

**GOLDLINE**



**GAS COOKTOP**  
**USER MANUAL**



## Built-in Gas Hobs

### Installation and User manual

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#### Model numbers covered in this manual:

SAB301GL, SAB302GL, SAB2GL, SAB3GL, SAB402GL  
SAB603S, SAB4GL SAB704S, SAB5GL

**NOTE:** *This User Instruction Manual contains important information, including safety & installation points , which will enable you to get the most out of your appliance.*

# GOLDLINE

This manual explains the proper installation and use of your appliance, please read it carefully before using even if you are familiar with the product. The manual should be kept in a safe place for future reference. In case of failure, only the Authorized Technical Service may repair this hob. Otherwise the guarantee will be null and void.

## Warning

### General safety

- The appliance may only be installed and connected by trained and certified technicians.
- In the event of faults with the appliance or damage to the toughened glass (cracks, scratches or splits), the appliance must be switched off and disconnected from the electrical supply, to prevent the possibility of an electric shock.
  - Repairs to the appliance must only be carried out by trained and certified technicians.
- The technical and identification data for the hob figure on the reference plate is fixed to the appliance. This reference plate must be consulted before making the electrical connections.
  - The electrical connections must be made by a specialist aware of the legal and regulatory requirements in each country.
  - If the cable is damaged in any way it must be replaced by the manufacturer or after sale service or by authorized technical staff, to avoid hazard.
- People (including children) who, because of their physical, sensory or mental capabilities, their inexperience or ignorance are not able to use the device safely, should not use this device without supervision or instruction by a responsible person.
- This appliance should be used only for normal domestic cooking.
- The appliance must not be used as a work surface or as a storage surface.
- Do not place or store flammable liquids, highly inflammable materials or fusible objects (e.g. plastic film, plastic, aluminium, cardboard) on or near or below cupboards and drawers of the appliance.
- Do not heat an empty pan on the appliance.
- **Do Not Use this Appliance as a Space Heater**
- Do Not Modify This Appliance.

### Children's safety

- The cooking zones will become hot when you cook. Therefore, always keep small children away from the appliance. The appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the appliance.

### Safety during use

- There is the risk of burns from the appliance if used carelessly.
- Cables from electrical appliances must not touch the hot surface of the appliance or hot cookware.
- Overheated fats and oils can ignite very quickly.
- Switch the cooking zones off after each use.

**Risk of burns!** Do not place objects made of metal, such as knives, forks, spoons and saucepan lids on the cooking surface, as they can get hot.



# GOLDLINE

## Safety Instructions and Product Description

- Do not use or store flammable materials in the appliance storage drawer or near this appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- **Do not use this appliance in a marine craft or caravan.**
- This hotplate must be installed in accordance with: AS 5601 -Gas Installations (for Australia) NZS 5261 – Code of Practice for the Installation of Gas Burning Appliances and Equipment (for New Zealand) Local gas fitting regulations AS/NZS 3000 – Electrical Installations (Wiring Rules) Building codes or any other statutory regulations.
- Check the gas type label on the underside of the hotplate, adjacent to the gas connection to ensure it corresponds to the installation gas supply. If in doubt, contact the supply authority.
- The power supply cord (supplied) must not touch against any hot surfaces and must be placed so that its temperature does not exceed 75 degrees at any point along its length.
- After connecting to gas, check for leaks using soapy solution, never a naked flame.
- Where a flexible hose assembly is used, ensure it is approved to AS/NZS 1869, Class B or D. Any hose assembly used must be restrained from accidental contact with the flue outlet of an under-bench oven. The hose is not to exceed 1.2m in length.
- If you are required to transport the Goldline product to the company or its service agent, you must ensure it is safely disconnected by a qualified tradesman and securely packed and insured. The company does not accept any responsibility for loss or damage of the Goldline product prior to it being received by the company or its service agent. Please dispose or recycle any packaging material.

## How to avoid damage to the appliance

- The toughened glass can be damaged by objects falling onto it.
- The edge of the glass can be damaged by being knocked by the cookware.
- Cookware made of cast iron, cast aluminum or with damaged bottoms can scratch the toughened glass if pushed across the surface.
- Objects that melt and things that boil over can burn onto the glass and should be removed straightaway. Do not use the cooking zones with empty cookware or without cookware.
- To avoid damaging cookware and glass ceramics, do not allow empty saucepans or frying pans to keep heating by the hob.
- The ventilation gap of 5mm between the benchtop and front of the unit underneath it must not be covered. Do not modify this appliance.

