



OWNER'S & INSTALLATION MANUAL

Tudor Romeo Gas Cooktop



(English)(Tudor Romeo)

Braemar[®]
Tudor Romeo

COOKTOP IDENTIFICATION

PLACE
SERIAL No/MODEL No
LABEL HERE

IMPORTANT MAINTENANCE (AND WARRANTY) INFORMATION

As with any product that has moving parts or is subject to wear and tear, it is **VERY IMPORTANT** that you maintain your Tudor cooktop and have it regularly serviced. It is a condition of warranty cover for your Tudor cooktop that you comply with all of the maintenance and service requirements set out in the Owner's manual.

Compliance with these requirements will prolong the life of your cooktop. Further, it is also a condition of warranty cover that each item in the Maintenance Schedule on the back page of this Owner's Manual is performed with the frequency indicated, by a qualified, licensed technician, and that the Maintenance Schedule is properly filled out (ie names, signature, date, and action taken) when the item is completed.

ANY FAILURE TO CARRY OUT THE REQUIRED MAINTENANCE AND SERVICING REQUIREMENTS, AND ANY FAILURE TO PROPERLY FILL OUT THE MAINTENANCE SCHEDULE, WILL VOID YOUR WARRANTY.



IMPORTANT SAFETY INFORMATION

THIS APPLIANCE MUST BE INSTALLED AND SERVICED BY AUTHORISED PERSONNEL ONLY.

THIS APPLIANCE IS NOT SUITABLE FOR INSTALLATION IN MARINE CRAFT, CARAVANS OR MOBILE HOMES.

DO NOT: Operate this appliance before reading these instructions.

DO NOT: Store flammable materials near this appliance.

DO NOT: Spray aerosols in the vicinity of this appliance while it is operating.

DO NOT: Operate this appliance with any parts removed.

DO NOT: Modify this appliance.

DO NOT: Install lids or covers over this appliance.

IF YOUR COOKTOP STOPS WORKING

Warranty and service : 1300 650 276. For spare parts: 1300 367 437.

Before requesting a service call please run through the simple checks in the "Troubleshooting" section of this manual.

USER INSTRUCTIONS

Different burner options are available for Tudor Romeo gas cooktops.

Cooktops are fitted with different combinations of the following burners depending on your model selection:

- "SUPER SIMMER" dual-ring burners,
- "LARGE BOILING" single-ring burners,
- "WOK" dual-ring burners.

Lighting & Adjusting the Burners Electronic Ignition Models

Large Boiling Burner

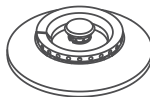
- 1 Depress the knob for the required burner to initiate the spark.
- 2 Turn the knob fully anti-clockwise to "HI".
- 3 Release the knob once the burner lights.
- 4 Turn the knob to adjust to the required heat setting.

Dual Ring Burners - Inner Ring Only

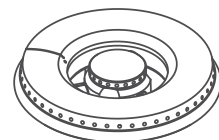
- 1 Depress the knob for the required burner to initiate the spark.
- 2 Turn the knob fully anti-clockwise to "HI".
- 3 Release the knob once the burner lights.
- 4 Turn the knob to adjust to the required heat setting.



Large Boiling
Burner



Super Simmer
Burner



Wok Burner

Dual Ring Burners - Inner AND Outer Ring

- 1 Depress the knob for the required burner to initiate the spark.
- 2 Turn the knob clockwise to "HI".
- 3 Release the knob once both inner and outer burners light.
- 4 Turn the knob to adjust to the required heat setting.

Lighting & Adjusting the Burners Manual Ignition Models

- 1 Place a hand-held ignition device alongside the burner to be ignited (outer burner if lighting both rings of a dual burner).
- 2 Depress knob corresponding to the required burner and turn to the marked "HI" position.
- 3 Release the knob once the burner lights.
- 4 Turn the knob to adjust to the required heat setting.

