



kitchen think

## **Instructions for Installation and Use**

### **Gas Hob Model GX901X**

**To the Installer**

**Before installation fill in the product details on the back cover of this book.  
The information can be found on the rating plate.**

**To the User**

**You must read the instructions prior to installing and using the appliance and  
then retain them for future reference.**



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## Retention of this Instruction Book

This Instruction Book must be kept handy for reference as it contains important details on the safe and proper use of the appliance.

If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this Book is also provided so the new owner can become familiar with the appliance and safety warnings.

If the Book is lost or damaged a copy may be obtained from:  
GDA LTD., Morley Way, Peterborough, PE2 9JB

# Introduction

Your new hob is guaranteed\* and will give lasting service. This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet.

To help make best use of your cooking equipment, please read this booklet carefully.

The hob is designed specifically for domestic use and responsibility will not be accepted for use in any other

**\* The guarantee is subject to the provisions that the appliance:**

- (a) Has been used solely in accordance with this booklet.**
- (b) Has been properly connected to a suitable supply voltage as stated on the rating plate, attached to the appliance.**
- (c) Has not been subjected to misuse or accident or been modified or repaired by any person other than the manufacturers authorised employee or agent.**
- (d) Has been correctly installed.**



**This appliance conforms with the following European Economic Community directives:**

- 73/23/EEC of 19/02/73 (Low Voltage) and subsequent modifications;
- 89/336/EEC of 03/05/89 (Electromagnetic Compatibility) and subsequent modifications;
- 90/396/EEC of 29/06/90 (Gas) and subsequent modifications;
- 93/68/EEC of 22/07/93 and subsequent modifications.

# For Your Safety

**When used properly your appliance is completely safe but as with any electrical product there are certain precautions that must be observed.**

**PLEASE READ THE BELOW PRECAUTIONS BEFORE USING YOUR APPLIANCE.**

To maintain the efficiency and safety of this appliance, we recommend you do the following:

- only call the Service Centres authorised by the manufacturer.
- always use genuine spare parts.

## **ALWAYS:**

- make sure you remove all packaging and dispose of safely.
- check the soundness of the appliance after it has been unpacked.
- make sure you understand the controls before using the appliance.
- keep children away from the appliance during use.
- take care to avoid heat/steam burns when operating the controls.
- make sure the controls are turned off when you have finished cooking and when not in use.
- take care to avoid heat/steam burns when operating the controls.
- disconnect from the power supply, and allow to cool, before cleaning or performing maintenance.
- refer servicing to a qualified appliance service engineer.
- keep the hob clean as a build up of grease or fat from cooking can cause a fire.
- follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- dry food thoroughly before frying and lower it slowly into the hot oil or fat. Frozen food in particular, will cause frothing and spitting if added too quickly.
- keep outside of pans clean and free from streaks of oil or fat.
- place pans centrally over the burner making sure handles are kept away from the edge of the hob and cannot be heated by other burners/pans.
- keep any ventilation slots clear of obstructions.

## **SAFETY ADVICE**

**IMPORTANT** - As with any cooking appliance there could be some fire risk attached to the heating of oil, particularly for deep fat frying. Cooking utensils containing oil must not be left unattended (eg. to answer the telephone) on or in close proximity to the cooking areas.

## **IN THE EVENT OF A CHIP PAN OR ANY OTHER PAN FIRE:**

1. Turn off the burners.
2. Cover the pan with a fire blanket or damp cloth, this will smother the flames and extinguish the fire.
3. Leave the pan to cool for at least 60 minutes before moving it. Injuries are often caused by picking up a hot pan and rushing outside with it.

