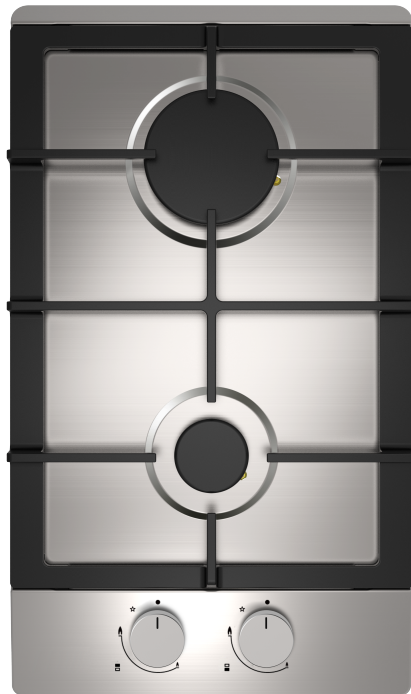


# INSTALLATION, OPERATION & MAINTENANCE INSTRUCTIONS

FOR EVERDURE 2 BURNER GAS COOKTOPS



Models Included:

**CBGS320X**

# EVERDURE.

## CONGRATULATIONS

Welcome to the Everdure Kitchen Community and thank you for choosing one of our many fantastic cooking appliances. We are confident that you will now be able to meet your cooking needs. Before you use the cooktop, we strongly recommend that you read though the whole user manual which provides the description of this product and the proper use of its functions.

To avoid the ever-present risks involved with using an electrical appliance it is vital that the appliance is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards.

It is important that you retain these instructions and your proof of purchase along with any other important documents about this product for future reference. Due to continual product development, Everdure reserves the right to alter specifications or appearances without notice.

## CONTENTS

SECTION	PAGE NO.
Important Safety Instructions .....	3
Appliance Details .....	4
Gas Connections .....	6
Electrical Connections .....	9
Installation .....	10
Operating Instructions .....	13
Cleaning.....	14
Australian and New Zealand product warranty.....	15

**It is important that you retain these instructions, proof of purchase as well as other important documents about this product for future reference.**

**Due to continual product development, Everdure reserves the right to alter specifications or appearances without notice.**

**Remove all packaging and dispose responsibly – recycle where facilities are available.**

## IMPORTANT SAFETY INSTRUCTIONS

**IMPORTANT:** Check for any damage before installation. Read the safety precautions of this booklet carefully before attempting to assemble, install, operate or maintain the product described. Protect yourself and others by observing all safety information. Failure to comply with instructions could result in personal injury and/or property damage. If you are unsure about anything regarding your fan or these instructions, please contact your Service Centre before operating your appliance.

1. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the 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.
2. In certain circumstances electrical appliances may be a safety hazard. The unit **MUST** be connected to the electrical supply before operation to enable the electronic ignition to work.
3. Do not place heavy objects on this appliance.
4. Damage can occur to bench tops if pots and pans are able to overlap the bench top. This can result in heat being transferred to the bench top. Ensure that correct sized pots & pans are used. Refer to guide in booklet.
5. Do not allow pot handles or utensils to be placed near gas burners which are operating, as they can cause the handles to become hot to touch. Always turn handles away when small children are nearby. It is recommended that children are kept away from the cooktop at all times.
6. If the electrical supply cord is damaged, either when being installed or after installation, it must be replaced by the manufacturer, it's service agent or similarly qualified persons in order to prevent a hazard.
7. The electrical and gas connections must be accessible after installation.
8. Electrical connection must be made as per local wiring rules and regulations.
9. Ensure that the kitchen is well ventilated or mechanical ventilation is in use while cooking on the gas cooktop.
10. **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.**
11. **WARNING** - The cooktop will become hot during and directly after use. Do not touch any components during this time, as they may be hot and can cause burns.
12. Cleaning may only be commenced on the appliance once it has cooled down.
13. When the appliance is not being used, the knobs must be kept in the 'OFF' position.
14. Not to be used in a marine environment.
15. **DO NOT USE THIS APPLIANCE AS A SPACE HEATER.**
16. **DO NOT MODIFY THIS APPLIANCE.** This appliance is not suitable for use with aftermarket lids or covers.



