall the clearance between the highest part of the hob of the gas cooking appliance and a range hood be less than 600 mm or, for an overhead exhaust fan, 800 mm.

Side clearances—(Measurement B & C) Where B, measured from the periphery of the nearest burner to any vertical combustible surface, or vertical combustible surface covered with toughened glass or sheet metal, is less than 250 mm, the surface shall be protected to a height C of not less than 150 mm above the hob for the full dimension (width or depth) of the cooking surface area. Where the gas cooking appliance is fitted with a „splashback“, protection of the rear wall is not required.



Gas inlet is located at the rear right 25mm from the edge

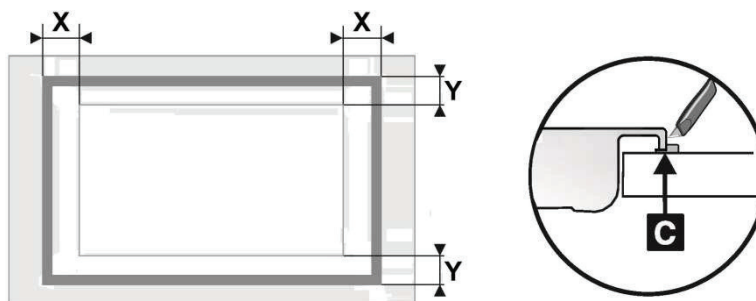


	FRG302S1	FRG604S1	FRG905S1
A	288 mm	600 mm	880 mm
B	510 mm	510 mm	510 mm
C	270 mm	560 mm	860 mm
D	480 mm	480 mm	480 mm
E	45 mm	45 mm	45 mm
F	3 mm 3	mm	3 mm
G	min. 50 mm m	in. 50 mm	min. 50 mm
H	min. 600 mm	min. 600 mm	min. 600 mm

**Fit the insulating gasket
(for stainless steel
appliances)**

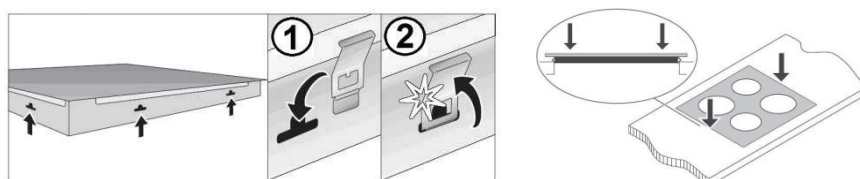
X	10mm
Y	15mm

Fit carefully the provided insulating gasket around the outside edge of the hole made in the top as shown below, pressing it down with your hands so that its entire surface fits snugly (follow the dimensions shown). After fastening the appliance to the top (see "Installation procedure") carefully trim off the excess of the gasket. The dimensions in the drawing below refer to the hole and to the outside edge of the gasket.



**Installation procedure
(with springs)**

- Worktop must be absolutely horizontal;
- Seal the cut surfaces with a suitable sealant to avoid swelling caused by moisture. The sealant must be heat resistant;
- Put the supplied springs in their places;
- Feed the mains connection cable down through the cut-out;
- Insert the appliance into the cut-out;
- Press the appliance firmly towards the worktop from above.



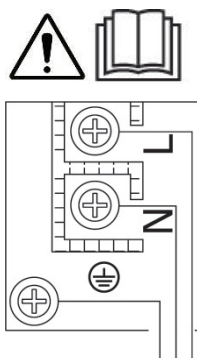
CONNECTING TO THE POWER MAINS

- The appliance may **ONLY** be connected by an authorized qualified technician.
- Electric system protection should comply with all relevant regulations.
- The connection clips can be accessed when the connection clip covers are opened removed.
- Before connecting the appliance, make sure the voltage indicated on the rating plate is consistent with the voltage in your home network. Connection voltage should be checked by a qualified technician using a corresponding measuring device!
- The rating plate with basic information is attached on the lower side of the appliance.
- A duplicate rating plate is supplied to adhere in an accessible area next to the appliance. This appliance is suitable for Natural Gas and Universal LPG; ensure that the available gas supply matches the rating plate.
- In order to make a fixed connection to the mains, insert an all-pole circuit breaker between the appliance and the mains. This device shall have a contact separation in all poles, providing full disconnection under overvoltage category III conditions.
- The current conducting and isolated parts must be protected from any possibility of direct contact.

