



Gas Cooktop

Model Number STR-SGC60

INSTRUCTION MANUAL

AFTER SALES SUPPORT

1300 886 649

info@tempo.org

MODEL: STR-SGC60 PRODUCT CODE: 700793 04/2020



E209

Welcome

Congratulations on choosing to buy a STIRLING® product.

All products brought to you by STIRLING® 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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 **STIRLING[®]**

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 to 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.



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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 herein reduce the risk of fire, electric shock and injury when correctly adhered to. Make sure you understand all instructions and warnings. Keep the 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 product, 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:

WARNING!

- **Professional installation only:** This cooktop must be installed by a licensed plumber/gasfitter in accordance with all instructions in this manual and all applicable rules and regulations. Any electrical work required for installation must be carried out by a licensed electrician. Comprehensive installation instruction follow on pages 11 to 23 of this manual.
- **Electric shock hazard:** This appliance must be connected to a good earth wiring system. Before carrying out any work on the electrical section of the appliance, or any maintenance work or repairs, the appliance must be disconnected from the mains. If accessible, always switch off the cooktop at the wall before cleaning the appliance. Failure to follow this advice may result in death or electric shock.
- **Hot surface hazard:** While in use, direct contact with the cooktop surface may cause burns! Take utmost care when the equipment is in use. Do not touch the cooktop components (base, burners, caps, enamelled trivets) when hot. We recommend using oven gloves when handling cookware.
- **Fire hazard:** Never leave items on top of the cooktop as this can be a fire hazard when switched on. In case of a fire, never try to extinguish it with water. Switch off the burner and cover the flame(s) with a lid or fire blanket.
- **Explosion hazard:** DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE.
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- DO NOT MODIFY THIS APPLIANCE.
- DO NOT USE THIS APPLIANCE AS A SPACE HEATER.

Failure to adhere to the above warnings may result in death or serious injury.

General Safety Instructions (Cont.)

DANGER!

In case of a gas leak, or if you suspect gas is leaking, * take the following actions:

DO NOT turn on the light.

DO NOT switch on/off any electrical appliance.

DO NOT touch any electric plug.

DO NOT use a telephone.

1. Stop using the product and close the middle valve.
2. Open a window to ventilate.
3. Contact our after sales support centre by using a phone outside.

* The fuel gas contains mercaptan, which smells like rotten garlic or egg, so you can smell the gas leak, even only very small amounts.

General usage conditions and restrictions

- **Domestic use only:** This cooktop is designed for indoor domestic use only; commercial catering may invalidate the warranty. The cooktop can be built into a standard kitchen cabinet or housing unit.
- **Intended purpose:** Only use this cooktop for its intended purpose, in its intended environment and as described in this manual. Any other use may cause fire, electric shock or injury, and invalidate the warranty.
- **Ventilation:** Heat, steam and moisture will be created during use of the cooktop. Take care to avoid injury and ensure that the kitchen is adequately ventilated.
- **Instructions:** Make sure to observe all rules and provisions in this instruction manual. Do not allow anybody who is not familiar with the contents of this manual to operate the cooktop. These instructions are not intended to cover every possible condition and situation. As with any electrical household appliance, use common sense and caution when installing, operating and maintaining the cooktop.
- **Power cord:** Do not allow the power cord to come into contact with areas on the cooktop that get hot. Check the cord regularly for damage. Do not use the appliance if the cord, or any other part of the appliance, has been damaged. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

General Safety Instructions (Cont.)

- **Usage restriction:** 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 the use of the appliance by a person responsible for their safety.
- **CAUTION! Children and pets:** Cooking appliances become very hot in use, therefore ensure children and pets are kept away. If it is necessary for younger family members to be in the kitchen, ensure that they are kept under close supervision at all times. Do not allow children to operate or play with any part of the appliance.
- **Health issues:** If you have any mechanical parts in your body (e.g. an artificial heart), consult a doctor before using the appliance.
- **WARNING! Fire risk:** Never leave the cooktop unattended during use, as this is a fire risk. Oils and fats in pots and pans may catch fire due to overheating. Do not cover the cooktop or place combustible materials on or near the surface even when the cooktop is not in use.
- **Marine craft and leisure vehicles:** Where this appliance is installed for use with ULPG in marine craft or in caravans, it shall not be used as a space heater.
- **Pots and pans:** Do not use unstable or plastic cookware, or aluminium foil containers on the cooktop. Do not let large cookware overlap the bench as this could deflect heat onto the benchtop, which could damage the surface. Pot and pan handles may become hot during use; position handles away from the edge of the cooktop and out of children's reach.
- **No timer:** The appliance is not intended to be operated by means of an external timer or separate remote control system.
- **No work surface:** Do not store any items on the cooktop or use it as a work surface.
- **Frying food:** When frying food on the cooktop, check constantly and ensure the oil is not overheating and becoming a fire hazard. Do not fill deep frypans more than one third full of oil. Do not leave unattended.
- **Cleaning:** In the interests of safety and hygiene, ensure the cooktop is kept clean as a build-up of grease could cause a fire hazard. Switch off all controls and allow the cooktop surface to cool before cleaning.
- **Cleaning precautions:** Disconnect the appliance from the mains before cleaning, if your setup allows and the plug is accessible. Do not immerse the appliance or power cord in water or any other liquid. Do not use

General Safety Instructions (Cont.)

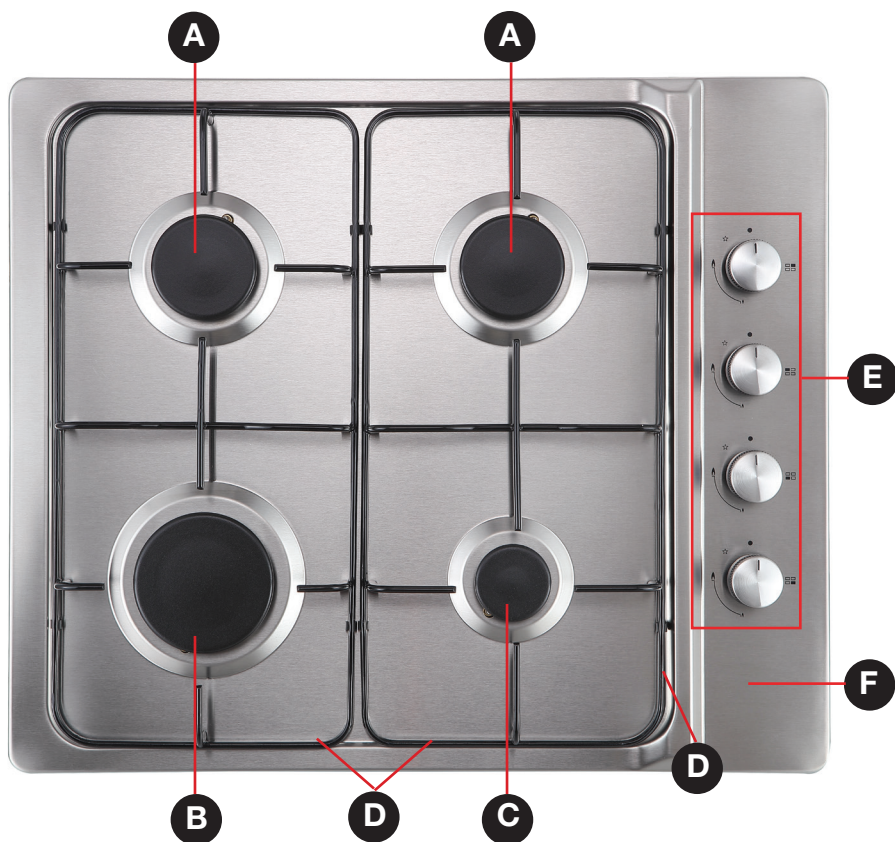
a steam jet or other high pressure cleaning equipment for cleaning the cooktop. Do not use scourers or any other harsh abrasive cleaning agents, as these can scratch the finish. Do not use caustic cleaning agents.

