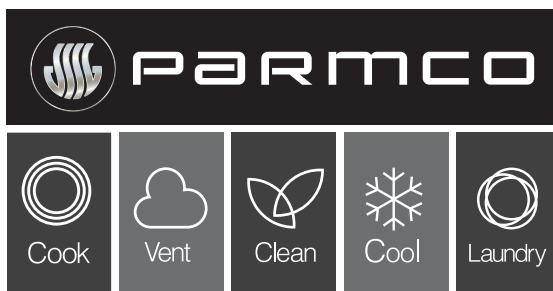


Installation and Operating Instructions

**Model: HX-3-6S-3GW
HX-3-6W-3GW
HX-3-9S-4GW
HX-2-6S-4G**

For your convenience, we recommend to attach
the serial number label HERE.



p: 09 573 5678
f: 09 573 5699
e: sales@parmco.co.nz
w: www.parmco.co.nz

Parmco Appliances extended 7 year warranty

The Warranty:

- This appliance is intended for domestic use in the owners' home. Use of the appliance for commercial purposes will limit the warranty period (please see Parmco website for commercial details).
- Subject to the terms and conditions contained within this warranty, if the product is not of Acceptable Quality (as defined in the Consumer Guarantees Act) within 7 years of the date of original purchase, then Parmco Sales undertakes to repair or, at its sole discretion, replace the product.
- The warranty does not cover the costs of transport, mileage or travelling time if the product is located beyond 30km of a recognised Service Agent.
- This warranty is offered as an extra benefit, and does not affect other legal rights, which can not be modified or excluded by agreement.
- This warranty only applies to goods supplied and installed in the North and South Islands of New Zealand.
- The provisions of this warranty are in addition to the rights and remedies available to consumers under the Consumer Guarantees Act 1993.

Product _____	Date of purchase _____
Serial Number _____	
Dealer / Retailers Name _____	
Please retain this Warranty card together with receipt or other proof of purchase date when seeking service during the warranty period	

Please contact Parmco at 09 573 5678 if your appliance needs servicing under warranty. Please have your model number and proof of purchase ready. Warranty repairs must be authorized by Parmco.



The Warranty is not valid:

- If the product is not installed and operated in accordance with the operating instructions.
- If the product is not installed to comply with the electrical, gas, plumbing and other Regulations and Codes of Practice in New Zealand.
- If the product is operated on voltages or frequencies outside the normal range for domestic appliances in New Zealand.
- If the product is not used in normal domestic use, or if it is used in a business as defined in the Consumer Guarantees Act.
- If any serial number has been removed or defaced.
- If proof of date of purchase is not supplied, except at the sole discretion of Parmco Sales. Proof of purchase can be for the product itself, or if installed with a kitchen or house then proof of purchase can be from a Parmco reseller of products supplied by Parmco.
- If the products are purchased in a second hand condition from other parties (including but not limited to TradeMe, Sella, etc.)

Liability under this warranty will not be accepted for:

- Wear and tear caused by normal domestic use of the product.
- Damage in transport.
- Damage caused to the product by neglect, abuse, negligence, wilful act or misuse.
- Any costs associated with the repair, replacement, removal or reinstallation of products installed in a damaged condition.
- Any defect caused by accident, misuse, neglect, tampering with or unauthorised modifications of the appliance or any attempt at internal adjustment or repair by any person other than an Authorised Service Agent.
- Service calls that relate principally to the following:
 - Instruction on how to use the product.
 - Repair or replacement of house fuses, electrical wiring, gas fitting or plumbing.
 - Normal or scheduled maintenance including blocked filters or ducting.
 - Consumable items such as light bulbs.
 - Any damage to hobs caused by spills when cooking.
 - Any breakage or damage of glass items.
 - Any damage caused by non recommended product used for cleaning, maintaining, lubricating or similar.
 - Any aspect relating to the installation of the product, or damage caused during installation including blocked access for repair.
 - Any third party (including reseller) or consequential loss or damage (direct or indirect) however arising.

Subject to updates without prior notice, please visit www.parmco.co.nz for the latest version.

E & O.E. 727626032017



PARMCO

Dear Valued Customer,

Thank you and congratulations on purchasing your new Parmco appliance.

All Parmco products are made to the highest quality and design standards. We are sure you will enjoy your new appliance.

