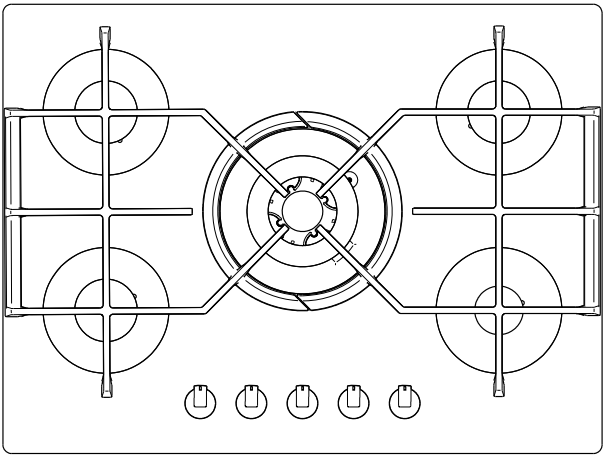
JLBIGGH755
Gas hob

Instruction manual

GB

John Lewis



⚠ Important Safety Information

It is most important that this instruction manual should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can get to know the functioning of the appliance and the relevant warnings. These warnings have been provided in the interest of safety. You MUST read them carefully before use or installation by a qualified person. If you are unsure of the meanings of these warnings contact the John Lewis branch from which you purchased the appliance.

Installation

- This hob must be installed by qualified and competent personnel to the relevant National Standards.
- Refer to Installation information from page 6 to page 17.
- Remove all packaging before using the hob.
- Ensure that the gas and electrical supply complies with the type stated on the rating plate, located near the gas supply pipe.
- Do not attempt to modify the hob in any way.

Personal Safety

- This hob is designed to be operated by adults. Do not allow children to play near or with the hob.
- This appliance is not intended for use by children or other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible person to ensure that they can use the appliance safely.
- The hob gets hot when it is in use. Children should be kept away until it has cooled.
- Children can also injure themselves by pulling pans or pots off the hob.

During Use

- This hob is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Appliances become very hot with use, and retain their heat for long periods after use. Care should be taken to avoid touching heating elements inside the hob.
- Always stand back from the hob when opening the hob door during cooking or at the end of it to allow any build up of steam or heat to release.
- When in use a gas cooking hob will produce heat and moisture in the room in which it has been installed. Ensure there is a continuous air supply, keeping air vents in good condition or installing a cooker hood with a venting hose.
- When using the hob for a long period time, the ventilation should be improved, by opening a window or increasing the extractor speed.
- Do not use this hob if it is in contact with water. Do not operate the hob with wet hands.
- Ensure the control knobs are in the 'OFF' position when not in use.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the cooking appliance.

- Unstable or misshapen pans should not be used on the hob as unstable pans can cause an accident by tipping or spillage.
- Never leave the hob unattended when cooking with oil and fats.
- Never use plastic or aluminium foil dishes on the hob.
- Perishable food, plastic items and aerosols may be affected by heat and should not be stored above or below the hob unit.
- This appliance is not connected to a combustion products evacuation device. It must be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.
- Ensure a good ventilation around the appliance. A poor air supply could cause lack of oxygen.

Maintenance and Cleaning

- For cleaning, the appliance must be switched off and cooled down.
- For safety reasons, the cleaning of the appliance with steam jet or high pressure cleaning equipment is not permitted.

Service

- This hob should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable.
- The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

These instructions are only valid for countries whose identification symbols are shown in the cover of this instruction booklet and on the appliance itself.

Keep this instruction book for future reference and ensure it is passed on to any new owner.

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Guide to Use the instructions

The following symbols will be found in the text to guide you throughout the Instructions:


Safety Instructions


Step by step instructions for an operation


Hints and Tips

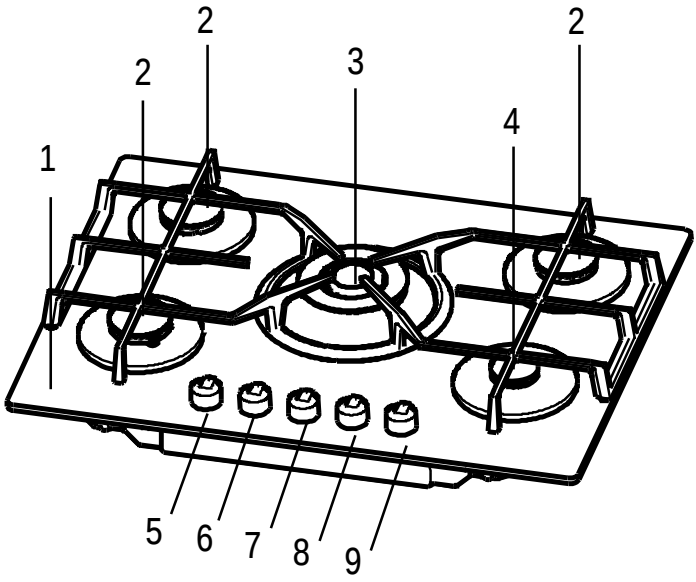

Environmental information

John Lewis Partnership
171 Victoria Street
London SW1E 5NN
www.johnlewis.com

CE This appliance complies with the following **E.E.C. Directives:**

* **2006/95** (Low Voltage Directive);
* **2004/108** (Electromagnetical Compatibility Directive)**;**
* **90/396** (Gas Appliances)**,** and subsequent modifications.