WARNING!

- Before any intervention, disconnect the appliance from the power mains. Connect the appliance in compliance with the electric connections diagram supplied; make sure the relevant network voltage is observed!
- The ground wire should be connected to the clip indicated by the earth symbol.
- The mains cable should be fed through the fastening clip which protects it from being accidentally pulled out.
- After connecting the appliance, turn on all cooking zones / heaters for approximately three minutes to make sure they are operating correctly.
- Incorrect connection may destroy parts of the appliance, making the warranty void.
- Connection cable on the back of the appliance should be led in such way that it does not touch the appliance back wall, as this part will get very hot during operation.

Wiring diagram



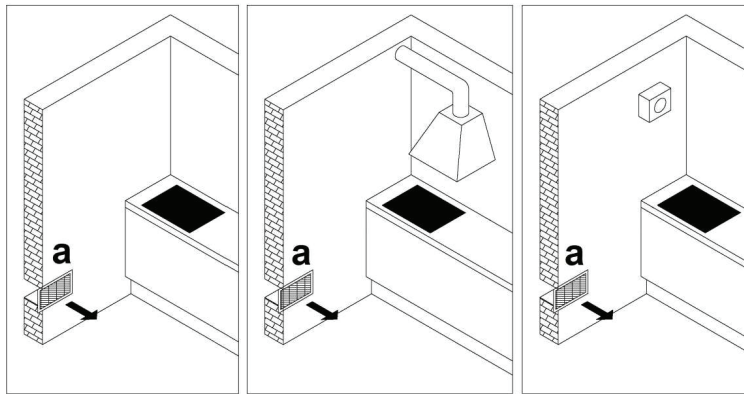
The following can be used for connection:

- H05RR-F , 3x1,5mm²
- H07RN-F , 3x1,5mm²
- H05RN-F , 3x1,5mm²
- H05V2V2-F , 3x1,5mm²
- H05VV-F , 3x1,5mm²

LIVE	L	BROWN
EARTH	⊕	GREEN / YELLOW
NEUTRAL	N	BLUE

CONNECTING TO THE GAS SUPPLY

- Connection to the gas supply, or conversion from one type of gas to another, should only be undertaken by an approved and registered gas installer in strict accordance with local and national safety and building regulations.
- Check with your local gas supplier about the type of gas and its calorific value, and compare this information with the type of gas quoted on the cooktop data plate.
- This appliance is not suitable for connection to a burning fumes exhaust system (i.e. a chimney).
- **WARNING:** Special care must be taken to ensure adequate ventilation / aeration (a = min. 100 cm²). The gas cooking appliance use may cause heat, humidity and products of combustion in the room where is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: keep open any natural ventilation holes 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.



! Before Leaving

When installation is complete, 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 concurrently. 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.

- Ensure that the flexible pipe cannot come into contact with any moving part of the cooktop (e.g. drawer) and that it is not in a position where it could be damaged;
- Check the burners for correct operation. The flames must be clearly visible, and should be blue and green at the center. If the flame is unstable, increase the minimum power.

Connection

There are two ways to carry out the connection to the main gas line:

A. The hotplate can be connected with rigid pipe as specified in AS/NZS5601.

B. The hotplate can be connected with a Flexible Hose, which complies with AS/NZS 1869 (Australian Certified), 10mm ID, class B or D, no more than 1.2m long and in accordance with AS/NZS5601. Ensure that the Hose does not contact the hot surfaces of the hotplate, oven, dishwasher or other appliance that may be installed underneath or next to the hotplate.