- **Handle with care:** Do not place or drop heavy objects on your cooktop.
- **Disconnection:** Do not disconnect the appliance with wet hands. Grip by the plug, do not pull by the cord when disconnecting.
- **Damage/repair:** Do not use the cooktop if any part has been damaged or does not work properly. Only have it repaired by authorised service personnel and only original spare parts should be used. Incorrect repair could expose you to the risk of electric shock, fire or injury. Prolonged use of the unit in such conditions could cause fire or electrocution. In case of damage, contact our after sales support centre using the details at the bottom of this page.
- **No faulty use:** Do not use the cooktop in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorised person. Contact our after sales support centre for advice.
- **Misuse:** We accept no liability for any eventual damages or injury to persons caused by misuse of the product or noncompliance with these instructions.

Product Overview

Scope of delivery

Gas cooktop



- A Semirapid gas burner (2x 6.3MJ/h)
- B Rapid gas burner (10.8MJ/h)
- C Auxiliary gas burner (4.0MJ/h)
- D Enamelled trivets (pan support)
- E Control panel
- F Stainless steel surface

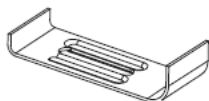
E Control panel

From top to bottom:
Rear right burner control
Rear left burner control
Front left burner control
Front right burner control

Product Overview (Cont.)

Installation hardware

As illustrated below:



Mounting brackets (4)



Foam sealing tape



Gas regulator valve (1)



ULPG Injectors * (4)



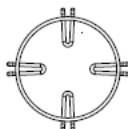
Brass test point adaptor (1)



Screws (4)



Elbow (1)



Auxiliary pan support (1)

* The cooktop is configured for use with NG (Natural Gas). The injectors are for conversion to ULPG (Universal Liquefied Petroleum Gas).

Documentation (not shown):

Instruction manual

Quick start guide

Warranty certificate

NOTE:

Due to continued product improvement, images and illustrations in this manual may vary slightly from the product purchased. All images in this manual are for reference purposes only. Parts are not necessarily pictured to scale.

Installation

Unpacking the appliance

- This product has been packaged to protect it against transportation damage. Unpack the appliance but keep all packaging materials until you have made sure your new gas cooktop is undamaged and in perfect condition.
- If parts of the appliance are protected by a plastic film, please remove the film, and any stickers that may be present on the hob surface, before using the appliance.
- The carton is recyclable. Whenever possible, reuse the carton and recycle it when disposing of the packaging materials.
- Plastic wrapping can be a suffocation hazard for babies and young children, so ensure all packaging materials are out of their reach and disposed of safely.

WARNING: Professional installation only!

- This cooktop must be correctly installed by an authorised, licensed gasfitter/plumber only, in accordance with Gas Installation Code AS/NZS 5601, all other applicable rules and regulations and all instructions in this manual. It is in your interest and that of your safety to ensure compliance.
- **Do not try to install the cooktop yourself!** Doing so will expose you to danger and void the warranty. Improper installation, adjustment, alteration or service can cause injury or damage. We decline any responsibility for injury or damage, to persons or property, as a result of improper use or installation.
- This appliance is not connected to a flue for discharge of the combustion products; therefore, it must be connected in compliance with the above mentioned installation rules. Particular attention must be paid to the instructions given on the next page for ventilation.
- Any adjustments, conversions and maintenance of this product may only be carried out by an appropriately authorised person, as mentioned above.
- The safety and automatic adjustment devices of the appliance may only be modified by an authorised service agent.

Installation (Cont.)

Important installation advice

NG / ULPG:

The cooktop is configured for use with NG (Natural Gas). If it is to be used with ULPG, it must be converted using the ULPG (Universal Liquefied Petroleum Gas) injectors provided and following the conversion instructions starting on page 21. Such a conversion must only be carried out by a licensed plumber/gasfitter.

Location:

The cooktop may be located in a kitchen, kitchen/dining room or a bed-sitting room, but **not** in a room containing a bath or shower. The cooktop must **not** be installed in a bed-sitting room of less than 20m³. If used with LPG, the cooktop shall not be installed in a room or space below ground level, such as in a basement.

Heat resistance of surrounding surfaces:

Wall and bench surfaces must be capable of sustaining temperatures of 85°C above the ambient room temperature while in use and be resistant to heat, steam and condensation. All laminates, fixing adhesive and surfacing materials must be certified suitable for this temperature.

We accept no liability for any damage caused if the appliance is installed contrary to this advice.

Do not install the cooktop near curtains or other flammable materials.

Ventilation requirements:

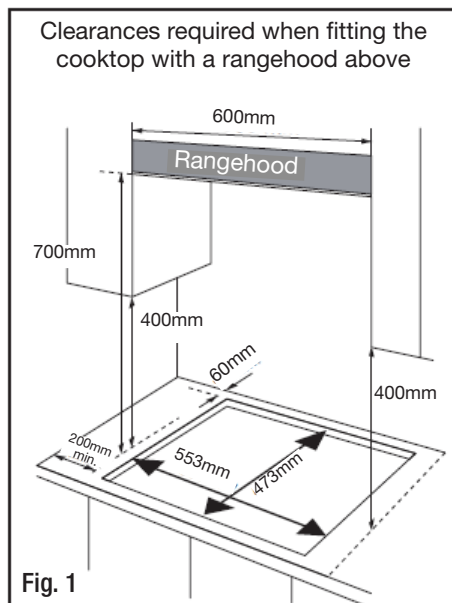
This appliance must only be used in rooms equipped with adequate ventilation. The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Always ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a rangehood. Prolonged intensive use of the appliance may require additional or more effective ventilation, for example, opening of a window or increasing the level of mechanical ventilation, where present.

