



Instruction and Installation Manual

GAS COOKTOP

SAB SERIES

SAB301GL, SAB302GL, SAB2GL, SAB3GL, SAB402GL, SAB603S, SAB4GL,
SAB704S, SAB5GL, SAB4GLB, SAB4GLW, SAB4GLSS

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

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Welcome to the Goldline family.

Thank you for choosing a Goldline Gas Cooktop. Goldline began with a simple idea: to build kitchen appliances that better suit the way Australians cook. More than 30 years later, we're still a family-owned Australian business committed to designing practical, reliable appliances and providing the local support our customers deserve.

Before installing or using your new cooktop, please take a few moments to read this Instruction & Installation Manual. It contains important information on installation, operation, safety and maintenance to help you get the best performance from your appliance for years to come.

Please keep this manual in a safe place for future reference.

SAFETY WARNINGS

This manual explains the proper installation and use of your appliance. Please read it carefully before use, even if you are familiar with the product, and keep it in a safe place for future reference. In the event of a failure, only an Authorized Technical Service may repair this cooktop; otherwise, the warranty will be voided.

General Safety

- The appliance may only be installed and connected by trained and certified technicians.
- This appliance is GasMark certified by IAPMO Oceania (Certificate No. GMK10640) and complies with the safety requirements of AS/NZS 5263.1.1:2020 (Domestic gas cooking appliances) and AS/NZS 5263.0:2023 (General Requirements).
- 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 cooktop 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, after-sales service, or authorized technical staff to avoid hazards.
- People (including children) who, because of their physical, sensory, or mental capabilities, or 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, aluminum, cardboard) on, 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.



Safety Instructions

- Do not use or store flammable materials in the appliance's storage drawer or near the cooktop.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- This appliance must not be used in a marine craft or caravan.
- This cooktop 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), building codes, and any other statutory regulations.
- Check the gas type label on the underside of the cooktop, adjacent to the gas connection, to ensure it corresponds to the installation's gas supply. If in doubt, contact the supply authority.
- The supplied power supply cord must not touch any hot surfaces and must be placed so that its temperature does not exceed 75°C at any point along its length.
- After connecting to the gas supply, check for leaks using a soapy water solution; never use 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 must not exceed 1.2 metres in length.
- If you are required to transport the product to the company or its service agent, you must ensure it is safely disconnected by a qualified tradesperson, securely packed, and insured. The company does not accept any responsibility for loss or damage of the product prior to it being received by the company or its service agent. Please dispose of or recycle any packaging material responsibly.

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 cookware.
- Cookware made of cast iron, cast aluminium, or pots with damaged bottoms can scratch the toughened glass if pushed across the surface.
- Objects that melt and spillages 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 the glass ceramics, do not allow empty saucepans or frying pans to keep heating on the cooktop.
- The 5mm ventilation gap between the benchtop and the 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

- Prior to cleaning, the appliance must be switched off and allowed to cool completely.
- For safety reasons, cleaning the appliance with a steam jet or high-pressure cleaning equipment is strictly prohibited.