**DO NOT**  
**DO NOT**  
**DO NOT**  
**DO NOT**

OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOKLET  
PLACE ARTICLES ON OR AGAINST THIS APPLIANCE  
STORE CHEMICALS OR FLAMMABLE MATERIALS OR SPRAY AEROSOLS NEAR THIS APPLIANCE  
USE EXTERNAL CONTROLLERS OR TIMERS ON THIS APPLIANCE

## APPLIANCE DETAILS

<b>Gas Type:</b>	ULPG		NG	
<b>Burner Pressure:</b>	2.75 kPa		1.00 kPa	
	<b>Injector Diameter</b>	<b>MJ/hr Rating</b>	<b>Injector Diameter</b>	<b>MJ/hr Rating</b>
<b>Injector Diameter: Rapid Burner</b>	Ø0.90 mm	10.8 MJ/ hr	Ø1.5 mm	10.8 MJ/ hr
<b>Injector Diameter: Auxiliary-rapid Burners</b>	Ø0.58 mm	4.3 MJ/ hr	Ø0.93 mm	4.3 MJ/ hr

Note: The size of the injector diameter is stamped on the front face

<b>Relevant Sizes:</b>	<b>LENGTH (mm)</b>	<b>WIDTH (mm)</b>	<b>HEIGHT (mm)</b>
<b>Hob size</b>	520	300	90mm
<b>Cut-out size</b>	480	262	-

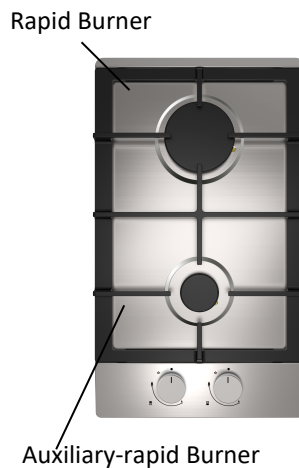
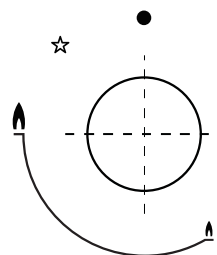


Table of recommended pot sizes for each burner type:

BURNER TYPE	DIAMETER OF POT (mm)
<b>Rapid Burner</b>	Ø200 TO Ø240
<b>Auxiliary-Rapid Burners</b>	Ø120 TO Ø160

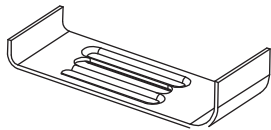
Control Knob functions are displayed around each knob as shown below.

- Black circle: gas off
- ▲ Large flame: maximum setting
- ▲ Small flame: minimum setting

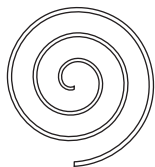


<b>Electrical:</b>	<b>Value:</b>
<b>Input Voltage:</b>	220-240V ~ 50Hz-60Hz
<b>Maximum Wattage:</b>	2 W

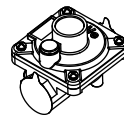
## ACCESSORIES



Bracket (2)



Sponge (2)



Voltage regulator valve (1)



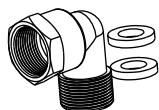
Injector (2)



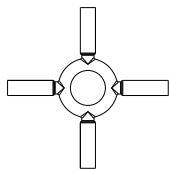
Pressure joint(1)



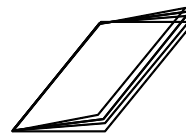
Screw (2)



Elbow(1)



Auxiliary pan support (1)



Instruction Manual (1)