Description of the Hob



1. Hob Top
2. Semi-rapid Burner
3. Ultra-rapid Burner (Triple Crown)
4. Auxiliary Burner
5. Control knob for front left burner (semi-rapid)
6. Control knob for back left burner (semi-rapid)
7. Control knob for central burner (ultra-rapid)
8. Control knob for back right burner (semi-rapid)
9. Control knob for front right burner (auxiliary)

Instructions for the Installer

Installation

IMPORTANT: This hob must be installed according to the instruction supplied, and by **qualified and competent personnel** to the relevant National Standards.

Any gas installation must be carried out by a GAS SAFE REGISTER installer.

The manufacturer will not accept liability, should the above instructions or any of the other safety instructions incorporated in this book be ignored.

On the end of the shaft, which includes the G 1/2" threaded elbow, adjustment is fixed so that the washer is fitted between the components as shown in the diagram. Screw the parts together without using excessive force.

Gas Connection

Connection to the gas supply should be with either rigid or semi-rigid pipe, i.e. steel or copper.

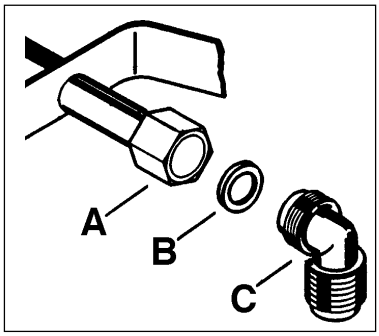
The connection should be suitable for connecting to R 1/2" (1/2 BSP male thread).

When the final connection has been made, it is essential that a thorough leak test is carried out on the hob and installation.

Ensure that the main connection pipe does not exert any strain on the hob.

When the hob is first installed

Once the hob has been installed, it is important to remove any protective materials, which were put on in the factory. The manufacturer will not accept liability, should the above instructions or any of the other safety instructions incorporated in this book be ignored.



A) End of shaft with nut
B) Washer
C) Elbow

It is important to install the elbow correctly, with the shoulder on the end of the thread, fitted to the hob connecting pipe.

Failure to ensure the correct assembly will cause leakage of gas.

Engineer technical data

OVERALL DIMENSIONS

Width: 680 mm
Depth: 510 mm

DIMENSIONS OF THE HOB CAVITY

Width: 560 mm
Depth: 480 mm

SUPPLY CONNECTIONS

Gas:
R 1/2 inch (1/2 inch male) Rear right hand corner

Electric:
230 V~ 50 Hz supply, 3 core flexible cable with non rewireable plug fitted with a 3 amp cartridge fuse.

APPLIANCE CLASS 3

APPLIANCE CATEGORY II2H3+

GAS SUPPLY G20 (2H) 20 mbar

HEATING ELEMENTS RATING

Rear Right Burner (semi rapid)	1.9 kW (6483 BTU/HR)
Front Right Burner (auxiliary)	1.0 kW (3413 BTU/HR)
Central Burner (ultra rapid)	3.8 kW (13652 BTU/HR)
Rear Left Burner (semi rapid)	1.9 kW (6483 BTU/HR)
Front Left Burner (semi rapid)	1.9 kW (6483 BTU/HR)

Burner	**Dia. Tap By-pass 1/100 mm**
Auxiliary	28
Semi-rapid	32
Ultra-rapid	56
Aeration adjustment	none

TYPE OF GAS	BURNER POSITION	SEMI-RAPID MAX	SEMI-RAPID MIN	AUXILIARY MAX	AUXILIARY MIN	TRIPLE CROWN MAX	TRIPLE CROWN MIN
NATURAL GAS 20 mbar VALUE = 37.78 MJ/m³ Ws - 50.7 MJ/ m³	NOMINAL THERMAL POWER kW	1.9	0.45	1.0	0.33	3.8	1.2
	NOMINAL FLOW RATE m³/h	0.181	0.043	0.095	0.031	0.362	0.114
	NOZZLE REFERENCE 1/100mm	96	Adjust.	70	Adjust.	146	Adjust.
LPG GAS 28-30/37 mbar VALUE = 49.92 MJ/Kg	NOMINAL THERMAL POWER kW	1.9	0.45	1.0	0.33	3.8	1.2
	NOMINAL FLOW RATE g/h	138	32.4	73	23.8	276	87
	NOZZLE REFERENCE 1/100mm	71	32	50	28	98	56

Electrical Connections

THIS HOB MUST BE EARTHED.
Any electrical work required to install this hob should be carried out by a qualified electrician or competent person, in accordance with the current regulations.

