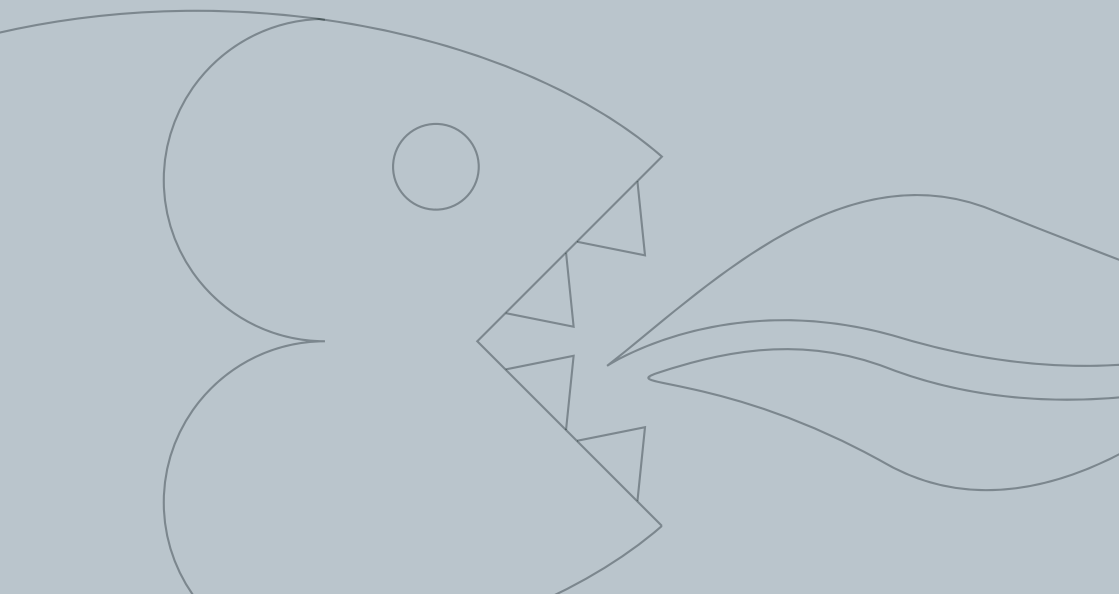
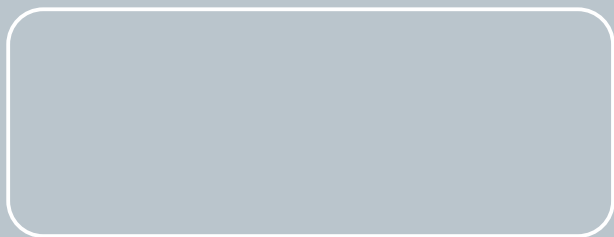


# Instruction manual



# GAS COOKTOPS

## **CONTENTS**

<b>Welcome to Think Letter</b>	<b>page 3</b>
<b>General Information</b>	<b>page 4-5</b>
<b>Warning and Safety Instructions</b>	<b>page 5-6</b>
<b>Instructions for Use</b>	<b>pages 7–10</b>
<b>Instructions for Installation</b>	<b>pages 11–17</b>
<b>Technical Data</b>	<b>page 20-21</b>

*Dear Customer,*

Congratulations on purchasing your new product from Think Appliances.

To register your parts and labour warranty (some conditions apply please refer to your warranty card for more details) please contact our Customer Care team on:

**1800 444 357**

Our Customer Care centre is there to ensure you get the most out of your appliance. For example, should you want to learn more about recommended cooking temperatures, the various cooking functions available, how to set and program your LED clock, and importantly taking care of your appliance when cleaning, please call us because we are here to help you.

It is important that you read through the following use and care manual thoroughly to familiarize yourself with the installation and operation requirements of your appliance to ensure optimum performance.

We also carry a complete range of spare parts for all Think products. For all your spare parts enquiries please contact our team at Pronto Parts on:

**1300 306 973**

Again, thank you for choosing an appliance brought to you by Think Appliances and we look forward to being of service to you.

Kind regards

*Management*

Think Appliances

## GENERAL INFORMATION

Please read this booklet thoroughly before you use this appliance. It is important that you understand all the control functions before commencing to cook with your Baumatic appliance.

