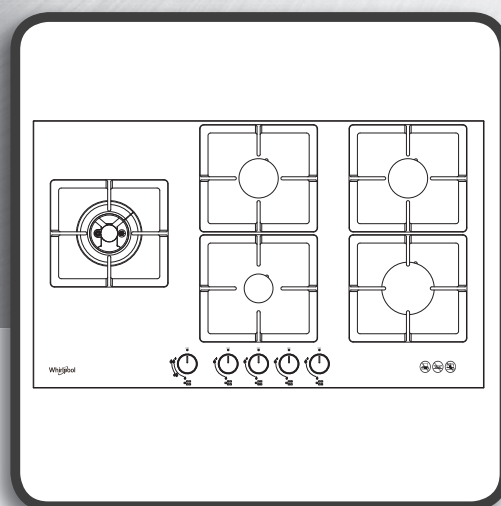


Whirlpool



Health & Safety, Use & Care, Installation Guide and Online Warranty Registration Information

Model : GWG9050MA



www.whirlpool.com.au
www.whirlpool.co.nz

SAFETY INSTRUCTIONS

IMPORTANT TO BE READ AND OBSERVED

Download the complete instruction manual local Whirlpool website or call the phone number shown on the warranty booklet.

Before using the appliance, read these safety instructions. Keep them nearby for future reference. These instructions and the appliance itself provide important safety warnings, to be observed at all times. The manufacturer declines any liability for failure to observe these safety instructions, for inappropriate use of the appliance or incorrect setting of controls.

⚠ CAUTION: The use of the gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example opening of the window, or more effective ventilation, increasing the level of mechanical ventilation where present.

⚠ WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age must be kept away unless continuously supervised.

⚠ WARNING: If the hob surface is cracked, don't use the appliance – risk of electrical shock.

⚠ WARNING: Danger of fire: Do not store items on the cooking surfaces.

⚠ CAUTION: The cooking process has to be supervised. A short cooking process has to be supervised continuously.

⚠ WARNING: Unattended cooking on a hob with fat or oil can be dangerous – risk of fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a re blanket.

⚠ Do not use the hob as a work surface or support. Do not use or store flammable materials in or near this appliance.

⚠ If the information in this manual is not followed exactly, a fire or explosion may result causing property damage or injury.

⚠ Children under 3 years must be kept away from the appliance. Children aged 3 to 8 years must be kept away from the appliance unless they are continuously supervised. Children aged 8 years old and above, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge may use this appliance only if they have been given supervision or instructions concerning the use of the appliance in a safe

way and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

⚠ CAUTION: In case of hotplate glass breakage:-shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply; - do not touch the appliance surface; -do not use the appliance.

⚠ Do not spray aerosols in the vicinity of this appliance while is in operation.

⚠ Do not modify this appliance.

⚠ Do not use this appliance as a space heater.

PERMITTED USE

⚠ CAUTION: the appliance is not intended to be operated by means of an external switching device, such as a timer, or separate remote controlled system.

⚠ This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels, bed & breakfast and other residential environments.

⚠ No other use is permitted (e.g. heating rooms).

⚠ This appliance is not for professional use. Do not use the appliance outdoors.

⚠ Use pots and pans with bottoms the same width as that of the burners or slightly larger (see specific table). Make sure pots on the grates do not protrude beyond the edge of the hob.

⚠ Improper use of the grids can result in damage to the hob: do not position the grids upside down or slide them across the hob.

⚠ Do not let the burner flame extend beyond the edge of the pan.

⚠ Do not use: heat diffusers such as metal mesh, or any other types; two burners simultaneously for one receptacle (e.g. Fish kettle).

⚠ Should particular local conditions of the delivered gas make the ignition of burner difficult, it is advisable to repeat the operation with the knob turned to small flame setting.

INSTALLATION

⚠ The appliance must be handled and installed by two or more persons - risk of injury. Use protective gloves to unpack and install - risk of cuts.

⚠ The appliance shall be installed only by authorised persons and in accordance with the installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, AS/NZS 5601 - Gas Installations and any other statutory regulations. Do not repair or replace any part of the appliance unless specifically stated in the user manual. Keep children away from the installation site. After unpacking the appliance, make sure that it has not been damaged during

transport. In the event of problems, contact the dealer or your nearest Aftersales Service. Once installed, packaging waste must be out of reach of children - risk of suffocation. The appliance must be disconnected from the power supply before any installation operation - risk of electrical shock.