## GAS CONNECTIONS

### LOCAL AUTHORITY REQUIREMENTS

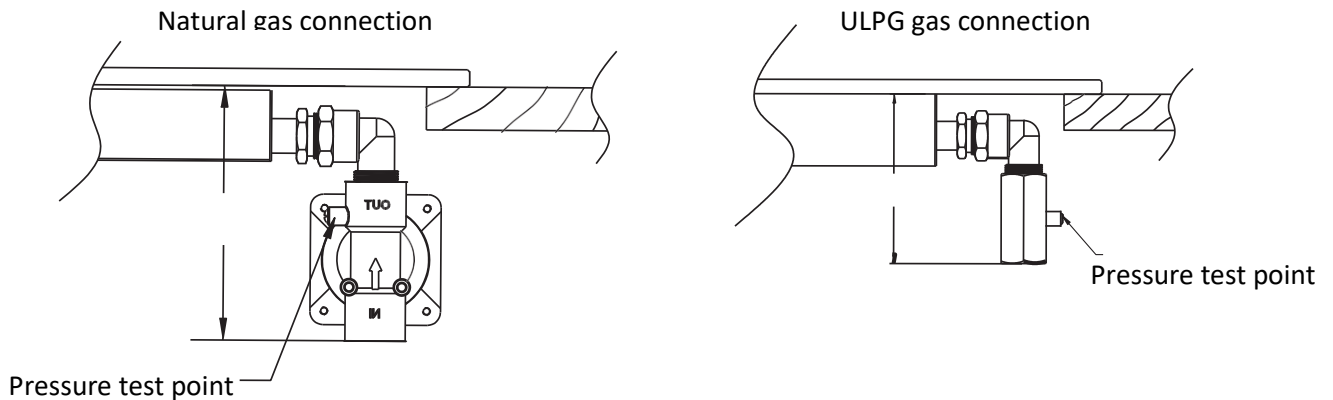
Check Gas Type and specifications plate placed on the bottom face of the unit. All gas fitting work, service and repairs can only be performed by an authorized person in accordance with the current edition of AS/NZS5601 and local gas regulations. Failure to comply with this condition will render the warranty invalid. Always unplug the appliance before carrying out any maintenance operations or repairs. The walls of the units must not be higher than work top and must be capable of resisting temperatures of 75 above temperature. Do not install the appliance near flammable materials (eg. curtains). The final act of any installation or gas type conversion must be the full testing of this appliance, which includes leak testing, ignition of each burner and the functionality of the burners separately and together.

### INSTALLATION

The appliance is predisposed and adjusted to operate with the gas indicated on the specifications plate (normally NG) applied onto the appliance. Please see gas rates summary information on the previous page.

If the appliance must be operated with a gas different than that indicated on the plate, it is necessary to execute the following operations:

- Gas connection including regulator (NG) or test point nipple adaptor (ULPG) to be changed.
- Replacement of the injectors.
- New gas label attached stating gas type.
- Adjustment of minimum setting.



## GAS CONNECTION

The connection must be made by a qualified gas fitter according to the relevant standard. If a flexible hose is used, take care that the hose cannot be trapped or kinked by doors, drawers etc, and that it is restrained from accidental contact to any hot surfaces, including the flue outlet of an underbench oven. The gas connection is positioned 35mm from the right-hand side (from front), 40mm in from the back edge.

The fitting (fig. 6.1) is made up of:

1 elbow fitting "A"

1 gaskets "F"

1 LPG test point nipple adaptor "B"

The hob must be installed in a room with adequate ventilation (see installation section).

## N.G.:

Fit the supplied NG regulator to the elbow fitting "A" using two spanners (note orientation of the NG regulator gas flow).

Connect the other side of the NG regulator to the gas inlet pipe with the correct ½" BSPT thread connector using two spanners.

## UNIVERSAL L.P.G.:

Connect the LPG test point nipple adaptor "B" to the cooking hob inlet "A" and then connect to the gas inlet pipe with the correct ½" BSPT thread connector (or using the appropriate adaptor) using two spanners. Connect the other end of the pipe to the cylinder pressure regulator.

## ORIENTATION OF THE ELBOW

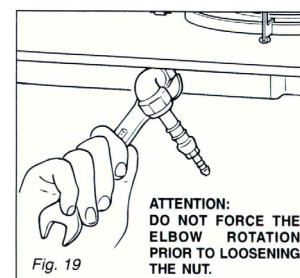
The appliance is supplied with a gas connection oriented towards the centre of the cooking hob. The connection to the gas supply must be affected only from this side or in vertical position by turning the elbow downwards. To turn the elbow, follow these operations:

Loosen the nut

Turn the elbow

Lock the nut

Make sure that there are no leakages by testing with a soapy solution and brush.



## IMPORTANT:

Never attempt to turn the elbow "A" without having first slackened off the relative lock nipple.

The seal "F" (fig. 6.1) seals the gas connection. It is recommended that it be replaced when it begins to show even the slightest deformation or imperfection.