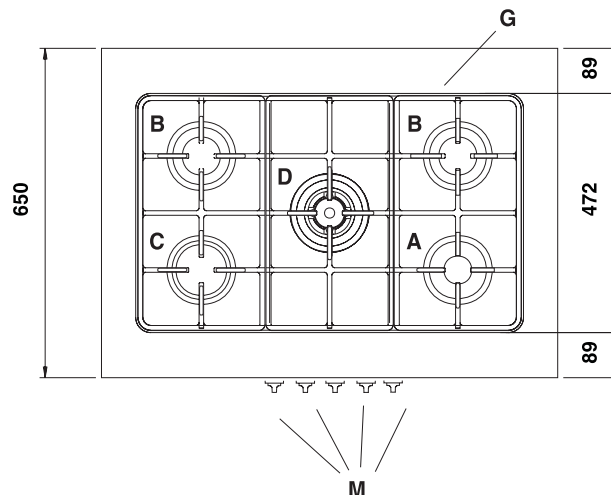
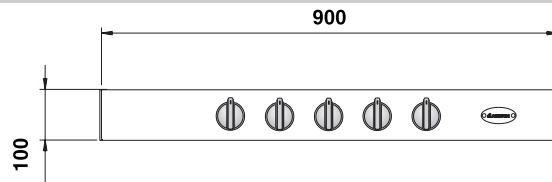
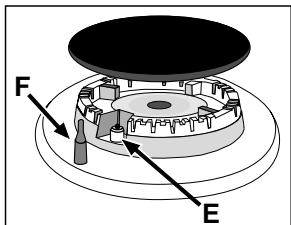
**NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE** as the force of the extinguisher is likely to tip the pan over. Never use water to extinguish oil or fat fires.

## **NEVER:**

- attempt to install or repair the appliance without the assistance of qualified personnel.
- store items above the appliance that children may attempt to reach.
- heat up unopened food containers, as pressure can build up causing the container to burst.
- use the appliance to heat up anything other than food.
- use the appliance as a room heater.
- dry any items on the hob.
- install the appliance next to curtains or other soft furnishings.
- allow children to play with or tamper with the controls.
- leave children unsupervised where cooking appliances are installed as all the cooking surfaces get hot during and after use.
- store chemicals, foodstuffs or pressurised containers in or on the appliance, or in cabinets immediately above or next to the appliance.
- use flammable or plastic items on or near the hob.
- use adapters, multiple sockets and/or extension leads.
- fill a deep fat frying pan more than 1/3 full of oil, or use a lid. **DO NOT LEAVE UNATTENDED WHILE COOKING.**
- fry too much food at a time, especially frozen food. This only lowers the temperature or the oil or fat too much, resulting in greasy food.
- pull on the appliance or the supply cable to unplug it from the electrical outlet.
- allow power cables of other appliances to come into contact.
- with hot parts of this appliance.
- expose the appliance to atmospheric agents, such as rain or sunlight.
- operate the appliance with wet hands.
- allow anyone to sit or stand on any part of the appliance.
- use misshapen pans which may be unstable.
- use round base woks directly on the pan supports.
- do not use steam cleaners to clean your oven
- use fish kettles or large preserving pans across two burners.
- operate the appliance with wet parts of the body.
- use the appliance when barefoot.

# Know your Hob

- A Auxiliary gas burner
- B Semi-rapid gas burner
- C Rapid gas-burner
- D Triple ring gas burner
- G Pan supports
- M Control knobs for gas burners
- E Ignition for gas burners
- F Flame failure device - Activates if the flame accidentally goes out (spills, drafts, etc.), interrupting the delivery of gas to the burner.



## How To Use Your Hob

### Gas burners

The burners differ in size and power. Choose the most appropriate one for the diameter of the cookware being used.

The burner can be regulated with the corresponding control knob "M" by using one of the following settings:


Off

High flame



Low flame



The symbols (  ) near the knobs show the position of the relative burner on the hob.

The burners are fitted with automatic ignition and flame failure device, which automatically cuts off the gas from the burner in a few seconds if the flame accidentally goes out during operation.

### To ignite a burner proceed as follows:

- turn the knob counter-clockwise until the pointer is on the high-flame symbol.
- press the relevant knob down fully to activate the automatic gas ignition.
- keep the knob pressed down for about 10 seconds with the flame lit to allow the flame failure device to be heated.
- release the knob, checking that the flame is stable. If it is not, repeat the operation.

For minimum power, turn the knob towards the low flame symbol. Intermediate positions are possible by putting the knob anywhere between the high and the low flame symbol.

To turn off the burner, turn the knob clockwise to the off position "•".

### Important:

- Do not activate the automatic ignition device for more than 15 consecutive seconds.
- Difficulty in ignition is sometimes due to air inside the gas duct.
- If a burner flame accidentally goes out, the gas continues to exit for a few moments before the flame failure device activates. Turn the control knob to the off position and do not attempt ignition again for at least 1 minute, thereby letting the gas disperse, which could otherwise be a danger.
- When you are not using the gas hob, check that the knobs are in the off position "•". The main gas supply is turned off..