**This unit is not designed to be used with any aftermarket lids or covers.**

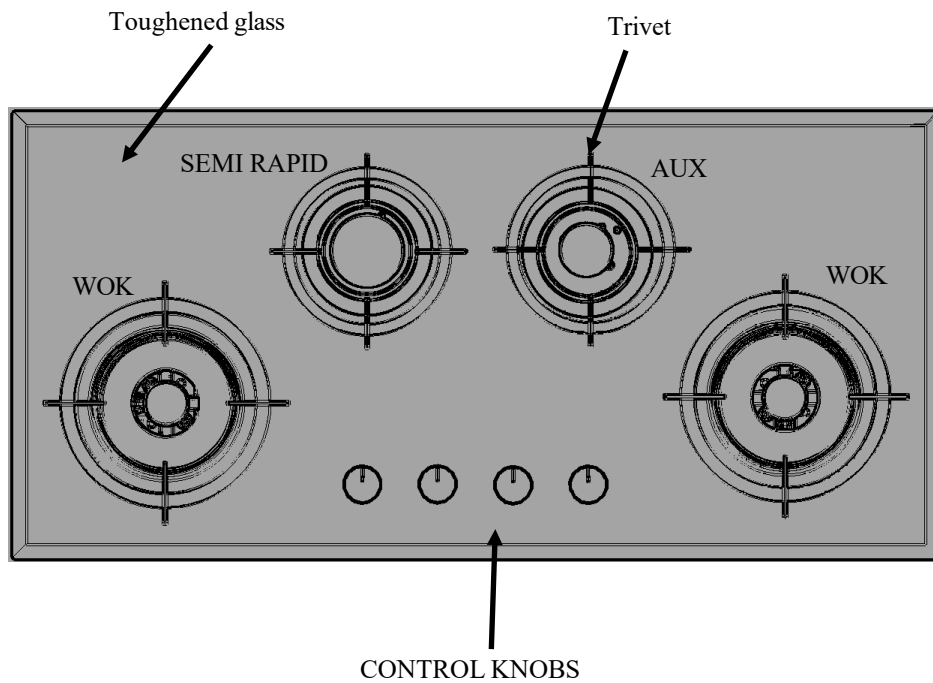
## Safety when cleaning

- 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.

**Disposing of the device:** When disposing of the device, do not put it in the regular municipal waste bin. Instead, bring it to electrical and electronic waste recycling and reuse center. A relevant label has been put on the device, its instructions manual, or the package. The device has been manufactured to be recycled. By bringing old device to recycling collection center, you show that you care about nature. Ask your local environmental care authority for information on location of such facilities.



# GOLDLINE









Model number shown  
SAB4GL

Wok — Wok Burner  
R — Rapid Burner  
SR — SemiRapid Burner  
Aux — Auxiliary Burner

**Layout for different models will vary.  
Please see SPEC table for burner details of each model.**

# GOLDLINE

Accessory Name	Picture ( for reference only, physical unit maybe different)	Quantity
User Manual		1
Installation clip		3
Screws ST4.2x18		3
Adhesive sealing tape		3
Natural gas regulator		1
Test point adapter		1