Please remember the advice and warnings shown on page 5, which is headed, '*IMPORTANT – WARNING AND SAFETY INSTRUCTIONS*'.

This appliance is designed for domestic household use when built into a kitchen worktop.

**NOTE:** The housing, adjacent furniture and all materials used in the installation must be able to withstand a minimum temperature rise of 85°C above ambient during periods of operation. This information is for guidance only and the actual temperature will depend on the performance rating for the surface finish of the worktop.

Certain types of surface finishes are particularly prone to heat damage or discolouration at temperatures lower than the above guidelines.

Contravention of the installation guidance given will be at the liability of the owner.

The use for any other purpose or in any other environment without the express agreement of Baumatic, would invalidate any warrantee or liability claim

Your new appliance is guaranteed against electrical or mechanical defects subject to certain exclusions noted in Baumatic Conditions of Guarantee

The foregoing does not affect your statutory rights.

In the event that you require any After Sales Service or advice, please contact the Baumatic Service Department on telephone number – 1800 444 357.

Ensure that any protective packaging or coatings are removed before using this appliance. To aid the protection of the environment, please sort the packing materials into different types and dispose of them in accordance with the local waste disposal laws.

Any further information can be obtained from your local Environment Agency office.

When first used, an odour may be emitted by any residual protective finish or moisture, which will cease after a short period.

This appliance has been constructed and distributed in compliance with the essential requirements of the following EEC DIRECTIVES, EUROPEAN NORMS and AUSTRALIAN STANDARDS and SAFETY REGULATIONS:

**CE Marking – 93/68,**

**Low Voltage – 73/23,**

**Gas Products – 90/396 / AS4551,**

**EMC – 89/336,**

**Materials that can touch food – 89/109.**

**Safety Standards – EN 60 335-1, EN 60 335 – 2 – 6, EN 30-1-1, AS/NZS 3350-1, 3350-2-6.**

As Baumatic have a policy of continued product improvement, the right is reserved to adjust and make any modifications deemed necessary without notification.

## **IMPORTANT NOTE – WARNING and SAFETY INSTRUCTIONS**

This appliance complies with all current European safety legislation, however Baumatic do wish to emphasise that compliance does not remove the fact that surfaces will become hot during use and retain heat after operation.

Baumatic advise that the appliance is not intended for use by young children or infirm persons without supervision.

Young children should be supervised to ensure that they do not play with the appliance.

If it is necessary for younger family members to be in the kitchen, that they are kept under close supervision at all times.

We also advise that great care be taken during use and cleaning operations.

Do make sure that the panhandles are always correctly positioned to avoid accidental contact.

Do not leave heated oil or fat unattended, as there is a risk of fire.

Always use pans that are flat bottomed and the correct size for the heating area (never smaller).

Do not allow electrical fittings or cables to be in contact with hot areas of the appliance.

Do not use the appliance for space heating or to dry clothes.

Do not install the appliance next to curtains or soft furnishings.

**DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION**

**DO NOT STORE OR USE FLAMMABLE LIQUIDS OR ITEMS IN THE VICINITY OF THIS APPLIANCE**

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

**This appliance is not suitable for use in marine craft, caravans or mobile homes, unless each burner is fitted with a flame safeguard.**

**DO NOT MODIFY THIS APPLIANCE**

**Baumatic declines any responsibility for injury or damage to persons or property as a result of improper use or installation of this appliance.**

**Heat, steam and moisture will be created during use, take care to avoid injury and ensure that the room is adequately ventilated. If prolonged use occurs, additional ventilation may be required ... please consult your Qualified Installer if you are in any doubt about the amount required.**

**Pan supports must be cleaned and dried before first use to remove residue of the production process.**

## **INSTRUCTIONS FOR USE**

A person who is perhaps unfamiliar with the appliance should retain this user manual for future reference.

These instructions cover the following Models:

**BACG3034**

**BACG3035**

**BACG6030**

**BACG6004**

**BACG7002**

**BACG7502**

**BACG7531**

**BACG7532**

**BACG9003**

**BACG9033**

### **USING THE HOB**

The symbols on the Control Panel fascias show which burner the Control Knob operates.

Dependent on the model there are two methods for igniting the burners.

#### **1. Auto Ignition**

Note: To prevent delayed ignition, the knob must be pressed down first, then held down while rotating to the large flame symbol.