After connecting to the gas supply, check that the couplings are correctly sealed, using soapy solution and a brush, but never a naked flame.

Where a flexible hose assembly is used, ensure it is approved to AS/NZS 1869, Class B Ø10mm, and no longer than 1m. Any hose assembly must be restrained from accidental contact with the flue outlet of an under-bench oven.

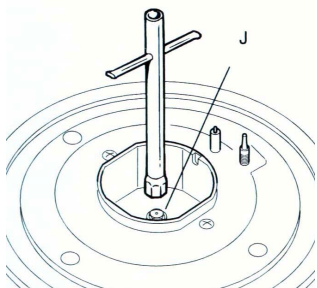
## OPERATIONS TO BE PERFORMED WHEN CONVERTING GAS TYPES

This operation can only be performed by an authorized person.

Remove the gratings and the burner covers;

Using a spanner, replace the nozzle injectors "J" (Fig.20) with either Natural Gas sized injectors or ULPG sized injectors.

Fig. 20



## REGULATING THE BURNER MINIMUM SETTING

When switching from one type of gas to another, the minimum flow rate must also be correct. The flame should not go out even when passing suddenly from maximum to minimum flame. To regulate the flame, follow the instructions below:

Light the burner

Set the cock valve to minimum

On gas valves provided with adjustment screw in the centre of the shaft (fig.21)

Using a screwdriver with max. diameter 3mm, turn the screw inside the tap until the correct setting is obtained.

On gas valves provided with adjustment screw on the valve body (fig.22):

**Turn the screw "A" to the correct setting with a screwdriver.**

## LUBRICATION OF THE GAS TAPS

This can only be performed by an authorised person. It may be required if the gas taps become stiff and difficult to turn.

Fig. 21

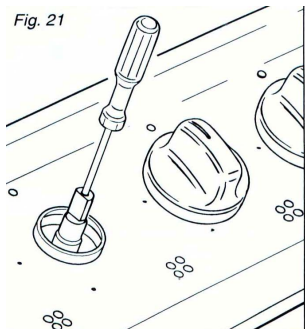
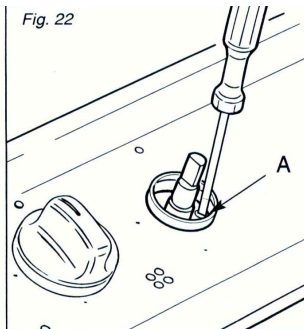


Fig. 22



## LEAK TESTING

1. Make sure gas control knobs are **Off** and turn the cylinder valve **On**.
2. Check for leaking joints by brushing with solution of half-liquid detergent and half water. If a leak is present, bubbles will appear (or you may hear a hissing sound). Retightening connections can generally repair a leaking joint. You must also check the gas hose and connection at the gas cylinder. If a leak cannot be resolved, do not proceed.



**DO NOT USE NAKED FLAME FOR LOCATING GAS LEAKS.  
IF A LEAK PERSISTS CALL AN AUTHORISED GAS FITTER.**

NOTE: If an appliance cannot be adjusted to perform correctly, contact Everdure service department.



## ELECTRICAL CONNECTIONS

### LOCAL AUTHORITY REQUIREMENTS

Installation is only permitted by an authorized person and carried out according to instructions provided by the manufacturer. Incorrect installation might cause harm and damage which the manufacturer accepts no responsibility. The electrical connection can be found 40mm in from the rear edge and 390mm from the left-hand side (looking from the front).

### INSTALLATION

This cooktop must be connected to a 220-240V 50Hz power supply. It is earthed via the cord.

Before carrying out the connection to the power supply, the voltage rating of the appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be capable of handling the hob's power rating (also indicated on the identification plate);

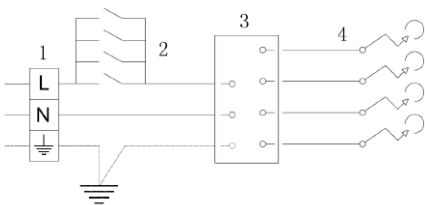
The power point must be connected to a suitable earth wiring, in conformity to current safety regulations.

Ensure that the power supply is within 900mm of the cooktop. The power supply cord must not touch against any hot surfaces and must be placed so that its temperature does not exceed 75 degrees C at any point along its length.