Installation (Cont.)

Clearances

The clearances listed below are required when installing the appliance into a kitchen unit (depending on size) or 600mm worktop (Fig. 1):

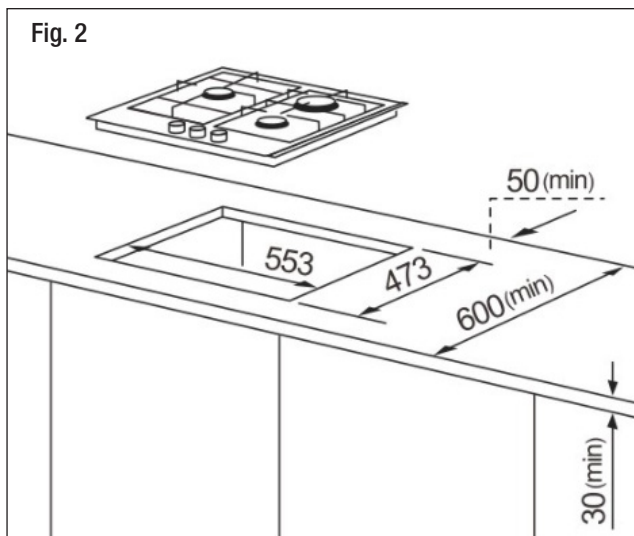
- The edges of the cooktop must be a minimum distance of **60mm** from a side or rear wall.
- The highest point of the cooktop surface (including the burners and trivets) must be a minimum distance of:
 - **700mm** to the underside of any horizontal surface directly above it
 - **400mm** to the underside of any horizontal surface if it is in line with the outer edge of the cooktop (if the underside of the horizontal surface is lower than 400mm, then it must be **at least 50mm** away from the outer edges of the cooktop)
- There must be a **50mm** clearance around the appliance and between the cooktop surface and any combustible materials.
- Fire resistant materials (such as ceramic tiles) are required up to **450mm** above the burner top.
- If installing above an oven, the oven must have forced ventilation. Check the necessary clearances and cut-out requirements in the oven installation manual.



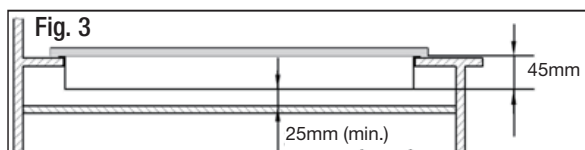
Installation (Cont.)

Benchtop preparation

- Make sure the kitchen area is dry and there is sufficient ventilation and easy access to all control elements.
- Do not install the cooktop near curtains or other flammable materials.
- The cooktop can be fitted to any benchtop with a minimum thickness of 30mm.
- If you have (or plan to have) a rangehood fitted above the cooktop, check in the rangehood instructions that you will have the required clearance before starting with the installation.
- To install the cooktop in your benchtop, make an opening with the dimensions given below (Fig. 2).
- The required clearances for the cooktop are illustrated on page 13 (Fig. 1).



- **IMPORTANT:** You must have a gap of at least 25mm and at most 74mm between the underside of the appliance and any surface underneath it (Fig. 3).



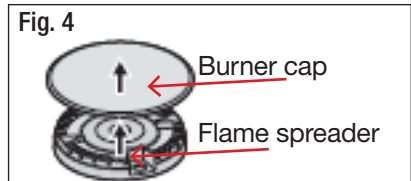
Installation (Cont.)

Applying the seal

The installation hardware includes a length of sealing tape, which when applied around the cooktop prevents liquid from entering the cabinet. Before installing the cooktop, please apply this sealing tape follow the instructions below.

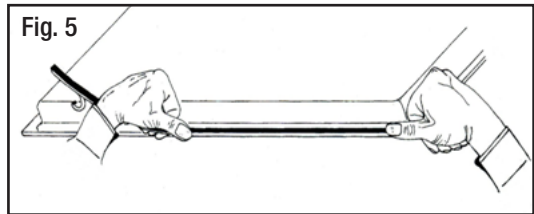
- Remove the trivets (pan supports) and put aside.

- Remove the burner caps and flame spreaders (Fig. 4), then turn the cooktop upside down and place it on a cushioned mat, taking care not to damage the ignition plugs and the thermocouples.



- The supplied sealing tape is 3mm thick and 10mm wide. Detach the backing strip from the tape but ensure that the transparent adhesive still adheres to the seal itself.

- Correctly position the sealing tape under the edge (Fig. 5), ensuring that the outer part of the seal perfectly matches the outer edge of the cooktop. The ends of the strips must fit together without overlapping. Then press the seal firmly in place at the underside of the cooktop.



- **IMPORTANT:** Do not use a silicon sealant to seal the appliance against the aperture. This will make it difficult to remove the cooktop from the aperture in future if it needs to be serviced.

Installation (Cont.)

Installation options

When fitting a gas cooktop above a drawer or standard housing unit, suitable precautions must be taken to prevent contact with the cooktop hob and base, which become very hot during operation. The recommended method for overcoming this problem is to fix a wooden panel within the cabinet at a minimum distance of 25mm below the underside of the cooktop (see Fig. 3, page 14).

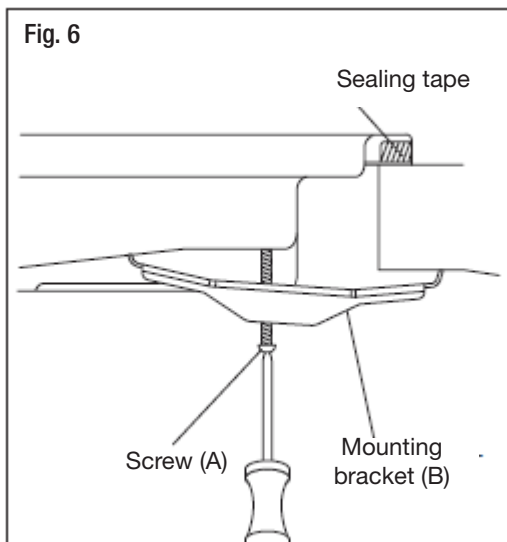
NOTE: The panel below the hob must be easily removable to enable servicing if and when required.

Affixing the cooktop

Once the sealing tape has been installed around the underside of the cooktop, carefully turn it back over and gently lower it into the aperture hole that has been cut out. Push it down gently so that the cooktop is resting firmly on the cabinet/benchtop surface.