The appliance must be disconnected from the power supply before any installation operation - risk of electrical shock. During installation, make sure the appliance does not damage the power cable - risk of re or electrical shock. Only activate the appliance when the installation has been completed.

⚠ The electrical and gas connections must comply with local regulation.

⚠ WARNING: Modification of the appliance and its method of installation are essential in order to use the appliance safely and correctly in all the additional countries.

⚠ Use pressure regulators suitable for the gas pressure indicated in the instruction.

⚠ The room must be equipped with an air extraction system that expels any combustion fumes.

⚠ Ventilation must be in accordance with AS/NZS5601-Gas Installations. The room must also allow proper air circulation, as air is needed for combustion to occur normally.

⚠ The air circulation system may take air directly from the outside by means of a pipe with an inner cross section of at least 100 cm²; the opening must not be vulnerable to any type of blockages.

⚠ The system can also provide the air needed for combustion indirectly, i.e. from adjacent rooms fitted with air circulation tubes as described above. However, these rooms must not be communal rooms, bedrooms or rooms that may present a fire hazard.

⚠ Liquid petroleum gas sinks to the floor as it is heavier than air. Therefore, rooms containing LPG cylinders must also be equipped with vents to allow gas to escape in the event of a leak. As a result LPG cylinders, whether partially or completely full, must not be installed or stored in rooms or storage areas that are below ground level (cellars, etc.). It is advisable to keep only the cylinder being used in the room, positioned so that it is not subject to heat produced by external sources (ovens, fireplaces, stoves, etc.) which could raise the temperature of the cylinder above 50°C.

⚠ Carry out all cabinet cutting works before fitting the appliance in the furniture and remove all wood chips and sawdust.

⚠ This appliance is not suitable for installation and operation with aftermarket lids or covers.

⚠ Should you experience difficulty in turning the burner's knobs, please contact After Sales Service for replacement of

the burner tap if found to be faulty.

⚠ The openings used for the ventilation and dispersion of heat must never be covered.

⚠ In case of installation of a hood above the cooktop, please refer to the hood instructions for the correct distance.

GAS CONNECTION

⚠ WARNING: Prior to installation, ensure that the local distribution conditions (nature of gas and gas pressure) and the adjustment of the appliance are compatible.

⚠ WARNING: Prior to installation, ensure that the local distribution conditions (nature of gas and gas pressure) and the adjustment of the appliance are compatible.

⚠ WARNING: The adjustment conditions for this appliance are stated on the label (or data plate).

⚠ WARNING: This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

⚠ If the appliance is connected to liquid gas, the regulation screw must be fastened as tightly as possible.

⚠ IMPORTANT: When gas cylinder is adopted, the gas cylinder or gas container must be properly settled (vertical orientation).

⚠ WARNING: This operation must be performed by a qualified technician.

⚠ Use only flexible or rigid metal hose for gas connection.

⚠ Connection with a rigid pipe (copper or steel): Connection to the gas system must be carried out in such a way as not to place any strain of any kind on the appliance. There is an adjustable L-shaped pipe fitting on the appliance supply ramp and this is fitted with a seal in order to prevent leaks. The seal must always be replaced after rotating the pipe fitting (the seal is provided with the appliance). The gas supply pipe fitting is a threaded 1/2 gas cylindrical male attachment.

⚠ Connecting a flexible jointless stainless steel pipe to a threaded attachment: The gas supply pipe fitting is a threaded 1/2 gas cylindrical male attachment. These pipes must be installed so that they are never longer than 2000 mm when fully extended. Once connection has been carried out, make sure that the flexible metal pipe does not touch any moving parts and is not compressed. Only use pipes and seals that comply with current National regulations.

⚠ IMPORTANT: If a stainless steel hose is used, it must be installed so as not touch any moving part of the furniture (e.g. drawer). It must pass through an area where there are no obstructions and where it is possible to inspect it on all its length.

⚠ The appliance should be connected to the main gas supply or to gas cylinder in compliance with the current National regulations. Before carrying out the connection, make sure that the appliance is compatible with the gas supply you wish to use. If this is not the case, follow the instructions indicated in the paragraph "Adapting to different types of gas".

⚠ After connection to the gas supply, check for leaks with soapy water. Light up the burners and turn the knobs from max position to minimum position to check flame stability.