The colours of the wires in the hob power cable may not correspond with the colours marked on the terminals of your electrical plug. The plug should in any case be wired as follows:

- connect the green/yellow wire to the terminal marked with the letter E or the earth symbol or coloured green/yellow;
- connect the blue wire to the terminal marked with the letter N or coloured black;
- connect the brown wire to the terminal marked with the letter L or coloured red.

After having installed the appliance, the power switch or power plug must always be in an accessible position.



Electrical connection diagram

N.B For connections to the mains power supply, never use adapters, reductions or multiple power points as these may overheat and catch fire.

In the event that installation should require modifications to the mains supply wiring system or if the power plug is not suitable for the type of power point available, it is required that a qualified technician be called to carry out substitution.

The technician will also have to verify that the cross-section of the electric cables on the power point match the appliance's power rating.

## INSTALLATION

**Note:** These tops are designed to be fitted into kitchen fixtures measuring 600 mm in depth.

In order to install the cooker top into the kitchen fixture, a hole with the dimensions shown on the cutting size board has to be made, keeping in consideration the following:

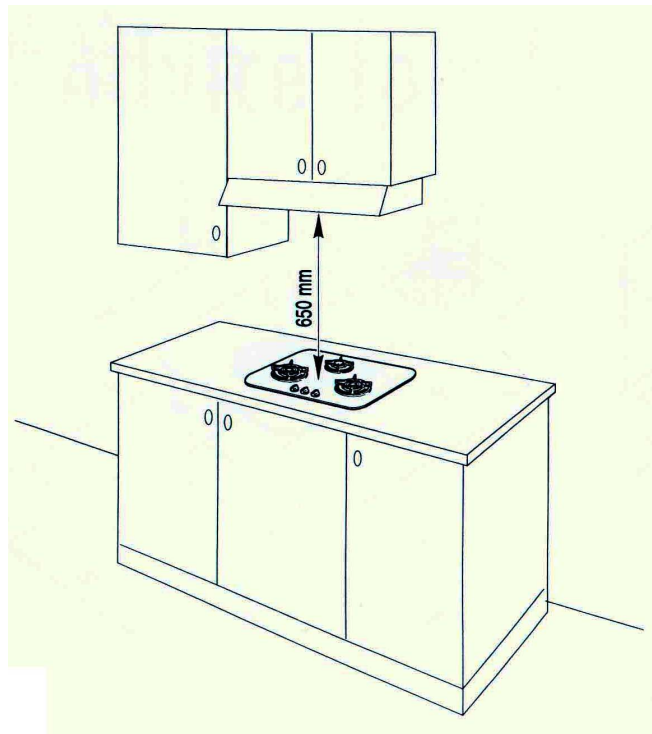
Within the fixture, between the bottom side of the cooker top and the upper surface of any other appliance or internal shelf there must be a clearance of at least 30 mm.

Keep at least 200mm from the periphery of the burners to any side or rear wall with combustible surfaces or keep the appliance sides at least 50mm from walls with non-combustible surfaces.

There must be a distance of at least 650 mm between the cooking surface of the hob and the lowest point of any range hood or wall cupboard positioned immediately above it (minimum distances in range hood instructions must also be observed).

It is essential to install a heat baffle between the bottom of the hob and the underlying unit.

The duplicate data plate should be fixed in an accessible position close to the appliance (inside face of cupboard door, side of cabinet etc).

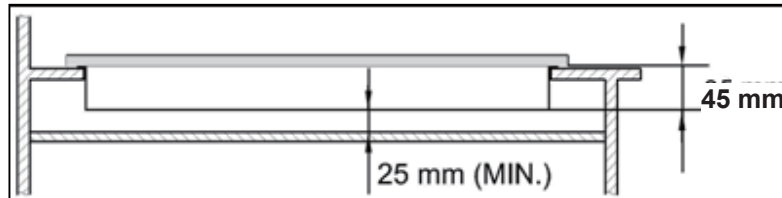


**Note:** Keep a safe distance away from combustible constructions.

After installation, all burners should be tested individually and together to ensure correct operation.