WARNING: Ensure that the hose assembly is restrained from accidental contact with the flue or flue outlet of an underbench oven. The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length. Unions compatible with the hose fittings must be used and connections tested for gas leaks. The supply connection point shall be accessible with the appliance installed. The hose assembly shall be suitable for connection to a fixed consumer piping outlet located at a point 800mm to 850mm above the floor and in a region outside the width of the appliance to a distance of 250mm.

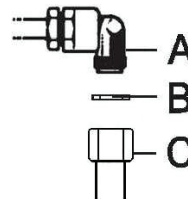
- The flexible connection hose should be able to move freely, it should not come into
- contact with the movable parts of the furniture or the bottom of the appliance.

After connecting the appliance, check the joints for any leaks.

A ISO7-1 R1/2 connection plug

B Non-metal gasket with thickness of 2 mm

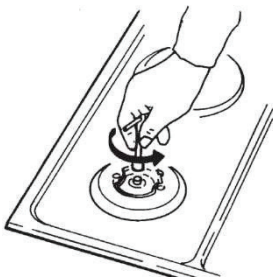
C Pipe adapter for liquid gas (depending on the model)



Only use pipes and seals in accordance with the Standards. These pipes must be installed so that, when fully extended, their length does not exceed 2000 mm. For easier installation and to prevent gas leaks, attach the swivel coupling to the appliance first, and then to the gas mains pipe. Inverting this sequence may hamper the gas seal between the pipe and the appliance.

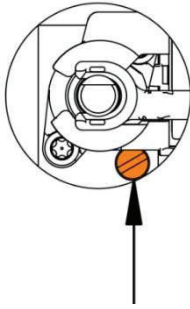
ADAPTATION TO A DIFFERENT

TYPE OF GAS



- The appliance should not be removed from the worktop.
- Before converting, disconnect the appliance from the power mains and close the gas supply valve.
- Remove the support grid and burner covers with respective crowns.
- Replace the existing nozzles for nominal thermal load with corresponding nozzles for the new gas type and supplied provided (see Nozzle table). In double burners, adjustment elements are accessible behind the main nozzle protective plate.
- After finishing this sequence, replace the old setting label with the new one provided for the new injectors.
- The category with the related types of gas can be used are included in Conversion to a different type of gas table.

MINIMUM FLOW ADJUSTMENT



Instructions for **Natural Gas**

1. Light the burner and bring it to the minimum position.
2. Remove the control knobs, including the gaskets.
3. Turn the adjustment screw on the side of the tap rod until a regular minimum flame is obtained:
 - anti-clockwise to increase the gas flow;
 - clockwise to reduce the gas flow;
4. Re-assemble the knob and verify burner flame stability (when quickly rotating the hand from maximum to minimum position the flame must not shut off).
5. Repeat the operation on all gas taps.

Instructions for **Universal LPG**

Tighten the screw on the side of the tap, rod clockwise completely.

TECHNICAL INFORMATION

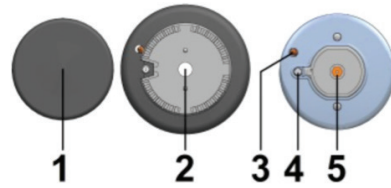
	FRG302S1	FRG604S1	FRG905S1
A: Auxiliary SR: Semirapid R: Rapid DC4M: Dual Crown DC5D: Dual Crown			
Nominal Gas Consumption	14.8 MJ/h (NG) 12.3 MJ/h (ULPG)	33.5 MJ/h (NG) 27.2 MJ/h (ULPG)	46.8 MJ/h (NG) 38.3 MJ/h (ULPG)
Category gas usage	Natural gas 1.0 kPa or Universal LPG 2.75		
Operating voltage	220-240 V~ ; 50/60 Hz		