Electrical Requirements

Any permanent electrical installation must comply with the latest I.E.E. Regulations and local Electricity Board regulations. For your own safety this should be undertaken by a qualified electrician, e.g. your local Electricity Board, or a contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting (NICEIC).

Electrical Connections

This hob is designed to be connected to a 230 V 50 Hz AC electrical supply.
Before switching on, make sure the electricity supply voltage is the same as that indicated on the hob rating plate. The rating plate is located on the bottom of the hob. A copy is attached on the back cover of this book.

The hob is supplied with a 3 core flexible supply cables.
This has to be provided with a proper plug, able to support the load marked on the identification plate. To connect the plug to the cable, follow the recommendation given in diagram aside. The plug has to be fitted in a proper socket.
In the event of having to change the fuse, a 3amp ASTA approved (BS 1362) fuse must be used.
Should the plug need to be replaced for any reason, the wires in the mains lead are coloured in accordance with the following code:

Green and Yellow	- Earth
Blue	- Neutral
Brown	- Live

☞ — Connect the green and yellow (earth) wire to the terminal in the plug which is marked with the letter 'E' or the earth symbol ⏚ or coloured green and yellow.

— Connect the blue (neutral) wire to the terminal in the plug which is marked with the letter 'N' or coloured black.

— Connect the brown (live) wire to the terminal in the plug which is marked with the letter 'L' or coloured red.

Upon completion there must be no cut, or stray strands of wire present and the cable clamp must be secure over the outer sheath.

A cut off plug inserted into a 13 amp socket is a serious safety (shock) hazard. Ensure that the cut off plug is disposed of safely.

Permanent Connection

In the case of a permanent connection, it is necessary that you install a double pole switch between the hob and the electricity supply (mains), with a minimum gap of 3 mm between the switch contacts and of a type suitable for the required load in compliance with the current electric regulations.
The switch must not break the yellow and green earth cable at any point.

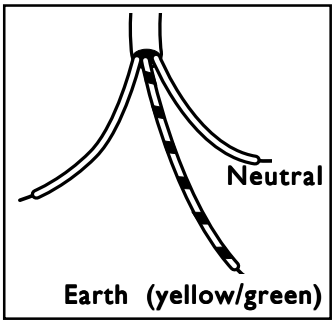
Ensure that the hob supply cable does not come into contact with surfaces with temperatures higher than 50 deg. C.

Supply cable replacement

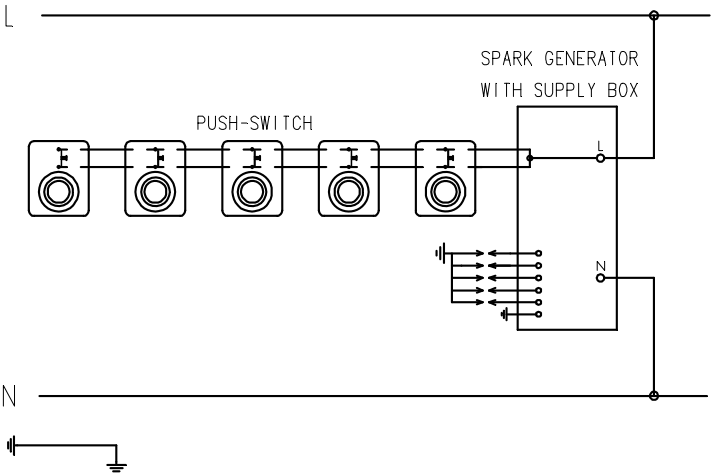
The cable used to connect the hob to the electrical supply must comply to the specifications given below.

Min. size Cable/flex	Cable / flex type	Fuse
0.75 mm^2	H05 V2V2-F (T90)	3 A

The manufacturer declines any liability should these safety measures not be observed.

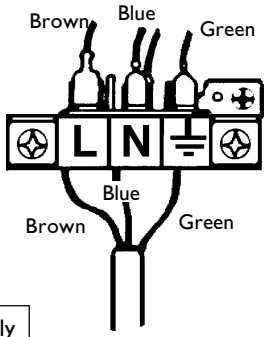


Wiring diagram



Fault Finding

Preliminary Electrical Systems Check



START
Isolate appliance and carry out:
A: Earth Continuity check.