## PREPARING & PLACING THE HOB FOR INSTALLATION

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



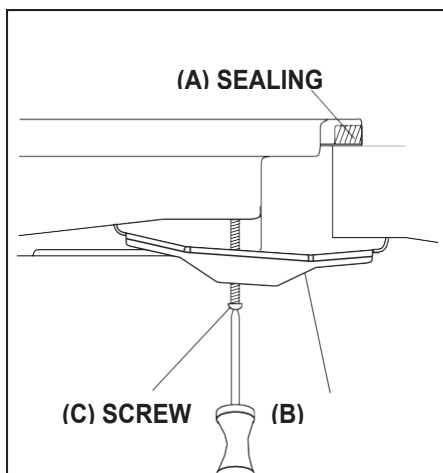
- An oven must have forced ventilation to install a hob above it.
- Check the dimensions of the oven in the installation manual.

## INSTALLING THE APPLIANCE

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



Do not use a silicon sealant to seal the appliance against the aperture.

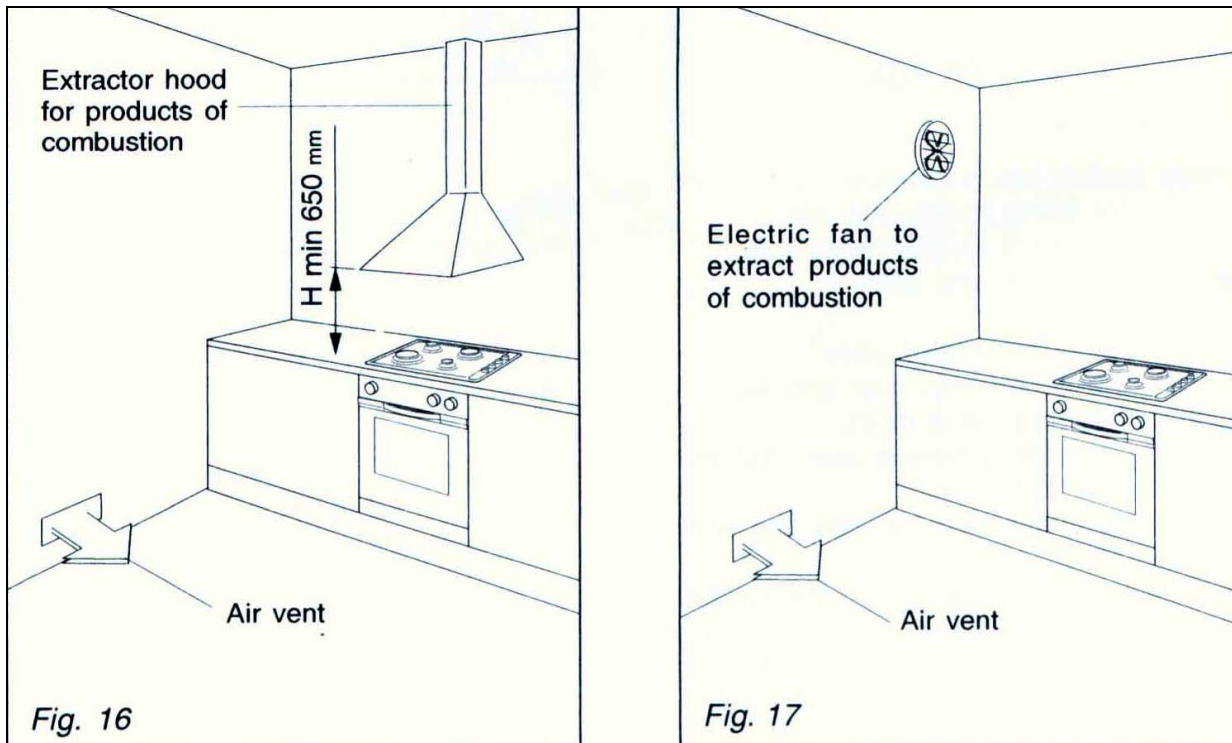


1. There are one set of screw holes in each corner of the hob. Slightly tighten a screw (C) through the bracket (B) so that the bracket is attached to the hob, but so that you can still adjust the position.
2. Carefully turn the hob back over and then gently lower it into the aperture hole that you have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

## DISCHARGING PRODUCTS OF COMBUSTION

Extractor hoods connected directly to the outside must be provided, to allow the products of combustion of the gas appliance to be discharged (fig.16).

