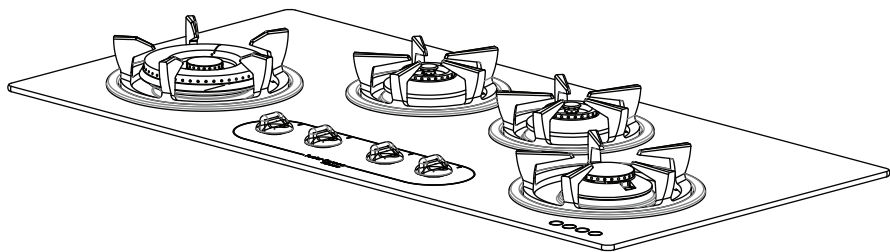


# Tudor Romeo *by* Braemar

*Australian Made  
GAS COOKTOPS*



Dear Customer,

Congratulations and thank you for purchasing an Australian made TUDOR ROMEO gas cooktop for your home.

Before using your new cooktop, please read the operating instructions in this manual carefully.

Please also complete the warranty card at the end of this manual and return it to us so that we can register your cooktop. This will assist should your cooktop require any service in the future.



## 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.

## If your cooktop stops working

Before requesting a service call please run through the simple checks in the "Troubleshooting" section on page 5 of this manual.  
If required, call Service on 1300 650 276.  
For spare parts call 1300 367 437.

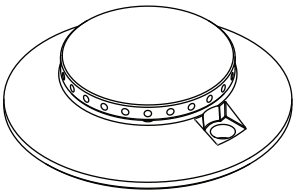
Tudor Romeo  
*by* Braemar

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, and
- "WOK" dual-ring burners.

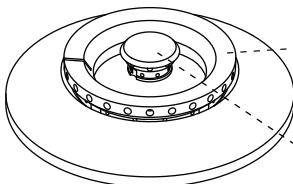
## Lighting and adjusting the burners

### LARGE BOILING BURNER



- Depress the knob corresponding to the required burner to initiate the spark (all burners will start sparking).
- Turn the knob fully anti-clockwise to the "HI" position.
- Release the knob once the burner lights.
- Turn the knob to adjust to the required heat setting.

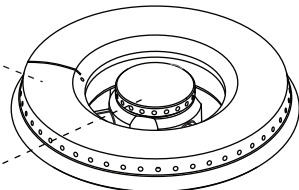
### DUAL-RING BURNERS



*Super simmer burner*

Outer ring

Inner ring



*Wok burner*

#### **Inner ring only:**

- Depress the knob for the required burner to initiate the spark.
- Turn the knob fully anti-clockwise to the "HI" position.
- Release the knob once the inner burner lights.
- Turn the knob to adjust to the required heat setting.

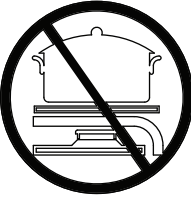
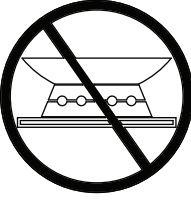

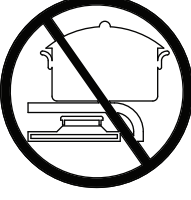
#### **Inner AND outer ring:**

- Depress the knob for the required burner to initiate the spark.
- Turn the knob clockwise to the "HI" position.
- Release the knob once both burners have lit.
- Turn the knob to adjust to the required heat setting.

## Turning the burners off

All burners	- Turn the knob corresponding to the required burner to the marked OFF position.
-------------	--

## To ensure 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.

## Cleaning your cooktop

- **DO NOT** use abrasive cleaners or steel scourers on any parts of your cooktop - 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.
- **DO NOT** remove any other parts.
- Take care to replace any parts that have been removed back in their original positions.

Glass hob	<ul style="list-style-type: none"><li>- Use a non-abrasive cleaner or specific glass cleaner.</li><li>- If required a nylon scourer can be used on stubborn stains.</li></ul>
Stainless steel hob	<ul style="list-style-type: none"><li>- Use a non-abrasive cleaner in the direction of the "grain".</li><li>- We recommend a mixture of equal parts of baby oil and mineral turpentine.</li><li>- Apply sparingly and buff off excess with a clean soft cloth.</li></ul>
Black burners	<ul style="list-style-type: none"><li>- Use a clean soft cloth in warm soapy water only.</li></ul>
Trivets	<ul style="list-style-type: none"><li>- Use a non-abrasive cleaner in warm soapy water. Do not soak trivets in water as they may rust. Dry trivets after cleaning.</li></ul>
Enamelled spill bowls	<ul style="list-style-type: none"><li>- Use a non-abrasive cleaner and warm soapy water.</li></ul>
Spark electrode tips	<ul style="list-style-type: none"><li>- These can be cleaned with a soft brush such as a toothbrush.</li></ul>
Plastic knobs	<ul style="list-style-type: none"><li>- Use a non-abrasive cleaner in warm soapy water.</li></ul>