MODEL SPECIFICATION TABLE

Items	Unit	SAB301GL	SAB302GL	SAB402GL	SAB2GL	SAB3GL	SAB903S	SAB4GL	SAB704S	SAB5GL
Ignition		DC 1.5V Battery	DC 1.5V Battery	DC 1.5V Battery	DC 1.5V Battery	DC 1.5V Battery	DC 1.5V Battery	DC 1.5V Battery	DC 1.5V Battery	DC 1.5V Battery
Type Reference		D	D	D	D	D	D	D	D	D
DC/AC Top plate material		8mm toughen Glass	8mm toughen Glass	8mm toughen Glass	8mm toughen Glass	8mm toughen Glass	8mm toughen Glass	8mm toughen Glass	8mm toughen Glass	8mm toughen Glass
Glass colour		Black / White	Black / White	Black / White	Black / White	Black / White	Black / White	Black / White	Black / White	Black / White
Glass Shape		Square	Square	Square	Square	Square	Rectangular	Rectangular	Rectangular	Rectangular
Nos. of hob		2	2	2	2	2	3	4	4	5
Gas type		NG/LPG/TG	NG/LPG/TG	NG/LPG/TG	NG/LPG/TG	NG/LPG/TG	NG/LPG/TG	NG/LPG/TG	NG/LPG/TG	NG/LPG/TG
Flame failure device		Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Gas pressure	Kpa	NG/LPG/TG 1.0/2.75/1.0	NG/LPG/TG 1.0/2.75/1.0	NG/LPG/TG 1.0/2.75/1.0	NG/LPG/TG 1.0/2.75/1.0	NG/LPG/TG 1.0/2.75/1.0	NG/LPG/TG 1.0/2.75/1.0	NG/LPG/TG 1.0/2.75/1.0	NG/LPG/TG 1.0/2.75/1.0	NG/LPG/TG 1.0/2.75/1.0
Gas inlet connection		Screw-1/2" BSP	Screw-1/2" BSP	Screw-1/2" BSP	Screw-1/2" BSP	Screw-1/2" BSP	Screw-1/2" BSP	Screw-1/2" BSP	Screw-1/2" BSP	Screw-1/2" BSP
Tray Depth	mm	43	43	43	43	43	43	43	43	43
Side clearance from the periphery of each burner to any combustible surface	mm	200	200	200	200	200	200	200	200	200
Clearance from base tray of cooker to its non-combustible material underneath	mm	50	50	50	50	50	50	50	50	50
Base tray	W x D mm	260x480	260x480	400x450	650x340	810x400	550x470	880x400	596x468	880x400
Top plate	W x D x H mm	300x530x4	300x530x4	520x450x4	750x450x4	860x460x4	640x500x4	930x450x4	640x500x4	930x450x4
Cut-out	W x D mm	265x485	265x485	405x455	665x345	815x405	555x475	885x405	601x473	885x405
Net weight	Kgs									

# GOLDLINE

## **Bench cut out and cooktop dimension by model number.**

See specs table on page 6 for details of bench cut out and other important information for each model.

## **The following is a guide to your installation layout.**

According to Australian regulations, the minimum clearance between a gas cooktop element or burner component is:

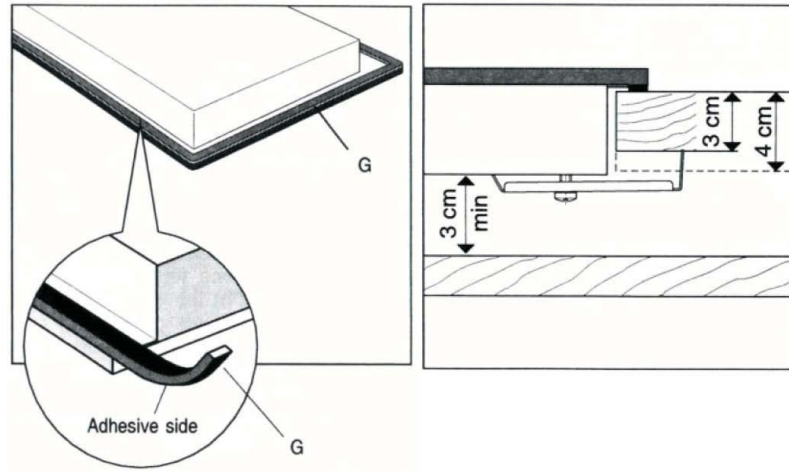
- 600mm of vertical clearance to a combustible surface, and 200mm of horizontal distance to a vertical surface. If these measurements can't be met, the surface in question must be protected with a fire-resistant material in accordance with **AG/601**.
- 600mm to a rangehood
- 750mm to an exhaust fan.

It's worth noting that with exhaust fans and rangehoods there isn't a specific clearance requirement under the Building Code of Australia. Like all appliances though, these need to be installed according to statutory requirements, and so that the installation meets the manufacturer's specifications.