YES

Carry out:
B: Insulation check.

Electricity supply should now be satisfactory.

NO

Has inlet fuse blown?

NO

Inlet wiring faulty.
Rectify any fault.

YES

Isolate appliance and carry out:
B: Insulation check.
Rectify any fault including replacing fuses as necessary.

A. EARTH CONTINUITY CHECK

Appliance must be electrically disconnected - meter set on W (Ohms) x 1 scale and adjust zero if necessary.

a) Test leads from any appliance earth point to earth pin on plug. Resistance should be less than 0.1 W (Ohm), check all earth wires for continuity and all contacts clean and tight.

B. INSULATION CHECK

Appliance electrically disconnected, all switches ON.

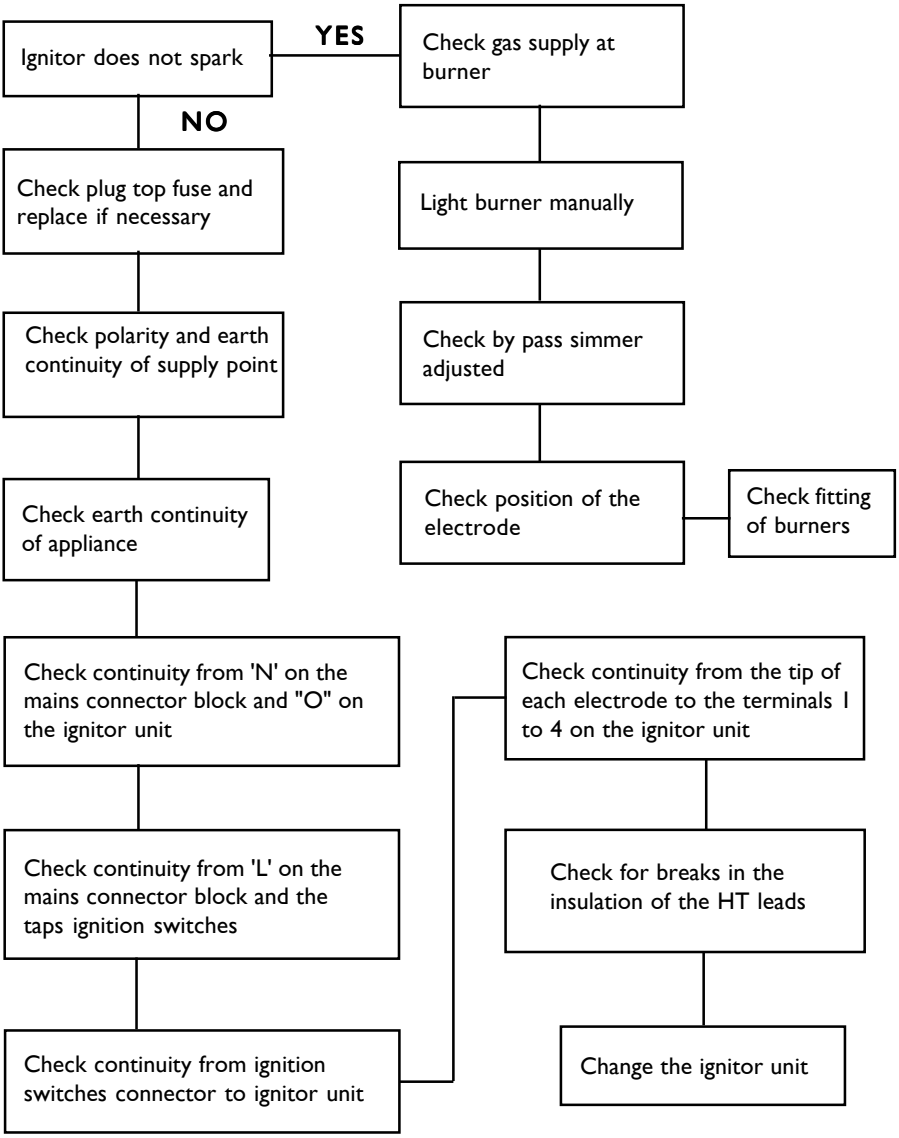
a) meter set on W (Ohms) x 1 scale. Test leads from L to N in appliance terminal block. If meter reads «0» then there is a short circuit.

b) meter set on W (Ohm) x 100 scale.

Repeat test with leads from L to E. If meter reads less than ¥ (infinity) there is a fault.

NOTE - Should it be found that the fuse has failed but no fault is indicated - a detailed continuity check (i.e. by disconnecting and checking each component) is required to trace the faulty component.
It is possible that a fault could occur as a result of local burning/arcing but no fault could be found under test. However a detailed visual inspection should reveal evidence of burning around the fault.

