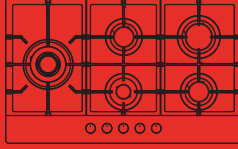




Hoover's quick & snappy start up guide.

90 cm Class Gas
Cooktop



Model #:	HV-C90CG
Version #:	V1.0
After Sales Support	1300 886 649

Let's get your cooktop up and running!

Welcome to your new Hoover cooktop! We hope that this product brings you many years of enjoyment.

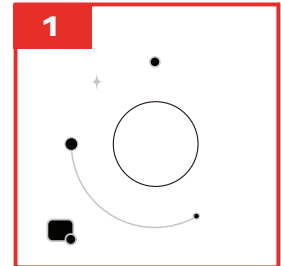
NOTE: This cooktop must be installed by a licensed plumber/gasfitter. You are not allowed to do this yourself. Installation involves cutting out an appropriate opening in your benchtop, applying a seal to the cooktop, fixing it in place and connecting it to your electricity and gas supply.

This cooktop is fitted out for use with Natural Gas (NG). If you want to use it with Universal Liquefied Petroleum Gas (ULPG), the burners have to be converted. Your licensed gasfitter/plumber will be able to do this. Please pass on the supplied instruction manual to your professional installer.

For detailed installation instructions, please consult the supplied instruction manual, which also has comprehensive usage instructions and important safety advice.

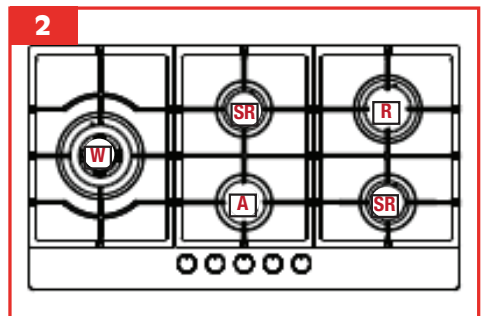
Controls

- The control panel at the front of the cooktop has five control knobs, one for each burner; the small diagram to the left of each knob illustrates which burner it controls.
- The black circle above each knob indicates that the gas is OFF.
- The large circle at the left of each control knob indicates the HIGH (maximum) setting.
- The small circle at the bottom right of each control knob indicates the LOW (minimum) setting.



Cooktop

- The cooktop has five burners: one wok (W), one auxiliary (A), one rapid (R) and two semirapid (SR), each fitted with a flame failure safety device which stops the flow of gas if the flame goes out. Three cast iron trivets fit over the burners.
- To light a burner, press down the knob, turn it anticlockwise to the maximum position and keep it depressed for around 15 seconds to ensure it stays lit. Turn the knob to a position between HIGH and LOW, not between OFF and HIGH.
- After use, always turn the control knob back to the OFF position.
- Press and hold a button, as instructed on the panel, to activate the child lock, or to mute the alert sound.



Cookware

- In order to avoid unnecessary energy use, it is important to use appropriately sized pots and pans for each burner (Fig. 3a).

Appropriate pan size:	
W: Wok burner	20-24 cm Ø
R: Rapid burner	20-24 cm Ø
SR: Semirapid burner	16-18 cm Ø
A: Auxiliary burner	12-16 cm Ø

- Only use cookware with a thick, flat base so that it sits on the trivet properly and does not rock. Do not use a pan with a convex or concave base (Fig. 3b).
- Position your pot/pan properly on the trivet above the burners. Do not place cookware on one side of a burner as it could tip over (Fig. 3c).
- Adjust the flame height so it evenly heats the underside of the pot/pan (Fig. 3d). The flame should never come up the sides of the cookware as this will waste gas and possibly cause damage to the cookware handle.
- Do not use saucepans that overlap the boundaries of the cooktop, otherwise heat may get deflected towards the cooktop or benchtop, which could deteriorate these surfaces.
- The three symbols on the glass cooktop surface warn you:
 - * NOT to place anything, for example a flame tamer or asbestos mat, between the pan and trivet (Fig. 4a).
 - * NOT to remove the trivet and enclose the burner with a wok stand (Fig. 4b)
 - * NOT to use large, heavy pots or place heavy weights on the cooktop (Fig. 4c).