After pressing in and turning the appropriate knob anti-clockwise to the large flame symbol, the ignition spark will operate as long as the knob is pressed down...

When a flame has been established, the knob can be released.

#### **2. Manual Ignition**

After pressing in and holding the ignition button located on the control panel, press in and turn the appropriate knob anti-clockwise to the large flame symbol.



The ignition spark will operate as long as the button is held down. When a flame has been established, release the button.

To regulate the flame, continue turning anti-clockwise to the required setting between the large and small flame symbols.

To turn the burner off, turn clockwise.

**NOTE:** *When a Thermocouple Safety Device is incorporated in the appliance, it is necessary for the knob to be continuously held down firmly for a further period of approximately 10 seconds after the flame has been established to enable the thermocouple to function.*

*The Safety Device is designed to stop the flow of gas to the burner head in the event of a flame out situation.*

### **Abnormal Operation**

Any of the following symptoms will require servicing:

- yellow tipping of the burner flame,
- accumulation of soot on cooking utensils,
- burners not igniting properly,
- burners failing to remain alight,
- burners extinguished by cupboard doors, and
- difficulty turning gas valves.

In case the appliance fails to operate correctly, **contact the authorised Service Department, Think Appliances on 1800 444 357**

### ***WARNING:***

*Servicing should be carried out only by authorised personnel.*

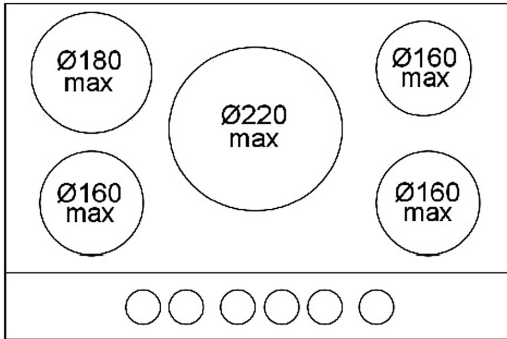
This appliance shall not be modified.

## HELPFUL HINTS

Always use the correct diameter pan, one that is the same or slightly larger than the flame ring. The flame should never exceed the diameter of the pan.

The bottom of the pan should be flat and wherever possible, keep the lid on the pan when cooking.

For model **BACG7532**, please make sure you comply with maximum pan diameters shown below:



Depending on the model, the following burners are provided:

- Large (Rapid or Triple Crown) – for rapid cooking or boiling large quantities of liquid
- Wok – for rapid cooking or boiling large quantities of liquid
- Medium (Semi-rapid) – for general cooking
- Small (Auxiliary)– for slow or simmer cooking
- Fish Kettle – for specialised cooking

All burners are variable between full and low positions

### ***WARNING***

*Do not use commercial simmering aids as these can create excessive heat, which can damage the appliance.*

## **CLEANING THE APPLIANCE**

Always allow the appliance to cool down before cleaning to avoid a burn injury.

Do not use caustic or abrasive agents, coarse wire wool or hard tools as these can damage the surface finishes.

Normally, wiping with a soft cloth dampened with hot detergent solution is sufficient but for stubborn marks, it is recommended:

For vitreous enamel use only a recommended cleaner

To clean burner assemblies remove them from the hob and soak for about 10 minutes in hot detergent solution. Rinse off and dry checking that the burner holes are clear of foreign material, and then reassemble in the correct order.

## **INSTRUCTIONS FOR INSTALLATION**

This appliance shall be installed only by authorised personnel and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, water supply regulations, electrical wiring regulations, AS 5601 - Gas Installations and any other statutory regulations.

### **Gas Safety Regulations (Installation & Use)**

#### **Baumatic Installation Instructions**

### **POSITIONING THE APPLIANCE**

#### Combustible Surfaces

Any adjoining wall surface situated within 200mm from the edge of any hob burner must be a suitable non-combustible material for a height of 150mm for the entire length of the hob. Any combustible construction above the hotplate must be at least 700mm above the top surface of the bench and no construction shall be within 450mm above the top of the burner. Allow a 10mm minimum clearance below the hotplate.

#### Ventilation

Ventilation must be in accordance with AS5601 - Gas Installations.

In general, the appliance should have adequate ventilation for complete combustion of gas, and a proper flue to maintain temperature of immediate surroundings within safe limits.