As a note, please read through these instructions carefully. These will assist you in gaining a complete understanding of the functions and features offered by your appliance. Please take special note of all detailed technical information and installation instructions. It is essential that you follow these instructions to ensure the safety and reliability of this appliance.

Furthermore, not using appropriate personnel to install this appliance may affect any future warranty claims lodged, so please check with Parmco Appliances before any installation is carried out.

We hope you enjoy your new appliance. If you would like to find out more about this product or any other products in Parmco's extensive range, visit us online at www.parmco.co.nz.

Regards,
The Parmco Team



Cook



Vent



Clean



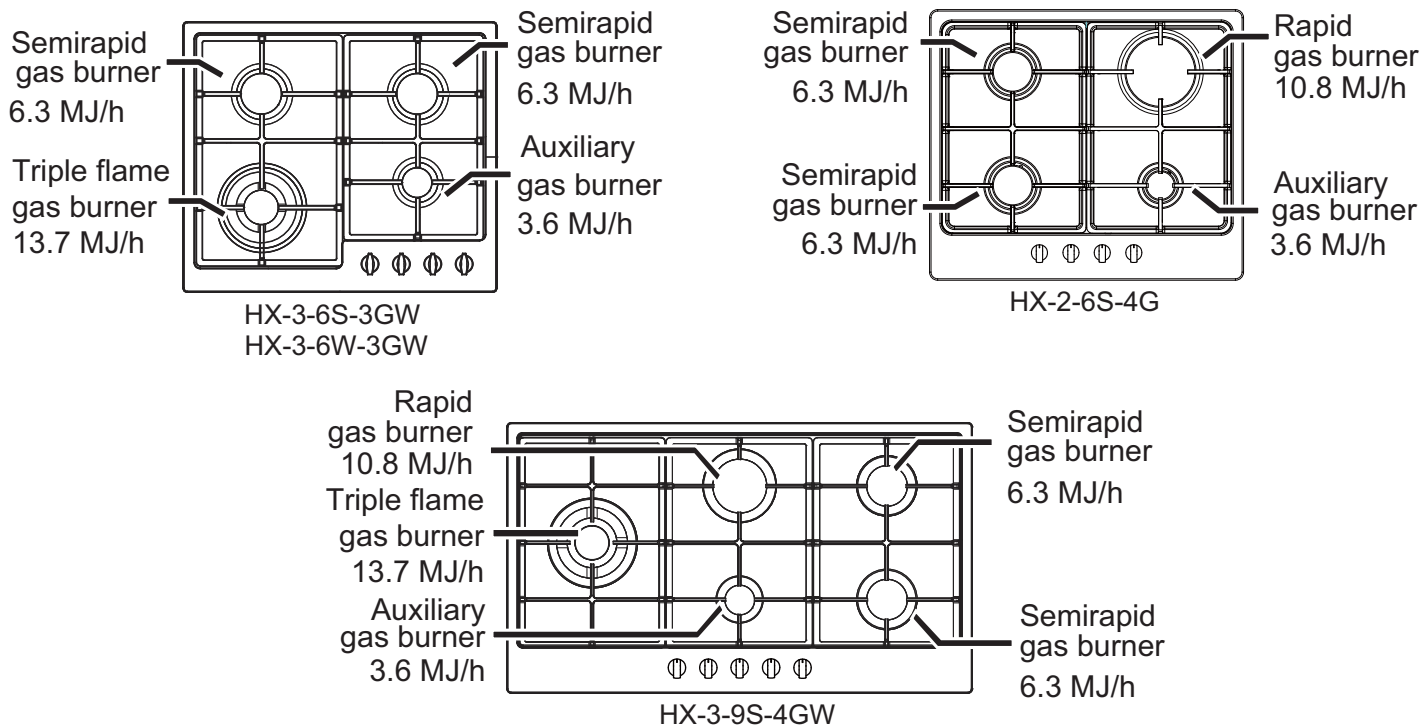
Cool



Laundry

1.INTRODUCTION

Thank you for purchasing a new Gas Hob.



Even if you have used a gas hob before, it is important that you read these instructions thoroughly before starting to cook, paying particular attention to the installation and safety instructions. If you have any problems with installing, operating, or cooking with your hob, please check through these instructions thoroughly to make sure that you have not missed anything.