ADAPTING TO DIFFERENT TYPES OF GAS

⚠ In order to adapt the appliance to a type of gas other than the type for which it was manufactured (indicated on the rating plate), follow the dedicated steps provided after installation drawings.

ELECTRICAL WARNINGS

⚠ IMPORTANT: The data relevant to the voltage and power absorptions are indicated on the rating plate.

⚠ The power cable must be long enough to connect the appliance, once fitted in its housing, to the main power supply. Do not pull the power supply cable.

⚠ It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by a multi-pole switch installed upstream of the socket in accordance with the wiring rules and the appliance must be earthed in conformity with national electrical safety standards.

⚠ The power supply must be positioned so that it does not reach a temperature 50°C above the room temperature. The cable needs to be guided by cable clips fixed to the side of the cabinet, in order to avoid any contact with any appliance underneath the hob.

⚠ Do not use extension leads, multiple sockets or adapters. The electrical components must not be accessible to the user after installation. Do not use the appliance when you are wet or barefoot. Do not operate this appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped.

⚠ If the supply cord is damaged, it must be replaced with an identical one by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard - risk of electrical shock.

CLEANING AND MAINTENANCE

⚠ WARNING: Ensure that the appliance is switched off and disconnected from the power supply before performing any maintenance operation; never use steam cleaning equipment - risk of electric shock.

⚠ Do not use abrasive or corrosive products, chlorinebased cleaners or pan scourers.

DISPOSAL OF PACKAGING MATERIALS

The packaging material is 100% recyclable and is marked with the recycle symbol ♻.

The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

DISPOSAL OF HOUSEHOLD APPLIANCES

This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations. For further information on the treatment, recovery and recycling of household electrical appliances, contact your local authority, the collection service for household waste or the store where you purchased the appliance. By ensuring this product is disposed of correctly, you will help prevent negative consequences for the environment and human health.

The symbol  on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection center for the recycling of electrical and electronic equipment.

ENERGY SAVING TIPS

Use pots and pans with bottom width equal to that of the cooking zone. Only use flat-bottomed pots and pans. When possible, keep pot lids on during cooking. Use a pressure cooker to save even more energy and time. Place the pot in the middle of the cooking zone marked on the hob.

INJECTORS TABLE

Burner Type	Natural Gas 1.0kPa		ULPG 2.75kPa	
	Injector (mm)	Gas Consumption (MJ/h)	Injector (mm)	Gas Consumption (MJ/h)
Wok Burner	0.87+1.83	19	0.50+1.10	19
Rapid Burner	1.55	11.8	0.90	10.8
Semi Rapid Burner	1.18	6.9	0.70	6.5
Auxiliary Burner	0.90	4.0	0.53	3.6

Electric Supply: 220-240V~ 50-60Hz fitted with a 10A, 3pin plug

Gas Intake Connection 1/2" BSP

INSTALLATION

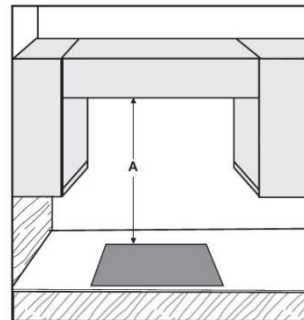
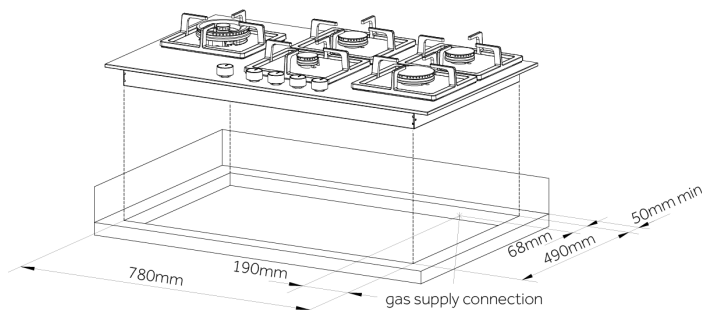
TECHNICAL INFORMATION FOR THE INSTALLER

- Use protective gloves for handling, preparing, and installing the product.
- The rating label is located on the bottom of the appliance. A duplicate label is supplied for convenient placement near the appliance or in the user manual. This appliance supports **Natural Gas** and **ULPG**. Before operation, ensure the available gas supply matches the gas type specified on both the main rating label and the separate gas type label.
- If there is no oven beneath the hob, insert a separator panel with a surface at least equal to the opening in the work surface. This panel must be positioned at a maximum distance of 150 mm below the upper surface of the work surface but, in no case, less than 20 mm from the bottom of the hob. If you intend to install an oven beneath the hob, make sure that it is equipped with a cooling system.