### **PRE-COMMISSIONING THE APPLIANCE**

When unpacked, check that the following parts are included with the appliance:

- Pan Supports
- Burner Assemblies

- Adhesive sealing strip and fixing clamps & screws
- ½ BSP Elbow & Seal
- LPG conversion kit comprising an LPG jet for each burner and a self-adhesive label for amending Gas Category on the appliance Rating Label.

## **INSTALLATION NOTES**

Cut the aperture to the dimensions shown at Figure 1 or use the template if printed on the packaging.

Invert the Hob and apply the sealing agent provided to match the outer perimeter edge.

If the sealing agent is a strip type, the protective covering must be removed from both sides. Do not leave a gap in the sealing agent or overlap the thickness.

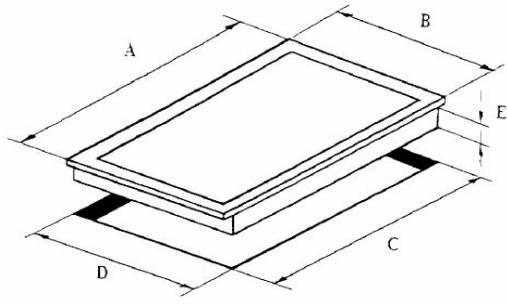
***NOTE*** Do not use any Silicone based sealant, as this can damage the worktop surface if repairs are required.

Insert the appliance into the aperture and fix in position via the clamps & screws, tightening the screws evenly (refer Figure 2).

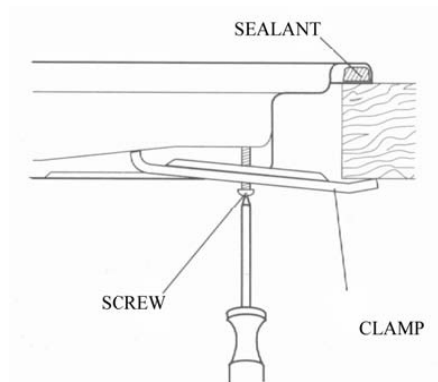
## HOB APERTURE DIMENSIONS

**Figure 1 - Hob Aperture Dimensions**

Model	A	B	C	D	E	Location of Gas Connection
<b>BACG3034</b>	288	510	268	490	40	43mm from LH side & 34mm from rear
<b>BACG3035</b>	288	510	268	490	40	43mm from LH side & 34mm from rear
<b>BACG6030 &amp; BACG6004</b>	585	500	560	480	35	44mm from RH side & 33mm from rear
<b>BACG7502</b>	740	500	560	480	35	270mm from LH side & 50mm from rear
<b>BACG7531 &amp; BACG7002</b>	685	500	560	480	35	242mm from LH side & 45mm from rear
<b>BACG7532</b>	740	500	700	480	62	
<b>BACG9033 &amp; BACG9003</b>	860	500	830	480	35	70mm from LH side & 47mm from rear



**Figure 2 - Attachment Screws**



## VENTILATION OF ROOMS

To ensure correct combustion and the removal of spent air the room in which this appliance is installed must be well ventilated by natural or mechanical means, or a combination of both.

The minimum quantity of air for combustion will depend on the room volume, number of appliances and their total power rating.

The power rating of your appliance found on the Rating Plate or Label.

**Note** Refer to local Statutory Regulations to determine the actual ventilation requirements.

## GAS CONNECTION

Data Label - The Data Label is located on the underside of the appliance. A duplicate label is supplied to adhere in an accessible area adjacent to the appliance. This appliance is suitable for Natural Gas and Universal LPG; you ensure that the available gas supply matches the Data Label.

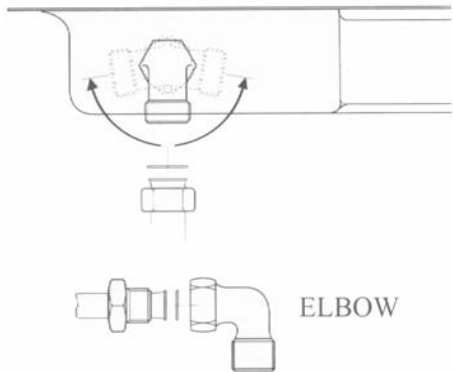
Test Point Pressure: The appliance is factory set for Natural gas. The test point pressure is to be adjusted to 1.00kPa with the largest burner operating at maximum flame.

