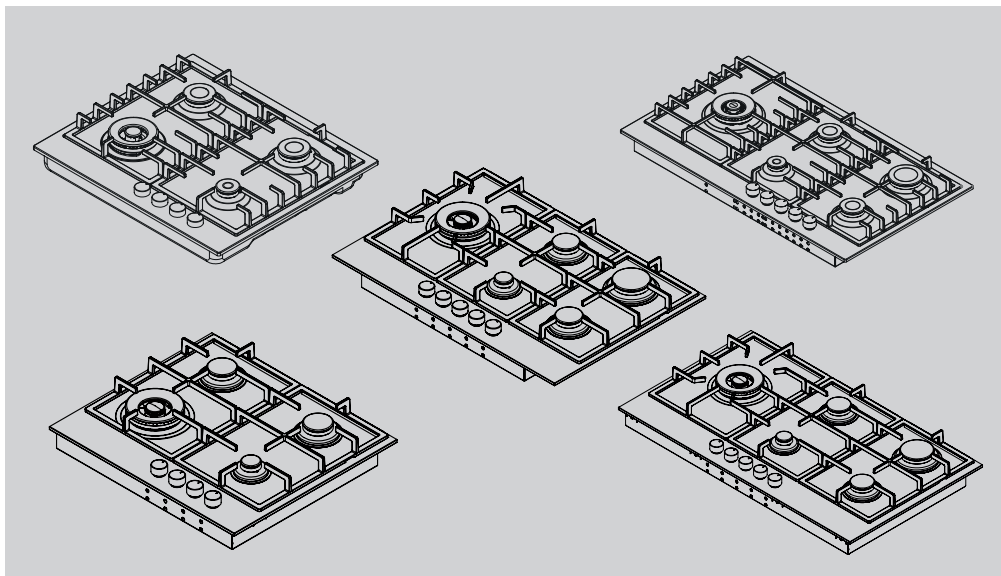




FH 604 3G DC BK C AUS
FHU 604 3G DC BK C AUS
FHU 755 4G DCL BK C AUS

FH 905 4G DCL BK C AUS
FHU 905 4G DCL BK C AUS

EN Installation and user manual

Gas hob

FRANKE

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We invite you to read this instruction booklet carefully, before installing and using the equipment. It is very important that you keep this booklet together with the equipment for any future consultation. If this equipment should be sold or transferred to another person, make sure that the new user receives the booklet, so that they can learn how to operate the appliance and read the corresponding notice. This is a Class 3 appliance.

Compliance

This appliance complies with the following Directives:EEC 2016/426/UE(GasEEC 2014/30/UE(Electromagnetic Compatibility) EEC 2014/35/UE (Low Voltage) EEC 2004/1935/CE (Contact with Food)

Warnings and Safety Information

- **WARNING:** Installation must be carried out by authorized personnel in compliance with current regulations.
- **CAUTION:** The surface temperature of under-bench components exceeds 95°C. To avoid hazards, access under the bench must be restricted. Refer to the installation instructions.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or those lacking experience and knowledge, unless supervised or instructed by a responsible person.
- Children must be supervised to ensure they do not play with the appliance.
- Before powering the appliance, verify that it is properly adjusted for the available gas type (refer to the "Installation" section).
- If the supply cord is damaged, it must be replaced with a special cord or assembly available from the manufacturer or its service agent.
- Before performing maintenance or cleaning, disconnect the power supply and allow the appliance to cool down.
- Ensure proper ventilation around the gas appliance, as insufficient ventilation may cause oxygen depletion.
- During intense or prolonged use, improve ventilation by opening

- a window or increasing the range hood's venting power if applicable.
- Combustion products must be discharged outdoors through a suction hood or an electric fan (refer to the "Installation" section).
- For any service operation or modification, contact an authorized Technical Assistance Centre and use only original spare parts.
- **DO NOT** spray aerosols near the appliance while it is in operation.
- **DO NOT** use or store flammable materials in or near the appliance.
- **DO NOT** place objects on or against the appliance.
- **DO NOT** modify the appliance in any way.
- **NOT SUITABLE** for use with aftermarket lids or covers;
- remove all transit materials before installation and use.
- Servicing must be carried out only by authorized personnel.
- The product label, including the serial number, is affixed to the underside of the hob.
- An additional label should be placed on adjacent cabinetry for easy access—refer to installation instructions.



All installation, adjustment, and gas adaptation operations must be performed by authorized personnel in compliance with current regulations. Detailed instructions are provided in the installer section of the manual.

The manufacturer accepts no responsibility for damage to property or injury to persons resulting from incorrect installation, improper use, or unreasonable operation of this appliance.

INSTRUCTIONS FOR THE USER

Conditions of Use.