NOTE: An air flow may extinguish the burner flame if the removable panel is not installed. The air flow may occur when you open or close the cabinet door or drawer.

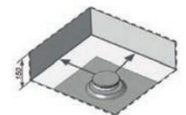
- An authorized person must install this appliance in accordance with this instruction manual:
 - AS/NZS 5601.1 - Gas installations (installation and pipe sizing)
 - Local gas fitting regulations
 - Local electrical regulations
 - Building Code of Australia and any other government authority.

DIMENSIONS AND DISTANCES TO BE MAINTAINED

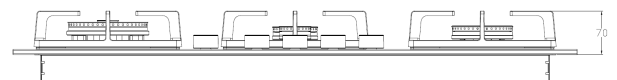


NOTE: In case of installation of a hood above the cooktop please refer to the range hood instructions for the correct distance. Clearance A, between the highest part of the highest burner of the gas cooking appliance and a range hood or exhaust fan (overhead clearance), shall be no less than 650 mm for new installation, no less than 600 mm for replacement of the appliance for range hoods and no less than 750mm for an exhaust fan. Always follow the greatest distance specified to ensure safe and proper installation.

The minimum clearance from a combustible surface shall be a 200 mm horizontal distance from the periphery of any gas burner (AS/NZS 5601.1). If that horizontal clearance is less than 200 mm, that vertical surface must be protected by a non combustible material for 20-150 mm above the cooktop surface across the entire length (depth, width). The shown area indicates the protected surface, which may be ceramic tiles or other approved material.



The height from the worktop surface to the top of the pan support is 70mm.



ASSEMBLY

After cleaning the perimeter surface, apply the supplied gasket to the hob, as shown in the figure.

Position the hob in the worktop opening made respecting the dimensions indicated in the Instruction.

NOTE: the power supply cable must be long enough to permit its upward extraction.



To secure the hob, use the brackets and screws provided with it. Fit the brackets into the relevant bores and fasten them by means of their screws in accordance with the thickness of the worktop.



GAS CONNECTION

Before installation, check that the gas type (natural gas or universal LPG) of the cooker is suitable for the gas type available for the installation. Check that the gas supply pressure is consistent with the values indicated in the "Injectors table." This will ensure the safe operation and longevity of your appliance while maintaining efficient energy consumption.

The hotplate may be connected to the main gas line using one of the following methods:

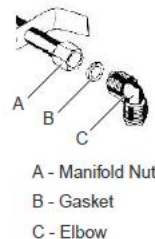
- A. Rigid Pipe: Connection must be made with a rigid pipe as specified in AS/NZS 5601
- B. Flexible Hose: Connection must be made using a flexible hose that complies with AS/NZS 1869 (Australian Approved), 10mm ID, class B or D, no more than 1.2m long and in accordance with AS/NZS5601

⚠ **WARNING: Flexible Hose Assembly Safety**

Crucial requirements for the flexible hose assembly connection:

- **Avoid Contact with Hot Surfaces:** The hose assembly must be positioned and restrained to prevent accidental contact with:
 - The flue or flue outlet of any under-bench oven
 - Any hot surfaces of the hotplate, oven, dishwasher, or any other separate appliance installed nearby or underneath the hotplate.
- **Prevent Damage:** The hose must **not** be subjected to abrasion, kinking, or permanent deformation.
- **Accessibility for Inspection:** The entire length of the hose assembly must remain visible and accessible for inspection.
- **Connections and Testing:**
 - Only unions compatible with hose fittings are to be used.
 - All connections must be professionally tested for gas leaks

The supply connection point must remain accessible once the appliance is installed. Fit the supplied elbow and gasket as shown in the accompanying illustration. The gas inlet connection uses a ½" BSP male thread. **CAUTION:** When making the connection, take care not to apply excessive stress, use counterbalancing tightening force. Ensure that the available gas supply matches the gas type specified on the rating label affixed to the base of the hob. The gas supply pressure must be adjusted precisely in accordance with the specifications listed on the rating label for the correct gas type. Set the minimum level for each burner as detailed in the instructions under "Replacing the injectors".



Natural Gas

The provided natural gas regulator must be fitted for use with natural gas. Ensure the regulator's arrow points in the direction of the gas flow. The test point pressure must then be adjusted to 1.00kPa with the largest burner operating at its maximum flame.