WARNING! For your own safety, make sure that these instructions on Installation, use and maintenance are followed. We advise you to keep these instructions in a safe place for future reference. If you sell or transfer ownership of this product, please pass on these instructions to the new owner.

2. YOUR HOB

Applicable For gas

Type	Triple flame gas burner	Rapid gas burner	Semi-rapid gas burner	Auxiliary gas burner	Material	Flame failure device	Power Supply	Size (mm)	Built-in (mm)
HX-3-6S-3GW	13.7 MJ/h	/	6.3 MJ/h	3.6 MJ/h	Stainless steel	Yes	AC 220-240 V 50 Hz	500x580x90	477x557
HX-2-6S-4G	/	10.8 MJ/h	6.3 MJ/h	3.6 MJ/h				500x580x90	477x557
HX-3-9S-4GW	13.7 MJ/h	10.8 MJ/h	6.3 MJ/h	3.6 MJ/h				500x860x90	477x837
HX-3-6W-3GW	13.7 MJ/h	/	6.3 MJ/h	3.6 MJ/h	Stainless Enameled			500x580x90	477x557

3.CLEANING

Thoroughly clean the machine once a year

Dayly cleaning

VITREOUS ENAMEL

Hotplate, burner caps, pan supports.

Cloth wrung out in hot soapy water. Stubborn stains.can be removed with a cream paste.

approved by the Vitreous Enamel Development Council, liquid cleaner or by rubbing with fine steel wool soap pads.

NOTE: The pan supports can also be cleaned in the dishwasher.

ALUMINIUM

Hotplate burner bodies.

Similar to paint cleaning above. Use a nylon brush to remove any cleaning materials, water or dirt from the hotplate burner bodies. After cleaning, wipe dry and refit to the hob ensuring they are correctly seated.

Check parts are reassembled correctly by lighting the burners and allowing to dry out.

PLASTIC

Control knobs.

Wipe with a cloth wrung out in hot soapy water.

STAINLESS STEEL

Cloth wrung out in hot soapy water.

4.SAFETY INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Read this manual thoroughly before first use, even if you are familiar with this type of product. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly adhered to. Make sure you understand all instructions and warnings. Keep the manual in a safe place for future reference, along with the completed warranty card and purchase receipt. If you sell or transfer ownership of this product, pass on these instructions to the new owner.

Always follow basic safety precautions and accident prevention measures when using an electrical appliance, including the following:

WARNING!

- Professional installation: This cooktop must be installed by a licensed plumber/gasfitter in accordance with all instructions in this manual and all applicable rules and regulations. Any electrical work required for installation must be carried out by a licensed electrician.
- Electric shock hazard: This appliance must be connected to a good earth wiring system. Before carrying out any work on the electrical section of the appliance, or any maintenance work or repairs, the appliance must be disconnected from the mains. If accessible, always switch off the cooktop at the wall before cleaning the appliance. Failure to follow this advice may result in death or electric shock.
- Hot surface hazard: While in use, direct contact with the cooktop surface may cause burns! Take utmost care when the equipment is in use. Do not touch the cooktop components (base, burners, caps, enamelled trivets) when hot. We recommend using oven gloves when handling cookware.
- Fire hazard: Never leave items on top of the cooktop as this can be a fire hazard when switched on. In case of a fire, never try to extinguish it with water. Switch off the burner and cover the flame(s) with a lid or fire blanket.
- Explosion hazard: Do not use or store flammable materials such as petrol near the cooktop. Do not spray aerosols near the cooktop when it is in use. Do not modify the appliance. Failure to follow this advice may result in death or serious injury.

GENERAL USAGE CONDITIONS AND RESTRICTIONS

- Domestic use only: This cooktop is designed for indoor domestic use only; commercial catering may invalidate the warranty. The cooktop can be built into a standard kitchen cabinet or housing unit.
- Intended purpose: Only use this cooktop for its intended purpose, in its intended environment and as described in this manual. Any other use may cause fire, electric shock or injury, and invalidate the warranty.
- No space heating: Do not use this cooktop for space heating purposes.
- Ventilation: Heat, steam and moisture will be created during use of the cooktop. Take care to avoid injury and ensure that the kitchen is adequately ventilated.
- Follow instructions: Make sure to observe all rules and provisions in this instruction manual. Do not allow anybody who is not familiar with the contents of this manual to operate the cooktop. These instructions are not intended to cover every possible condition and situation. As with any electrical household appliance, use common sense and caution when installing, operating and maintaining the cooktop.
- Power cord: Do not allow the power cord to come into contact with areas on the cooktop that get hot. Check the cord regularly for damage.