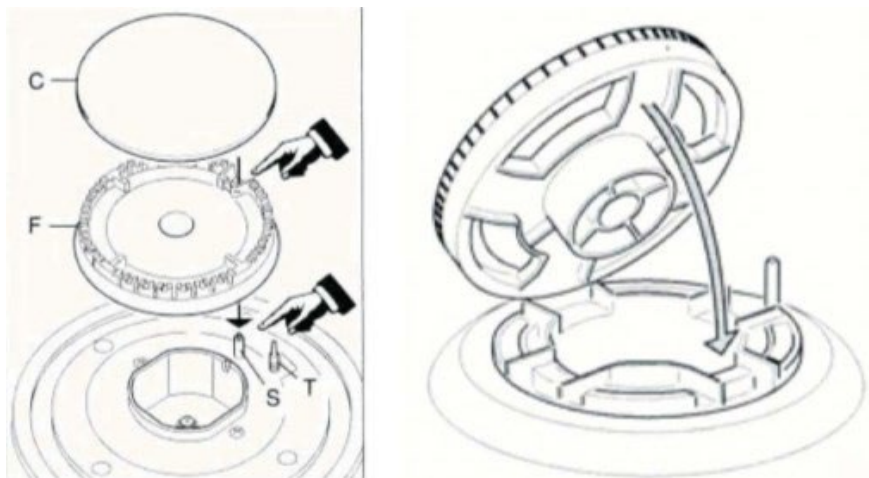
The Standard also states that the horizontal clearance from a hotplate or burner to a vertical combustible material (like an acrylic splash back, for example) should be over 200mm. If not, the splash back or other material needs to be protected with a non-combustible material to a height of 150mm for the full length of the cooker.

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1. Apply the adhesive sealing tape to the underside lip of the burner box. Shown at G opposite. Place burner box into cutout hole and fit clamping brackets to clamp the hotplate to the bench.



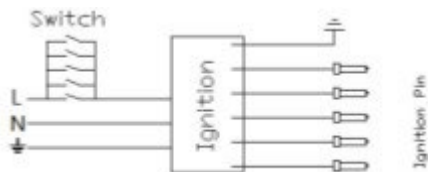
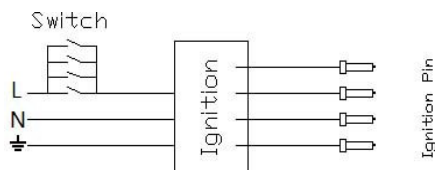
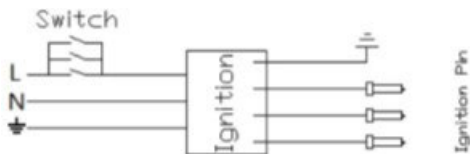
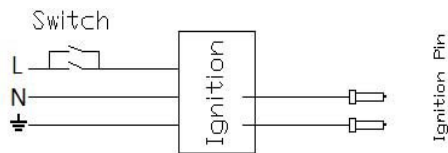
2. Fit burners and trivet. Replace burners and ensure they are correctly repositioned over the ignitor (S) and thermocouple (T). The ignitor (S) must be clean for trouble free sparking. Test burner ignition and burner flame for correct operation. If burner is placed correctly it will not rotate on its supports.. The Wok burner (diagrams below) does not fit over the igniter or thermocouple but must be placed on its supports.



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### 3. Electrical connection.

Install a 10 amp general purpose outlet (GPO) in accordance with relevant electrical standards and/or codes of practice applicable. The power supply cord (supplied) must not touch against any hot surfaces and must be placed so that its temperature does not exceed 75mm at any point in its length. After having installed hotplate, the GPO must always be in an accessible position

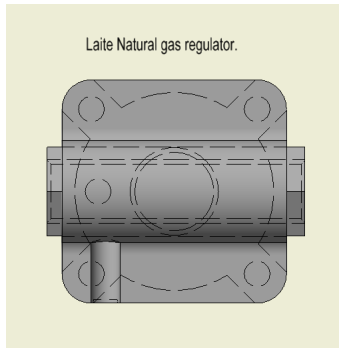


## 4. Gas connection

Install in accordance with relevant gas standards and/or codes of practice applicable. Connect the elbow fitting to the appliance gas manifold connection, and check that seals between the elbow and manifold connection are in place and in good condition.