NOZZLE TABLE

Burner	A	SR	R	DC4M	DC5D	
					EXT	INT
Rated heat output (MJ/h)	4.0 NG 3.1 ULPG	7.0 NG 5.4 ULPG	10.8 NG 9.2 ULPG	15.5 NG 13.3 ULPG	18.0 NG 15.2 ULPG	
Ø INJECTOR (mm)						
Natural gas	0,90	1,20	1,50	1,80	1,80	0,80
Universal LPG	0,50	0,65	0,85	1,00	1,00	0,44
Ø BY-PASS (mm)						
Natural gas	REG.	REG.	REG.	REG.	REG.	REG.
Universal LPG	0,27	0,31	0,42	0,60	FIXE	0,27

BURNERS

- The gas burners are fitted a candle as flame failure device. If the burner flame is extinguished accidentally or unintentionally, e.g. when some liquid boils over or when there is draught in the room, gas supply is automatically cut off, thus preventing the gas from being emitted into the room.



- Gas burner cover should always be placed on the burner crown very carefully. Make sure the slots on the burner crown are never obstructed.
1. Burner crown cover
 2. Burner crown with the support for the burner cover
 3. Candle flame failure device
 4. Ignition candle
 5. Nozzle

DISPOSAL

Dispose of all packaging in an environmentally friendly manner. Franke practises environmentally conscious behaviour, and this appliance is labelled in accordance with the used electrical and electronic appliances waste guidelines.

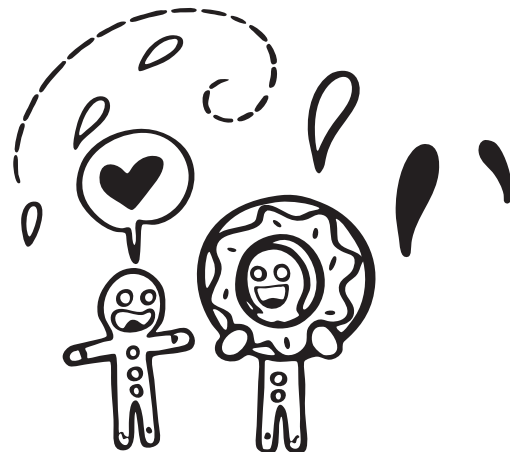
If you have any questions on disposals, please call the Franke customer service team on 03 9700 9100.

SURROUNDING AREA WARNINGS

Cupboards around the cooktop must not interfere with the ventilation, or obstruct adequate airflow around the appliance. It is not advised for the cooktop to be placed adjacent to a wall or cupboard. A minimum of 25cm is required from any side walls or cupboards.

For the splashback of rear wall, ensure there is no decorations fitted or flammable objects or combustible paint finishes.

Ensure there is at least 80cm between the top of your pots/pans and the extractor rangehood (if fitted). The appliance must not be installed on top of a dishwasher, washing machine, dryer, fridge or freezer. It may only be installed over the top of an oven fitted with a fan and ventilation system.



CHAPTER 2



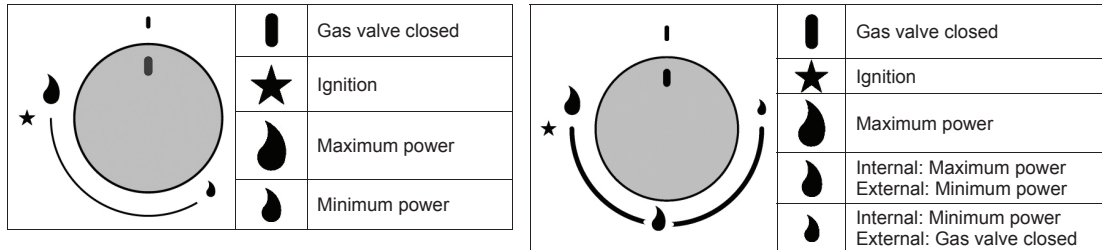
LIFE WITH YOUR FRANKE COOKTOP

We designed this cooktop with one thing in mind.
How do we create a wonderfully simple user experience
for **you**, our customer?

