WESTINGHOUSE

PRODUCT FACTSHEET & TECHNICAL GUIDE

MODEL: WHG958SC

90CM 5-BURNER STAINLESS STEEL GAS COOKTOP

Designed for heavy-duty cooking, the Westinghouse WHG958SC features a high-powered 19.0 MJ/h dual-valve wok burner with durable brass caps, dual ring control, flat cast iron trivets, and Flame Failure gas safety protection across a 90cm fingerprint-resistant stainless steel frame.

19.0 MJ/h	54.2 MJ/h	895 x 530 mm
DUAL-VALVE WOK BURNER	TOTAL GAS OUTPUT	OVERALL DIMENSIONS

KEY PERFORMANCE FEATURES

Intense 19.0 MJ/h Dual-Valve Wok

Delivers ultra-high heat with durable brass caps. Dual-valve flame control allows independent inner and outer ring regulation from intense searing down to low simmering.

Flat Cast Iron Trivets

Heavy-duty, full-width cast iron trivets provide a flush cooking surface, enabling smooth sliding of heavy pots across burners.

Flame Failure Safety Device

Integrated safety system automatically shuts off gas supply if the flame is unexpectedly extinguished by drafts or liquid spills.

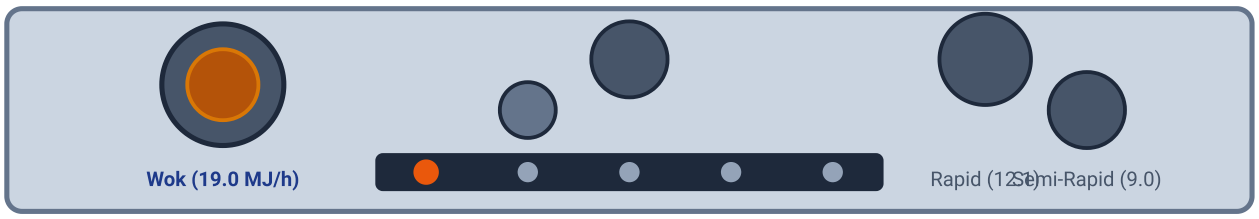
Under-Knob Electronic Ignition

Instant electronic ignition via front rotary controls provides effortless single-handed operation without matches.

TECHNICAL SPECIFICATIONS SUMMARY

FEATURE / PARAMETER	SPECIFICATION STANDARD
Finish / Material	Fingerprint-Resistant Stainless Steel with Pressed Spill Containment Deck
Control Knobs	Front-Centered Metalized Rotary Controls with Dual-Valve Regulation
Burner Layout (5 Total)	Left Wok (19.0 MJ/h), Centre Simmer (5.1), Centre Rear (9.0), Right Rear (12.1), Right Front (9.0)
Trivet Type	3 x Flat Cast Iron Trivets (Matte Finish)
Gas Type / Conversion	Natural Gas (Factory Set, 54.2 MJ/h total); LPG Conversion Kit Included
Electrical Connection	220–240V AC 50Hz with 10A Plug & Lead (Electronic Ignition)

BURNER LAYOUT & FRONT CONTROL DIAGRAM



OPERATING INSTRUCTIONS

- **Igniting Standard Burners:** Push down the desired burner control knob and turn counter-clockwise to the High flame symbol. Hold for 3 to 5 seconds to initiate spark ignition and activate the safety valve.
- **Dual-Valve Wok Operation:** The left wok control knob regulates both inner and outer flame rings. Rotate to full position for maximum 19.0 MJ/h output, or turn further to isolate the inner ring for gentle simmer control.
- **Flame Failure Safety:** If a flame extinguishes due to draft or liquid boil-over, the thermal couple cools down and automatically stops gas flow within seconds.
- **Using Cookware:** Center pots over trivet rings. When using woks, ensure the wok trivet ring is installed securely on the left burner.
- **Turning Off:** Rotate control knobs clockwise to the "OFF" (dot) position. Verify all flames are completely extinguished.

CARE & MAINTENANCE GUIDELINES

Stainless Steel Surface Care

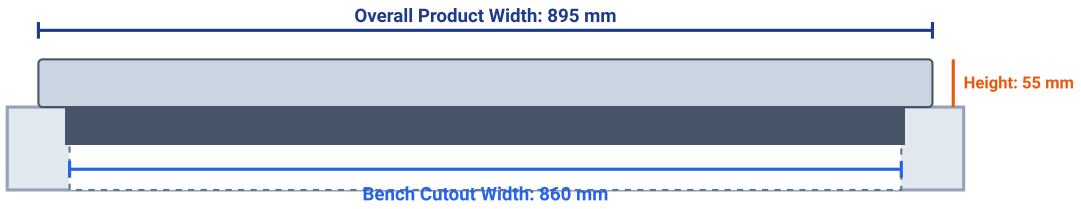
Clean spillages promptly from the recessed deck using a soft cloth and neutral detergent. Always wipe parallel to the stainless steel grain to preserve the finish.

Cast Iron Trivet & Brass Caps

Allow trivets and brass wok burner caps to cool completely before washing. Do not use harsh abrasives or steel wool on cast iron surfaces.

GAS SAFETY WARNING: If you detect a gas odor, shut off the main gas supply valve immediately, open windows for ventilation, do not switch on electrical appliances, and contact an authorized technician.

DIMENSIONAL & CUTOUT SCHEMATIC



DIMENSIONAL SPECIFICATIONS

MEASUREMENT PARAMETER	DIMENSION (MM)	CLEARANCE & FIT NOTES
Overall Appliance Width	895 mm	Outer edge-to-edge stainless steel frame
Overall Appliance Depth	530 mm	Front-to-rear stainless steel frame
Chassis Height (Below Bench)	55 mm	Under-bench housing box depth
Bench Cutout Width (W)	860 mm	Precision rectangular opening required
Bench Cutout Depth (D)	490 mm	Min clearance required to combustible rear wall
Overhead Safety Clearance	650 mm	Minimum distance to rangehood filters (AS/NZS 5601)

GAS & ELECTRICAL INSTALLATION GUIDE

- **Gas Supply Connection Point:** Rear left underside (1/2" BSP thread). Ensure proper clearance for regulator installation.
- **Gas Pressure Requirements:** Natural Gas regulator pre-set to 1.00 kPa. Universal LPG conversion jets included for 2.75 kPa setup.
- **Electrical Requirements:** 220–240V AC 50Hz supplied with 10 Amp 3-pin plug for electronic ignition system.
- **Compliance Standard:** Installation must be completed by a licensed gas fitter in strict accordance with AS/NZS 5601.1 guidelines.

INSTALLER MANDATE: Perform leak testing on all gas joints using soapy water solution prior to commissioning. Never test for gas leaks using open flames.