Do not use the appliance if the cord, or any other part of the appliance, has been damaged. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

- **Usage restriction:** This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- **Children and pets:** Cooking appliances become very hot in use, therefore ensure children and pets are kept away. If it is necessary for younger family members to be in the kitchen, ensure that they are kept under close supervision at all times. Do not allow children to operate or play with any part of the appliance.
- **Pots and pans:** Do not use unstable or plastic cookware, or aluminium foil containers on the cooktop. Do not let large cookware overlap the bench as this could deflect heat onto the benchtop, which could damage the surface. Pot and pan handles may become hot during use; position handles away from the edge of the cooktop and out of children's reach.
- **No space heater:** Where this appliance is installed for use with LPG in marine craft or in caravans, it shall not be used as a space heater.
- **WARNING: Danger of fire!** Never leave the cooktop unattended during use, as this is a fire risk. Oils and fats in pots and pans may catch fire due to overheating.
- **Frying food:** When frying food on the cooktop, check constantly and ensure the oil is not overheating and becoming a fire hazard. Do not fill deep frypans more than one third full of oil.
- **Combustible materials:** Do not cover the cooktop or place combustible materials on or near the surface even when the cooktop is not in use.
- **Clean regularly:** In the interests of safety and hygiene, ensure the cooktop is kept clean as a build-up of grease could cause a fire hazard. Switch off all controls and allow the cooktop surface to cool before cleaning.
- **Cleaning precautions:** Disconnect the appliance from the mains before cleaning, if your setup allows and the plug is accessible. Do not immerse the appliance or power cord in water or any other liquid. Do not use steam cleaning equipment for cleaning the cooktop. Do not use scourers or any other harsh abrasive cleaning agents, as these can scratch the glass.
- **Handle with care:** Do not place or drop heavy objects on your cooktop. Do not place pans with jagged edges on the glass surface or drag pans across the surface as this can scratch the glass.
- **WARNING: Do not cook on a broken or cracked cooktop!** If the surface is cracked, discontinue use immediately and call for service.
- **Disconnect:** Do not disconnect the appliance with wet hands. Grip by the plug, do not pull by the cord when disconnecting.
- **Damage/repair:** Do not use the cooktop if any part has been damaged or does not work properly. Only have it repaired by an authorised service centre. Incorrect repair could expose you to the risk of electric shock, fire or injury. Prolonged use of the unit in such conditions could cause fire or electrocution. In case of damage, contact our after sales support centre using the details at the bottom of this page.
- **Do not modify:** Do not attempt to modify the appliance.
- **Do not use when faulty:** Do not use the cooktop in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorised person. Contact our after sales support line for advice.
- **Liability:** We assume no liability for any eventual damages or injury to persons caused by misuse of the product or noncompliance with these instructions.

WARNING: Professional installation only!

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

5. INSTALLATION INSTRUCTIONS

Important installation advice

- Natural gas / ULPG: This appliance is intended for use with natural gas. If it is to be used with LPG, follow the conversions instructions.
 - Location: The cooktop may be located in a kitchen, kitchen/dining room or a bed-sitting room, but not in a room containing a bath or shower. The cooktop must not be installed in a bed-sitting room of less than 20m³. If used with LPG, the cooktop shall not be installed in a room or space below ground level, such as in a basement.
 - Other use: This appliance is unsuitable for use in marine craft, caravans or mobile homes unless each burner is fitted with a flame safeguard.
 - Heat resistance of surrounding surfaces: Wall and bench surfaces must be capable of sustaining temperatures of 95°C. All laminates, fixing adhesive and surfacing materials must be certified suitable for this temperature. We assume no liability for any damage caused if the appliance is installed contrary to this advice. Do not install the cooktop near curtains or other flammable materials.
 - Ventilation requirements: This appliance must only be used in rooms equipped with adequate ventilation. The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Always ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may require additional or more effective ventilation, for example, opening of a window or increasing the level of mechanical ventilation, where present.
- Important clearances: please note!
- Fire resistant materials (such as ceramic tiles) are required up to 450mm above the burner top.
 - Walls or vertical structures must be at least 200mm away from the burner.
 - There must be a minimum clearance of 50mm between the base of the appliance and a combustible surface.
 - There must be no overhanging surfaces, and no rangehood or exhaust system, within 650mm above the burner tops.
 - If fitting a 600mm bridging unit above the 700mm cooktop unit, the sides of adjacent cabinets may be lower than 650mm down to 400mm, provided that they are resistant to heat and steam.