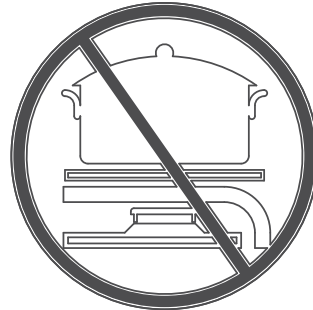
Turning the Burners Off

- 1 Turn the knob corresponding to the required burner to the marked "OFF" position.

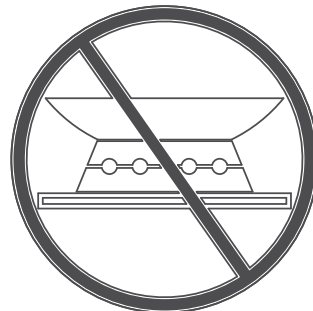
USER INSTRUCTIONS cont.

Safe Operation

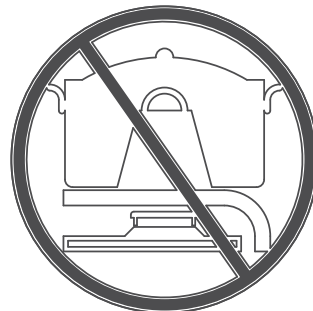
DO NOT place anything (eg, flame tamer, simmer mat) between the pot and the trivet as serious damage/glass breakage may result.



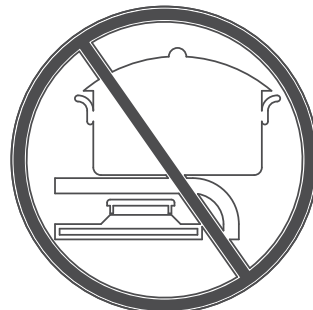
DO NOT remove the trivet and enclose any burner with a wok stand.



DO NOT use large pots or heavy weights which could deform the cooktop.



DO NOT allow the pot to protrude past the edge of the cooktop. Ensure that the pot is located centrally over the burner.



DO NOT place hot objects directly onto the glass surface.

USER INSTRUCTIONS cont.

Cleaning Your Cooktop

DO NOT use abrasive cleaners or steel scourers on any parts of your cooktop as these can cause damage to the surfaces. This damage is not covered by your warranty.

The trivets, burners and knobs can all be removed for cleaning. We recommend using warm soapy water and that parts are dried after washing.

DO NOT remove any other parts.

Take care to replace any parts that have been removed back in their original positions.

Glass Hob

- 1 Use a non-abrasive cleaner or specific glass cleaner.
- 2 If required a nylon scourer can be used on stubborn stains.

Stainless Steel Hob

- 1 Use a non-abrasive cleaner in the direction of the "grain".
- 2 We recommend a mixture of equal parts of baby oil and mineral turpentine.
- 3 Apply sparingly and buff off excess with a clean soft cloth.

Black Burners

- 1 Use a clean soft cloth in warm soapy water only.

Enamelled Spill Bowls

- 1 Use a non-abrasive cleaner and warm soapy water.

Spark electrode tips (Electronic ignition models)

- 1 These can be cleaned with a soft brush such as a toothbrush.

Plastic knobs

- 1 Use a non-abrasive cleaner in warm soapy water.

Keeping your cooktop clean will assist with ignition and operation.

USER INSTRUCTIONS cont.

Troubleshooting Checks

If your cooktop is not operating correctly, please run through the following checks prior to requesting a service call.

Many service calls are the result of blockages caused by cleaning residues. Please ensure that you check for this prior to requesting a service call as this is not covered by your warranty.

No ignition spark

- 1 Check appliance is plugged in and power point is turned on (electronic ignition models only).

Burners will not light

- 1 Check gas valve to cooktop is turned on.
- 2 Check spark to all burners.
- 3 Check that burner ports are not blocked, clear with a needle if required, take care not to damage ports, do not enlarge ports.
- 4 If using bottle gas, check that bottle is not empty - have bottle replaced if necessary.