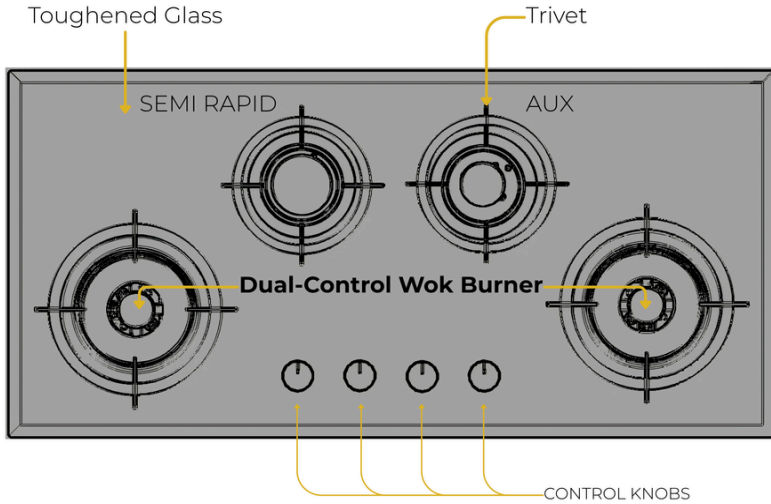


Disposing of the device: When disposing of the device, do not put it in the regular municipal waste bin. Instead, bring it to an electrical and electronic waste recycling and reuse centre. A relevant label indicating this has been put on the device, its instructions manual, or the packaging. The device has been manufactured to be recycled; by bringing the old device to a recycling collection centre, you demonstrate environmental responsibility. Ask your local environmental care authority for information on the location of such facilities.

PRODUCT DESCRIPTION

Model Number Shown SAB4GL

- Wok Burner
- Rapid Burner
- SemiRapid Burner
- Auxiliary Burner

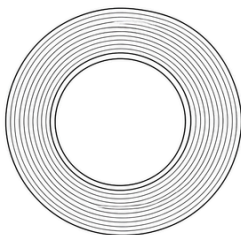


Layout for different models will vary. Please see SPEC table for burner details of each model.

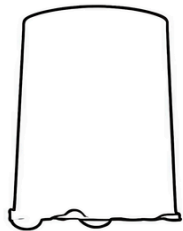
PACKAGING



Installation Bracket x 4



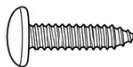
Foam Tape x 1



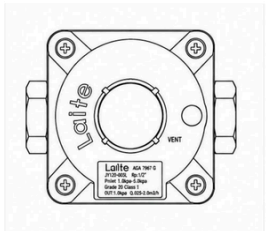
(Optional) Cooktop Feet



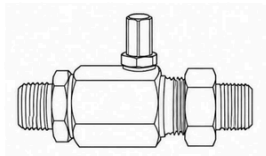
2.5cm screw x 4



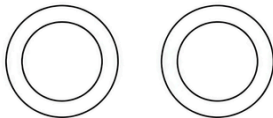
1.5cm Gold screw x 4
(Optional- for rubber feet
installation)



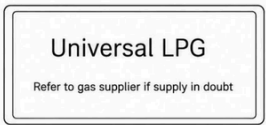
Regulator x 1



Test point adapter x 1



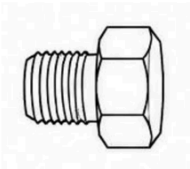
Rubber O-Ring x 4



LPG Label x 1

ADJUSTED FOR ULPG 2.75kPa		
Burner	Nozzles Diameter/mm	Burner
Wok	Inner:0.5 outer: 1.10	Q=19.0MJ/h
Semi-Rapid	0.69	Q=6.8MJ/h
Auxiliary	0.50	Q=3.0MJ/h
Model: SAB4GLB	Total Heat Input: 2Q=47.8MJ/h	
Designed and Engineered in Melbourne, Australia by Galdini. Made in China to our exact specifications.		
Replacement of the nozzles must be performed by a qualified person.		
Once the nozzles have been replaced this label must be affixed to the same plate of the appliance.		
Remove NG regulator and fit test point adapter at inlet		