For Natural Gas: Connect the natural gas appliance regulator (pictured opposite) with integral test point using approved gas thread tape or compound to the elbow fitting.

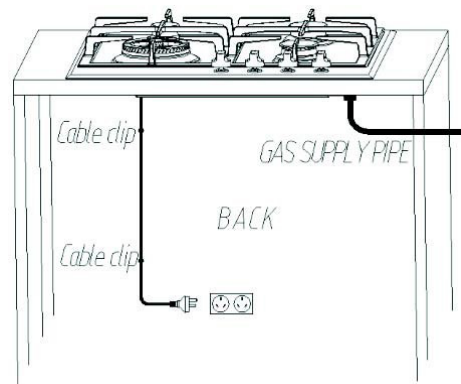
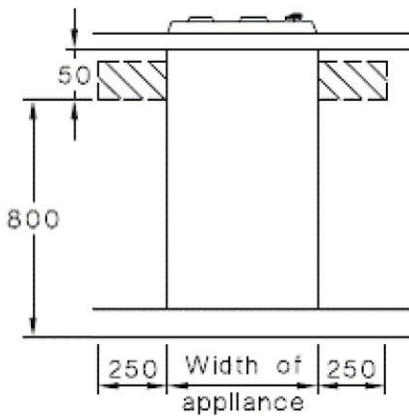
For Universal LPG: Connect the test point adapter (pictured below) with integral test point using approved gas thread tape or compound to the elbow fitting.



Natural Gas Regulator



LPG testpoint



Ensure the supply connection point, test point and natural gas regulator adjustment screw (for Natural gas installation) are accessible for testing and/or adjustment with the hotplate in the installed position. Where a flexible hose assembly is used, ensure it is approved to AS/NZS 1869, Class B or D with max. length of 1.2m. Any hose assembly used must be restrained from accidental contact with the flue outlet of an under-bench oven. This hose assembly shall be suitable for connection to a fixed consumer piping outlet located as follows: Hotplates at a point 800 mm to 850 mm above the floor and in the region outside the width of the appliance to a distance of 250mm.

*Note: If clearance between side and rear walls and periphery of the burner is less than 250mm, the walls must be protected with a non-combustible material. The protection must extend a minimum distance of 450mm above the burner. Horizontal surfaces less than 650mm vertically above the hotplate must also be protected.*

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After connecting to gas, check for leaks using soapy solution, never a naked flame. Fit the duplicate data plate (supplied in separate bag) on a surface adjacent to the hotplate, for example, the inside of the cupboard door so it is clearly visible for any service technician.





**SETTING THE GAS PRESSURE:** Fit a manometer with a 6mm rubber hose to the test point on the regulator (for natural gas). For all the models, light all burners on and adjust test point pressure to 1.00 kPa. Turn burners off and on again and recheck the pressure is same as set previously or adjust as required.

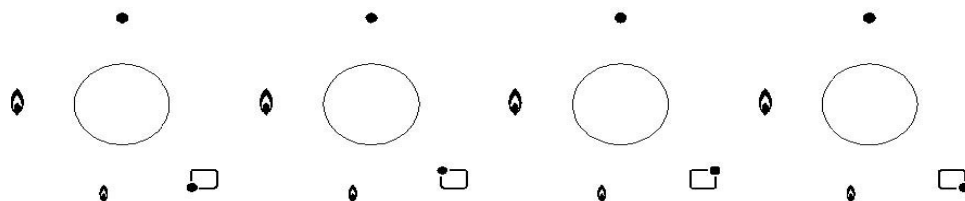
**TEST FOR CORRECT OPERATION:** After installation and test point setting, each burner ignition and operation must be tested individually and with all burners operating. This testing must be done by the installer before leaving.

## ADJUSTING THE BURNER MINIMUM FLAME HEIGHT:

**NOTE:** This adjustment can only be performed by authorised service personnel. The minimum burner flame is factory adjusted for the gas type stated on the gas type label adjacent to the gas connection and should not require adjustment. Adjustment may be required if the hotplate has been converted from Natural gas to Universal LPG.