Electronic ignition models

- 5 Try lighting one of the large boiling burners with a match.
- 6 Check spark electrode position. Spin electrode to reseal 3-4mm from edge of inner burner if required.

Inner burner on super simmer burner will not light

- 1 See "Burners will not light" checks.
- 2 Remove burner and check that injector hole is not blocked - clear with a fine needle if required.

Outer burner on dual-ring burners will not light

- 1 See "Burners will not light" checks.
- 2 Check that outer burner lights using a match.
- 3 Check that thin "cross-lighting" slot in outer burner is not blocked - clear with a fine blade or needle if required.

Uneven flame appearance

- 1 Check that the burner is correctly located and seated in position.

If, after running through the above checks, your cooktop is still not operating correctly, please contact your installer or call Service on 1300 650 276.

Servicing or replacement of parts within the appliance must be carried out by qualified personnel ONLY.

INSTALLATION INSTRUCTIONS

THIS APPLIANCE MUST BE INSTALLED AND SERVICED BY AUTHORISED PERSONNEL ONLY.

Regulations

This Tudor Romeo gas cooktop must be installed in accordance with these instructions, local gasfitting regulations, municipal building codes, electrical wiring regulations, Australian Standard AS/NZS 5601 and any other relevant statutory requirements.

Installation

Pre-Installation Checks

- 1 Check that the appliance model and gas type are as required.
- 2 Check that the appliance is not damaged - report any transit damage within 7 days.
- 3 Do not install if damaged.

Installation Location

- 1 Select a position away from doors, draughts and curtains.

Clearance From Walls

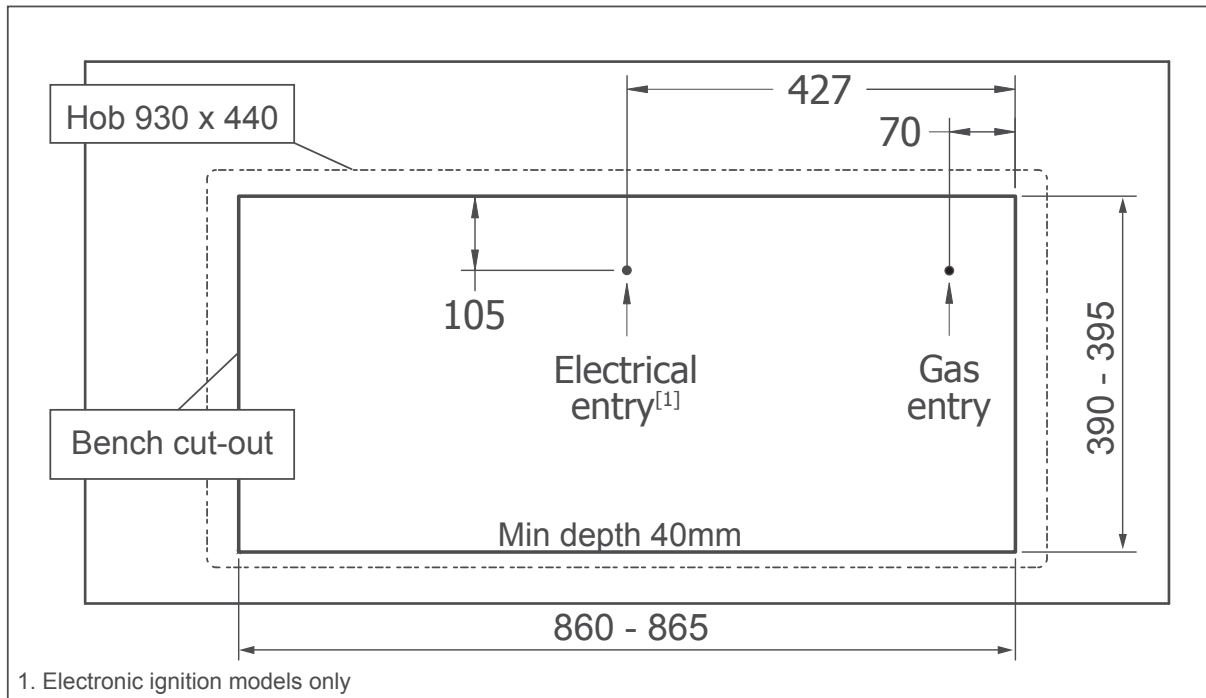
- 1 Maintain a minimum clearance of 150mm from the perimeter of the cooktop and any wall surface.
- 2 If any wall surface is closer than 150mm, it must be covered with a suitable non-combustible material to a height of 400mm above the benchtop.