## Practical Advice

### Using the burners

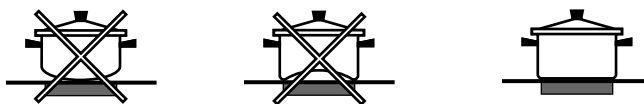
To obtain maximum efficiency from the burners, it is advisable to use only pans with a diameter that is suitable for the burner, so that the flame does not extend beyond the pan base (see following table).

Burner	Diameter of the pan (in cm)
A. Auxiliary	from 6 to 14
B. Semi-rapid	from 15 to 20
C. Rapid	from 21 to 30
D. Triple ring	from 24 to 30

When a liquid starts boiling, it is advisable to turn the flame down just enough to keep the liquid simmering.

To obtain the best results with the hob, several fundamental rules should be followed while cooking or preparing food.

- Use cookware with a flat bottom to make certain that the pot sets properly on the cooking area.



## Care and Cleaning

Before cleaning or performing maintenance on your hob, disconnect it from the power supply.

**To extend the life of the hob, it should be cleaned carefully and thoroughly on a frequent basis, keeping in mind the following:**

- The enameled parts must be washed with warm water without using abrasive powders or corrosive substances which could ruin them.
- The removable parts of the burners should be washed frequently with warm water and soap, making sure to remove caked-on substances.
- On hobs with automatic ignition, the end of the electronic ignition device must be cleaned carefully and frequently, making sure that the gas holes are

not clogged.

- Stainless steel can be stained if it remains in contact with highly calcareous water or aggressive detergents (containing phosphorous) for an extended period of time. It is recommended that these parts be rinsed thoroughly with water and then dried well. It is also a good idea to clean up any spills.

### Greasing the Gas Valves

Over time, the gas valves may stick or become difficult to turn. If this is the case, they must be cleaned on the inside and then regreased.

**N.B.: This procedure must be performed by a technician authorized by the manufacturer.**

## Troubleshooting

Before calling service for assistance, check through the following list, there may be nothing wrong.

First of all, check to see that there are no interruptions in the gas and electrical supplies, and, in particular, that the gas valves for the mains are open.

**If the burner does not light or the flame is not uniform around the burner.**

*Check to make sure that:*

- The gas holes on the burner are not clogged;
- All of the movable parts that make up the burner are mounted correctly;
- There are no draughts around the cooking surface.

**If the flame does not stay lit.**

*Check to make sure that:*

- You press the knob all the way in;
- You keep the knob pressed in long enough to activate the flame failure device.
- The gas holes are not clogged in the area corresponding to the flame failure device.

**If the burner does not remain on when set to "Low".**

*Check to make sure that:*

- The gas holes are not clogged.
- There are no draughts near the cooking surface.
- The minimum has been adjusted correctly (see Installation section, "Minimum Regulation").

**If the cookware is not stable.**

*Check to make sure that:*

- The bottom of the cookware is perfectly flat.
- The cookware is centered correctly on the burner.
- The support grids have not been inverted.

If, despite all of these checks, the hob does not function properly and the problem persists, call Hotpoint Service (see KEY CONTACTS, back page), informing them of:

- The type of problem.
- The abbreviation used to identify the model (Mod. ...) as indicated on the warranty.

**IMPORTANT:**

Never call upon technicians not authorized by the manufacturer, and refuse to accept spare parts that are not original.

# Installation

The following instructions are provided for qualified installers so that they may accomplish installation, adjustment and technical maintenance operations correctly and in compliance with current regulations and standards.

**Important: the hob should be disconnected from the mains electricity supply before any adjustment, maintenance, etc. is carried out.** Maximum caution should be used whenever it is necessary to keep the appliance connected to the electricity supply.

The hobs have the following **technical characteristics**:

**-Category II 2H3+            -Class 1**

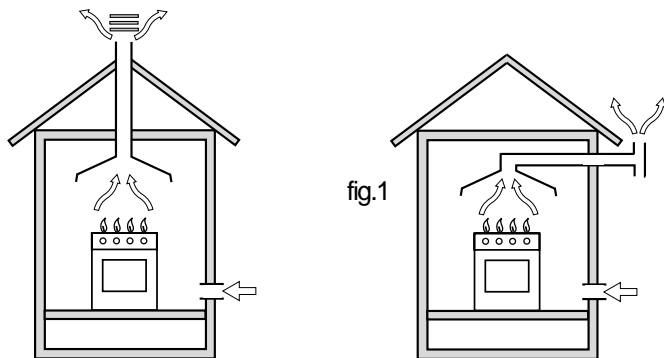
## Positioning

This appliance may only be installed and operated in permanently ventilated rooms in compliance with provisions laid down by current regulations and standards. The following requirements must be observed: Either:

- The appliance must discharge combustion products into a special hood, which must be connected to a chimney, flue pipe or directly to the outside (fig.1).