Detach the seals from their backing, that the transparent protection still adheres to the seal itself. Turn over the hob and correctly position seal *S* (fig. 5) under the edge of the hob itself, so that the outer part of the seal itself perfectly matches the outer edge of the hob. The ends of the strips must fit together without overlapping. Evenly and securely fix the seal to the hob, pressing it firmly in place.

HX-3-6S-3GW HX-3-6W-3GW HX-2-6S-4G

A	B	C	D	E	F	G
557	477	61	62	150min	90min	650min

Unit:mm

HX-3-9S-4GW

A	B	C	D	E	F	G
837	477	61	62	150min	90min	650min

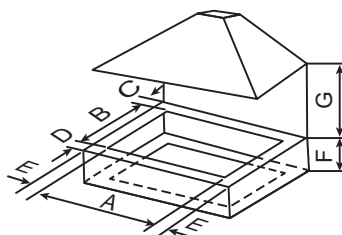


Fig 4

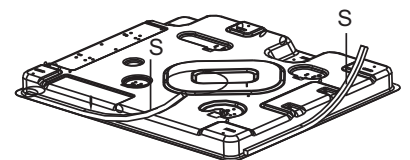


Fig 5

Installation options

When fitting a gas hob above a drawer or standard housing unit, suitable precautions must be taken to prevent contact.

With the casing of the hob, which becomes very hot during operation. The recommended method for overcoming this problem is to fix a wooden panel within the cabinet at a distance of 15mm below the underside of the hob (see fig 1). This panel must have adequate ventilation to the rear.



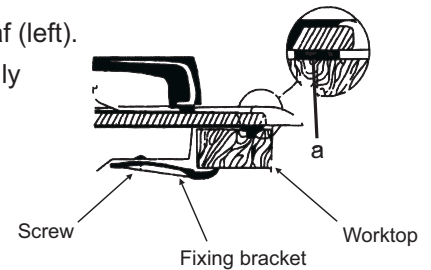
The panel underneath the hob must be easily removable to allow for any servicing requirements

Inserting and fixing the hob

Before inserting the hob into the work surface, place the adhesive seal (a) around the underside edge of the hob. It is important to fix this gasket evenly, without gaps or overlapping to prevent liquids from seeping underneath the hob.

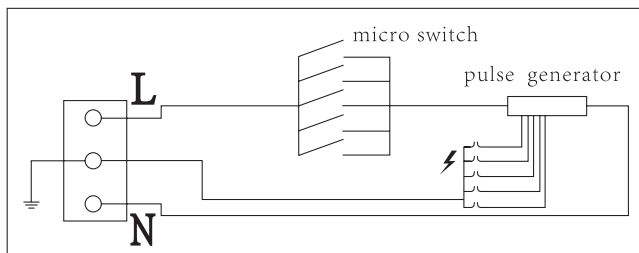
- 1) Remove the pan stands and the burner caps then turn the hob upside down, taking care not to damage the ignition plugs and the thermocouples.
- 2) Place the gasket around the bottom edge of the hob as shown in the illustration overleaf (left).
- 3) Place the hob in the installation opening and push it down so that the hob is resting firmly on the cabinet.
- 4) Secure the hob in position using the fixing brackets supplied.

Secure the hob to the underside of the worktop using the fixings provided.
Screw one end of the bracket into the pre-drilled holes in the underside of the hob.
The other end of the bracket should be located underneath the worktop to secure the hob in position.