This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments
- Farm Houses
- By clients in hotels, motels and other residential type environments
- Bed and breakfast type environment

This appliance CANNOT be installed on boats and caravans.

The symbols silk-screen printed on the side of the knob indicate the correspondence between the knob and the burner.

Automatic start-up with valves

Turn the corresponding knob anticlockwise up to the maximum position (large flame, fig.1) and press the knob.

Once the burner has been started up, keep the knob pressed for about 6 seconds.

ATTENTION: the double crown (wok) burner switches on only in the maximum flame position

Using the burners

To achieve maximum efficiency without gas waste, it is essential to use a pot with a diameter appropriate for the burner's power (see the table below) to prevent the flame from going out (Fig. 2). Use the maximum setting to bring liquids to a boil quickly and the reduced setting to heat food or maintain boiling. All operating positions should be selected between the maximum and minimum settings, never between the minimum position and the closing point. The gas supply can be shut off by turning the knob clockwise to the closing position. If there is no power supply, the burners can be ignited with matches by setting the knob to the start-up position (large flame, Fig. 1).

BURNERS	Power (MJ/h)		Ø of cookware (*)
	NG	LPG	
Auxiliary	3,9	3,9	10 - 14 cm
Semi-rapid	6,1	6,6	16 - 18 cm
Rapid	9,5	9,0	20 - 22 cm
Double crown (wok on 5 burner models)	14,2	14,7	22 - 24 cm
Double crown (wok on 4 burner models)	14,2	14,7	20 - 22 cm

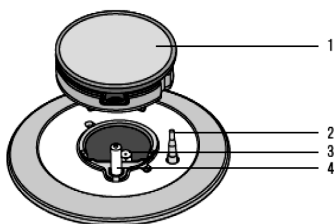
(*) For cookware with diameter 120mm or below use mini-trivet supplied, refer fitment instructions (pag. 17).

It is important to use cookware of the specified size and ensure it is always correctly centered over the burner. Using oversized cookware may cause heat damage to the benchtop and/or control knobs, which will not be covered under warranty.

CAUTION:

- When the equipment is not working, always check that the knobs are in the closing position (see fig. 1).
- If the flame should blow out accidentally, the safety valve will automatically stop the gas supply, after a few seconds. To restore operation, set the knob to the lighting point (large flame, fig. 1) and press.

- While cooking with fat or oil, pay the utmost attention as these substances can catch fire when overheated.
- Do not place unstable or deformed pots on the burner, so as to prevent them from overturning or overflowing.
- Handles should be turned away from the front of the bench to avoid accidents.
- When the burner is started up, check that the flame is regular and, before taking pots away, always lower the flame or put it out.

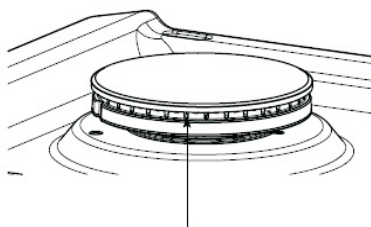


1 Burner

3 Injector

2 Flame safeguard sensor

4 Ignition spark plug



Burner flame ports

If you encounter an issue with the cooktop, refer to the table below. You may be able to resolve the problem yourself, avoiding the cost of a service call. Please note that service calls for issues listed below will be chargeable, even during the warranty period.

FAULT	POSSIBLE CAUSES	REMEDY
Burner will not light even though the sparkers is working.	Knob not held down long enough in 'High' position for flame safeguard to engage	Repeat lighting procedure and hold knob down for 6 seconds in 'High' position (refer page 3)
	Gas supply valve turned off	Turn on gas supply to appliance
	Wrong knob turned	Ensure the knob you are turning corresponds to the burner you want to light
	Port blockage in ignition area	Ensure that ports in ignition area are clean and dry
	Ignition spark plugs wet or dirty	Dry or clean ignition spark plugs
	Injector blocked	Ensure the injector remains free of any foreign material. If necessary, use a thin piece of wire to clear the orifice.
No spark is obtained when control knob is activated	Electricity supply is disconnected or switched off"	Switch on electricity or check fuses
	Ignition spark plugs wet or dirty	Dry or clean ignition spark plugs
Flames uneven or tending to lift	Flame ports blocked or wet	Clean or dry flame ports
	Burner incorrectly fitted	Ensure this component is fitted correctly
Flames not staying on when knob released	Knob not held down long enough in 'High' position for flame safeguard (where fitted) to engage	Repeat lighting procedure and hold knob down for 6 seconds in 'High' position (refer page 3)
	Knob not set between 'High' and 'Low'	Knob MUST be set between these positions
	Dirt or spillage on flame safeguard sensor (where fitted)	Clean flame safe guard sensor tip
Low heat, slow cooking	Incorrect cooking pot or pan being used	Refer to table page 3
Benchtop or knobs overheating	Incorrect cooking pot or pan used	Check table on page 3 for correct pot or pan to be used
	Pot or pan not located on burner properly	Ensure pot or pan is centrally located on burner
Cooktop stainless steel discoloured	Pot or pan being is too large	Ensure pot sizes used are as per user manual requirements. Clean with STEEL POWER (available through spare parts).
Outer ring of wok burner goes out when set to low	This is not a failure. This is a function of the dual wok burner to give a very low power flame option	No remedy - burner is functioning as intended