Now secure the cooktop in position using the mounting brackets supplied.

- Place a mounting bracket over the hole that matches the size of the screws—there are appropriate screw holes in each corner of the hob.
- Insert a screw (A) through the mounting bracket (B) and slightly tighten it so that the bracket is attached to the cooktop, but you can still adjust its position (Fig. 6).
- On the underside of the cooktop, adjust the mounting brackets into a position that is suitable for your benchtop. Then fully tighten the screws (A) to secure the cooktop into position.

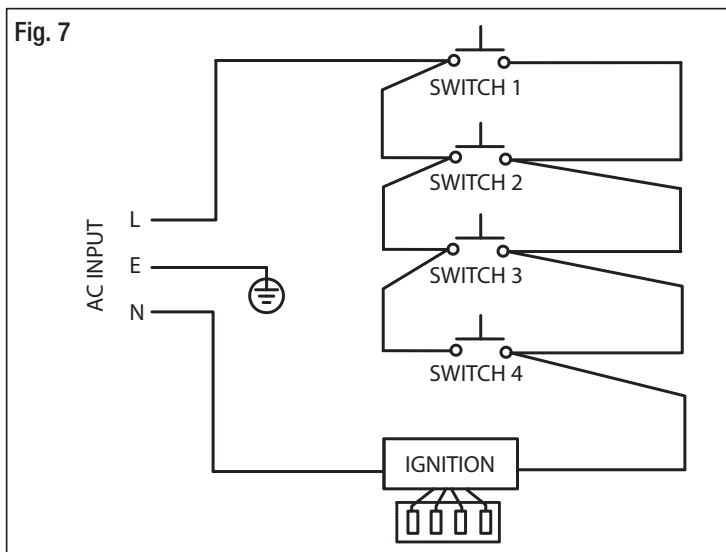


Installation (Cont.)

Electrical connection

- **Connection:** The appliance is equipped with an electrical cord and power plug, which must be connected to a 220–240V~, 50–60Hz electricity supply in order for the ignition to work. After the appliance has been installed and connected to the gas supply, insert the power plug firmly into an appropriate electrical outlet and switch on the power at the outlet.
- **Wall socket:** The electric wall outlet must be properly earthed, accessible and suitable for the power drawn by the appliance. The outlet voltage and circuit frequency must correspond to the voltage stated on the appliance rating label.
- **Power cord:** When installing the appliance, make sure that the power supply cord does not come into contact with any parts of the cooktop that get hot during use, or with hot cookware. If the supply cord is damaged, it must be replaced by the manufacturer or a similarly qualified person in order to avoid a hazard.
- **Electrical work:** Should any electrical work be required associated with the electrical outlet that is to be used for the cooktop, all such work must be carried out by an appropriately qualified, licensed electrician in accordance with all applicable rules and regulations.

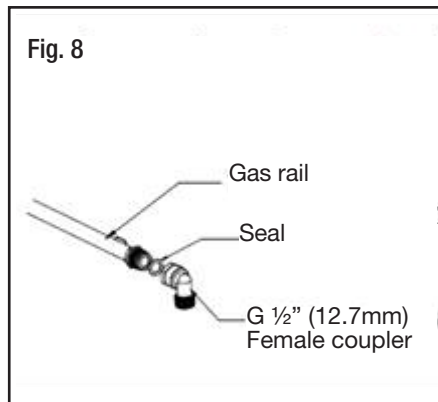
Wiring diagram



Installation (Cont.)

Gas connection

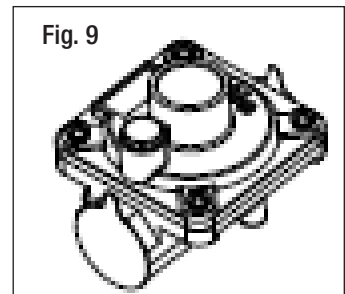
- **Safety regulation:** This cooktop must be correctly installed by an authorised, licensed gasfitter/plumber only, in accordance with Gas Installation Code, AS/NZS 5601, all other applicable rules and regulations and all instructions in this manual. It is in your interest and that of your safety to ensure compliance. Failure to have the cooktop installed correctly could invalidate the warranty, liability claims and lead to prosecution.
- **Connection parts:** The appliance must be connected to the gas supply following the illustration below (Fig. 8):



- **Accessibility:** Make sure that it is possible to run gas lines to the gas connection point of the appliance. The gas connection point must be accessible without having to remove the hob. If a flexible hose is used, the connection point must also be accessible without having to remove the hob.

Dual gas regulator valve

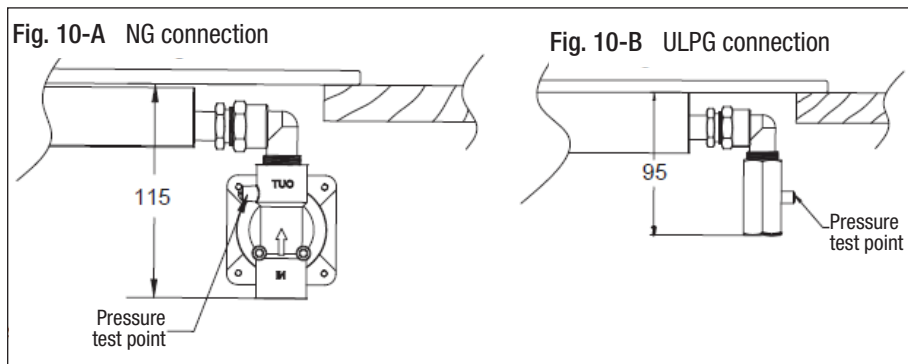
The supplied dual gas regulator valve (Fig. 9) is a low-pressure pipeline regulator valve, built-in voltage regulator for gas products. It is factory-set for use with Natural Gas (NG), but can be adjusted for use with Universal Liquefied Petroleum Gas (ULPG).



Installation (Cont.)

Installing the gas regulator

- Connect the elbow fitting to the appliance gas manifold connection. Check and ensure that the seals between the elbow and manifold connection are in place and in good condition.
- **NG:** If connecting the appliance to a Natural Gas (NG) outlet, connect the supplied gas regulator valve to the elbow, as illustrated in Fig. 10-A.
- **ULPG:** If connecting the appliance to a ULPG outlet, connect the supplied brass test point adaptor to the elbow, as illustrated in Fig. 10-B.
- When making the connection, ensure that the gas regulator valve outlet thread matches the thread of the gas connector. Use an approved gas thread tape or compound around the threads.
- Ensure that the gas regulator valve installation location is perpendicular.
- Ensure that the supply connection point, test point and NG regulator adjustment screw (for NG installation) are accessible for testing and/or adjustment with the hotplate in the installed position.
- After installation, open the gas source switch and check the valve body connections with soap and water for leaks.