Clearance From Range Hoods and Overhanging Cupboards

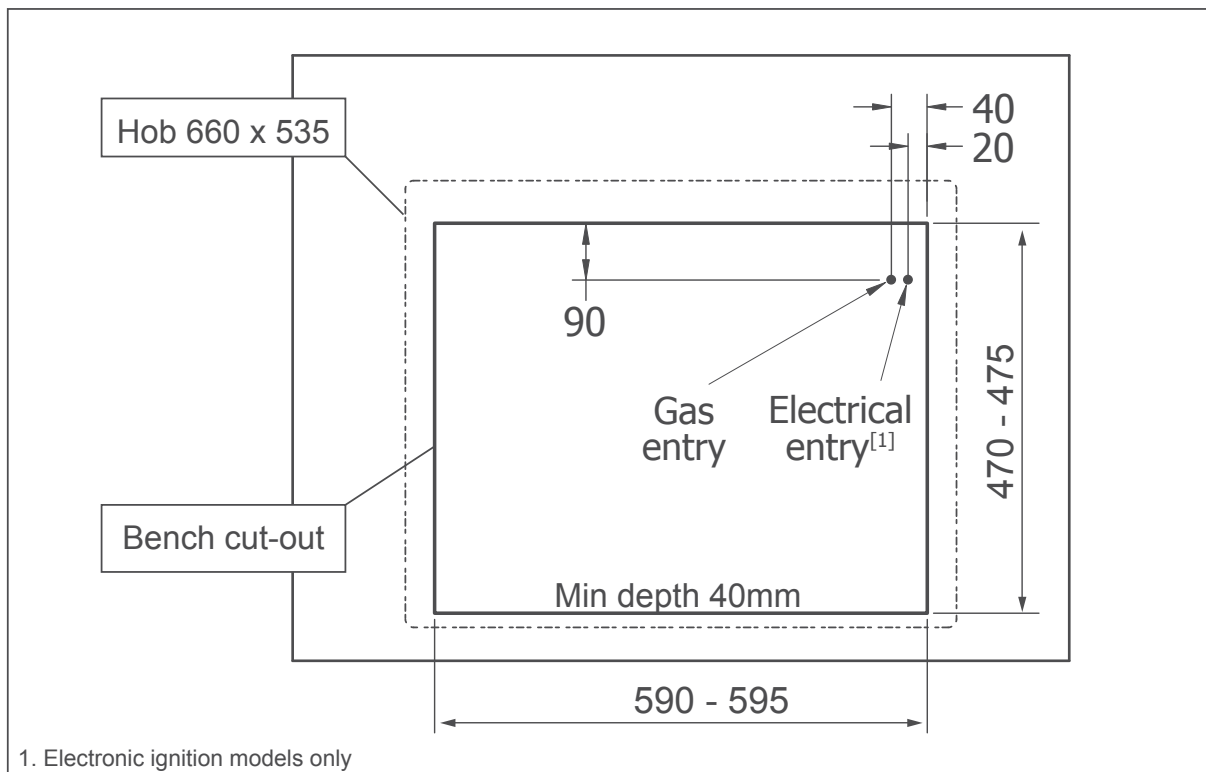
- 1 Maintain a minimum distance of 600mm from the top of the highest trivet to the underside of a range hood or overhanging cupboard.