OPERATING YOUR COOKTOP

Your Franke Appliance is fitted with automatic flame ignition. To turn on the cooking burner, follow these steps:

1. Select which cooking zone you will switch on by following the small diagram adjacent to the rotary knob.
2. Press and rotate the rotary knob anti clockwise past the star ignition icon.
3. The flame intensity can now be adjusted according to preference using the rotary knob.
4. To switch off the gas burner, rotate the rotary knob back to the off position located at the 12 o'clock position.

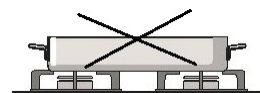
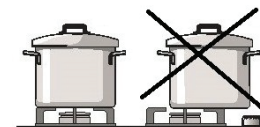
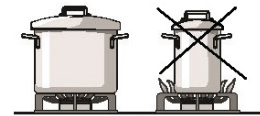


IN CASE OF POWER FAILURE

If there is a power failure, for example during a storm and there is no power available to ignite the cooktop, it is still possible to use your Franke appliance, following the above steps, but using a match to light the gas burner. Take extra caution when doing this and use long matches.

PANS

- Correctly selected cookware will enable optimum cooking time and gas consumption.
Pan diameter is the most important parameter.
- Use pans which have the right size for each burner.
- Do not use small pans on large burners. The flame should not touch the sides of the pan.
- For smaller diameter pots and pans (coffee and tea pots, etc.), the power of the burner being used has to be regulated in order to ensure that the flame laps the bottom of the pot without spilling over.
- For combustion, the gas also needs air. If a pan is too large, air supply to the burner is insufficient; as a result, combustion effect is lesser.
- Do not use pots with concave or convex bottoms.
- Always place the pan right over the burner, not to one side. Otherwise it could tip over.
- Place the pans on the pan supports, never directly on the burner. Make sure that the pan supports and burner caps are correctly positioned before using the appliance.
- Do not place large pans on the burners near the control knobs. These may be damaged by the very high temperatures.
- Never use two burners or heat sources to heat one single pan.
- Do not use cast iron plates, griddles, earthenware casserole dishes, etc. for a long period of time on maximum power especially on crystal glass gas hobs.
- Pans should be placed on the hob carefully. Do not strike the hob and do not place excessive weight on it.
- Stainless steel working table can burnish when subjected to excessive heat. Therefore we don't recommend prolonged cooking with soapstone, earthenware pans or cast iron plates. Avoid the use of aluminum foil to protect the working table during cooking operation.
- Don't use pan, pots, grills or grilled stones, of bigger size than the maximum specified for every single burner; in particular you must not cover more burners simultaneously. The accumulation of heat could damage the appliance.



CHAPTER 3



GETTING THE MOST OUT OF YOUR FRANKE COOKTOP

Getting the most out of your Franke cooktop.

Your Franke cooktop turns work into play, and inspires
creativity every single day.

CLEANING AND CARE

We want your Franke Appliance to be looking this good for a long time to come. To ensure that the various surfaces are not damaged through cleaning, please observe the following:

Plastic: Hot soapy water with a soft cloth.

Stainless steel surfaces: Clean stainless steel surfaces using a microfibre cloth or with a solution of warm water and a little washing-up liquid applied with a soft sponge. In the case of stubborn dried-on soiling, soak first. Finally, dry with a soft cloth. The stainless steel appliance cleaner can be used to clean the frame when required. Apply with an even pressure following the direction of the “grain”. The care product for stainless steel can be used after cleaning to help keep your appliance looking good and to hinder resoiling. Apply sparingly with a soft cloth following the instructions on the packaging.

Control panel: Clean with a dish cloth and then dry with a soft cloth.

Spills or food stains: A mix of hot soapy water. Wash with a dish cloth, and then allow to dry. Do not use abrasive cleaners.

Pan support (trivet): Hot soapy water with a soft sponge. If there are stubborn stains, it is possible to soak them first. Do not place in dishwasher.