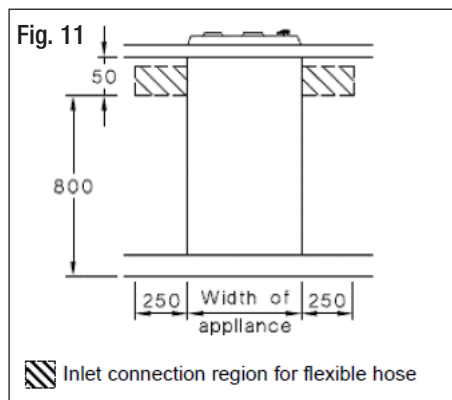
WARNING:

- The regulator valve outlet pressure is set at the factory, please do not adjust it in order to avoid the occurrence of safety accidents.
- If you find any abnormality of the regulator valve, stop using the appliance and contact our after sales support centre for advice. Do not attempt any maintenance yourself.

Installation (Cont.)

Hose assembly

- The final gas connection shall be made using a flexible hose or annealed copper tubing of sufficient length to permit the insertion and removal of the appliance. For gas appliances connected using a flexible hose, install with a hose assembly that complies with AS/NZ 1869 (AGA approved), 10mm ID class B or D, and in accordance with AS/NZS 5601.1. This hose must not exceed 1m in length.
- 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 cooktop. The hose should be positioned so that it does not interfere with drawers or other moving parts, and so that it is not subjected to abrasion, kinking, or permanent deformation. The hose should be able to be inspected along its entire length. Unions compatible with the fittings must be used and all connections must be tested.
- **WARNING:** Ensure that the hose assembly is restrained from accidental contact with the flue outlet of an underbench oven.
- A restraining wire or chain of adequate strength is to be fixed to the appliance and the wall within 50mm of each connection point. The length of the chain or wire is not to exceed 80% of the length of the hose assembly.
- It is recommended that a manual shut-off valve be installed in the gas supply line, in an accessible position external to the appliance, so that the gas supply to the appliance can be shut off in the event of an emergency or for servicing without having to remove the appliance.
- This hose assembly is suitable for connection to a fixed consumer piping outlet located at 800–850mm above the floor (hotplates), and outside the width of the appliance to a distance of 250mm (Fig. 11).



Installation (Cont.)

Gas adjustment (conversion for use with ULPG)

This cooktop is fitted out for use with Natural Gas (NG). If it is to be used with Universal Liquefied Petroleum gas (ULPG), the burners have to be converted.

IMPORTANT: Before starting the conversion, make sure all gas is switched off (and preferably disconnected from the appliance) and the electrical power has been disconnected.

Changing the injectors of the burners

- Remove the pan supports, flame spreaders and burner caps.
- Unscrew the injector (Fig. 12) using a 7mm box spanner and replace it with the stipulated injector for the new gas supply (see Table 1 below).
- Carefully reassemble all the components; in particular you should make sure that the burner crown is correctly placed on the burner.
- After the injectors are replaced, it is advisable to firmly tighten the injector in place.
- **IMPORTANT:** The minimum flow adjustment process must be completed before the appliance is next used (see page 22).

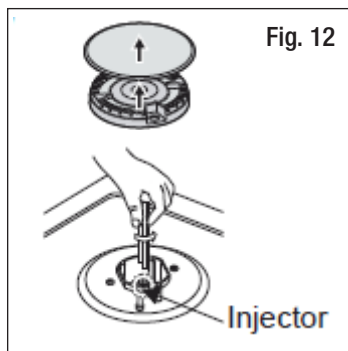


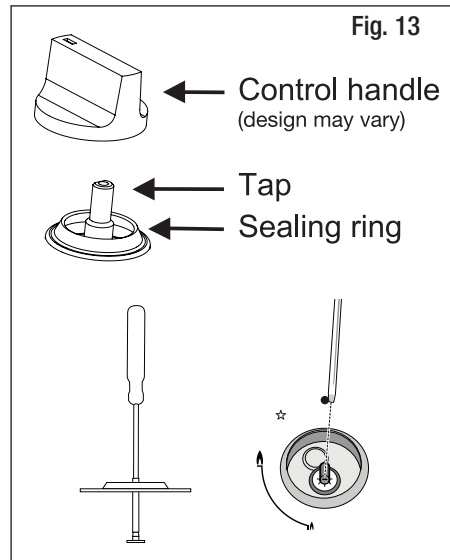
Table 1	Regulated for NATURAL GAS			ULPG		
	Injection Ø (mm)	MJ/h	Gas Pressure	Injection Ø (mm)	MJ/h	Gas Pressure
Rapid	1.50	10.8	1.0 kPa	0.88	10.8	2.75 kPa
Semirapid	1.12	6.3		0.68	6.3	
Auxiliary	0.90	4.0		0.56	4.0	
Total		27.4			27.4	

Installation (Cont.)

Adjusting the minimum level of the flame

IMPORTANT: Before adjusting the minimum level of the flame, make sure all gas is switched off (and preferably disconnected from the appliance) and the electrical power has been disconnected.

1. Turn the tabs down to minimum.
2. Remove the knob from the tap (Fig. 13) and place a small-bladed screwdriver in the centre of the tap shaft.
3. The correct adjustment is obtained when the flame has a length of about 3–4 mm. (For butane/propane gas, the adjustment screw must be tightly screwed in.)
4. Refit the caps, flame spreaders and knobs after finishing the adjustment.
5. Make sure that the flame does not go out by quickly turning the knob from maximum flow to minimum flow. If the flame goes out, then remove the control knob and make further adjustments to the gas flow, testing it again once the adjustment has been made.
6. Repeat this process for each one of the gas taps.



CAUTION!

- Do not dismantle the tap shaft. In the event of a malfunction, change the whole tap.
- When replacing the flame spreaders and burner caps, 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; see page 23 for details.

Installation (Cont.)

Commissioning process

The below process must be performed on the gas cooktop by the authorised plumber/gasfitter before leaving:

- Confirm that the supplied gas regulator is correct.
- Turn on and light the rapid burner only to check operation.
- Measure and confirm the test point pressure is correct.
- Make any adjustment, change, modification or repair required due to inadequate performance of the cooktop.