# GOLDLINE

Description	Explanation
 Zone indicators	These show which zone is under control.
 Flame power	Flame power of the zones,  is the lowest and  is the highest.



The hotplates are fitted with mains powered electronic spark ignitors, so must be connected to mains power supply (i.e. nominal 220 -240V AC) to operate. If power is not available, the hotplate will still work but the burners will have to be lit with a match. Depressing the gas control knob of any burner will activate the spark ignition for **ALL** burners. To light the burner, turn the gas control knob to the High Flame setting of the burner to be lit, while at the same time depressing the gas control knob to activate the spark ignition. Once the burner is light, continue to depress the gas control knob for 5 – 10 seconds to allow the flame failure device to activate. If when you release the gas control knob, the burner flame goes out the flame failure device has not heated up enough so repeat the ignition procedure after waiting 1 minute for gas to disperse. If problems with burner lighting persist, refer to the TROUBLESHOOTING section of these instructions. If power is not available, light a match, then turn the gas control knob for the burner to be lit, to the High Flame setting. Once again if problems with burner lighting persist, refer to the TROUBLESHOOTING section of these instructions.

## BURNER AND UTENSIL CHOICE

The maximum utensil (pan) diameters in millimetres (mm) for each burner are:  
For Natural Gas hotplates

Auxiliary (small) and Semi-Rapid (medium) = 195 mm Rapid

(large) = 230 mm

Wok = 400mm

For Universal LPG hotplates

Auxiliary (small), Semi-Rapid (medium) and Rapid (large) = 195 mm

Wok = 270 mm

The minimum utensil (pan) diameters in millimeters (mm) for each burner are:

Auxiliary (small)=80 mm

Semi rapid (medium)= 140mm

Rapid (large) and Triple ring (wok)= 195mm

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For the best efficiency and to ensure pan handle does not over heat, place the pan centrally on the burner and adjust the flame height so all the flame remains under the pan.



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



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



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



Locate pan centrally over the burner so that it is stable and does not overhang the appliance.



Use only a wok support supplied or recommended by the manufacturer of the appliance.

NOTE: Enclosure may be circular or square

# GOLDLINE

Cleaning and maintenance should be carried out with the appliance cold, especially when cleaning the enamel parts. Avoid using alkaline or acid substances (lemon juice, vinegar etc.) on the surface.

## GLASS PANEL

The glass must be cleaned regularly (e.g. weekly) to ensure long life expectancy of the hot plate. Ensure the hot plate has cooled. Wash down with warm soapy water and rinse with clean water. Dry with a warm cloth.

## TRIVETS (PAN SUPPORTS)

Enameled parts must only be washed with a sponge and soapy water or with non-abrasive products. Rinse with clean water. Dry with a clean dry cloth.

## BURNERS

Remove trivets from hob. Ensure that burners are cool. Remove the burners enameled cap and aluminium burner crown (F)

Wash down with warm soapy water and rinse with clean water.

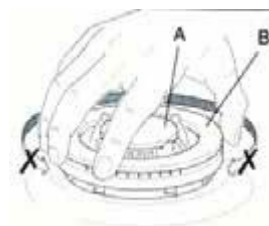
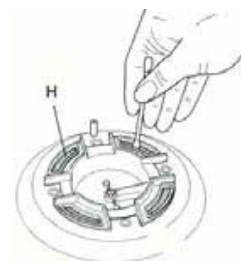
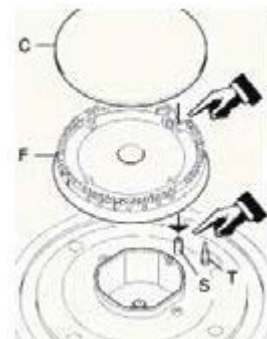
Dry with a clean dry cloth.

Use a cotton bud, toothbrush or some other similar item to clean out any incrustations or dirt from the four holes marked (H)

Replace burners and ensure they are correctly repositioned over the igniter (S) and thermocouple (T). The igniter (S) must be kept clean for trouble free sparking. Test the burner ignition and burner flame for correct operation.

The Wok burner (bottom diagram) does not fit over the igniter to thermocouple for positioning but must be placed on its supports.

If the burner is in the correct position, it will not rotate.