Duplicate data plate x 1



Auxiliary jet (Diameter 0.50mm) x 1

Semi Rapid Jet (Diameter 0.65mm) x 1

Wok Jet (Diameter Inner 0.50mm + Outer 1.10mm) x 2

SAB Specification Table

Items	Unit	SAB301GL		SAB302GL		SAB402GL		SAB2GL		SAB3GL	
Ignition		DC 1.5V Battery	250V 50Hz	DC 1.5V Battery	250V 50Hz	DC 1.5V Battery	250V 50Hz	DC 1.5V Battery	250V 50Hz	DC 1.5V Battery	250V 50Hz
Type Reference		D		D		D		D		D	
DC/AC Top plate material		8mm Toughened Glass		8mm Toughened Glass		8mm Toughened Glass		8mm Toughened Glass		8mm Toughened Glass	
Glass colour		Black/White		Black/White		Black/White		Black/White		Black/White	
Glass shape		Square		Square		Square		Square		Square	
Nos. of hob		1		2		2		2		3	
Gas type		NG/LPG/TG		NG/LPG/TG		NG/LPG/TG		NG/LPG/TG		NG/LPG/TG	
Flame failure device		Yes		Yes		Yes		Yes		Yes	
Gas pressure	Kpa	NG/LPG/TG		NG/LPG/TG		NG/LPG/TG		NG/LPG/TG		NG/LPG/TG	
		1.0/2.75/1.0		1.0/2.75/1.0		1.0/2.75/1.0		1.0/2.75/1.0		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	
Tray Depth	mm	43		43		43		51		43	
Side clearance from the periphery of each burner to any combustible surface	mm	200		200		200		200		200	
Clearance from base tray of cooker to its non-combustible material underneath	mm	50		50		50		50		50	
Base Tray	W x D mm	260x480		260x480		400x450		660x340		810x400	
Top Plate	W x D x H mm	300x500x80		300x500x80		520x450x40		750x450x40		860x460x40	
Cut-out	W x D mm	265x485		405x485		405x455		665x345		815x405	
Net Weight	Kgs										

Items	Unit	SAB3GL (2026)		SAB603S		SAB4GL		SAB704S		SAB5GL	
Ignition		DC 1.5V Battery	250V 50Hz	DC 1.5V Battery	250V 50Hz	DC 1.5V Battery	250V 50Hz	DC 1.5V Battery	250V 50Hz	DC 1.5V Battery	250V 50Hz
Type Reference		D		D		D		D		D	
DC/AC Top plate material		8mm Toughened Glass		8mm Toughened Glass		8mm Toughened Glass		8mm Toughened Glass		8mm Toughened Glass	
Glass colour		Black/White		Black/White		Black/White		Black/White		Black/White	
Glass shape		Square		Rectangular		Rectangular		Rectangular		Rectangular	
Nos. of hob		3		3		4		4		5	
Gas type		NG/LPG/TG		NG/LPG/TG		NG/LPG/TG		NG/LPG/TG		NG/LPG/TG	
Flame failure device		Yes		Yes		Yes		Yes		Yes	
Gas pressure	Kpa	NG/LPG/TG		NG/LPG/TG		NG/LPG/TG		NG/LPG/TG		NG/LPG/TG	
		1.0/2.75/1.0		1.0/2.75/1.0		1.0/2.75/1.0		1.0/2.75/1.0		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	
Tray Depth	mm	43		43		43		43		43	
Side clearance from the periphery of each burner to any combustible surface	mm	200		200		200		200		200	
Clearance from base tray of cooker to its non-combustible material underneath	mm	50		50		50		50		50	
Base Tray	W x D mm	808x398		550x470		880x400		596x468		880x400	
Top Plate	W x D x H mm	860x450x50		640x500x50		930x450x40		640x520x50		930x450x40	
Cut-out	W x D mm	822x408		600x460		885x405		605x485		885x405	
Net Weight	Kgs										

INSTALLATION

Burner and Utensil Choice

Please refer to the specifications table on page 6 for details regarding the bench cutout dimensions and other important information specific to your model. The following serves as a guide for your installation layout.

Clearance Requirements

In accordance with Australian regulations, the minimum clearances required between a gas cooktop element or burner component and surrounding surfaces are as follows:

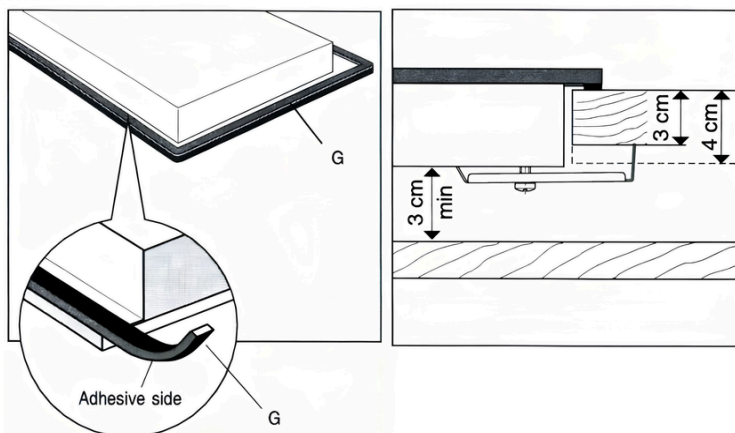
- A vertical clearance of 600mm to a combustible surface, and a horizontal distance of 200mm to a vertical surface. If these measurements cannot be met, the surface in question must be protected with a fire-resistant material in accordance with AG/601.
- A minimum clearance of 600mm to a rangehood.
-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

It is worth noting that while there is no specific clearance requirement for exhaust fans and rangehoods under the Building Code of Australia, these appliances must still be installed according to statutory requirements to ensure the installation meets the manufacturer's specifications.

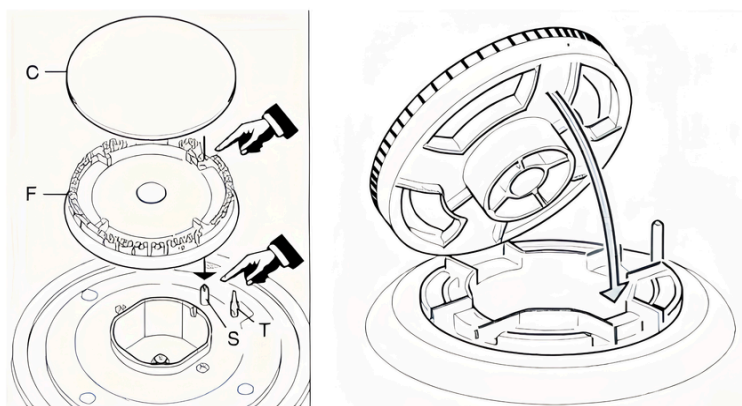
Splashbacks and Combustible Materials

The Standard also dictates that the horizontal clearance from a cooktop or burner to a vertical combustible material (such as an acrylic splashback) must exceed 200mm. If this clearance cannot be achieved, the splashback or surrounding material must be protected with a non-combustible material up to a height of 150mm across the full length of the cooker.

1. Applying the Adhesive and Mounting. To begin the installation, apply the adhesive sealing tape directly to the underside lip of the metal burner tray, as illustrated at point G in the provided diagram. Once the tape is applied, carefully place the metal burner tray into the benchtop cutout hole and use the clamping brackets to securely fasten the cooktop to the bench.

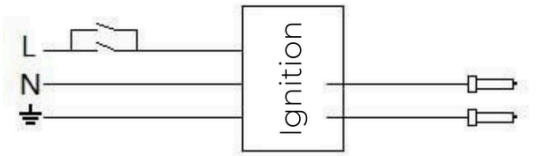


2. Fitting the burners and trivet. Next, fit the burners and trivets by replacing the burners and ensuring they are accurately positioned over both the ignitor (S) and the thermocouple (T). It is crucial that the ignitor (S) remains completely clean to ensure trouble-free sparking. After positioning them, test the burner ignition and the burner flame to confirm correct operation. You will know a burner is placed correctly when it sits completely stable and does not rotate on its supports. Please note that the Wok burner is unique; it does not fit over the igniter or thermocouple and must instead be placed directly onto its supports.



3. Electrical connection. For the electrical connection, you must install a 10-amp general purpose outlet (GPO) in strict accordance with all relevant electrical standards and applicable codes of practice. It is crucial that the supplied power cord does not come into contact with any hot surfaces. Additionally, the cord must be carefully positioned so that its temperature never exceeds 75°C at any point along its entire length. Finally, once you have successfully installed the cooktop, you must ensure that the GPO remains in a fully accessible position at all times.