Final installation checks

After commissioning and before leaving, the installer must check and ensure that:

- All parts (burners, trivets, knobs) and the gas pipe are installed correctly.
- The ignition system is working satisfactorily on all burners, both individually and combined.
- When lit, each burner produces a well defined blue flame without any yellow tipping. If burners show abnormalities, check and ensure the burner lid is on correctly, the flame spreader is positioned correctly and the burner is vertically aligned with the injector nipple.
- Each burner flame remains lit when the respective control knob is rotated quickly from the HIGH to the LOW position.
- The duplicate data label provided with this appliance is attached to an accessible and nearby surface for easy reference.
- There are no leaks in the gas supply. We recommend conducting a full gas soundness check according to the requirements of AS/NZS 5601. Whenever any change to the installation is made that may affect gas soundness (e.g., adjustments involving any disconnection and reconnection), follow the below leak test procedure. **Never use a naked flame to check for gas leaks!**

In a small container, mix up a solution of water and detergent or soap. Make sure that the gas supply is turned on and all gas control valves on the appliance are off. Using a brush or spray bottle, apply the solution to the gas line and each joint in the gas line, including any flexible hosing and regulator. Bubbling of the solution will indicate that there is a leak present. Retighten or reseal any joints that are leaking. If the leak persists, contact our after sales support centre for assistance.

Instructions

Before first use

- When your new gas cooktop has been professionally installed, please take the time to read this manual thoroughly to familiarise yourself with the appliance. Pay particular attention to the safety instructions on pages 5–8.
- Clean the cooktop surface as described in the “Care and cleaning” section.
- Check and ensure the cooktop is securely plugged into an appropriate wall outlet and power is switched on to the outlet.

The cooktop

- The control panel at the side of the cooktop has four control knobs, one for each burner; the small diagram to the right of each knob (Fig. 14) illustrates which burner it controls.

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

- Black circle: Gas off
- ▲ Large flame: HIGH (maximum) setting
- ▲ Small flame: LOW (minimum) setting

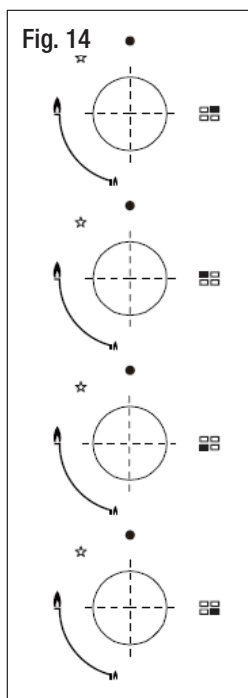
- The minimum setting is at the end of the anticlockwise rotation of the control knob.
- All operation positions must be selected between the maximum and minimum position. Never set a knob to between the maximum and off position.

Lighting and extinguishing a burner

- To light a burner, press down the control knob gently and turn it anticlockwise to the HIGH position. When the burner lights, keep the knob depressed for approximately 15 seconds to ensure it stays lit.
- Turn the knob to the required position, anywhere between HIGH and LOW. Do NOT set it between OFF and HIGH.
- After use, always turn the control knob fully clockwise to the gas off position.

NOTE:

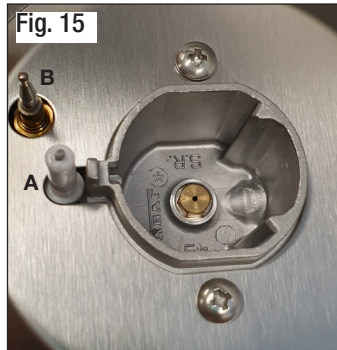
- If the burner has not lit after 15 seconds—or in the event of a burner flame being accidentally extinguished—turn off the burner control and wait for at least one minute before reigniting it.
- You can use matches to light a burner in the event of a power failure.



Instructions (Cont.)

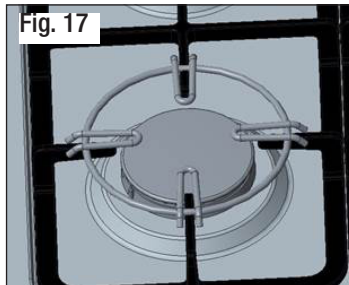
Flame failure feature

- Each burner on this gas cooktop is fitted with a flame failure safety device, which is designed to stop the flow of gas to the burner head in the event of the flame going out. To ensure the flame stays lit, you must hold down the control knob for approximately 15 seconds before releasing it.
- Gas cooktops with a flame failure safety device (Fig. 15) have ignition spark electrodes (ignitors: **A**) and flame failure probes (thermocouples: **B**), which need to be kept clean for proper operation (refer to the “Care and cleaning” section).



Trivets and auxiliary pan support

- The trivets fit over the burners as pictured below (Fig. 16).
- The auxiliary pan support may be placed on top of the trivet when using a small pot or pan (Fig. 17).



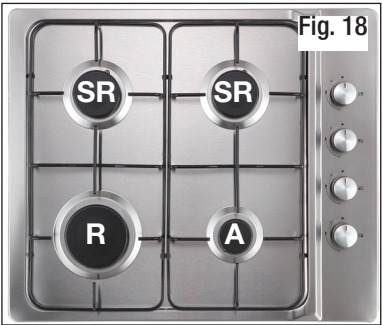
Instructions (Cont.)

Cooking on the gas cooktop

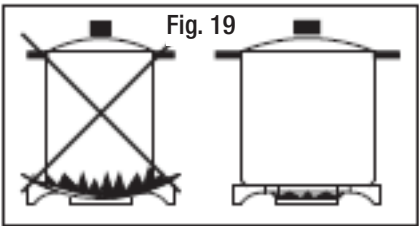
Pots and pans

- In order to avoid unnecessary energy use, it is important to use appropriately sized pots and pans for each burner (Table 2 and Fig. 18).

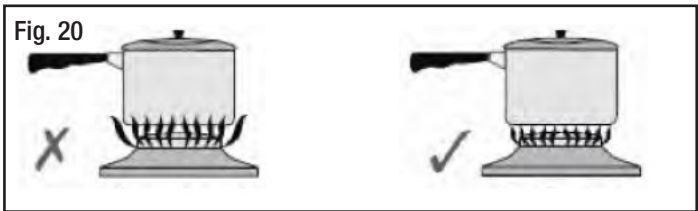
Table 3	Appropriate pan size
R: Rapid burner	20–24cm Ø
SR: Semirapid burner	16–18cm Ø
A: Auxiliary burner	12–16cm Ø



- Make sure your pot/pan has a flat base so that it sits on the trivet properly and does not rock (Fig. 19).