OR

- If it is impossible to fit a hood, the use of an electric fan is permitted, either installed on a window or on an external wall, which must be switched on at the same time as the appliance.



In a chimney stack or branched flue  
(exclusively for cooking appliances)

Directly to the outside

## Kitchen ventilation

The air flow into the room where the appliance is installed must equal the quantity of air that is required for regular combustion of the gas and for ventilating the same room. Air must be taken in naturally through permanent apertures made in the outside walls of the room or through single or branching collective ventilation ducts in compliance with the standards in force.

The air must be taken directly from the outside, from an area far from sources of pollution.

The ventilation aperture must have the following characteristics (fig.2A):

- total free cross section of passage of at least 6 cm<sup>2</sup> for every kW of rated heating capacity of the appliance, with a minimum of 100 cm<sup>2</sup> (the heating capacity is indicated on the **rating plate**);
- it must be made in such a way that the aperture, both on the inside and outside of the wall, cannot be obstructed
- it must be protected, e.g. with grills, wire mesh, etc. in such a way that the above-mentioned free section is not reduced;
- it must be situated as near to floor level as possible.

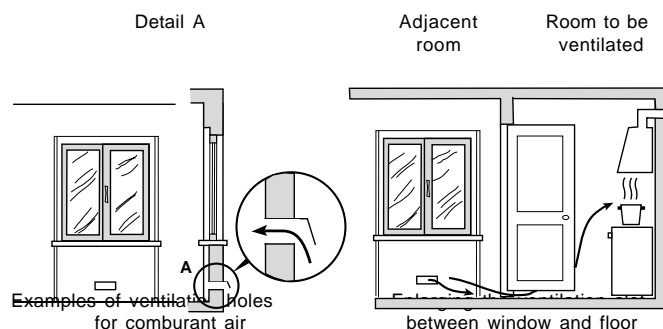


Fig. 2A

Fig. 2B

The air inflow may also be obtained from an adjoining room, (provided the latter is not a bedroom or a room where there is a risk of fire, such as garages, fuel stores, etc.) which is ventilated in compliance with the standards in force.

Air from the adjoining room to the one to be ventilated may be made to freely pass through permanent apertures with a cross section at least equal to that indicated above. These apertures may also be obtained by increasing the gap between the door and the floor (fig.2B).

If an electric fan is used for extracting the combustion products, the ventilation aperture must be increased in relation to its maximum performance. The electric fan should have a sufficient capacity to guarantee 3 to 5 air changes an hour, ie. the fan should extract, per hour, 3 to 5 times the room volume.

Prolonged, intensive use of the appliance may require extra ventilation, e.g. via an open window or by increasing the extraction power of the electric fan.

Liquid petroleum gas descends towards the floor as it is heavier than air. Apertures in the outside walls in rooms containing LPG cylinders should therefore be at floor level, in order to allow any gas from leaks to be expelled. Do not store LPG cylinders (even when empty) in basements/rooms below ground level; it is advisable to keep only the cylinder in use in the room at any one time and connected far from heat sources which could raise its temperature to above 50 °C.



# Installation

## Hobs installation

Suitable precautions must be taken to ensure that the installation is in compliance with current accident-prevention regulations regarding electrical and gas connections.

For trouble-free operation of the appliance set into kitchen units, the minimum distances indicated in fig.3 should be complied with and the adjoining surfaces and rear wall should be capable of withstanding a surface temperature of 65 °C.

## Installation above a built-in oven

Both the electricity supply cable and the gas pipe must not touch hot parts of the oven housing, in order to avoid overheating.