If after the above checks the fault still occurs, get in touch with the nearest Franke Technical Service Centre

CLEANING AND MAINTENANCE

Before any operation, disconnect the appliance from the electrical supply.

Don't use a steam cleaner for the cleaning the hob.

It is advisable to clean the appliance when it is cold.

Enamelled parts

The enamelled parts must be washed with a sponge and soapy water or with a light detergent.

Do not use abrasive or corrosive products.

Do not leave substances, such as lemon or tomato juice, salt water, vinegar, coffee and milk on the enamelled surfaces for a long time.

Stainless steel parts

Stainless steel can be stained if it remains in contact with highly alkaline water or aggressive detergents for an extended period of time.

All grades of stainless steel may stain, discolour or attain an adhering layer of grime in normal operation. To achieve optimum surface appearance stainless steel must be kept clean regularly using the following cleaning procedures, this ensuring good performance and long service life.

Wash with warm soapy water and rinse with clean water. Where the stainless steel has become extremely dirty with signs of surface discolouration (due to periods of neglect or misuse) use a stainless steel cleaner

DO NOT use abrasive scourers or steel wool. When removing these stains be sure to follow the polish of brushing lines.

Burners and racks

These parts can be removed to make cleaning easier.

The burners must be washed with a sponge and soapy water or with a light detergent, wiped well and placed in their housing perfectly. Make sure that the flame-dividing ducts are not clogged. Check that the feeler of the safety valve and the start-up electrode are always cleaned, so as to ensure optimum operation.

Gas taps

The possible lubrication of the taps must be carried out by authorised personnel, exclusively.

In case of malfunctions of the gas taps call customer service

INSTRUCTION FOR THE INSTALLER



Important notice:

The operations indicated below must be followed by authorised personnel exclusively, in conformity with the regulations in force.

The manufacturing firm refuses all responsibility for damages to people, animals or things, resulting from the failure to comply with such provisions.

This appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, and any other statutory regulations. For Australia and New Zealand this appliance must be installed by an authorised person in compliance with AS/NZS 5601.1 Gas installations part 1: general installations, and AS/NZS 5601.2 Gas installations part 2: LP GAS installations in caravans and boats for nonpropulsive purposes. For outside of Australia/New Zealand refer to the relevant installation code for gas appliances in your country.

INSTALLATION

The installation kit contains the following:

- 1 natural gas regulator
- 1 elbow
- 1 manifold
- 2 fibre sealing washers
- 4 brackets for assembly
- 4 bracket screws
- 1 pack of cooktop to benchtop seals
- 1 duplicate rating label
- For conversion to LPG
- 1 Universal LPG sticker
- 4 or 5 injectors
- Additional accessory for cooking with vessels diameter 120mm or below
- 1 mini trivet
- 1 wok trivet

Installing the top

The appliance is designed to be embedded into a heat-resistant benchtop capable of withstanding 85°C. Ensure that adjacent walls, cupboards, and protective barriers for combustible materials meet safety requirements.

Ensure that the appliance is installed in accordance with clauses 6.2.5 and 6.10.1.1 of AS/NZS 5601.1, or clauses 6.9.1 and 6.9.5 of

AS/NZS 5601.2 with regard to clearances to combustible surfaces and materials, and clearances to rangehoods and exhaust fans. Clearance of 200mm from the periphery of burners to vertical combustible surfaces is required. Clearances to combustible surfaces may be reduced only if combustible surfaces are protected in accordance with clause 6.10.1.2 of AS/NZS 5601.1, or clause 6.9.2 of AS/NZS 5601.2.

The equipment must not be installed near inflammable materials, such as curtains, cloths,etc. Make a cut out in the benchtop, with the dimensions indicated in fig.3, respecting a minimum distance of at least 50 mm from the back edge of the installed device and 100 mm of the adjacent side walls.