- Natural Gas – 1.00kPa
- Universal LPG – 2.75kPa

### Connection:

The gas supply must be connected by use of the ½ BSP Elbow & Seal (shown right) and an isolation tap fitted in an easily accessible position as specified in AS5601 table 3.1.

The gas supply to the hob may be connected via copper pipe as specified in AS5601 table 3.1, or via a Flexible Hose, which complies with



AS/NZS 1869 (AGA Approved),

10mm ID, class B or D, no more than 1.2m long and in accordance with AS5601. Ensure that the Hose does not come into contact with 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 under bench 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.

Before Leaving - Check all connections for gas leaks with soap and water. **DO NOT** use a naked flame for detecting leaks. Ignite all burners individually and in combination, to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame. 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 CONVERSION**

The appliance as supplied is for use with Natural Gas, if it is to be adapted for Universal LPG proceed as follows:

- Isolate the appliance from the electricity and gas supplies.
- If the appliance was previously installed for use with Natural Gas, remove the NG regulator and replace it with the Test Point Assembly. A gas regulator suitable for a supply pressure of 2.75kPa should be part of the gas tank supply.
- Remove the pan supports and burner assemblies.
- Replace the injectors with the alternative type supplied Figure 3 below.
- Use the appropriate thread sealant and check for gas soundness.
- Replace the Natural Gas label with the Universal LPG label located next to



the gas connection point to amend the Gas Category.

**Figure 3 - Injector**



### **GAS FLOW ADJUSTMENT**

In order to adjust the minimum gas flow proceed as follows:

Ignite the burner and turn down to the minimum setting.

Remove the control knob from the gas tap.

Adjust the flow either clockwise to decrease or anti-clockwise to increase the flame. Use a screwdriver inserted down the gas tap rod or via the screw head adjacent to the rod for models fitted with a Flame Supervision Device.

Check that the flame is 3- 4 mm in length, bluish in colour, stable and noiseless, and does not extinguish when changing from maximum to minimum flow.

Replace the control knob and check that all components have been reassembled correctly.

## **ELECTRICAL CONNECTION**

**Before connecting the appliance, make sure the supply voltage marked on the rating Plate corresponds with the mains supply voltage.**

### **WARNING – THIS APPLIANCE MUST BE EARTHED**

Ensure the appliance is plugged into a 10 amp GPO.

### **IMPORTANT**

The wires in the main supply lead are coloured in accordance with the following code:-

Green and Yellow	–	Earth
Blue	–	Neutral
Brown	–	Live

The connections must be made as follows:-

The wire coloured Green and Yellow must be connected to the terminal marked 'E' or the earth symbol (□) or coloured green and yellow.

The wire coloured Blue must be connected to the terminal marked 'N' or coloured blue or Black.

The wire coloured Brown must be connected to the terminal marked 'L' or coloured brown or red.

NOTE: The terminals marked 'SUPPLY' are for the mains supply wires and the terminations marked 'LOAD' are for the appliance wires.

The electrical outlet is to be positioned in an easily accessible position adjacent to the appliance.

In the event that it is necessary to replace the mains supply lead, the replacement must conform to the specification listed in the Technical Data. Ensure that the colour code connection is correct and that all screws are tightened correctly.

## **MAINTENANCE**

No regular maintenance is required for the hotplates except cleaning.

## **SERVICING**

**WARNING: SERVICING SHOULD BE CARRIED OUT ONLY BY AUTHORISED PERSONNEL**

### **DO NOT MODIFY THIS APPLIANCE**

**During the guarantee period, in case of need all service intervention should be referred back to the Baumatic Service Department. Please note that intervention or repair by any unauthorised personnel will invalidate such guarantee.**

**Before carrying out any servicing, disconnect the appliance from the gas and electricity supplies.**

If a gas tap becomes stiff to operate, proceed as follows:

- Remove the control knobs, pan supports, burners and hob fixing screws & clamps.
- Remove the Hob from the worktop and remove any underside protective covers.
- Disconnect the fixings holding the tap to the fascia panel, separate the assembly, then clean the cone and seating with a cloth dampened with solvent.
- Lightly smear the cone with high temperature grease, reassemble into position and rotate a few times. Remove the cone again and remove any excess grease making sure that the gas ducts are not obstructed with grease.
- Carefully reassemble the components and check for gas soundness.