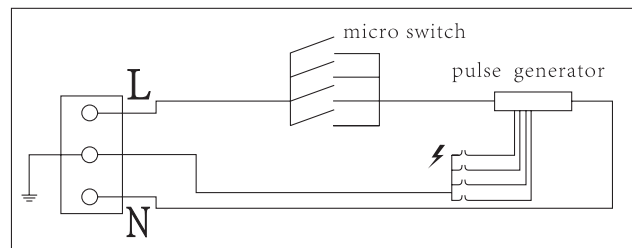


ELECTRICAL CONNECTION

HX-3-9S-4GW



HX-3-6S-3GW HX-3-6W-3GW HX-2-6S-4G



- **Connection:** The appliance is equipped with an electrical cord and power plug, which must be connected to the mains electricity supply in order for the ignition to work. Insert the power plug firmly into an appropriate electrical outlet and switch on power at the outlet.

- **Wall socket:** The electric wall outlet must be properly earthed and accessible. It must be suitable for the power drawn by the appliance.

The outlet voltage and circuit frequency must correspond to the voltage stated on the appliance rating label.

- **Power cord:** If the supply cord is damaged, it must be replaced by the manufacturer or a similarly qualified person in order to avoid a hazard.

The power supply cord must not touch the hot parts of the cooktop.

- **Electrical work:** Should any electrical work be required associated with the electrical outlet that is to be used for the cooktop, all such work must be carried out by an appropriately qualified, licensed electrician.

Gas connection

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

- **Natural gas connection:** Using the supplied gas regulator, remove the dust seals on the inlet and outlet ports and position the "OUT" port of the regulator towards the gas inlet pipe of the cooktop, as illustrated in. Using a suitable thread sealant, screw the regulator on and ensure that it is orientated with easy access to the test point. Connect the appropriate Natural Gas supply to the "IN" port of the gas regulator.

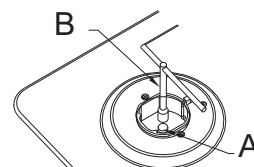


Fig. 6

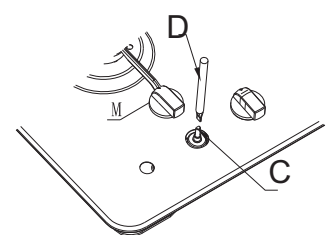


Fig. 7

- Replace the injectors with the corresponding injector from the table on page below. (see fig. 6).
First remove the burner caps and rings and with a socket spanner "B", unscrew Injector "A" (see fig. 6).
- The adjustment of the reduced rate position is as follows (fig. 7): Light the burner and turn the knob to reduced rate position.

Remove the knob "M" which is simply inserted onto, tap stem. Insert a small screwdriver "D" into the top shaft "C" and turn the bypass screw left or right until flame of the burner is conveniently regulated to the low position.

- Make sure that when turning quickly from "Full on" position to reduced rate position that the burner does not extinguish.

COMMISSIONING PROCESS

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

- Confirm that the supplied gas regulator is a "non-adjustable" type.
- Turn on and light the rapid burner only to check operation.
- Measure and confirm the test point pressure is 1kPa.
- Make any adjustment, change, modification or repair required due to inadequate performance of the cooktop.

FINAL INSTALLATION CHECKS

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

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

In a small container, mix up a solution of water and detergent or soap. Make sure that the gas supply is turned on and all gas control valves on the appliance are off. Using a brush or spray bottle, apply the solution to the gas line and each joint in the gas line, including any flexible hosing and regulator. Bubbling of the solution will indicate that there is a leak present.

Retighten or reseal any joints that are leaking. If the leak persists, contact our after sales support centre for assistance.

Injector replacement

	BURNERS	GAS	NORMAL RATE	INJECTOR DIAMETER
	DESCRIPTION		MJ/h	1/100 mm
1	AUXILIARY	Universal - LPG natural gas	3.6	52
			3.6	87
2	SEMIRAPID	Universal - LPG natural gas	6.3	68
			6.3	111
3	RAPID	Universal - LPG natural gas	10.8	90
			10.8	145
4	TRIPLE FLAME	Universal - LPG natural gas	13.7	103
			13.7	162

The final gas connection shall be made using a flexible hose or annealed copper tubing of sufficient length to permit the insertion and removal of the appliance. For gas appliances connected using a flexible hose, install with a hose assembly that complies with AS/NZ 1869 (Australian approved), 10mm ID class B or D, and in accordance with AS 5601. This hose must not exceed 1.2m in length.