If this is not possible, an electric fan may be used, attached to the external wall or the ceiling above the cooktop. The fan should have a capacity to circulate air at an hourly rate of 3-5 times the total volume of the kitchen (fig.17).



## OPERATING INSTRUCTIONS

### IGNITING THE BURNERS

The knob on your gas cooktop controls both ignition and the safety device. Proceed as follows to ignite the burners: Press down & turn the knob for the burner you would like to use. Keep the knob strongly pressed in for approximately 1 second to allow the ignitor to light the gas and allow the thermocouple to heat up. Release the knob after approximately 1 second. The flame can be adjusted by turning the knob anti clockwise until it reaches the desired size. Only turn the knob between the High and Low settings, otherwise the burner will turn off.

To turn off the burner, push down & rotate the knob around to the 'Off' position.

Note: If the burner does not light within 12-15 seconds, turn the control knob back to the 'Off' position, and attempt re-ignition after 1 minute. This will allow any unburned gas to escape from the burner area.

If the burner does not light, firstly check that the cooktop is connected to electricity. If connected ensure that the gas is turned on and that the electrodes are sparking.

Also ensure that all burner caps are placed correctly on the burner rings.

### USING THE BURNERS

For greater efficiency and less gas consumption, use pots and pans with the right diameters for the burners. Avoid having flames extending out from underneath the pans (refer to the table in the appliance details section for recommended sizing).

When cooking, always try to use a pot or pan with a flat base. Pots & pans with an uneven or curved base will cause the burner to run inefficiently and will take longer to cook your food.

Always heat the water to boiling point before placing food items to be cooked. After the water has boiled, the heat setting can be dropped to maintain the desired cooking temperature. This will speed up the cooking time and is more efficient.

In the event of a power outage, your gas cooktop can still be used. Press & turn the desired knob to the 'High' position and light with a match. Depress the knob after approx 3 seconds and continue to operate the burner.

Large utensils exceeding the recommended size can cause excessive heat to reflect back onto the appliance, potentially damaging the appliance and causing a temperature hazard.

### AUTOMATIC SAFETY VALVES

This safety device automatically closes the gas valve if there is any disruption of the gas flow to the appliance, or if the gas flame goes out.

## CLEANING & STORAGE

### CLEANING

Please follow the maintenance & cleaning guidelines below to keep your Everdure cooktop in good working order.

Fault	Possible cause (corrective action)
No spark / No ignition of gas.	Power outage, appliance power turned off at isolation switch, fuse blown / tripped, no gas to the appliance (check supplies). Spillage of liquid over burner (clean up spillage on burner components). Burner not assembled correctly (Refer to assembly instruction manual).
Burner ignites but flame goes out when control knobs released.	Control knob not depressed down enough when igniting burner, control knob being released from the ignition mode too early (try ignition again). Spillage of liquid over burner (clean up spillage on burner components). Burner not assembled correctly (Refer to assembly instruction manual). Faulty thermocouple (technician call out required call Service Centre).
Erratic / Abnormal flames or noise when operating the appliance.	Burner not assembled correctly (Refer to assembly instructions). Spillage of liquid over burner (Clean up spillage on burner components). Oversize cooking vessel being used on the appliance (use smaller cooking vessels). Internal ignition of burner (Turn off gas and reignite burner). Wrong gas type being used (check supply and data labels).

The cooktop should be cleaned regularly with all stains and boil overs being cleaned up. Do not allow stains and boil overs to become burnt onto the appliance.

Please ensure the cooktop is cold when cleaning, to avoid burns from hot components.

Try to minimise the use of specialized cleaning products. Attempt to clean with soapy water and a sponge. If this is not successful, a mild cleaner can be used.

Do not use abrasive cleaners or scourer type pads to clean the appliance. These can damage the stainless steel finish. A stainless steel cleaner can be applied which gives the cooktop an extra shine. Only apply after cleaning with soapy water.

Avoid leaving acidic or alkaline substances on the cooktop.

Burners and enamelled components are only to be washed with soapy water & sponges. Do not use abrasive cleaners on these components.

When cleaning burner components, please ensure that they are fully dry before re-placing on the cooktop and before use.