ULPG

Fit the ULPG test point assembly, which is supplied in the Gas Conversion Kit. Note that an Australian Approved gas regulator suitable for a supply pressure of 2.75kPa must be part of the ULPG gas tank supply system.

ADAPTING TO DIFFERENT TYPES OF GAS

⚠ This operation must be performed by a qualified technician.

If the appliance is intended to operate with a different gas from the gas type stated on the rating plate, change the injectors.

Use pressure regulators suitable for the gas pressure indicated in the instruction:

- The gas injector must be changed by an After Sales Service or a qualified technician;
- Injector not supplied with the appliance must be ordered from After Sales Service;
- Adjust the minimum setting of the taps



The NG to ULG conversion kit contains:

- test point assembly
- ULPG gas type label
- Auxiliary Jet $\varnothing 0.53\text{mm}$, Semi-Rapid Jet $\varnothing 0.70\text{mm}$, Rapid Jet $\varnothing 0.90\text{mm}$ & Wok Jet $\varnothing 0.50+1.10\text{mm}$

The ULPG to NG conversion kit contains:

- NG regulator
- NG gas type label
- Auxiliary Jet $\varnothing 0.90\text{mm}$, Semi-Rapid Jet $\varnothing 1.18\text{mm}$, Rapid Jet $\varnothing 1.55\text{mm}$ & Wok Jet $\varnothing 0.87+1.83\text{mm}$

NOTE: when liquid petroleum gas (ULPG) is used, the minimum gas setting screw must be tightened as far as it will go.

REPLACING THE INJECTORS (see the injector table in the Safety Instructions)

⚠ This operation must be performed by a qualified technician.

- Remove pan support, burner head and cap.
- Using a size 7 socket wrench to unscrew the injector to be replaced.
- Replace it with the injector suitable for the new type of gas.
- If you have a Wok Burner, use a side spanner to replace the injectors.

Note: ensure to remove the natural gas regulator device and replace it with the propane / LPG test point adaptor.

To ensure that the minimum setting is correctly adjusted, remove the knob and proceed as follows:

- tighten the screw to reduce the flame height (-);
- loosen the screw to increase the flame height (+).

At this stage, light up the burners and turn the knobs from maximum position to minimum position to check flame stability.



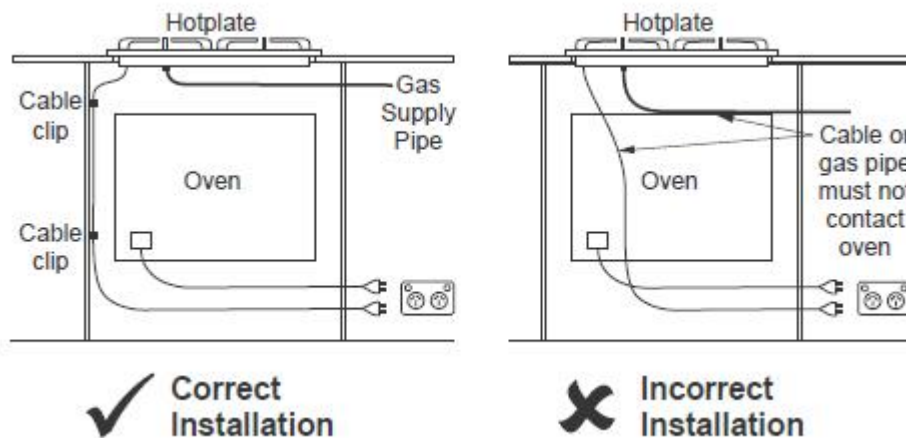
ELECTRICAL CONNECTION

This appliance is designed to operate on a power supply voltage of 220-240V, single phase and is fitted with a 10A, 3 pin plug.

Before making the connection, check the follow:

- The electrical system is able to withstand the load of the appliance (refer to rating plate)
- The power supply system has an earth connection in good working order in accordance with the regulations in force
- The general purpose outlet is easily accessible with the appliance installed

In all cases, the power supply lead must be positioned so that it does not reach a temperature 50°C above the room temperature. An ideal route is shown in the diagram below. The cable is guided by cable clips fixed to the side of the cabinet, in order to avoid any contact with any appliance underneath the hob.



REPLACING THE POWER SUPPLY LEAD

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified technician to avoid hazard.