Ignition System / Gas Ignition



Commissioning

When the hob has been fully installed it will be necessary to check the minimum flame setting.
To do this, follow the procedure below.

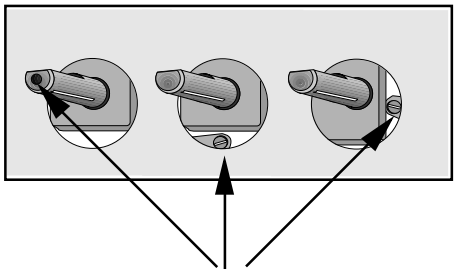
- Turn the gas tap to the MAX position and ignite.
- Set the gas tap to the MIN flame position then turn the control knob from MIN to MAX several times. If the flame is unstable or is extinguished follow the procedure below.

Procedure:

☞ 1) Re-ignite the burner and set to MIN.

2) Remove the control knob.

3) To adjust, use a thin bladed screwdriver and turn the adjustment screw (see diagram) until the flame is steady and does not extinguish, when the knob is turned from MIN to MAX. Repeat this procedure for all burners.



Minimum adjustment screw

Pressure testing

The pressure testing must be carried out on the burners.

☞ Proceed as follows:

1) Remove the pan supports and the burner caps and crowns.

2) Fit manometer tube over the injector.

3) Turn on the burner gas supply and ignite another burner supply.

The pressure reading should be nominally 20 mbar and must be between 17 mbar and 25 mbar.

4) Turn off the burner supplies.

Conversion from Natural Gas to LPG

IMPORTANT: **The replacement/ conversion from natural gas to LPG should only be undertaken by a competent person.**

It is important to note that this model is designed for use with natural gas but can be converted for use with butane or propane gas providing the correct injectors are fitted. The gas rate is adjusted to suit.

Proceed as follows:

1) Ensure that the gas taps are in the 'OFF' position
2) Isolate the hob from the electricity supply
3) Remove all pan supports, burner caps, rings, crowns and control knobs.
4) With the aid of a 7mm box spanner the burner injectors can then be unscrewed and replaced by the appropriate LPG injectors.

To adjust the gas rate:

With the aid of a thin bladed screwdriver completely tighten down the by pass adjustment screw. Upon completion stick the replacement rating plate on the under side of the hob.

Building in

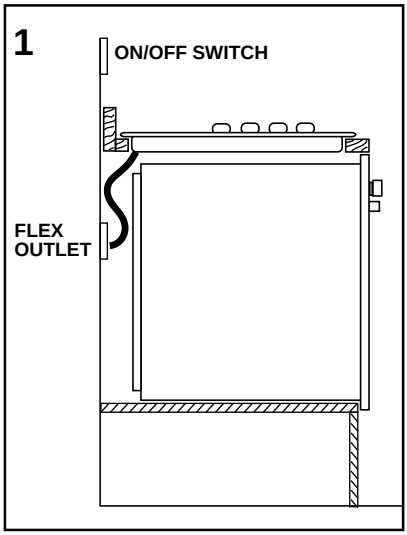
IMPORTANT: This hob must be installed according to the instruction supplied, and by **qualified and competent personnel** to the relevant National Standards.

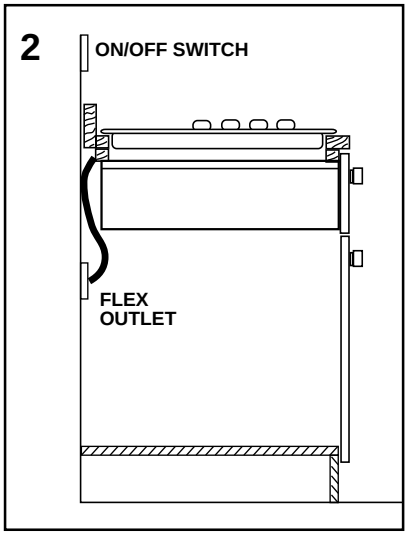
Please ensure that when the hob is installed it is easily accessible for the engineer in the event of breakdown.

Building over a cupboard or drawer

If the hob is to be installed above a cupboard or drawer it will be necessary to fit a heat resistant board below the base of the hob on the underside of the work surface.

It is also recommended to carry out the electrical connection to the hob as shown in diagrams 1 and 2.