Ensure that all components are placed back onto the cooktop correctly. Failure to do so can cause problems with the burners igniting and functioning correctly. See diagrams on the following page for how to put the burners back together.

### MAINTENANCE

Clean burner tops and trivets at least once a week, or after any spillage. Check injectors are not blocked, and the electrode and probe are clean.

Gas inlet pipes should be checked periodically for leakages (see section on leak testing) a minimum of every 12 months. Lubrication of gas valves - This can only be performed by an authorised person. It may be required if the gas tap become stiff and difficult to turn.

## NEW ZEALAND PRODUCT WARRANTY

### EVERDURE STATEMENT OF STANDARD WARRANTY CONDITIONS

#### NEW ZEALAND CUSTOMERS

Nothing here in contained shall be construed in any way as excluding or limiting your rights under the Consumer Guarantee Act 1993.

#### OUR WARRANTY

Subject to the following conditions, this product is also covered by the manufacturer's **FIVE (5) YEAR WARRANTY from the date of purchase, covering all parts and labour (Our Warranty)**. Our Warranty (which is subject to the conditions below) covers rectification free of charge of any fault arising from defective materials or components, or faulty workmanship. The product will be repaired or replaced at the option of Everdure. Our Warranty is subject to the product being used for single family domestic household use.

**Our Warranty** operates in addition to (and does not exclude, restrict or modify) any rights or remedies to which you may already be entitled to under the New Zealand Consumer Law or any consumer guarantees law relating to this product.

Warranty applies to goods supplied and installed for Domestic Operation in the North and South Islands of New Zealand. Warranty does not cover costs of transport, travel distance (km - including time) if the product is located beyond 30km of an Authorised Service Agent

#### WHAT IS COVERED BY OUR WARRANTY

During the warranty period, Everdure or an Authorised Service Centre will at no charge, being the appliance is readily accessible without the need of special equipment or likelihood of damage to cabinetry, flooring or structures and subject to the terms and conditions of this warranty, repair or replace any parts which it considers defective.

#### WHAT IS NOT COVERED BY OUR WARRANTY:

1. Any failure caused by the product not being used in accordance with the instruction and installation manual provided with the product.
2. Incomplete or improper installation, including non-compliance with the electrical, gas, plumbing and all Local Regulations, Codes of Practice or National Standards of New Zealand.
3. If the product is not used in normal domestic use, or if it is used in a business as defined in the Consumer Guarantees Act.
4. Any costs associated with the repair, replacement, removal or re-installation of products installed damaged
5. Damage which occurs during delivery or installation.
6. Service calls related to instruction on how to use the product including no manufacturing fault found.
7. Unauthorised repairs or use of non-genuine Everdure parts.
8. Normal wear and tear e.g. cleaning, light globes, filters etc.
9. Any damage or breakage to glass items.
10. Failure resulting from power surges, electrical storms or limits outside the normal operating range for voltages and frequencies for domestic appliances in New Zealand
11. Insect or vermin infestation.
12. Damage caused from misuse, neglect, negligence, abuse or willful act, including failure to properly maintain or service.
13. The clearing of blockages in pumps and hoses.
14. Claims to product surface coating due to liquid or solid spill-overs, accidental damage or damage from cleaning products not recommended by Everdure.

#### HOW TO CLAIM OUR WARRANTY

Please refer to our website address below for Everdure in New Zealand to register your warranty online. If you are contacting Everdure regarding any warranty claims and spare part enquiries, please make sure you have the following information on hand:

1. Product Name/Model Number
2. Serial Number
3. Purchase Date (as per invoice, or proof of purchase)
4. Purchased from
5. Warranty Registration Number

All Warranty Claims and Spare Parts Inquiries:

In New Zealand:  
Telephone (09) 415 6000

A division of Monaco Corporation 231 Bush Rd, Albany, North Shore City, Auckland, NZ 0632

A division of Shiro Australia Pty Limited  
2-34 Davidson Street, Chullora NSW 2190

AUSTRALIA: 1300 355 541  
[www.everdure.com](http://www.everdure.com)

NEW ZEALAND: (09) 415 6000  
[www.everdure.co.nz](http://www.everdure.co.nz)

IM Ref: CBGS320X 01/2021/04FC

**FOR INDOOR USE ONLY**

# EVERDURE.