After installing the gas supply and making all connections check thoroughly for possible leaks. Turn all control knobs on the unit to the "OFF" position. Open the valve on the gas supply. Using a soap and water solution, check each gas connection one at a time by brushing the solution over the connection. The presence of bubbles will indicate a leak. Tighten the fitting and re-check for leaks. If it is not possible to correct the leak, replace the fitting. Under no circumstance use matches or flame for checking leaks.

To confirm proper operation, ignite all burners on high flame setting. Next, turn the gas taps to the low flame position and observe that the flame is stable and ignites completely at all ports for each burner. Conduct these stability checks both individually and concurrently with all burners lit. Check for a clear blue flame without yellow tipping. If burners show any abnormalities check the following:

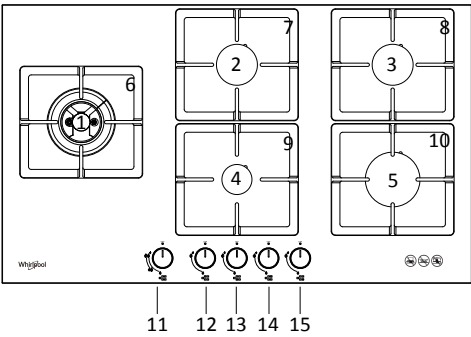
- Burner cap on correctly
- Burner positioned correctly
- Burner vertically aligned with injected nipple

In some cases, the burners will fail to ignite immediately and seem to blow lightly when they do ignite, this is usually due to the gas pipe, which should clear itself within seconds of operation.

If satisfactory performance cannot be obtained after following the instructions given, contact the local gas authority for advice and assistance.

PRODUCT DESCRIPTION

Model GWG9050MA



- 1. Wok burner
- 2. Semi-rapid burner
- 3. Semi-rapid burner
- 4. Auxiliary burner
- 5. Rapid burner
- 6. Pan Support
- 7. Pan Support
- 8. Pan Support
- 9. Pan Support
- 10. Pan Support
- 11. Wok burner control knob
- 12. Semi-rapid burner control knob
- 13. Auxiliary burner control knob
- 14. Semi-rapid burner control knob
- 15. Rapid burner control knob

Symbols
Shaded circle ● Tap closed
Large flame 🔥 Maximum opening/delivery and electric ignition
Small flame 🔥 Minimum opening or reduced delivery

DAILY USE

HOW TO USE THE HOB

⚠ Do not let the burner flame extend beyond the edge of the pan.

IMPORTANT: when the hob is in use, the entire hob area may become hot.

- To ignite one of the burners, turn the relative knob anti-clockwise to the maximum flame setting.
- Press the knob against the control panel to ignite the burner.
- After the burner has ignited, keep the knob pressed for about 5-10 seconds to allow proper device operation.
- This burner safety device shuts off the gas supply to the burner if the flame goes out accidentally (because of sudden draught, an interrupt on in the gas delivery, boiling over liquids, etc.).
- **The knob must not be pressed for more than 15 sec. If, after that time has elapsed, the burner does not remain lit, wait at least one minute before trying to light it again.**

NOTE: should particular local conditions of the delivered gas make the ignition of the burner difficult, it is advisable to repeat the operation with the knob turned to the small flame setting.

The burner might go out when the knob is released. This means that the safety device has not warmed up enough. In this case, repeat the operations described above.

PRACTICAL ADVICE FOR USING THE BURNERS

This hob has burners of different diameters. For better burner performance, please stick to the following rules:

- Use pots and pans with bottoms the same width as that of the burners or slightly larger (see table on the right);
- Only use flat-bottomed pots and pans;
- Use the correct amount of water for cooking food and

keep the pot covered;

- Make sure pots on the grates do not protrude beyond the edge of the hob;
- In the case of pans with diameter smaller than 100mm, use the provided wok stand on the auxiliary burner;
- Avoid accidentally knocking the hob with pans, racks, or other kitchen utensils;
- Do not leave empty steak grills over the lit burner for longer than 5 minutes.

IMPORTANT: improper use of the grids can damage the hob: do not position on the grids upside down or slide them across the hob.