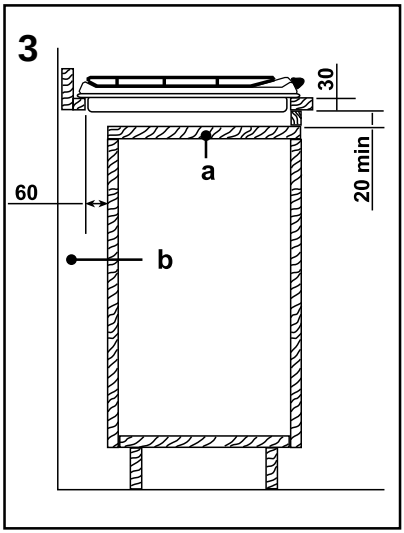


Building over a kitchen unit with door

Proper arrangements must be taken in designing the furniture unit, in order to avoid any contact with the bottom of the hob which can be heated when it is operated. The recommended solution is shown in diagram 3.

The panel fitted under the hob ("a") should be easily removable to allow easy access if technical assistance is needed. The space behind the kitchen unit ("b") can be used for connections.

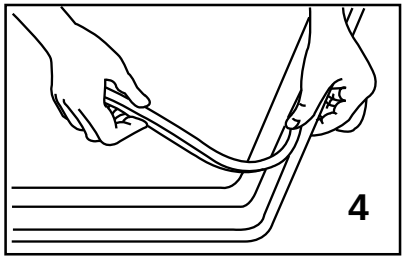
Dimensions are given in mm.

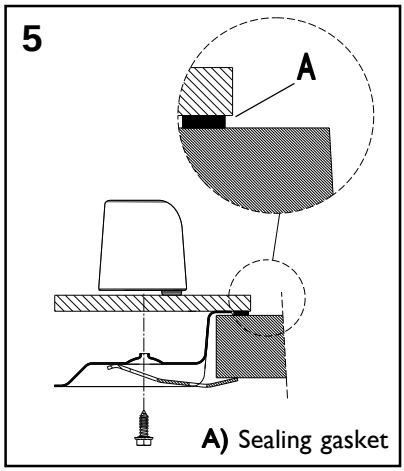


Fitting the Hob into the Worktop

Before fitting the hob into the cut out, an adhesive seal must be fitted to the underside outside edge of the hob. It is essential that no gaps are left in this seal in order to prevent spillage near the hob seeping into the cabinet below.

1) Remove the pan supports, the burners caps and crowns and turn the hob upside down, taking care the ignition candles are not damaged in this operation.
2) Place the sealing gasket all around the glass top edge as shown in diagram 4.
3) Fit the hob in the cut out and push it down until the glass top and the working top make contact, as shown in diagram 5.





Important safety requirements

This hob must be installed in accordance with the Gas Safety (Installation and Use) Regulations (Current Edition) and the IEE Wiring Regulations (Current Edition).

For appliances installed in the Republic of Ireland please refer to NSAI- Domestic Gas Installation I.S. 813 Current Editions and the ETCI Rules for Electrical Installations.

Provision for Ventilation

Detailed recommendations are contained in the following British Standards Codes Of Practice: B.S. 6172/ B.S. 5440, Par. 2 and B.S. 6891 Current Editions.

The hob should not be installed in a bed sitting room with a volume of less than 20 m^3. If it is installed in a room of volume less than 5 m^3 an air vent of effective area of 100 cm^2 is required. If it is installed in a room of volume between 5 m^3 and 10 m^3 an air vent of effective area of 50 cm^2 is required, while if the volume exceeds 11 m^3 no air vent is required.

However, if the room has a door which opens directly to the outside no air vent is required even if the volume is between 5 m^3 and 11 m^3.

If there are other fuel burning appliances in the same room, B.S. 5440 Part 2 Current Edition, should be consulted to determine the requisite air vent requirements.

For appliances installed in the Republic of Ireland please refer to the NSAI- Domestic Gas Installation I.S. 813 Current Editions Table Four.

Location

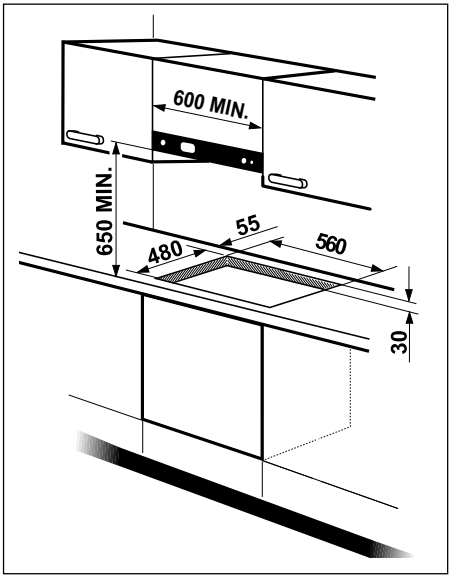
The hob may be located in a kitchen, a kitchen/diner or bed sitting room, but not in a bathroom or shower room.

Ensure that there is a minimum distance of 55 mm between the rear cut out edge and the wall.