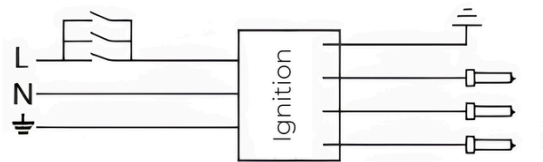
Switch



Ignition Pin

Wiring diagram for:
SAB301GL, SAB302GL,
SAB402GL, SAB2GL

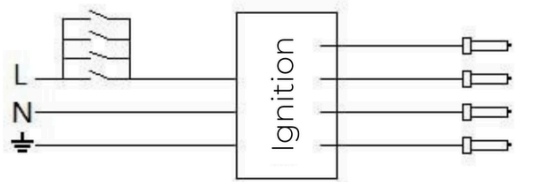
Switch



Ignition Pin

Wiring diagram for:
SAB3GL SAB603S

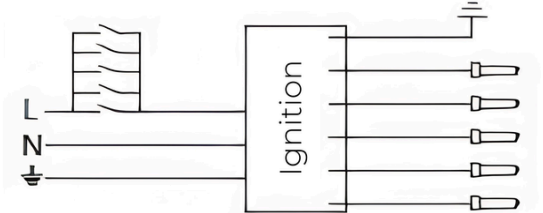
Switch



Ignition Pin

Wiring diagram for:
SAB4GL, SAB4GLH,
SAB704S, SAB4GLB,
SAB4GLW, SAB4GLSS

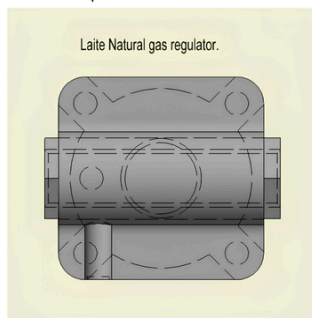
Switch



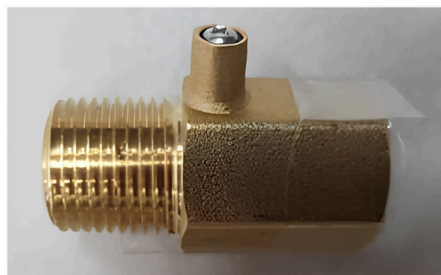
Ignition Pin

Wiring diagram for:
SAB5GL

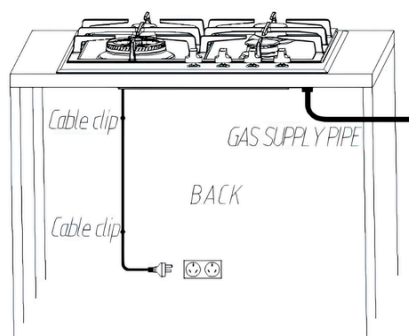
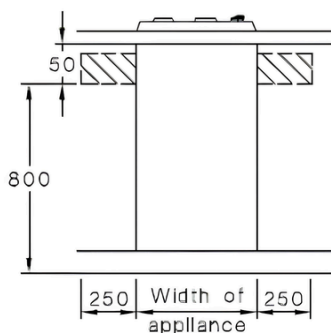
4. Gas connection. The gas connection must be installed in strict accordance with all relevant gas standards and applicable codes of practice. Begin by connecting the elbow fitting to the appliance's gas manifold connection, ensuring that the seals between the elbow and the manifold are in place and in good condition. For a Natural Gas installation, connect the natural gas appliance regulator (which includes an integral test point) to the elbow fitting using an approved gas thread tape or compound. Alternatively, for a Universal LPG installation, connect the test point adapter to the elbow fitting, again using an approved gas thread tape or compound.



Natural Gas Regulator



LPG Testpoint



You must ensure that the supply connection point, the test point, and the natural gas regulator adjustment screw are all easily accessible for testing and adjustment once the cooktop is in its final installed position. If a flexible hose assembly is used, it must be approved to AS/NZS 1869, Class B or D, and have a maximum length of 1.2 metres. Any hose assembly must be properly restrained to prevent accidental contact with the flue outlet of an under-bench oven. Furthermore, this hose assembly must be suitable for connecting to a fixed consumer piping outlet located between 800mm and 850mm above the floor, and in a region outside the width of the appliance to a distance of 250mm.