## Troubleshooting

- 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.	- Check appliance is plugged in and power point is turned on.
Burners will not light.	<ul style="list-style-type: none"> <li>- Check gas valve to cooktop is turned on.</li> <li>- Check spark to all burners.</li> <li>- Try lighting one of the inner burners with a match.</li> <li>- Check spark electrode position. Spin electrode to reseal 3-4mm from edge of inner burner if required.</li> <li>- Check that burner ports are not blocked - clear with a needle if required - take care not to damage ports, do not enlarge ports.</li> <li>- If using bottle gas, check that bottle is not empty - have bottle replaced if necessary.</li> </ul>
Inner burner on super simmer burner will not light.	<ul style="list-style-type: none"> <li>- See "Burners will not light" checks above.</li> <li>- Remove burner and check that injector hole is not blocked - clear with a fine needle if required.</li> </ul>
Outer burner on dual-ring burners will not light.	<ul style="list-style-type: none"> <li>- See "Burners will not light" checks above.</li> <li>- Check that outer burner lights using a match.</li> <li>- Check that thin "cross-lighting" slot in outer burner is not blocked - clear with a fine blade or needle if required.</li> </ul>
Uneven flame appearance.	- 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 Serice on 1300 650 276.

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

## Regulations

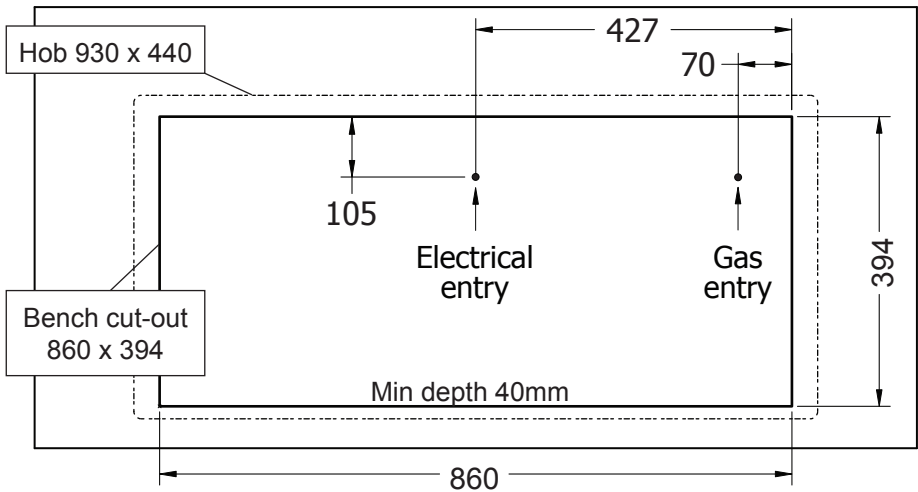
This Tudor Romeo gas cooktop must be installed in accordance with these instructions, local gasfitting regulations, municipal building codes, electrical wiring regulations, Australian Standard AS5601 and any other relevant statutory requirements.