# GOLDLINE

cutting into any bench tops, ensure the minimum clearances to walls, adjacent surfaces and overhead surfaces required b

## Before Installation:

Before cutting into any bench tops, ensure the minimum clearances to walls, adjacent surfaces and overhead surfaces required by the relevant gas appliance installation code (see above) will comply. Dimensions are specified in millimeters (mm)

Overhead cupboards and range hood = 600 mm. Side and rear clearance = 200 mm to any burner edge for any combustible surface.

TO BE INSTALLED ONLY BY AN AUTHORIZED PERSON

Electrical connection. Install a 10-amp general purpose outlet (GPO) in accordance with relevant electrical standards and/or codes of practice applicable. The power supply cord (supplied) must not touch against any hot surfaces and must be placed so that its temperature does not exceed 75 degrees at any point along its length. After having installed the hotplate, the GPO must always be in an accessible position.

## GAS CONVERSION INSTRUCTIONS:

The manufacturers servicing instructions detail how authorized personnel may convert the hotplate from Natural gas to LPG or from LPG to Natural gas. Contact the manufacturer or agent as required.

### Converting to a different gas type

**When converting from LPG to NG ensure that the LPG test point is removed and replaced with an approved NG regulator supplied in the kit. The test point pressure must be adjusted to 1.00 kPa with the largest burner operating at on maximum flame.**

**Table of injector sizes.**

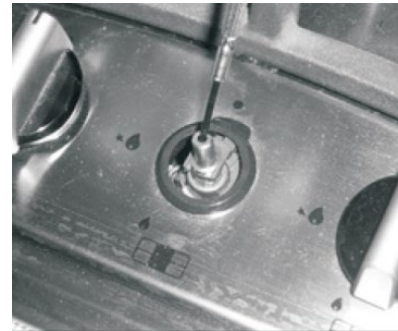
GAS TYPE	WOK (OUTER)	WOK (INNER)	SEMI RAPID	AUXILIARY
LPG	1.10	0.50	0.69	0.50
NG	1.80	0.8	1.18	0.9
HKTG	3.00	1.45	1.75	1.30

## Changing the jets:

1. Remove pan supports, burner heads and cups.
2. Use a 7mm socket to unscrew and remove the jets, replacing them with those supplied in the kit. Ensure that the correct jets are fitted to the corresponding burner (see spec table)
3. Fit the gas type label supplied with this kit next to the gas connection point and remove existing label.

## Setting the minimum flame level:

1. Remove panels, knobs, and spill bowl.
2. Reassemble the burner heads, caps, and knobs.
3. Light one of the burners and turn the tap to maximum flame.
4. Use a thin blade screwdriver to turn the by-pass screw located on the right of the gas tap shaft as shown in the image on the right. Turn the by-pass screw fully anti-clockwise. The result should be a small, stable flame which is uniform around the entire burner ring, if not turn the by-pass screw clockwise until satisfied with the flame.
5. Check that the burner does not go out when the tap is turned quickly from the maximum to minimum position.
6. Repeat for each burner.
7. Remove the burner heads, caps and knobs
8. Reassemble panels, burner heads, caps, knobs and pan supports.

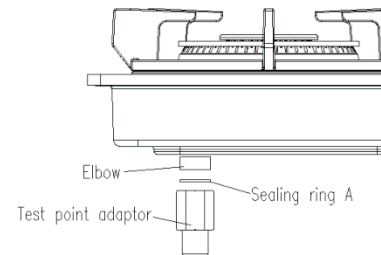


## Gas Conversion (NG to LPG)

If the required gas conversion kit is not supplied with your appliance, Gas conversion shall only be undertaken by an authorized person.

The NG to LPG conversion kits contains:

- Test point adaptor
- Auxiliary jet diameter 0.50mm
- LPG gas type label
- Semi rapid jet diameter 0.65
- Wok jet diameter 0.5mm (Inner) + diameter 1.10mm (Outer)



LPG gas inlet connection

## GAS CONVERSION (LPG TO NG)

If the required gas conversion kit is not supplied with your appliance, you can order one from GOLDLINE.

Gas conversion shall only be carried out by an authorized service technician.