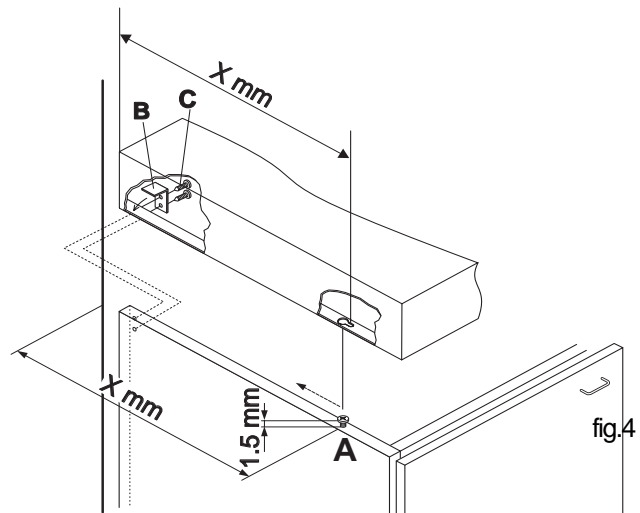
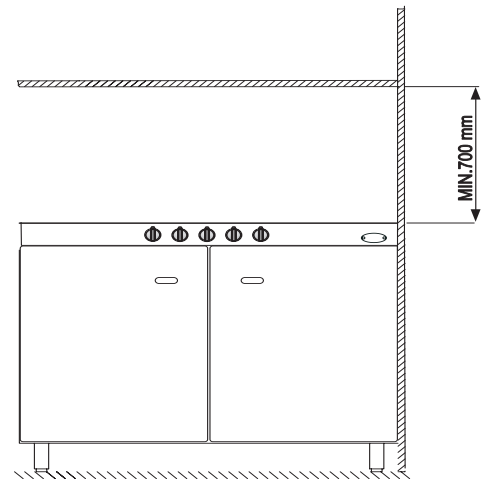
Suitable air vents should be provided for as shown in fig.3 (inlet at least 200 cm<sup>2</sup> from the bottom, outlet at least 120 cm<sup>2</sup> from the top part) to allow adequate ventilation inside the housing unit.

## Fixing to the unit

To fix the hob to the unit, proceed as follows (fig.4);

- tighten 2 screws "A" (provided) into the unit, leaving the screw heads projecting 1.5 mm from the wood.
- hook the hob onto the 2 screws "A" and push backwards.
- fix the hob to the unit at the rear using the 2 corner brackets "B" and the 4 screws "C" provided.

fig.3



# Installation

## Gas supply connection

- Check that the appliance is set for the type of gas available and then connect it to the mains gas piping or the gas cylinder in compliance with current regulations and standards.
- This appliance is designed and set to work with the gas indicated on the label situated on the actual hob. If the gas supply is other than the type for which the appliance has been set, proceed with replacing the corresponding nozzles (provided), following instructions given in the paragraph "Adaptation to different types of gas".
- For trouble-free operation, suitable use of energy and longer life of the appliance, make sure that the supply pressure complies with the values indicated in the table 1 "burners and nozzles specifications, otherwise install a special pressure regulator on the supply pipe in compliance with current standards and regulations.
- Connect in such a way that the appliance is subjected to no strain whatsoever.

Either a rigid metal pipe with fittings in compliance with the standards in force must be used for connecting to the nipple union (threaded  $\frac{1}{2}$ "G male fitting) situated at the rear of the appliance to the right (fig.5), or flexible steel pipe in compliance with the standards in force, which must not exceed 2000 mm in length.

Should it be necessary to turn the fitting, the gasket (supplied with the appliance) must be replaced.

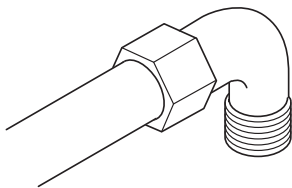


fig.5

Upon completion of installation, check the gas circuit, the internal connections and the taps for leaks using a soapy solution (never a flame).

Also check that the connecting pipe cannot come into contact with moving parts which could damage or crush it.

Make sure that the natural gas pipe is adequate for a sufficient supply to the appliance when all the burners are lit.

**Important:** A pressure regulator, in compliance with the standards in force, must be inserted when connecting to a liquid gas supply (in a cylinder).

## Adaptation to a different type of gas

If the hob is to be converted for use with a type of gas other than that for which it was set in the factory (indicated on the label to be found on the hob), the burner nozzles should be replaced as follows:

- Remove the pan supports and the burners.
- Unscrew the nozzles "A" (fig.6) using a 7 mm socket wrench and replace them with the ones which have a diameter suitable for the type of gas to be used, according to the table 1 "burners and nozzles specifications).
- Reassemble the parts following the instructions in reverse order.