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

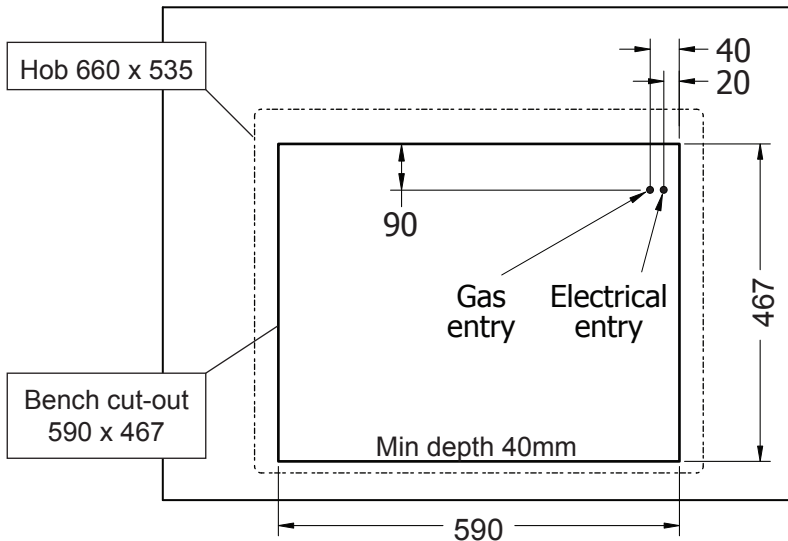
## Installation

Pre-installation checks	<ul style="list-style-type: none"><li>- Check that the appliance model and gas type are as required.</li><li>- Check that the appliance is not damaged - report any transit damage within 7 days.</li><li>- Do not install if damaged.</li></ul>
Location and clearances	<p><b>Location:</b></p> <ul style="list-style-type: none"><li>- Select a position away from doors, draughts and curtains.</li></ul> <p><b>Clearance from walls:</b></p> <ul style="list-style-type: none"><li>- Maintain a minimum clearance of 150mm from the perimeter of the cooktop and any wall surface.</li><li>- 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.</li></ul> <p><b>Clearance from range hoods and overhanging cupboards:</b></p> <ul style="list-style-type: none"><li>- Maintain a minimum distance of 600mm from the top of the highest trivet to the underside of a range hood or overhanging cupboard.</li></ul>

## Bench cut-out dimensions: 900 series cooktops



## Bench cut-out dimensions: 600 series cooktops



## Installation

<p>Fitting the cooktop</p>	<ul style="list-style-type: none"> <li>- After the hole is cut in the bench, fit the cooktop into the opening.</li> <li>- The cooktop does not require "fixing" to the bench - it will stay in position under its own weight.</li> <li>- Ensure that the flange of the sheetmetal base of the cooktop rests on top of the bench all the way around.</li> <li>- <b>DO NOT</b> 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.</li> </ul>
<p>Gas connection</p>	<p><b>Natural Gas cooktops:</b></p> <ul style="list-style-type: none"> <li>- The cooktop is supplied with a regulator which must be fitted at the inlet of the cooktop.</li> </ul> <p><b>Propane cooktops:</b></p> <ul style="list-style-type: none"> <li>- 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.</li> </ul> <p><b><i>This cooktop is not suitable for use with a flexible connection.</i></b></p>
<p>Electrical connection</p>	<ul style="list-style-type: none"> <li>- Each cooktop is supplied fitted with a standard 3-pin 240Vac plug and 1-1.2m of lead.</li> <li>- A conventional 240Vac 10A 3-pin GPO must be fitted.</li> <li>- The electrical supply must be 240Vac, 50Hz.</li> <li>- Ensure that the polarity of the power supply is correct.</li> <li>- Electrical wiring and fittings must be installed by a licensed electrician, and in accordance with the relevant electrical standards and regulations.</li> </ul>