If it becomes necessary to replace the gas tap, proceed as follows:

- Disconnect the appliance as described above.
- Disconnect the gas pipe from the gas tap, disassemble from the gas rail by removing the fixing screws.
- When fitting a new tap, ensure that a new gasket is used.
- Re-connect the gas tap, check for gas soundness and reassemble the hob.

## TECHNICAL DATA

### ELECTRICAL DETAILS

Rated Voltage	230V ac 50Hz
Supply Connection	10 Amp GPO
Power Input	0.008 to 0.02kW (depending on model)
Mains supply lead	3 x 0.75mm <sup>2</sup> Type RR-F <HAR> marked

### GAS DETAILS

Connection ½" BSP

Type Natural Gas 1.0 kPa ...alternative Universal LPG 2.75 kPa

### JET SIZING CONVERSION TABLE: NATURAL GAS / UNIVERSAL LPG

Model	Large	Medium	Small	Wok
	NG / LPG	NG / LPG	NG / LPG	NG / LPG
<b>BACG3034</b>	1.55/0.90		0.90/0.53	
<b>BACG3035</b>				1.15&0.70 / 0.65&0.45
<b>BACG6030</b>		1.18/0.69	0.9/0.53	1.15&0.70 / 0.65&0.45
<b>BACG6004</b>		1.18/0.69	0.9/0.53	1.60 / 0.97
<b>BACG7002</b>	1.55/0.90	1.18/0.69	0.9/0.53	1.75 / 1.05
<b>BACG7502</b>	1.55/0.90	1.18/0.69	0.9/0.53	1.75 / 1.05
<b>BACG7531</b>	1.55/0.90	1.18/0.69	0.9/0.53	1.15&0.70 / 0.65&0.45
<b>BACG7532</b>		1.18/0.69	0.9/0.53	1.15&0.70 / 0.65&0.45
<b>BACG9003</b>	1.55/0.90	1.18/0.69	0.9/0.53	1.75 / 1.05
<b>BACG9033</b>	1.55/0.90	1.18/0.69	0.9/0.53	1.15&0.70 / 0.65&0.45

**NATURAL GAS BURNER TYPES AND POWER INPUTS: MJ/h**

<b>Model</b>	<b>Large Max</b>	<b>Medium Max</b>	<b>Small Max</b>	<b>Wok Max</b>	<b>Total MJ/h</b>
<b>BACG3034</b>	11.9		4.0		15.9
<b>BACG3035</b>				15.0	15.0
<b>BACG6030</b>		7.0	4.0	14.0	32.0
<b>BACG6004</b>		7.0	4.0	12.7	30.7
<b>BACG7002</b>	11.9	7.0	4.0	15.2	45.1
<b>BACG7502</b>	11.9	7.0	4.0	15.2	45.1
<b>BACG7531</b>	11.9	7.0	4.0	15.0	44.9
<b>BACG7532</b>		7.0	4.0	15.0	37.0
<b>BACG9003</b>	11.9	7.0	4.0	15.2	45.1
<b>BACG9033</b>	11.9	7.0	4.0	15.0	44.9

**UNIVERSAL LPG GAS BURNER TYPES AND POWER INPUTS : MJ/h**

<b>Model</b>	<b>Large Max</b>	<b>Medium Max</b>	<b>Small Max</b>	<b>Wok Max</b>	<b>Total MJ/h</b>
<b>BACG3034</b>	10.8		3.7		14.5
<b>BACG3035</b>				14.0	14.0
<b>BACG6030</b>		6.3	3.7	14.0	30.3
<b>BACG6004</b>		6.3	3.7	12.5	28.8
<b>BACG7002</b>	10.8	6.3	3.7	14.6	41.7
<b>BACG7502</b>	10.8	6.3	3.7	14.6	41.7
<b>BACG7531</b>	10.8	6.3	3.7	14.0	41.1
<b>BACG7532</b>		6.3	3.7	14.0	34.0
<b>BACG9003</b>	10.8	6.3	3.7	14.6	41.7
<b>BACG9033</b>	10.8	6.3	3.7	14.0	41.1



**Baumatic®**

[www.baumatic.com](http://www.baumatic.com)