INSTALLATION INSTRUCTIONS cont.

Bench cut-out dimensions: 900 series cooktops



Bench cut-out dimensions: 600 series cooktops



INSTALLATION INSTRUCTIONS cont.

Fitting the Cooktop

- 1 After the hole is cut in the bench, fit the cooktop into the opening.
- 2 The cooktop does not require "fixing" to the bench - it will stay in position under its own weight.
- 3 Ensure that the flange of the sheetmetal base of the cooktop rests on top of the bench all the way around.
- 4 **DO NOT** seal the cooktop into the bench - the small opening around the perimeter of the glass hob, and across the rear of the stainless steel hob, is required to allow combustion air to enter the cooktop.

Gas Connection

Natural Gas Cooktops

- 1 The cooktop is supplied with a regulator which must be fitted at the inlet of the cooktop.

Propane Cooktops

- 1 The cooktop is supplied with a short length of copper pipe which incorporates a pressure test point. This must be fitted at the inlet of the cooktop.

This cooktop is NOT suitable for use with a flexible gas connection.

Electrical connection

(electronic ignition models only)

- 1 Each cooktop is supplied fitted with a standard 3-pin 240Vac plug and 1-1.2m of lead.
- 2 A conventional 240Vac 10A 3-pin GPO must be fitted.
- 3 Ensure that the polarity of the power supply is correct.
- 4 Electrical wiring and fittings must be installed by a licensed electrician, and in accordance with the relevant electrical standards and regulations.

INSTALLATION INSTRUCTIONS cont.

Testing and Commissioning

Check For Gas Leaks

- 1 Check the gas line for leaks - rectify any leaks found.

Check Gas Test Point Pressure Natural Gas models

- 1 The gas pressure test point is located on the outlet side of the regulator.
- 2 Remove the test point screw and connect a suitable manometer to the pressure test point.
- 3 Light all burners.
- 4 Check that the pressure is 1.0 kPa - adjust the regulator if required.
- 5 If you cannot achieve the specified pressure, check the gas supply line. The cooktop requires a minimum supply pressure of 1.13 kPa at the inlet of the regulator.
- 6 Once the pressure is set correctly, lock the regulator adjusting screw, remove the manometer and replace the test point screw.
- 7 Re-light at least one burner and re-check for leaks at the pressure test point.

Check Gas Test Point Pressure Propane models

- 1 The gas pressure test point is located on the gas inlet pipe supplied.
- 2 Remove the test point screw and connect a suitable manometer to the pressure test point.

- 3 Light all burners.
- 4 Check that the pressure is 2.75 kPa.
- 5 If you cannot achieve the specified pressure, check the gas supply line.
- 6 Remove the manometer and replace the test point screw.
- 7 Re-light at least one burner and re-check for leaks at the pressure test point.

Check operation and instruct customer

- 1 Check that ignition to all burners operates correctly.
- 2 Check that flames are even on all burners.
- 3 Check that controls operate correctly between marked "HI" and "LO" positions.
- 4 Hand instruction manual to customer/home owner and explain operation.

SERVICING INSTRUCTIONS AND SPECIFICATIONS

Component access

- 1 Disconnect electricity supply.
- 2 Remove trivets, burners, spillbowls and knobs.
- 3 Gently lift glass or stainless steel hob upwards to gain access to all internal components.

Servicing

- 1 Refer *Troubleshooting* section of this manual.
- 2 If parts require cleaning, refer *Cleaning Instructions* section of this manual.
- 3 If parts require replacement, replace with only genuine Tudor spare parts.
- 4 For spare parts call 1300 367 437.