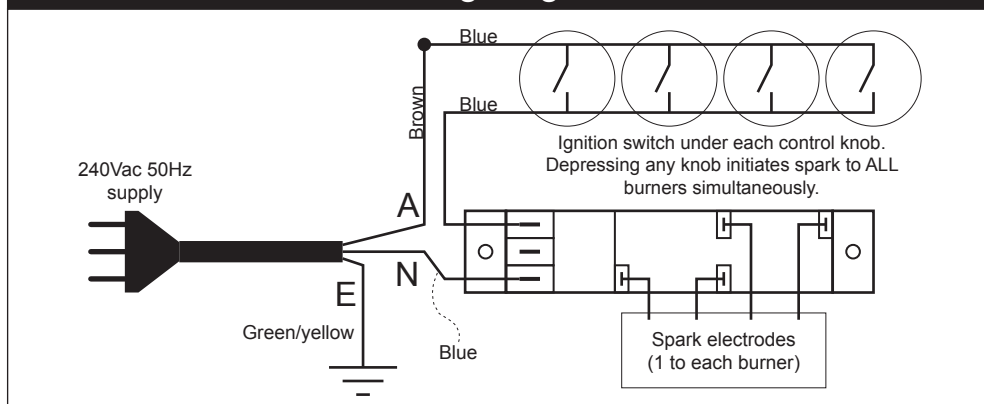
## Testing and commissioning

<p>Check for gas leaks</p>	<ul style="list-style-type: none"> <li>- Check the gas line for leaks - rectify any leaks found.</li> </ul>
<p>Check gas test point pressure</p>	<p><b>Natural Gas models:</b></p> <ul style="list-style-type: none"> <li>- The gas pressure test point is located on the outlet side of the regulator.</li> <li>- Remove the test point screw and connect a suitable manometer to the pressure test point.</li> <li>- Light all burners.</li> <li>- Check that the pressure is 1.0 kPa - adjust the regulator if required.</li> <li>- 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.</li> <li>- Once the pressure is set correctly, lock the regulator adjusting screw, remove the manometer and replace the test point screw.</li> <li>- Re-light at least one burner and re-check for leaks at the pressure test point.</li> </ul> <p><b>Propane models:</b></p> <ul style="list-style-type: none"> <li>- The gas pressure test point is located on the gas inlet pipe supplied.</li> <li>- Remove the test point screw and connect a suitable manometer to the pressure test point.</li> <li>- Light all burners.</li> <li>- Check that the pressure is 2.75 kPa.</li> <li>- If you cannot achieve the specified pressure check the gas supply line.</li> <li>- Remove the manometer and replace the test point screw.</li> <li>- Re-light at least one burner and re-check for leaks at the pressure test point.</li> </ul>
<p>Check operation and instruct customer</p>	<ul style="list-style-type: none"> <li>- Check that ignition to all burners operates correctly.</li> <li>- Check that flames are even on all burners.</li> <li>- Check that controls operate correctly between marked "HI" and "LO" positions.</li> <li>- Hand instruction manual to customer/home owner and explain operation.</li> </ul>

## Technical data

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



## Servicing

**SERVICING MUST BE CARRIED OUT BY QUALIFIED PERSONNEL ONLY**

**DO NOT MODIFY THIS APPLIANCE**

Component access	<ul style="list-style-type: none"> <li>- Disconnect electricity supply.</li> <li>- Remove trivets, burners, spillbowls and knobs.</li> <li>- Gently lift glass or stainless steel hob upwards to gain access to all internal components.</li> </ul>
Servicing	<ul style="list-style-type: none"> <li>- Refer <i>Troubleshooting</i> section of this manual.</li> <li>- If parts require cleaning, refer <i>Cleaning Instructions</i> section of this manual.</li> <li>- If parts require replacement, replace with only genuine Tudor spare parts.</li> <li>- For spare parts call 1300 367 437.</li> </ul>

In this warranty:

**We or us** means Tudor Appliances and our contact details are set out at the end of this warranty;

**You** means you, the original end-user purchaser of the Goods;

**Supplier** means the authorised distributor or retailer of the Goods that sold you the Goods in Australia;

**Goods** means the product, unit, appliance or equipment which was accompanied by this warranty and purchased in Australia; and

**Relevant Warranty Period** means the various warranty periods as described in clause 1 below, as appropriate.

Our Goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Goods repaired or replaced if the Goods fail to be of acceptable quality and the failure does not amount to a major failure.

In addition to any rights and remedies that You may have under the Australian Consumer Law or any other law, subject to the terms of this warranty, We provide the following warranty:

1. If during the first two (2) years from the date of purchase when the Goods are used for personal, domestic household purposes, and for one (1) year for non-domestic applications, the Goods upon examination prove defective, We will repair or replace, at our option, the Goods or any part thereof without charge for either parts or labour during normal working hours. Should we deem in our absolute discretion to replace the Goods, we may substitute any similar good even if it is not on our current price/equipment list. Further, Goods presented for repair may be replaced by refurbished goods of the same type rather than being repaired. Refurbished parts may be used to repair the Goods.
  2. The warranty granted under clause 1 applies to all components which form part of the original Tudor Romeo cooktop but does not cover related installation components.
  3. We are under no obligation to repair or replace the Goods or parts under clause 1 above if (i) the Goods have not been installed and commissioned properly or competently, (ii) if the Goods have not been used, operated, cleaned, serviced and maintained in accordance with the instructions provided in the Owner's Manual, or (iii) if any such service or maintenance has not been properly or competently performed. The addition of any third party device, or the removal or the alteration of any Seeley component, will void this warranty. The warranty does not apply to damage or adjustment due to misuse of the cooktop, or where non-Tudor Romeo replacement parts have been used.
  4. To the extent permitted by law, We will not be liable for any consequential loss suffered through, or resulting from, the non-operation, ineffective operation, or defective operation, of the Tudor Romeo cooktop. This warranty does not cover damage to the Tudor Romeo cooktop or other loss resulting from acts of God.
  5. No other person, company or corporation is authorised to offer, or give on our behalf, any other warranty. Nothing in this warranty shall be construed as affecting any rights You may have under all the relevant laws, or Commonwealth or State legislation, which give You rights which can not be modified or excluded by agreement. The benefits conferred are in favour of You, and any person deriving title to the Tudor Romeo cooktop whilst in its original place of installation.
  6. In order to claim under the warranty granted under clause 1 You must:
    - (a) Contact us within the Relevant Warranty Period on: 1300 650 276; and
    - (b) make available for inspection by the service agent who will come to the location of the Goods (or send to us at the address below) within the Relevant Warranty Period: (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the original retailer, the date and place of purchase, the product name or other product serial number, (ii) all of your records of all service and maintenance carried out to the Goods, and (iii) the completed Warranty Registration copy page. If you choose to send the documents described in (i) to (iii) to us, then they must be accompanied by a covering letter which states your name and address and daytime telephone number, the address at which the Goods are installed, and the model and serial number of the Goods.
  7. This warranty granted under clause 1 covers the costs of parts and labour but You will be responsible for:
    - (a) The cost of travel incurred for a service agent to get to and from the location of the Goods if the location of the Goods is either (i) outside the metropolitan areas of the capital cities; or (ii) more than 35 kilometres from an authorised Tudor service agent;
    - (b) any costs for additional labour or equipment associated with gaining acceptable and safe service access to the Goods; and
    - (c) any costs incurred by the Tudor service agent in gaining access to the Goods which is necessary to comply with any safety or workplace safety requirements and/or any other relevant regulations.
  8. The employees and Executive of Tudor Appliances and Seeley International Pty Ltd are not responsible for the installation of the Goods and expressly disclaim all liability resulting from incorrect installations or installations that do not conform to local electrical codes, local plumbing codes, Occupational Health and Safety requirements, and by laws which are legislated or in effect at the time of installation.
  9. This warranty is only valid and enforceable in Australia.
- We and our service agents reserve the right to refuse service unless safety and accessibility to the cooktop can be guaranteed. If a service call reveals no warranty fault with the Tudor Romeo cooktop, a charge for the call will be made.
- Our liability under this warranty is limited to the extent permitted by law. That is, to the extent that it is fair and reasonable, if the Goods are not of a kind ordinarily acquired for personal, domestic or household use or consumption, your remedies associated with any failure or defect of the Product will be limited to:
- (a) the replacement of the Goods or the supply of equivalent goods;
  - (b) the repair of the Goods;
  - (c) the payment of the cost of replacing the Goods or of acquiring equivalent goods;
  - (d) the payment of the cost of having the Goods repaired
- and subject to the terms and conditions included in this warranty.

To ensure that service either pursuant to the above warranty or otherwise is readily available, we have established in all States authorised service centres, which are available to deal with service requirements. For further information on your nearest service centres please call:

1300 650 276

Service Department  
Tudor Appliances  
c/ Seeley International Pty Ltd  
112 O'Sullivan Beach Road  
Lonsdale, South Australia 5160

Customer service centre in Australia: 1300 650 276

Website: [www.seeleyinternational.com](http://www.seeleyinternational.com)

# WARRANTY REGISTRATION

12

Please print clearly. Cut out this section and post.



Name: \_\_\_\_\_

Address: \_\_\_\_\_

Suburb/city: \_\_\_\_\_

State: \_\_\_\_\_ Postcode: \_\_\_\_\_

Telephone: (     ) \_\_\_\_\_



New home                       Renovation                       Replacement

Cooktop model: \_\_\_\_\_

Serial No: \_\_\_\_\_

Installation date: \_\_\_\_\_

Retailer: \_\_\_\_\_



**Delivery Address:**  
PO Box 164  
LONSDALE DC SA 5160



Seeley International Pty Ltd  
Reply Paid 164  
LONSDALE DC SA 5160

*Please print clearly. Keep this copy for your records.*

*Name:* \_\_\_\_\_

*Address:* \_\_\_\_\_

*Suburb/city:* \_\_\_\_\_

*State:* \_\_\_\_\_ *Postcode:* \_\_\_\_\_

*Telephone:* (     ) \_\_\_\_\_

*New home*

*Renovation*

*Replacement*

*Cooktop model:* \_\_\_\_\_

*Serial No:* \_\_\_\_\_

*Installation date:* \_\_\_\_\_

*Retailer:* \_\_\_\_\_

***Privacy notice***

The information that you include on the warranty registration card will be used to assist in providing warranty support for the cooktop you have purchased.

Tudor Appliances may also use this information to inform you of other products or services. Unless you advise otherwise, we may give your information to contractors or other related organisations that may use it to inform you about their products or services.

If you wish to access your warranty information held by Seeley International, please contact the privacy officer at Seeley international PTY LTD, 112 O'Sullivan Beach Road, Lonsdale, SA 5160

Meridian Maestro Pty Ltd

ABN 30 234 688 625

Sales and Marketing by



Part number for this manual: 810560g