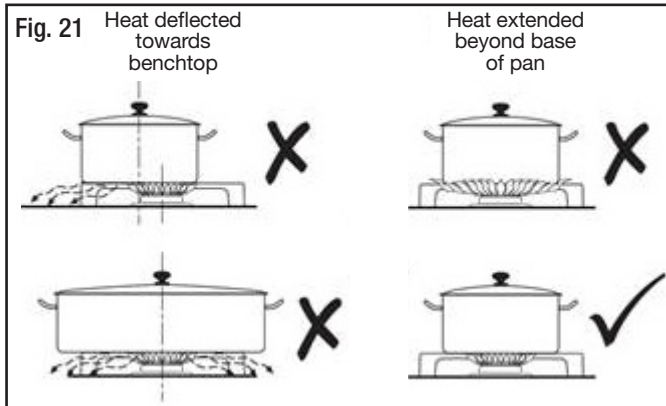


- Use appropriately sized cookware for the burner and adjust the flame height so it heats the underside of the pot/pan. Having the flame too high will waste gas and possibly cause damage to the handle (Fig. 20).



Instructions (Cont.)

- Make sure your pot/pan has a flat base so that it sits on the trivet properly and does not rock (Fig. 21).
- Position your pot/pan properly on the trivets above the burners. Do not use saucepans that overlap the boundaries of the cooktop, otherwise heat may get deflected towards the cooktop or benchtop, which could deteriorate these surfaces; see Fig. 21 for optimum placement.



- Only ever use the burners after placing pots and pans on them. Do not heat up any empty pots or pans.
- Never use plastic or aluminium foil dishes on the cooktop.
- Preferably cover pots and pans with a lid to permit cooking at a lower heat. When the contents start boiling, turn the knob down to the LOW position.
- Always switch off the burner before removing the pot/pan.
- Do not place anything, for example a flame tamer or asbestos mat, between the pan and trivet as it may result in serious damage to the appliance (Fig. 22-A).
- Do not remove the trivet and enclose the burner with a wok stand as this will concentrate and deflect the heat onto the cooktop surface (Fig. 22-B).
- Do not use large pots or heavy weights which can bend the trivet or deflect the flame onto the cooktop surface (Fig. 22-C).

Fig. 22-A



Fig. 22-B



Fig. 22-C



Instructions (Cont.)

Safe cooking

- Do not use large cloths, tea towels or similar as the ends could touch the flames and catch fire.
- Use heat-resistant pot holders or oven mitts when handling hot cookware.
- Do not let pot holders or oven mitts come near open flames when lifting cookware.
- Take care not to let pot holders or oven mitts get damp or wet, as this causes heat to transfer through the material quicker with the risk of burning yourself.
- When using glass cookware, make sure it is designed for hotplate cooking.
- To minimise the possibility of burns, ignition of flammable materials and spillage, turn cookware handles towards the sides or centre of the cooktop without extending over adjacent burners.
- When using other electrical appliances, ensure the cable does not come into contact with the appliance surfaces of the cooking appliance.
- When boiling food, use as little water as possible to reduce cooking times.
- Never leave the appliance unattended when cooking.
- Always heat fat slowly and watch as it heats.
- Carefully watch foods being fried at a high flame setting.
- Foods to be fried 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 fat fryer. Wait until the fat is completely cool.
- Do not spray aerosols in the vicinity of the appliance while it is in use.
- Do not store perishable food, plastic items or aerosols above or below the appliance as these items may be affected by heat.
- Do not store flammable materials near the appliance.

CAUTION!

- It is not recommended to use roasting pans, frypans or grill stones heated simultaneously on several burners because the resulting heat build-up may damage the appliance.
- To avoid scalding, do not touch the cooktop surface or trivets while in use and for some time afterwards: the surfaces are hot.

FAQs & Troubleshooting Guide

If you experience problems with your gas cooktop, or it appears not to be operating correctly, check the information below for solutions to common problems. If none of the solutions offered help you solve your problem, please contact our after sales support centre for advice; contact details are printed at the bottom of the page. **Do not attempt to repair the appliance yourself!**

Problem	Possible cause and solution
The burner produces an uneven or yellow flame rather than a blue one.	Switch off the burner and check the following points: <ul style="list-style-type: none">• Are the flame spreaders and burner caps fitted correctly?• Are the holes in the flame spreader clear?• Are all parts of the burner clean and dry?• Ensure no dust has fallen into the flame turning it yellow.• If none of the above solved the irregular burning issue, call your licensed gasfitter or our after sales support centre and arrange a service.
Flames are uneven or tending to lift.	<ul style="list-style-type: none">• Check and ensure that the flame ports are clean and dry.• Check and ensure the burner caps and bases are correctly fitted.
The burner fails to ignite.	<ul style="list-style-type: none">• Check and ensure that the cooktop is plugged in and power is turned on at the outlet.• Check whether your home circuit breaker has flipped or the fuse blown, and flip or replace as necessary.• Make sure that the ignitor is not coated with food spillage. Clean and check it for proper operation.• Make sure you are holding down the control knob for about 15 seconds when lighting a burner.
The burner sparks but there is no gas.	<ul style="list-style-type: none">• Make sure the gas is turned on.• Check that the burner holes are not blocked.
I can smell gas.	<ul style="list-style-type: none">• Check whether any gas tap has been left on.• If all burners are off, switch off the gas at the mains and call our after sales support centre or a licensed gasfitter for service using a phone outside.• DO NOT search with a naked flame, smoke, strike any matches or press an ignitor. DO NOT operate electrical switches or devices, including mobile phones.
Still not working?	Call your licensed gasfitter, or our after sales support centre, and arrange a service.

Other Useful Information

Care and cleaning

CAUTION!

- Before cleaning the cooktop, it is recommended that you unplug the appliance from the mains electricity supply if the power plug is accessible.
- Make sure that all burners are switched off and the cooktop surface is cool enough to touch before cleaning.
- Do NOT use abrasive or harsh cleaning agents (such as scouring powders, abrasive stones, wire or nylon brushes and so on) or sharp objects that may scratch the stainless steel cooktop surface.
- Do NOT use acidic/alkali detergent, thinner, benzene or edible oils for cleaning the cooktop parts.
- Only use a soft cloth or sponge, moistened with water and a mild detergent for cleaning the cooktop.

Cleaning the cooktop

To ensure food safety and keep the cooktop in good working order, clean it regularly after each use.

Stainless steel top plate

- Although it is easier to clean some deposits whilst the hob surface is still warm, make sure that the hob surface, trivets and hob burners have all cooled sufficiently before you attempt to touch them.
- 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 cooktop with a clean, dry cloth after cleaning.
- Thoroughly remove salty food residues 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 they are exposed to. We therefore recommend using an appropriate stainless steel cleaner and polish regularly on the stainless steel surfaces.
- The **control knobs** may be removed for thorough cleaning, if necessary, just pull them off the shaft. After cleaning, push them firmly back into position, taking care not to damage the seal.

Other Useful Information (Cont.)