The conversion kit contains:

- NG regulator
- NG Gas type label
- Auxiliary jet diameter 0.9mm
- Semi-Rapid jet diameter 1.1mm
- Wok jet diameter 0.8mm inner + 1.8mm outer

# GOLDLINE

## TROUBLESHOOTING

Servicing of the hotplate must only be done by an authorized service representative (see back of this booklet) and the hotplate must not be modified. Power must be disconnected before any servicing or maintenance is conducted.

Abnormal conditions include:

- Excessively yellow or sooting flame type.
- Flame lifting off the burner ports.
- Flame lighting back into the burner (normally associated with a popping sound)
- Objectionable odour of the flames

Should a faulty condition develop in the hotplate that is not described above, refer to the following table first for possible causes and remedies prior to contacting an authorized service representative. Servicing beyond the remedies listed shall only be undertaken by an authorized service representative.

## FAULT ISOLATION CHART

FAULT	CAUSES	REMEDY
Burner will not light	1. Air in gas line 2. Blockage in line 3. Ignition not sparking 4. Flame failure device faulty 5. Check the battery (Applicable to DC version)	1. Purge gas line 2. Trace back and clear 3. Check lead and electrode 4. Replace thermocouple and test 5. Replace the battery
Burner lights back to injector	1. Excessive lint up burner mixing tube 2. Excessive gas pressure	1. Remove and clean burner 2. Check gas regulator pressure. Adjust if necessary.
Burner has explosive ignition	1. Excessive gas pressure	1. Check gas regulator pressure. Adjust if necessary.
Ignitor not sparking	1. Electrode gap 2. Ignition connection	1. Check gap, adjust if not between 4-5mm 2. Check connection to ignitor, replace if faulty.

# GOLDLINE

## SERVICING INSTRUCTIONS

WARNING! DANGER 240

VOLTS 50Hz

DISCONNECT POWER BEFORE SERVICING UNIT DO NOT  
MODIFY THIS APPLIANCE

### MINOR ADJUSTMENT

#### Access to By-Pass Screw

- Light the burner and turn to minimum setting (marked small flame).
- The flame should be on minimum setting and should not extinguish when passing from maximum setting to low setting.
- If adjustment is necessary, remove the control knob by pulling upward. The bypass screw is accessible via the control knob spindle. Turn the bypass screw anti-clockwise to increase the turn-down rate

#### Access to manifold, gas taps and burner assembly

- Remove glass, hobs and control knobs.
- To remove gas taps. Unscrew the locking nut (between tap and burner). Remove screws, the tap can now be removed from the manifold.
- If access to the barrel is required, remove two screws, which retain spindle to body. If lubricating the mechanism use Regosine Moly LM or other approved grease.

#### To replace electrode

- Remove screw from the clamp holding the electrode and thermocouple and note the adjustment setting height of each. Replace electrode and then fit clamp and screw.

# GOLDLINE

The company agrees to replace, or at its option put in order, any part of this appliance which is proved at time of delivery, or within a period of 24 months to be defective through faulty materials or craftsmanship.

1. This warranty is applicable within the Commonwealth of Australia and excludes any services resulting from accident damage, alterations, misuse, fire, flood or acts of God.
2. **The Goldline appliance(s) must be installed by an authorised person, or this warranty will be null and void. Installation must be carried out in accordance with the installation instructions. Failure to follow the installation instructions will void the warranty.**
3. This warranty is applicable for domestic use of the appliance only and invalid for where the domestic appliance is used for a commercial application.
4. Proof of purchase must be provided on request, or this warranty is invalid.
5. AVI Industries Pty Ltd reserves the right to establish whether the defect or fault is the result of defective workmanship or material.
6. This warranty does not apply to any loss suffered through or resulting from non-operation or ineffective operation of the appliance.
7. The original purchaser is requested to complete the form below. The customer's copy should be retained by the purchaser, for their records.
8. Prior to request for service, a copy of the Certificate of completion must be provided. No service will be attended to until this has been done.
9. **FOR SERVICE CALLS PLEASE CALL ON (03) 9799 9660 or email to [service@goldlinecorp.com.au](mailto:service@goldlinecorp.com.au)**
10. **Please visit our website to register your product Or Scan the QR Code:**



**Register your product**



**Leave us a review**