BURNER	Ø COOKWARE DIAMETER
Wok	From 220mm - 260mm
Rapid	From 180mm - 220mm
Semi-rapid	From 120mm - 200mm
Auxiliary	From 80mm - 160mm

Do not use:

- Cast iron griddles, dollar stones, terracotta pots and pans;
- Heat diffusers such as metal mesh, or any other types;
- Two burners simultaneously for one receptacles (eg. fish kettle)

ADJUSTING MINIMUM GAS SETTING OF TAPS

⚠ This operation must be performed by a qualified technician.
The adjustment must be performed with the tap in a minimum gas setting position 🔥 (small flame).
The primary air of the burners does not need to be adjusted.
To switch off the burner, turn the knob in a clockwise direction until it stops (when it reaches the “●” position).



Do not place anything, eg. flame tamer, griddle plate between pan and pan support as serious damage to the appliance may result.



Do not remove the pan support and enclose the burner with a wok stand as this will concentrate and deflect heat onto the hotplate.



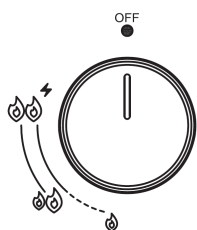
Do not use large pots or heavy weights which can bend the pan support or deflect flame onto the hotplate.

IMPORTANT: should you experience difficulty turning the burner's knobs, please contact the After Sales Service to replace the burner tap if found to be faulty.

IMPORTANT: when the gas cylinder is adopted, the gas cylinder or gas container must be properly settled (vertical orientation).

DUAL FLAME WOK CONTROL

The dual flame wok control provides both extreme high heat (both rings) for authentic stir-frying and searing, and precision low heat (inner ring only) for delicate simmering and melting.



When the wok burner is turned between  and , only the inner ring is lit. This is a normal function of the dual wok burner to provide a very low power option.

When the wok burner is turned between  and , both rings operate at the same time.

MAINTENANCE AND CLEANING

⚠ Disconnect the appliance from the power supply.

CLEANING THE HOB SURFACE

- All the enamelled and glass parts should be cleaned with warm water and a neutral solution.
- Stainless steel surfaces may be stained by calcareous water or aggressive detergents if left in contact for too long. Any food spills (water, sauce, coffee, etc.) should be wiped away before they dry.
- Clean with warm water and neutral detergent, and then dry with a soft cloth or chamois. Remove baked-on dirt with specific cleaners for stainless steel surfaces.

NOTE: clean stainless steel only with a soft cloth or sponge.

Do not use abrasive or corrosive products, chlorine-based cleaners, or pan scourers.

Do not use steam cleaning appliances.

Do not use flammable products.

Do not leave acid or alkaline substances, such as vinegar, mustard, salt, sugar, or lemon juice on the hob.

CLEANING THE HOB PARTS

Clean glass and enamelled parts only with soft cloth or sponge.

Grids, burner caps, and burners can be removed to be cleaned.

Clean them by hand with warm water and non-abrasive detergent, removing any food residues and checking that none of the burner openings is clogged.

Rinse and dry.

Refit burners and burner caps correctly in the respective housings.

When replacing the grids, make sure that the panstand area is aligned with the burner.

Models equipped with electrical ignition plugs and safety device require thorough cleaning of the plug end in order to ensure correct operation. Check these items frequently, and if necessary, clean them with a damp cloth. Any baked-on food should be removed with a toothpick or needle.

NOTE: to avoid damaging the electric ignition device, do not use it when the burners are not in their housing.

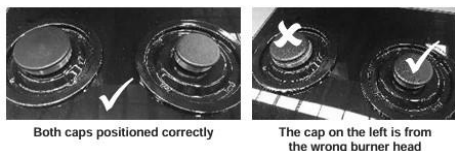
TROUBLESHOOTING

If the hob does not operate correctly, before calling the After-Sales Service, refer to the Troubleshooting Guide to determine the problem.

1. The burner fails to ignite, or the flame is not even

Check that:

- the gas or electrical supplies are not shut off and especially that the gas supply tap is open;
- the gas cylinder (liquid gas) is not empty;
- the burner openings are not clogged;
- the plug end is not dirty;
- all the burner parts have been positioned correctly;



- there are no draughts near the hob.

2. The burner does not stay lit

Check that:

- when lighting the burner, the knob has been turned to the highest flame symbol at the 9 o'clock position. Press and hold the knob for at least 5 seconds to activate the protection device;

- the burner openings are not clogged near the thermocouple;
- the end of the safety device is not dirty;
- remove the burner cap. Press the knob (do not turn). Listen for the ignition click and observe the spark jump from the electrode to the burner head. If the spark is absent, contact service.