Enamelled parts

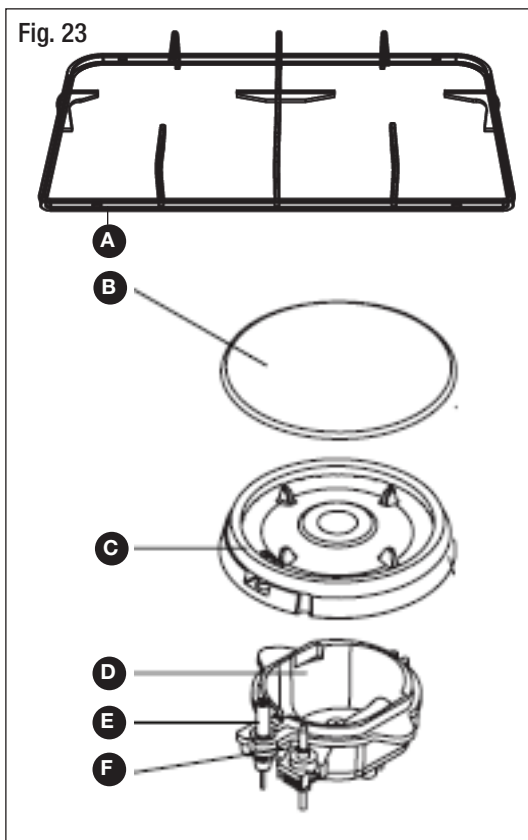
- Remove the trivets (Fig. 23: A) and burner caps (B) from the cooktop and clean them the same way as the cooktop surface: with a soft cloth wrung out in warm, soapy water.
- Remove tough stains from enamelled parts using a nonabrasive liquid detergent or a creamy cleanser suitable for cleaning vitreous enamel.

Aluminium parts

Check the burners at least once a month to see if they require cleaning.

- Remove the flame spreaders (Fig. 23: C) by pulling them up and away from the top plate.
- Soak them in hot water and a little detergent or washing up liquid. Rinse thoroughly.
- After cleaning and rinsing these parts, dry them thoroughly using a soft cloth. Also ensure that the flame holes are clean and completely dry.
- Wipe the fixed parts of the burner cup (Fig. 23: D) with a damp cloth and dry afterwards.
- Gently wipe the ignition spark electrodes (Fig. 23: E) and flame failure probes (Fig. 23: F) with a well wrung-out cloth and wipe dry with a clean cloth.
- Before placing the burner back on the top plate, make sure that the injector is not blocked. Then refit all burner parts to their dedicated spaces on the cooktop, ensuring they are correctly in place. The hole in the ring of the flame spreader fits over the ignition spark electrodes. If it does not fit, you are trying to fit the burner body onto the wrong burner.
- To check that all parts are reassembled correctly, light the burners and allow them to dry out.

Fig. 23



Other Useful Information (Cont.)

Service, repair and spare parts

- This appliance must only be serviced by authorised personnel.
- If your cooktop appears not to be operating correctly, disconnect it from your mains supply and then contact our after sales support centre.
- **CAUTION!** Do not attempt to repair the appliance yourself! Gas appliances should be checked and maintained by authorised personnel on a regular basis in order to maintain proper function and safety.
- Please note that if you book a service, the appliance must be accessible for the technician to perform any necessary repair. If the cooktop is installed in such a way that the technician is concerned that damage will be caused to the appliance or your kitchen, then they will not complete a repair.
- Our after sales support centre stocks the following spare parts for the gas cooktop. To purchase a part, call the centre on 1300 886 649 or email us at info@tempo.org

Burner caps (various)

Burner cups (various)

Elbow

Flame-out protection valves (various)

Flame spreaders (various)

Ignition needles (various)

Knob assembly

Knob waterproof ring

Pan support assemblies

Pulse ignitor

Spray nozzles (various)

Thermocouples (various)

Responsible disposal

At the end of its working life, do not throw the appliance out with your household rubbish. Electrical and electronic products contain substances that can have a detrimental effect on the environment and human health if disposed of inappropriately. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of it appropriately for recycling. Contact your local authorities for advice on recycling facilities in your area.

Other Useful Information (Cont.)

Technical specifications

Rated Input Voltage	220–240V ~ 50-60Hz 0.6W
Certified Gas Type	NG + ULPG
Cooktop Material	Stainless Steel
Flame Failure Device	Yes (x4)
Cooktop dimensions	590 (W) x 500 (D) x 95 (H) mm
Benchtop cut-out dimensions	553 (W) x 473 (D) mm
Weight (approx.)	7kg

Table 1	Regulated for NATURAL GAS			ULPG		
	Injection Ø (mm)	MJ/h	Gas Pressure	Injection Ø (mm)	MJ/h	Gas Pressure
Rapid	1.50	10.8	1.0 kPa	0.88	10.8	2.75 kPa
Semirapid	1.12	6.3		0.68	6.3	
Auxiliary	0.90	4.0		0.56	4.0	
Total		27.4			27.4	

Compliance

This appliance has been fully tested and meets all requirements as set out by standards AS/NZS 60335.1 and AS 60335.2.102 for electrical safety and AS/NZS 5263.1.1 for gas safety.



The RCM Mark (Regulatory Compliance Mark) indicates that the product complies with the relevant guidelines of the ACMA as well as corresponding government requirements for the safety of electrical devices.

AFTER SALES SUPPORT

1300 886 649

info@tempo.org

MODEL: STR-SGC60 PRODUCT CODE: 700793 04/2020

Other Useful Information (Cont.)

Licensed installer (gasfitter/plumber) details

Please ask your licensed installer (gasfitter/plumber) to fill in the details below so you have them on record should you need to contact the installer in the future. **Proof of professional installation is also required for warranty claims.**

Please fill in the details below:

Name of licensed installer:

Licence number:

Date of installation:

Signature / Date:



 **STIRLING**[®]

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 886 649 or write to us at:

Tempo (Aust) Pty Ltd ABN 70 106 100 252
PO BOX 6056 Frenchs Forest, Sydney, Australia NSW 2086
Tempo Help Desk: 1300 886 649 (Aust)
(Operating Hours: Mon-Sat 09:00am to 06:00pm AEST)
Email: info@tempo.org





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 886 649 for advice.

For an electronic copy of this manual, go to www.stirlingappliances.com.au and download a copy, or contact our after sales support centre.

Instruction Manual Revision Index

Version No	Issue Date	Description
V1.0	29 November 2019	Original (2020) release
V1.1	18 December 2019	Revision to page 22 & 33
V1.2	03 January 2020	Update: page 18

AFTER SALES SUPPORT

  1300 886 649

 info@tempo.org

MODEL: STR-SGC60 PRODUCT CODE: 700793 04/2020