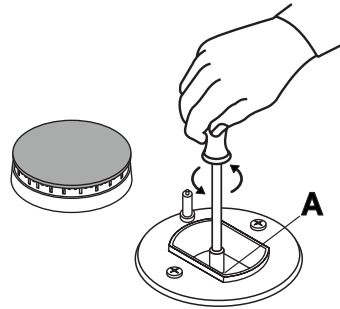


fig.6

## Adjusting the low flame

- Put the tap to the low flame position;
- Remove the tap knob and turn the adjusting screw, situated inside or to the side of the tap stem (fig.7), using a screwdriver (loosening the screw increases the height of the flame, tightening decreases it).  
**note:** the adjusting screw must be fully screwed down for liquid gas.
- Having obtained the low flame setting required and with the burner lit, abruptly change the position of the knob several times from minimum to maximum and vice versa and check that the flame does not go out.
- On completing the operation, replace the old rating label with the one showing the new type of gas; the sticker is available from Hotpoint Service (see KEY CONTACTS, back page).

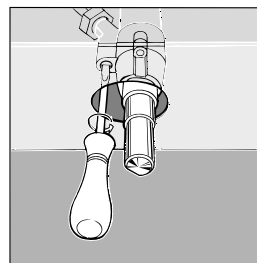


fig.7

# Burners and Nozzle Specifications

**Table 1**

Burner	Diameter (mm)	Thermal power kW (p.c.s.*)		Liquid Gas				Natural Gas	
		Nomin.	Ridot.	By-Pass 1/100 (mm)	Nozzle 1/100 (mm)	Flow* g/h		Nozzle 1/100 (mm)	Flow* l/h G20
Rapid C	100	3,00	0,70	40	86	218	214	116	286
Semi Rapid (B)	75	1,65	0,40	30	64	120	118	96	157
Auxiliary (A)	55	1,00	0,30	27	50	73	71	71	95
Triple Ring D	130	3,25	1,30	57	91	236	232	124	309

Supply Pressures		30	37		20
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\* At 15°C and 1013 mbar-dry gas  
 Propane G31 H.s. = 50.37 MJ/kg.  
 Butane G30 H.s. = 49.47 MJ/kg.  
 Methane G20 H.s. = 37.78 MJ/m<sup>3</sup>

## Electrical connection

### **WARNING: THIS APPLIANCE MUST BE EARTHED.**

The hob is designed to work with alternating current, the supply voltage and frequency indicated on the rating plate (situated under the hob). Make sure that the local supply voltage corresponds to the voltage indicated on the rating plate.

## Connecting the supply cable to the mains electricity supply

For models supplied without a plug, fit a standard plug suitable for the load indicated on the rating plate, onto a cable and connect to a suitable socket.

To connect direct to the mains supply, a double pole switch with a contact separation of at least 3mm suitable for the load and complying with current standards and regulations must be fitted between the appliance and the mains supply outlet.

The green-yellow earth wire must not be interrupted by the switch.

The supply cable must be positioned so that no part of it reaches a temperature of 50°C above room temperature.

For installation above a built-under oven, the hob and the oven must be connected separately to the electricity supply, both for safety reasons and for easy removal of the oven for repair, maintenance etc.

DO NOT use adapters as they could cause overheating or burning.

Before connecting to the power supply, make sure that:

- the limiter switch and the domestic system can withstand the load from the appliance (**see rating plate**).
- the supply system is efficiently earthed according to standards and laws in force.
- the socket or double-pole switch are easily accessible when the appliance is installed.

**Important:** the wires in the mains lead are coloured in accordance with the following code:

Green & Yellow    - **Earth**  
Blue                - **Neutral**  
Brown              - **Live**

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

Connect the Green & Yellow wire to terminal marked "E" or

 or coloured Green or Green & Yellow.

Connect the Brown wire to the terminal marked "L" or coloured Red or Brown.

Connect the Blue wire to the terminal marked "N" or coloured Black or Blue.

FAILURE TO OBSERVE THE ACCIDENT-PREVENTION REGULATIONS RELIEVES THE MANUFACTURER OF ALL LIABILITY.

### **Replacing the cable**

Use a rubber cable of the type H05RR-F with a suitable cross section 3 x 0.75 mm<sup>2</sup>.

The yellow-green earth wire must be 2-3 cm longer than the other wires.