3. The burner does not click when trying to light

Check that:

- all burners fail to ignite - check the power supply to ensure the hob is correctly plugged into the power outlet
- some, but not all, burners fail to ignite - call after-sales service

4. The containers are not stable

Check that:

- the bottom of the container is perfectly flat;
- the container is centred on the burner;
- the grids have not been exchanged or positioned incorrectly.

5. The ignitor keeps clicking

Check that:

- there is no moisture at the ignition switches under the knobs. Turn off the cooktop at the power point and allow 24-48 hours for it to dry out before switching it back on.

If after the above checks the fault still occurs, get in touch with the nearest After Sales Service.

AFTER SALES SERVICE

In order to receive complete assistance, please register your product on Whirlpool website.

BEFORE CALLING THE AFTER-SALES SERVICE:

- See if you can solve the problem by yourself with the help of the **TROUBLESHOOTING** suggestions.
- Switch the appliance off and back on again to see if the fault persists.

IF AFTER THE ABOVE CHECKS THE FAULT STILL OCCURS, GET IN TOUCH WITH THE NEAREST AFTER-SALES SERVICE.

To receive assistance, call the number shown on the warranty label or follow the instructions on the local website.

When contacting our Client After-sales service, always specify:

- a brief description of the fault;
- The type of exact model of the appliance;

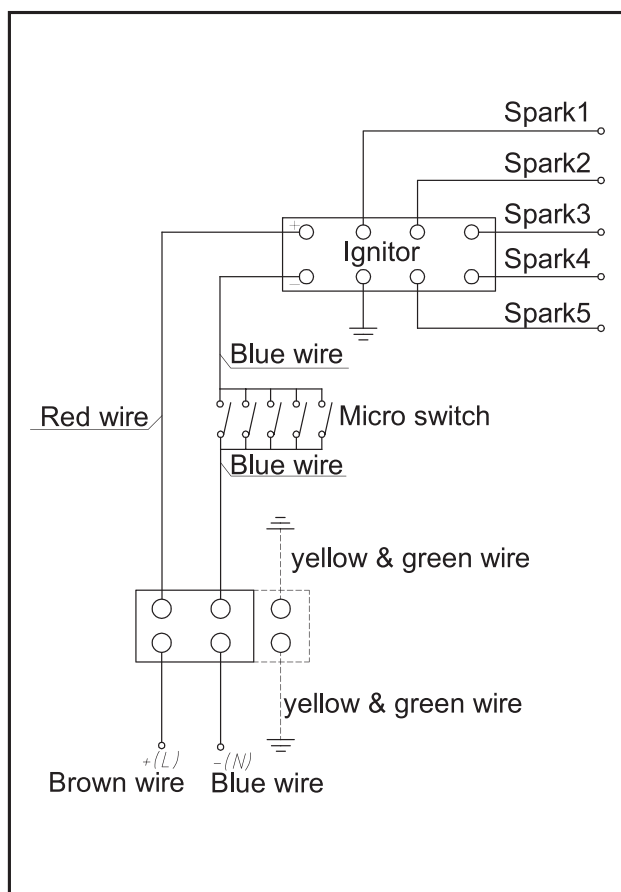
- the serial number (number on the rating plate located under the appliance);

   	
Type:	Built-in Gas Hob
Model:	GWG9050MA
Power Supply:	220-240V, 50-60Hz
Type of Gas:	NG: 1.00kPa 48.6MJ/h ULPG: 2.75kPa 46.4MJ/h
VA	5W
IAPMO Certificate Number:	GMK11004
12NC:	858719353520
Serial No.:	YYMM00001
PFF950SLTG-EB	Made in China

- your full address;
- your telephone number.

If any repairs are required, please contact an authorized after-sales service (to guarantee that original spare parts will be used and repairs are carried out correctly).

WIRING DIAGRAM



Notes

Notes

Notes

REGISTER YOUR PRODUCT ONLINE

For Australia Market



Scan QR Code or visit
www.whirlpool.com.au
to register your product warranty online.

This QR Code is only applicable to Australia.

You can download the user manual by

- Visiting our website www.whirlpool.com.au
- Contracting our Customer Service Center at 1300 363 344

For New Zealand Market



Scan QR Code or visit
www.whirlpool.co.nz
to register your product warranty online.

This QR Code is only applicable to New Zealand.

You can download the user manual by

- Visiting our website www.whirlpool.co.nz
- Contracting our Customer Service Center at 0800 442 584

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