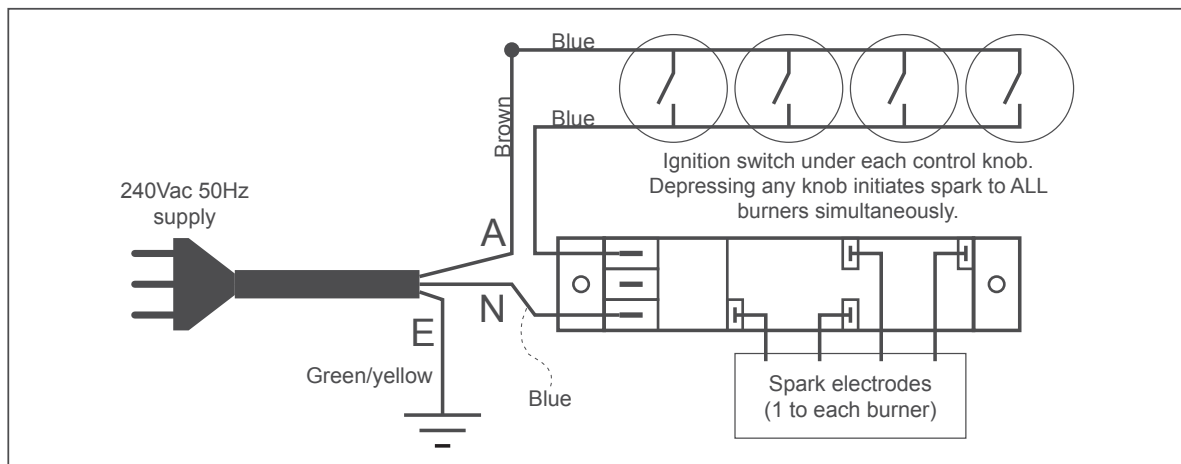
Servicing must be carried out by qualified personnel only in accordance with the maintenance schedule on the back page.

Do not modify this appliance.

Specifications

Burner		Injector size (mm)		Gas rate (MJ/h)	
		Nat Gas	Propane	Nat Gas	Propane
SUPER SIMMER	Inner	0.50	0.25	5.9	5.9
	Outer	1.00	0.60		
LARGE BOILER		1.50	0.90	11.0	11.0
WOK	Inner	0.65	0.50	18.0	18.0
	Outer	1.90	1.05		

Wiring Diagram - Electronic Ignition Models Only



It is a condition of your warranty cover that the items in the Schedule below are checked (and action taken as required) every two (2) years after the date of installation by a qualified, licenced technician, and that the Schedule is properly filled out (ie names, signature, date, and action taken). Even after the warranty period expires, please continue to have the product maintained every two years as per the items in the Schedule. This will help to prolong the life of the product and keep it running efficiently.

Maintenance Schedule

Year	2	4	6	8	10
Name of Technician and company (Print)					
Signature of Technician					
Date of attendance					

Unit and components

Hob					
Trivets					
Knobs					
Ignitors					
Burners					
General Installation					

Electrical

Electrical wiring					
Ignition switches and leads					

Gas, burners & ignition

Burners					
Venturis					
Injectors					

Operation

Complete ignition					
Gas test point pressure	kPa	kPa	kPa	kPa	kPa
Gas valve operation					
Burner operation					

Action taken key:

- ✓ = Inspected and working correctly no action required
- A = Adjustment of part
- C = Cleaning of part
- R = Replaced part

Warranty Service
 Australia 1-300-650-276
seeleyinternational.com



To owner/user: please note that as explained in your Warranty Card, installation is not covered by the warranty (for example, electrical and gas connections to the Tudor cooktop). However, we still require that you have these things checked, because they can affect the performance (and/or safety) of the cooktop. This is why we have included them in the Maintenance Schedule. Further, routine maintenance may be required more frequently in non-domestic applications or when operating in adverse environmental situations. It is your obligation to ensure that you comply with these requirements.

It is the policy of Seeley International to introduce continual product improvement. Accordingly, specifications are subject to change without notice. Please consult with your dealer to confirm the specifications of the model selected.

Meridian Maestro ACN 008 141 277

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 Tudor Romeo