A minimum distance of 450 mm must be left between the side edges of the cut out and any adjacent cabinets or walls.

The minimum distance combustible material can be fitted above the hob in line with the edges of the hob is 400 mm. If it is fitted below 400 mm a space of 50 mm must be allowed from the edges of the hob.

The minimum distance combustible material or a cooker hood can be fitted above the hob is 650 mm.



Instructions for the User

Operation

For easier lighting, proceed before putting a pan on the pan support.

To light a burner:

- push in the relevant control and turn it to maximum position.
- Upon ignition, keep the knob pushed down about **5 seconds**. This will allow the "thermocouple" (Fig. 1 - letter **D**) to be heated and the safety device to be switched off, otherwise the gas supply would be interrupted.
- Then adjust the flame as required.
- If the burner does not ignite, turn the control knob to zero, and try again.

If the burner accidentally goes out, turn the control knob to the "off" position and wait for at least 1 minute before trying to light the burner again.

Do not keep the control knob pressed for more than 15 seconds. If the burner does not light even after 15 seconds, release the control knob, turn it to the "off" position and wait for at least 1 minute before trying to light the burner again.

If you use a saucepan which is smaller than the recommended size, the flame will spread beyond the bottom of the vessel, causing the handle to overheat.

Take care when frying food in hot oil or fat, as the overheated splashes could easily ignite.

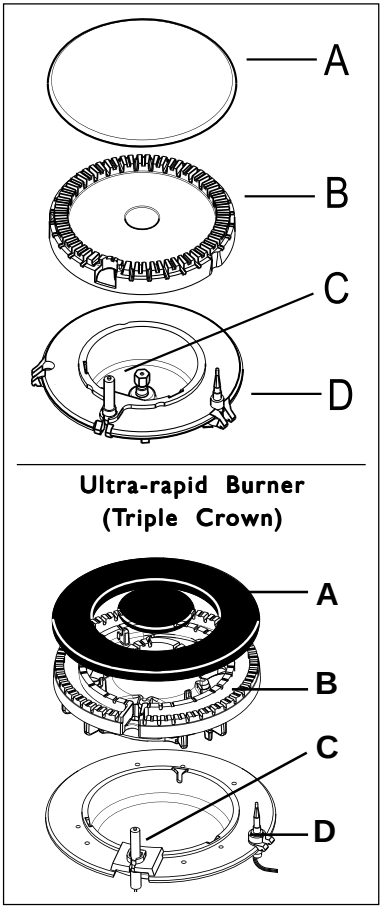


Fig. 1

A - Burner cap
B - Burner crown
C - Ignition electrode
D - Thermocouple

As soon as a liquid starts boiling, turn down the flame so that it will barely keep the liquid simmering.

If the control knobs become difficult to turn, please contact your local Service Force Centre.

When switching on the mains, after installation or a power cut, it is quite normal for the spark generator to be activated automatically.

In the absence of electricity, ignition can occur without the electrical device; in this case, approach the burner with a flame, push the relevant knob down and turn it anti-clockwise until it reaches the "maximum" position.

Using the hob correctly

To ensure maximum burner efficiency, it is strongly recommended that you use only pots and pans with a **flat** bottom fitting the size of the burner used, so that flame will not spread beyond the bottom of the vessel (see the table).

Burner	minimum diameter	maximum diameter
Triple Crown	180 mm	260 mm
Medium (semi-rapid)		
rear	120 mm	220 mm
front	120 mm	220 mm
Small (auxiliary)	80 mm	180 mm

Use only pans or pots with flat bottom.

The stainless steel can become tarnished if excessively heated. Therefore prolonged cooking with potstones, earthenware pans or cast-iron plates is inadvisable. Also, do not use aluminium foil to protect the top during use.

Make sure pots do not protrude over the edges of the cooktop and that they are centrally positioned on the rings in order to obtain lower gas consumption.

Do not place unstable or deformed pots on the rings: they could tip over or spill their contents, causing accidents.

Pots must not enter the control zone.

Cleaning the hob

Before any maintenance or cleaning can be carried out, you must DISCONNECT the hob from the electricity supply.

The hob is best cleaned whilst it is still warm, as spillage can be removed more easily than if it is left to cool.

This appliance cannot be cleaned with steam or with a steam cleaning machine.

The Hob Top

Regularly wipe over the hob top using a soft cloth well wrung out in warm water to which a little wasing up liquid has been added.

Avoid the use of the following:

- household detergent and bleaches;

- impregnated pads unsuitable for non-stick saucepans;

- steel wool pads;

- bath/sink stain removers.

Should the hob top become heavily soiled, the following products are recommended:

- For stainless steel hobs use a proprietary stainless steel cleaner.