- Ensure that the hose does not contact the hot surfaces of the hotplate, oven, dishwasher or any other appliance that may be installed underneath or next to the cooktop. The hose should be positioned so that it does not interfere with drawers or other moving parts, and so that it is not subjected to abrasion, kinking, or permanent deformation. The hose should be able to be inspected along its entire length. Unions compatible with the fittings must be used and all connections must be tested.
- A restraining wire or chain of adequate strength is to be fixed to the appliance and the wall within 50mm of each connection point. The length of the chain or wire is not to exceed 80% of the length of the hose assembly.
- It is recommended that a manual shut-off valve be installed in the gas supply line, in an accessible position external to the appliance, so that the gas supply to the appliance can be shut off in the event of an emergency or for servicing without having to remove the appliance.
- For the connection of the electric cord and plug, the general purpose outlet and switch must not be installed within the appliance recess and must be readily accessible without having to remove the appliance.

6. USER INSTRUCTIONS

- 1.To light the hotplate push In the appropriate control knob and turn anti-clockwise to the large flame symbol (fig. 8).
- 2.Keep the knob depressed until the burner lights.
- 3.Turn the tap to the required setting.

4. In the event of the burner flames being accidentally extinguished, turn off the burner control and don't attempt to reignite the burner for at least 1 min.

NOTE: Matches can be used to light the burners in the event of a power failure.

Keep the control knob pressed in for 15 seconds ensuring the burner stays lit when released.

If the burner fails to stay lit wait for 1 minute before relighting.

- Closed position
- ★  Full on position
-  Reduced rate position

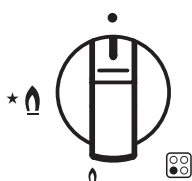


Fig 8

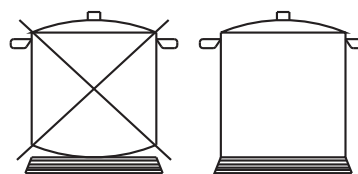


Fig 9

SELECT THE RIGHT BURNER

Use an appropriately sized pan and with flat bottom for each burner (see the table below and fig. 9). When the contents of the pan start to boil, turn the knob down to reduced rate position. Always put a lid on the pan.

WARNING

NOTE: Please not use cooking vessels that overlap the boundaries of the hob

Burners	Triple Flame 13.7 MJ/h	Rapid 10.8 MJ/h	Semirapid 6.3 MJ/h	Auxiliary 3.6 MJ/h
φ pans in cm	24-26	20-22	16-18	10-14

Do not place anything, for example a flame tamer or asbestos mat, between the pan and trivet as it may result in serious damage to the appliance (Fig. A).

• Do not remove the trivet and enclose the burner with a wok stand as this will concentrate and deflect the heat onto the cooktop surface (Fig. B).

• Do not use large pots or heavy weights which can bend the trivet or deflect the flame onto the cooktop surface (Fig. C).

• If using a wok support, ensure it fits appropriately onto the cast iron trivet for the wok burner.

• When boiling food, use as little water as possible to reduce cooking times.

• Preferably cover pots and pans with a lid to permit cooking at a lower heat. When the contents start boiling, turn the knob down to the LOW position.

• Always switch off the burner before removing the pot/pan.

• Never slide a pot across the glass surface, as this may damage the surface.

• Take care when cooking to prevent liquids spilling onto the glass cooktop surface. Food or liquid with a high sugar content may damage the cooktop if it comes into contact with the cooktop surface. Wipe up any spillages immediately; however, this may not prevent the cooktop surface from becoming damaged, so take utmost care.

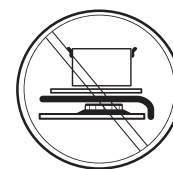


Fig.A



Fig.B



Fig.C

7. FAULT FINDING GUIDE

Check the guide below if there is a problem with your hob.

UNEVEN OR YELLOW FLAME RATHER THAN BLUE.

Switch off and check the following points:

1. Are the burners fitted correctly?

2. Are the holes in the burner clear?

3. Check that no dust has fallen into the flame turning it yellow

BURNER FAILING TO IGNITE?

Check that the power is turned on or that the fuse has not blown.

Make sure that the ignitor isn't coated with food spillage.

SPARK BUT NO GAS?

Make sure the gas is turned on.

Check that the burner holes are not blocked.

SMELL GAS?

Check to see if any gas tap has been left on..

If they are off, switch off gas at mains and call a service agent.

DO NOT search with a naked flame, strike any matches or press ignitor.

STILL NOT WORKING?

Call the service agent.