WESTINGHOUSE WHG648SC

60cm 4-Burner Stainless Steel Gas Cooktop with Wok Burner

FACTSHEET

4 Burners
HIGH OUTPUT WOK BURNER

Cast Iron
HEAVY DUTY TRIVETS

Dual Valve
PRECISION FLAME CONTROL

Product Overview & Key Features

- **Powerful Wok Burner:** Delivers high-heat output designed for fast boiling, stir-frying, and heavy searing with maximum efficiency.
- **Flat Cast Iron Trivets:** Durable, heavy-duty cast iron trivets offer a flat, stable platform for easily sliding heavy pots and pans across burners.
- **Dual Valve Control:** Provides independent adjustments for inner and outer flame rings on the wok burner, allowing seamless transitions from gentle simmering to high heat.
- **Integrated Electronic Ignition:** Push-and-turn electronic ignition built into control knobs ensures single-handed burner activation.
- **Flame Failure Safety Device:** Cuts off gas supply automatically if the flame extinguishes, preventing dangerous unburnt gas accumulation.
- **304 Stainless Steel Finish:** Built with high-grade stainless steel that resists corrosion and simplifies daily spill cleanup.
- **LPG Conversion Kit Included:** Pre-configured for Natural Gas with LPG conversion injectors and regulator included in the box.

Technical Specifications

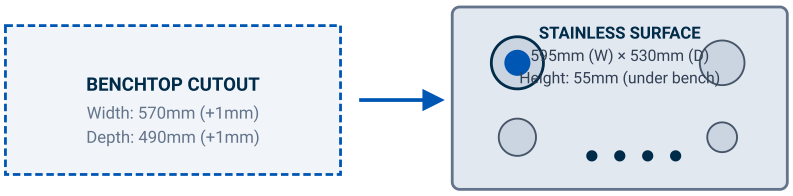
Specification	Details
Model Number	WHG648SC
Cooktop Fuel & Finish	Gas / 304 Grade Stainless Steel Surface
Number of Burners	4 Burners (Wok, Rapid, Semi-Rapid, Auxiliary)
Wok Burner Rating	14.4 MJ/h (Natural Gas) / 13.0 MJ/h (LPG)
Rapid Burner Rating	10.5 MJ/h (Natural Gas) / 9.0 MJ/h (LPG)
Semi-Rapid Burner Rating	7.0 MJ/h (Natural Gas) / 6.0 MJ/h (LPG)
Auxiliary Burner Rating	3.6 MJ/h (Natural Gas) / 3.5 MJ/h (LPG)
Total Gas Rating	35.5 MJ/h (Natural Gas) / 31.5 MJ/h (LPG)
Gas Connection & Pressure	R 1/2" Male Thread / NG 1.0 kPa, LPG 2.75 kPa
Electrical Ignition Power	10A Plug & Lead (220-240V / 50Hz) for Ignition
Safety & Controls	Flame Failure Safety Cut-Off / Front Metallic Knobs
Pan Supports	2 Piece Cast Iron Trivets + Wok Trivet Insert

DIMENSION & CUTOUT GUIDE

Gas Fitting Specifications & Benchtop Cutout Plan

TECHNICAL

Appliance & Benchtop Schematics



Dimensional Summary Table

Measurement Category	Dimension (mm)	Notes & Fit Guidance
Total Appliance Width	595 mm	Overall stainless steel hob width.
Total Appliance Depth	530 mm	Overall stainless steel hob depth.
Underside Casing Height	55 mm	Depth below benchtop surface level.
Benchtop Cutout Width	570 mm	Standard opening width requirement.
Benchtop Cutout Depth	490 mm	Standard opening depth requirement.
Min. Clearance to Side Wall	100 mm	Distance from burner edge to combustible side wall.
Min. Clearance to Rear Wall	50 mm	Distance from cutout edge to combustible splashback.
Overhead Rangehood Clearance	650 mm	Minimum height to rangehood filters (AS/NZS 5601 gas code).

Important Gas Safety Compliance: Must be installed by an authorized gas fitter in accordance with AS/NZS 5601.1 gas installations code. Ensure the supplied pressure regulator (for NG) or test point (for LPG) is fitted in an accessible position.

Gas & Electrical Connection Points

Gas Inlet Location

Gas connection point is R 1/2" (ISO 7.1) thread located at the rear right underside of the casing. Always use approved jointing compound or thread tape resistant to LPG/NG.

Ignition Power Cord

Supplied with 250V 10A standard 3-pin plug attached (1.2m length) exiting rear left. Plug must connect to an accessible socket for electronic ignition spark.

USER & OPERATING MANUAL

Operating Procedures, Burner Care & Safety

USER MANUAL

Lighting & Operating Instructions

1. **Lighting a Burner:** Push down the control knob corresponding to the burner and turn counter-clockwise to the **High Flame / Spark symbol**. Keep the knob depressed for 3–5 seconds to allow the ignition spark to ignite the gas and heat the flame failure thermocouple.
2. **Flame Failure Activation:** Once the flame stays lit upon releasing the knob, turn to the desired heat setting between High and Low flame markers. If the flame goes out when releasing, repeat the process holding for a second longer.
3. **Operating Dual Valve Wok Burner:** Turn the wok knob to engage both inner and outer flame rings for intense searing. Turn further toward Low setting to shut off outer ring for delicate simmer control.
4. **Shutting Off:** Turn control knob clockwise to the OFF (dot) position.

Burner Selection Guide

Burner Type	Optimal Pan Size & Use	Flame Control Advice
Dual Wok	Woks, large stock pots, large skillets (>220mm)	Use full flame for boiling/searing; inner ring only for simmer
Rapid	Large saucepans, frying pans (180mm – 220mm)	High-heat boiling, frying, and sautéing
Semi-Rapid	Medium saucepans (140mm – 180mm)	Everyday general cooking and stewing
Auxiliary	Small saucepans, milk pots (<140mm)	Gentle warming, melting butter, slow cooking

Cleaning & Maintenance

- **Trivets & Burner Caps:** Allow to cool completely. Wash cast iron trivets and enamel burner caps in warm soapy water with a nylon pad. Ensure burner ports are clean and dry before reassembling.
- **Stainless Steel Surface:** Clean spills immediately to avoid staining. Wipe with a soft cloth using warm water and mild detergent or dedicated stainless steel cleaner following the grain of the metal.
- **Ignition Spark Plug & Safety Thermocouple:** Gently wipe clean spark plugs and thermocouple probes on each burner with a damp cloth. Clogged ports or dirty probes prevent proper ignition.

Basic Troubleshooting

Problem	Possible Cause	Remedy
No spark when knob is pressed	Power plug disconnected or switch off	Ensure 10A power plug is connected and turned on.