- For other hobs use Hob Brite or Bar Keepers Friend.

Do not leave acid or alkaline substances (e.g. vinegar, salt, lemon juice, etc.) on the cooktop.

Pan Supports

The pan supports are not dishwasher proof; they must be washed by hand. Take care when drying them as the enamelling process

occasionally leaves rough edges. If necessary, remove stubborn stains using a paste cleaner.
After cleaning, make sure that the pan supports are correctly positioned.

To keep the pan supports in the correct position, they are mounted on metal pins located in the lateral sides of the hob. To ensure a better cleaning, pan supports can be removed from the hob. Lift up the pan suports keeping them in horizontal position as shown in figure 2.

Avoid lifting the pan supports at an angle, as this will put strain on the metal pins. This may damage the pins and cause them to break.

Pay attention when replacing the pan supports in order to avoid in order to avoid scratching the glass hob top.

The Burners

The burner caps and crowns can be removed for cleaning.

Wash the burners caps and crowns using hot soapy water, and remove marks with a mild paste cleaner. A well moistened soap impregnated steel wool pad can be used with caution, if the marks are particularly difficult to remove.

After cleaning, be sure to wipe dry with a soft cloth.

The Ignition electrode

The electric ignition is obtained through a ceramic electrode which contains a metal electrode (Fig. 1 - **C**). Keep these components very clean, to avoid difficult lighting, and check that the burner crown holes (Fig. 1 - **B**) are not obstructed.

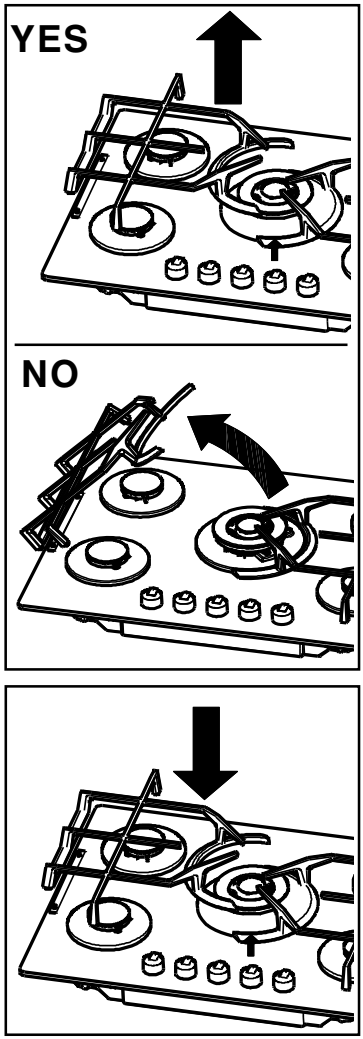


Fig. 2

Something Not Working?

If the hob is not working correctly, please carry out the following checks before contacting your local Service Force Centre.

SYMPTOM	SOLUTION
▪ There is no spark when lighting the gas.	◆ Check that the unit is plugged in and the electrical supply is switched on. ◆ Check that the RCCB has not tripped (if fitted). ◆ Check the mains fuse has not blown. ◆ Check the burner cap and crown have been replaced correctly, e.g. after cleaning.
▪ The gas ring burns unevenly.	◆ Check the main jet is not blocked and the burner crown is clear of food particles. ◆ Check the burner cap and crown have been replaced correctly, e.g. after cleaning.

If after all these checks, your hob still does not operate correctly, contact your local Service Force Centre.

Please note that it will be necessary to provide proof of purchase for any in-guarantee service calls.

In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Repairs - After Sales Service

If your hob is not performing satisfactorily; consult the fault finding guide within this instruction book (Something not working on the previous page). In the event of a fault occurring which you cannot resolve yourself from advice given within this instruction manual.

Your first step is to contact our extended warranty administrators on **0870 0107887** who will give you details of your local Service Force repair agent.

When contacting Service Force, please quote the model (Mod.) and serial number (S.N.). These details have been provided separately within the pack containing this instruction manual.

So that you always have these numbers at hand, we recommend you to make a note of them here:

Mod. : . . . . . .

PNC : . . . . . .

S.N. : . . . . . .

Your hob is covered by a 3 year parts and labour guarantee (see separate details given at point of sale). Please retain your purchase receipt safely for the service engineer to verify the purchase details.

Spare parts

This product should be serviced by an authorised service engineer, and only genuine spare parts should be used.

Under no circumstances should you attempt to repair the hob yourself.

Repairs carried out by inexperienced persons may cause injury or serious malfunctioning.

Contact our extended warranty administrators on **0870 0107887** who will give you details for your local Service Force repair agent.

Always insist on genuine spare parts.

John Lewis Partnership
171 Victoria Street
London SW1E 5NN
www.johnlewis.com

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