## After Sales Service

**"No company is better positioned to offer an after sales service on a Hotpoint appliance than us - the manufacturer"**

As part of our commitment to you, all Hotpoint appliances have the added benefit of a fully inclusive parts and labour guarantee for the first 12 months. In addition to this you also have the advantage of **free replacement parts for the first 5 years** when fitted by a Hotpoint engineer. When the 12 months parts and labour guarantee expires we offer the following after sales service options:

### Repair Service and Information Help Desk

UK: 08709 066066

[www.theservicecentre.co.uk](http://www.theservicecentre.co.uk)

Republic of Ireland: 1850 302 200

Note: Our operators will require the Model number and the Serial number of your appliance

Available 364 days a year with a fast, effective and value for money service. We have the largest white goods repair service in the UK with over 1200 of our own fully trained engineers. All repairs include a parts and labour guarantee for 12 months from the date of the repair.

If you require any information or have any questions about your appliance, our operators are on hand with help and advice.

All this ensures that you will receive the best available after sales service possible.

### Extended Warranties

UK: 08709 088 088

[www.theservicecentre.co.uk](http://www.theservicecentre.co.uk)

Republic of Ireland: 1850 502 200

Whether you have just one or a number of Hotpoint appliances in your kitchen, we offer two service cover plans to give you total peace of mind.

- /Repair Protection Plan - FREE service repairs for a single Hotpoint appliance during the period of cover.
- /Kitchen Cover - FREE service repairs for all your Hotpoint appliances less than 8 years old.

### Genuine Parts and Accessories UK: 08709 077 077

[www.theservicecentre.co.uk](http://www.theservicecentre.co.uk)

Republic of Ireland: (01) 842 6836

A wide range of genuine parts and accessories are available from our hotline or through our web site.

**Genuine parts and accessories, extended warranties and service repairs are all available on our web-site at:**



[www.theservicecentre.co.uk](http://www.theservicecentre.co.uk)





## Guarantee

### "Satisfaction guaranteed or your money back"

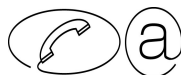
We give you a unique 'satisfaction guaranteed' promise - **valid for 90 days** - after you have purchased your Hotpoint appliance. If there is a technical problem simply call Hotpoint Repair service or visit our web-site at [www.theservicecentre.co.uk](http://www.theservicecentre.co.uk) and where necessary, we will arrange for an engineer to call. If the technical problem is not resolved under this guarantee, **we will replace your machine or, if you prefer, give you your money back.**

All Hotpoint appliances carry a fully inclusive 12 month parts and labour guarantee as well as free replacement parts for the first 5 years (except microwaves, selected integrated appliances and cooker hoods, which have a one year guarantee) provided that they are fitted by a Hotpoint engineer.

#### Guarantee terms and conditions

Your guarantee is only applicable in the United Kingdom or Republic of Ireland and is subject to the following provisions that your appliance:

- Has been installed and used correctly in accordance with this instruction booklet.
- Has been used solely for domestic purposes and is located on domestic premises (ie. not for commercial or trade use).
- Has been properly connected to a suitable electrical supply voltage as stated on the appliance rating plate.
- Has not been subject to misuse, accident, modified or repaired by anyone other than one of our own service engineers.



For pre purchase information on any other Hotpoint product call: 08701 50 60 70  
or visit: [www.hotpoint.co.uk](http://www.hotpoint.co.uk)



## Recycling & Disposal Information

As part of Hotpoint's continued commitment to helping the environment, Hotpoint reserves the right to use quality recycled components to keep down customer costs and minimise material wastage. Please dispose of packaging and old appliances carefully. To minimise risk of injury to children, remove the plug and cut mains cable off flush with the appliance. Dispose of these parts separately to ensure that the appliance can no longer be plugged into a mains socket.



## Key Contacts

### After Sales Service

Over 1200 trained specialists, directly employed by us, ensure that you can have complete confidence in both the appliances and services we offer.



### Repair Service and Information Desk

UK: 08709 066 066

(Open 8 to 8 Mon - Fri, 8 to 6 Sat, 10 to 4 Sun & Bank Holidays)

[www.theservicecentre.co.uk](http://www.theservicecentre.co.uk)

Republic of Ireland: 1850 302 200

Note: Our operators will require the following information:

Model number:

Serial number:

### Extended Warranties

UK: 08709 088 088

(Open 8 to 8 Mon - Sun)

[www.theservicecentre.co.uk](http://www.theservicecentre.co.uk)

Republic of Ireland: 1850 502 200

### Genuine Parts and Accessories

UK: 08709 077 077

(Open 8-30 to 5-30 Mon - Fri & 9 to 12 Sat)

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