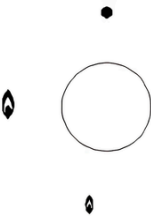
Note: If the clearance between the side or rear walls and the periphery of the burner is less than 250mm, those walls must be protected with a non-combustible material. This protection must extend to a minimum distance of 450mm above the burner. Additionally, any horizontal surfaces located less than 650mm vertically above the cooktop must also be protected.

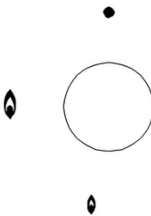
5. Testing and Adjustments (Authorized Personnel). After establishing the gas connection, you must check for leaks using a soapy water solution; you must never use a naked flame. Ensure the duplicate data plate, which is supplied in a separate bag, is fitted to an adjacent surface, such as the inside of a cupboard door, making it clearly visible for any service technician. To set the gas pressure, attach a manometer using a 6mm rubber hose to the regulator's test point for Natural Gas installations. Light all burners across all models and adjust the test point pressure to exactly 1.00 kPa. Turn the burners off and on again to verify that the pressure remains the same as previously set, adjusting further as required. Following the installation and test point setting, the installer must test each burner's ignition and operation individually, as well as with all burners operating simultaneously, before leaving the site.

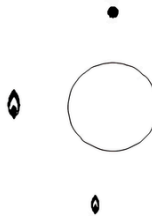
ADJUSTING THE BURNER MINIMUM FLAME HEIGHT

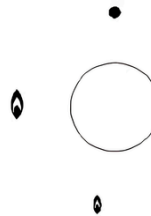
NOTE: This adjustment must only be performed by authorised service personnel. The minimum burner flame is accurately adjusted at the factory for the gas type specified on the adjacent gas type label, meaning it typically should not require further adjustment. However, adjustments may be necessary if the cooktop has been converted from Natural Gas to Universal LPG.

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.









Operating the Cooktop

The cooktop is equipped with mains-powered electronic spark ignitors and must be connected to a nominal 220-240V AC power supply to operate correctly. Pressing down on any gas control knob will trigger the spark ignition for all of the burners simultaneously. To light a specific burner, press the control knob down to activate the spark, and simultaneously turn it to the High Flame setting. Once the burner lights, continue to keep the knob depressed for 5 to 10 seconds to allow the flame failure safety device to fully engage. If the flame goes out when you release the knob, the safety device has not heated up sufficiently, so wait for 1 minute to allow the gas to disperse before repeating the ignition process. If the power supply is unavailable, the cooktop will still work, but the burners must be lit manually with a match. To do this, strike a match, then turn the corresponding gas control knob for the burner to the High Flame setting. If you continue to experience persistent problems with the burner lighting, please refer to the Troubleshooting section of these instructions.

Burner and Utensil Choice

To ensure optimal performance and safety, it is important to select the correct utensil or pan size for each burner. For cooktops operating on Natural Gas, the maximum allowed pan diameters are 195 millimetres for both the small auxiliary burner and the medium semi-rapid burner. The large rapid burner can accommodate a pan up to 230 millimetres in diameter, while the maximum size for the wok burner is 400 millimetres. If your cooktop is configured for Universal LPG, the maximum pan diameter is 195 millimetres for the small auxiliary, medium semi-rapid, and large rapid burners. The wok burner on an LPG cooktop can accommodate a maximum pan size of 270 millimetres.

Additionally, there are minimum pan size requirements to ensure the flame operates efficiently and safely. Across all configurations, the minimum pan diameter is 80 millimetres for the small auxiliary burner and 140 millimetres for the medium semi-rapid burner. For the larger cooking zones, the large rapid burner and the triple-ring wok burner both require a minimum pan diameter of 195 millimetres.