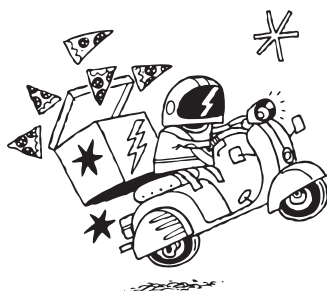
Rotary knobs: Remove the control knob by pulling directly up at the 12 o'clock position, and use warm soapy water and a soft cloth.

Burner: No part of the burner should ever enter a dishwasher. The burner should be dismantled and cleaned using warm water only and a soft sponge. Parts of the burner which cannot be removed, should be cleaned with a soft cloth. Do not get the igniter wet.

Do not use a steam cleaning appliance to clean this appliance. The steam could reach the electrical components and cause a short circuit.

To avoid damaging the outer surfaces of your appliances, do not use:

- Cleaning agents containing soda, alkalines, ammonia, acids or chlorides
- Cleaning agents containing descaling agents
- Stain or rust removers
- Abrasive cleaning agents, e.G. Powder cleaners and cream cleaners
- Solvent-based cleaning agents
- Dishwasher cleaner
- Grill and oven cleaners
- Glass cleaning agents
- Hard, abrasive brushes or sponges, e.G. Pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents
- Sharp pointed objects (these can damage the seal between the frame and the worktop).



CHAPTER 4



PROBLEM, MEET SOLUTION

We don't expect your experience with your new Franke cooktop to be anything but wonderful, but here's some trouble shooting remedies just in case.

TROUBLE SHOOTING

You shouldn't have any issues with your Franke Appliance, however there are some problems which can easily be fixed by trouble shooting the table below. If you can't find your problem, or the remedy has not fixed the issue, then give our friendly customer service team a call on 03 9700 9100.

Problem	Cause and Remedy
The flame is uneven or unstable	Wrong gas setting, or problem with the gas pipeline. Get an expert to check the supply immediately.
The flame from the burners changes or is not how you expect	The burner has not been assembled correctly or is sitting wrong. Assemble the burner correctly.
Burner ignition takes more time than expected	The burner has not been assembled correctly or is sitting wrong. Assemble the burner correctly.
The flame is extinguished shortly after ignition	The rotary knob was not pressed hard enough or long enough to adequately light the burners.
Electric ignition is not working correctly, and burner is not lighting	Check the power supply, or fuse box. There could also be food stuck near the ignition switch.
The trivets or crown has discoloured	This is normal due to the high heat that these parts are exposed to. Clean the burner components according to the cleaning instructions found in this manual.

CHAPTER 5



LAST BUT NOT LEAST

This section contains the warnings, precautions and legal notices to make sure everything runs smoothly.

ELECTRIC SHOCK HAZARD

Never carry out any repairs yourself, always get an authorized technician to do any repairs or maintenance on your cooktop. If any electrical components become damaged or there is exposed wiring, there is a risk of electrical shock.

Ensure whenever the cooktop is in operation and you come into contact with it, that appropriate footwear is worn.

HAZARDS

The following is a comprehensive list of all hazards and risks this product possesses.

Risk of fire:

- Any combustible items left in or near the cooktop during operation

Risk of burns:

- The appliance becomes very hot. Never touch any surfaces or compartments which have been exposed to the heating elements.
- Accessories also become very hot. Use appropriate gloves.
- Alcoholic vapours may catch fire. Never use a high quantity of alcohol in a cooking recipe.

Risk of scalding:

- Any liquid in the cooking compartment may become hot and potentially dangerous if not handled carefully.

Risk of electric shock:

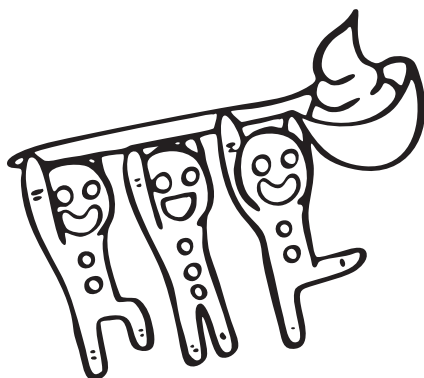
- The insulation and coating of cooktop accessories may cause electric shock if they come into contact with electrical components.