START USING YOUR COOKTOP

For the best efficiency and to ensure that pan handles do not overheat, place the pan centrally on the burner and adjust the flame height so that all of the flame remains strictly under the pan.



Do not place anything, e.g., a flame tamer or asbestos mat, between the pan and the 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 cooktop.



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



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: The enclosure may be circular or square.

MAINTAINANCE

Cleaning and maintenance should only be carried out when the appliance is cold, especially when cleaning the enamelled parts. Avoid using alkaline or acidic substances (such as lemon juice or vinegar) on the surface.

Glass Panel

The glass must be cleaned regularly (for example, weekly) to ensure the long life expectancy of the cooktop. Ensure the cooktop has completely cooled. Wash the surface down with warm soapy water and rinse with clean water. Dry thoroughly with a warm cloth.

Trivets

Enamelled parts must only be washed with a sponge and soapy water, or with non-abrasive cleaning products. Rinse them with clean water and dry with a clean, dry cloth.

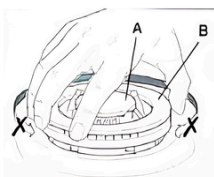
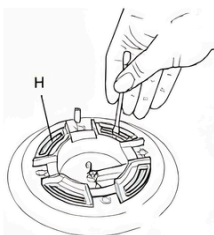
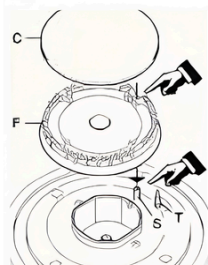
Burners

Remove the trivets from the cooktop, ensuring that the burners are completely cool. Remove the enamelled burner caps and aluminium burner crowns (F). Wash these components down with warm soapy water, rinse with clean water, and dry them with a clean, dry cloth.

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

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

Please note that the Wok burner (shown in the bottom diagram) does not fit over the igniter or thermocouple for positioning; instead, it must be placed directly on its supports. If the burner is placed in the correct position, it will be completely stable and will not rotate.



Before Installation

Before cutting into any benchtops, ensure that the minimum clearances to walls, adjacent surfaces, and overhead surfaces fully comply with the relevant gas appliance installation codes. All dimensions are specified in millimetres (mm).

- There must be a minimum clearance of 600 mm to overhead cupboards and rangehoods.
- There must be a 200 mm clearance from any burner edge to any combustible side or rear surfaces.

THIS APPLIANCE MUST ONLY BE INSTALLED BY AN AUTHORISED PERSON

Electrical connection. Install a standard 10-amp general purpose outlet (GPO) in strict accordance with the relevant electrical standards and applicable codes of practice. The supplied power cord must not come into contact with any hot surfaces and must be positioned so that its temperature never exceeds 75°C at any point along its length. Once the cooktop has been installed, the GPO must remain in a fully accessible position.

Gas Conversion Instructions

The manufacturer's servicing instructions detail exactly how authorised personnel may convert the cooktop from Natural Gas (NG) to LPG, or from LPG to Natural Gas. Please contact the manufacturer or an authorised service agent as required.

Converting to a Different Gas Type

The manufacturer's servicing instructions detail exactly how authorised personnel may convert the cooktop from Natural Gas (NG) to LPG, or from LPG to Natural Gas. Please contact the manufacturer or an authorised service agent as required.

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

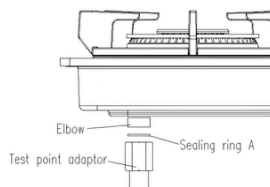
Changing the jets:

1. Remove the pan supports, burner heads, and cups.
2. Use a 7mm socket to unscrew and remove the existing jets, replacing them with the ones supplied in the conversion kit. Ensure that the correct jets are carefully fitted to their corresponding burners (please refer to the specifications table).
3. Fit the new gas type label (supplied with the kit) next to the gas connection point, and completely remove the existing label.



Setting the minimum flame level:

1. Remove the panels, control knobs, and spill bowls.
2. Temporarily reassemble the burner heads, caps, and control knobs.
3. Light one of the burners and turn the tap to the maximum flame setting.
4. Use a thin-blade screwdriver to adjust the bypass screw, which is located on the right side of the gas tap shaft. Turn the bypass screw fully anti-clockwise. This should result in a small, stable flame that is uniform around the entire burner ring. If the flame is not uniform, slowly turn the bypass screw clockwise until you are satisfied with the flame's stability.
5. Check that the burner does not extinguish when the control knob is turned quickly from the maximum down to the minimum position.
6. Repeat this process for each individual burner.
7. Remove the burner heads, caps, and knobs once again.
8. Fully reassemble the panels, burner heads, caps, knobs, and pan supports.



LPG gas inlet connection

Gas Conversion (NG to LPG)

All Goldline gas cooktops are supplied ready for NG installation.

If your home uses LPG, the appliance must be converted using the correct Goldline conversion kit. Gas conversion must only be performed by a licensed gas fitter or authorised person.

The NG to LPG conversion kit contains:

- LPG Label
- Duplicate Data Plate
- LPG Injectors
- Rubber O Rings
- Test Point Adapter
- Regulator

Gas Conversion (LPG to NG)

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

Gas conversion must only be carried out by an authorised 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)

TROUBLESHOOTING

Servicing of the cooktop must only be carried out by an authorised service representative and the cooktop must never be modified. Electrical power must be strictly disconnected before any servicing or maintenance is conducted.

Abnormal conditions include:

- An excessively yellow or sooting flame type.
- The flame lifting off the burner ports.
- The flame lighting back into the burner, which is normally associated with a popping sound.
- An objectionable odour coming from the flames.

Should a faulty condition develop in the cooktop that is not described above, please refer to the following table first for possible causes and remedies prior to contacting an authorised service representative. Any of the servicing remedies listed below must only be undertaken by an authorised service representative or trained specialist.

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

SERVICING INSTRUCTIONS

WARNING! DANGER: 240 VOLTS 50Hz DISCONNECT POWER BEFORE SERVICING UNIT DO NOT MODIFY THIS APPLIANCE

Minor Adjustments

Access to By-Pass Screw

- Light the burner and turn it to the minimum setting, which is indicated by the small flame icon.
- The flame should remain stable on the minimum setting and must not extinguish when turned from the maximum setting down to the low setting.
- If adjustment is necessary, remove the control knob by pulling it firmly upward. The bypass screw is accessible through the control knob spindle. Turn the bypass screw anti-clockwise to increase the turn-down rate.

Access to manifold, gas taps and burner assembly

- Carefully remove the glass, cooktop burners, and control knobs.
- To remove the gas taps, first unscrew the locking nut located between the tap and the burner. Next, remove the securing screws; the tap can now be safely removed from the manifold.
- If access to the barrel is required, remove the two screws that retain the spindle to the main body. If you are lubricating the mechanism, ensure you use Regosine Moly LM or another approved grease.

To replace electrode

- Remove the screw from the clamp holding both the electrode and the thermocouple, taking careful note of the adjustment setting height for each component. Replace the electrode, then securely refit the clamp and screw.

WARRANTY

Product Registration

We stand behind the premium performance of our Australian-designed cooktops. To ensure your appliance is fully covered, please register your product immediately after installation by visiting: <https://www.goldlinecorp.com.au/product-registration/>

Warranty Enquiries

To review your standard warranty terms or submit a warranty enquiry, please visit our dedicated warranty portal: <https://goldlinecorp.com.au/Warranty-service>

Genuine Local Care

At Goldline, creating confidence in the heart of your home means our commitment to you does not end after installation. Should you have any questions, require proactive troubleshooting, or need to request a service, you will not be routed to an overseas call center.

You will speak directly with our dedicated, Melbourne-based support team. We pride ourselves on providing knowledgeable, dependable, and hoop-free service to get your kitchen running smoothly.

Contact Our Melbourne Team

- Local Support Phone: (03) 9799 9660
- General Inquiries: info@goldlinecorp.com.au
- Online Support & FAQs: goldlinecorp.com.au

Premium Made Practical.