Risk of death or serious injury to human health:

- The cables and wiring harnesses at the rear of the appliance must not be tampered with or come into contact with the hot appliance.
- If the appliance is not operating correctly, do not continue to operate it. Discuss your problem with our customer service team.

Risk of gas inhalation

- This appliance uses gas in the burners, there must be adequate ventilation in the room to ensure that there is fresh oxygen.
- If the burner doesn't light as expected but gas is still being emitted from the appliance, turn off the gas supply and extinguish any sources of flame, and vacate the room to fresh air.



GLOSSARY

Abrasive - a coarse and harsh substance capable of polishing or cleaning a surface by rubbing or grinding.

Cabinetry - a collection of cupboards with drawers or shelves.

Circuit breaker - and automatic device for stopping the flow of current in an electrical circuit for safety reasons.

Control display - an electrical component which depicts various function on a screen, usually LED.

Enamelled - a coat of paint which is extremely heat resistant. It is applied by fusion to the metal.

Food residue - a small amount of food which remains after cooking.

Insulation - protecting or shielding an object from excessive heat or moisture.

Licensed professional - a person who has had the proper training and prerequisite to complete a certain job.

Manufacturer - the person or organisation which is the original producer of a product.

Metal scraper - a single edged tool used to scrape a surface clean.

Packaging - the materials used to wrap or protect goods.

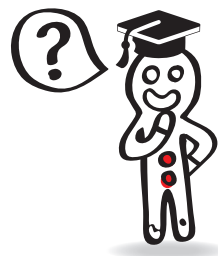
Rotary knob - a wheel which control certain function and can spin left or right.

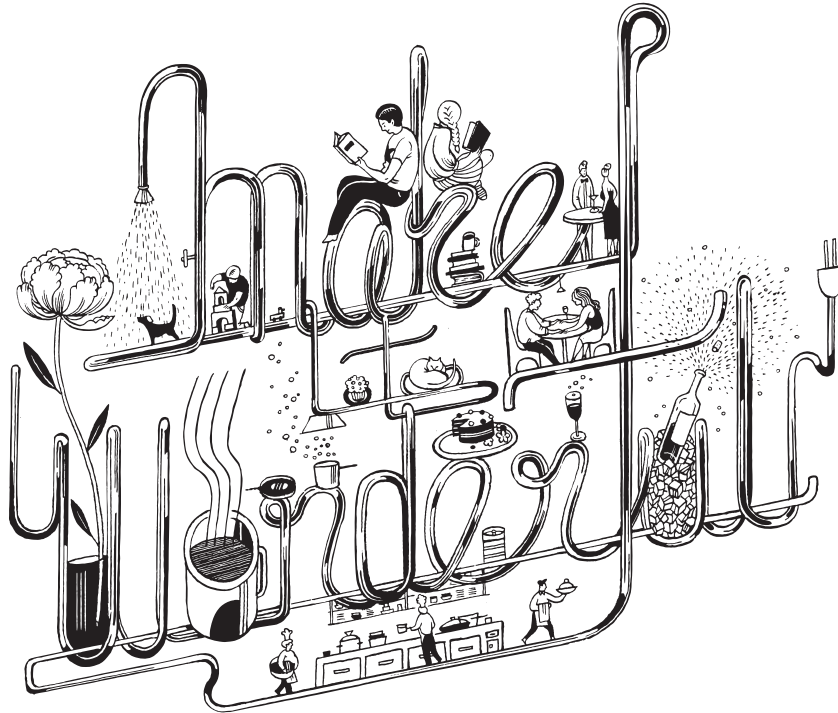
Scalding - very hot burning and blistering

Trouble shooting - finding the causes of common problems.

User experience - the overall experience of a person using a product, in terms of how easy or pleasing it is to use.

Warranty - a written guarantee promising to repair or replace a product under certain circumstances within a certain time.





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