MODEL	L (mm)	P (mm)	D (mm)
FH 604 3G DC BK C AUS FHU 604 3G DC BK C AUS	560	480	55
FHU 755 4G DCL BK C AUS	560	480	55
FH 905 4G DCL BK C AUS FHU 905 4G DCL BK C AUS	860	480	55

Rangehoods and exhaust fans* shall be installed in accordance with the manufacturer’s relevant instructions. However, in no case shall the clearance between the highest part of the hob of the gas cooking appliance and a range hood be less than 600mm or, for an overhead exhaust fan, 750mm. (*An exhaust fan is defined as a mechanical device other than a rangehood for moving air from one interior space to another, or to outside of the space)

IMPORTANT:

A separation panel at least 10mm from the bottom of the cooktop must be included during installation to prevent access to the underside of the appliance. This panel can be made of any non-combustible rigid material. Refer (fig. 4).

If the hob is going to be installed on the top of an oven, precautions must be taken to guarantee an installation in accordance with current accident prevention standards. Pay particular attention to the position of the electric cable and gas pipe: they must not

touch any hot parts of the oven. Moreover, if the hob is going to be installed on the top of a built in oven without forced cooling ventilation, proper air vents must be installed to guarantee an adequate ventilation, with the lower air entering with a cross section of at least 200cm², and the higher air exiting with a cross section of at least 60 cm².

Fastening the top

Each cooktop is equipped with a special washer and comes with a set of mounting hooks.

Installation Procedure:

- Remove all loose components from the cooktop.
- Turn the appliance upside down and place its edges on foam packaging blocks to prevent damage to the ignition spark plugs.
- Apply seal S along the external border (Fig. 5).
- Insert the cooktop into the designated cutout in the furniture and secure it using the supplied screws and fastening brackets (Fig. 6).

WARNING: Failure to fix the cooktop to the bench could result in loosening of the gas connection through movement of the cooktop and a gas leak may result.

A duplicate rating label is included with these instructions. Ensure this is attached to a readily accessible surface, so that the cooktop can be easily identified in the case of a service call.

INSTALLATION ROOM

This appliance is not provided with a device for exhausting the products of combustion. Therefore, it is necessary to discharge these outside.

The room where this appliance is installed must have a natural air inflow, so as to ensure a regular gas combustion and room ventilation: the necessary air volume must not be lower than 20m³.

Air must come from permanent openings made on the room walls that communicate with the outside.

The section of these openings shall correspond to at least 200 cm².

OPERATION ON N.G / S.N.G.

Regulator

An appliance regulator is provided and must be positioned so that the pressure test nipple remains accessible after installation. Connect the gas supply to the 1/2" B.S.P. internal thread inlet of the regulator. Refer to page 8 for the connection point location.

Regulators are pre-adjusted and configured by the manufacturer for use with Natural Gas, so no further adjustment is required by the installer to achieve the correct outlet pressure setting.

An arrow on the base of the regulator indicates the correct gas flow direction when the inlet and outlet are properly aligned. Once the regulator is installed, check for leaks at the connections using soapy water.

Gas Connection

This appliance is supplied for use with Natural Gas. However, it can be converted for use with LPG. Refer to LP conversion chapter.

Supply pipe sizing

The total hourly gas consumption for the appliance is shown on the data label. The required supply pressure (i.e. at inlet to appliance regulator) for each gas type is shown on the data label, and given in page "TECHNICAL CHARACTERISTIC TABLES".

Use this information in conjunction with the length of run, number of elbows, tees and bends, the available service pressure and the supply requirements of other installed appliances to determine a suitable pipe size. For assistance in this matter refer to the appropriate section of the Installation Code AS5601.

Gas hose assemblies shall conform to the appropriate parts of the AS 1869 series of Standards and, depending on the application, be one of Class A, Class B, Class C or Class D.

Where a hose assembly is used and the cooktop is in the installed position, the hose assembly shall be suitable for connection to a fixed consumer piping outlet located at a point 800 - 850mm above the floor and in the region outside the width of the appliance to a distance of 250mm. The point of connection to consumer piping must be accessible with appliance installed.

Elbow positioning

It is possible to reposition the elbow if required by loosening the locking nut and elbow by using two spanners. Re-tighten the entire assembly after the elbow has been repositioned. When fitting elbow to appliance, ensure that the sealing washer is fitted.

Regulator

An appliance regulator is provided. The regulator must be positioned so that the pressure test nipple is accessible when the appliance is installed. Connect the gas supply to the 1/2" B.S.P. internal thread inlet of the regulator. Refer page 10 for connection point position.

Assembly of Regulator

The regulator is attached to the cooktop manifold using the supplied elbow union and sealing washer. The 1/2" parallel thread

connects to the manifold with the sealing washer placed between the manifold end and the elbow's flat face, while the ½" tapered thread connects to the regulator outlet, sealed with approved thread sealing tape or compound. The regulator's ½" parallel thread inlet connects to consumer piping or a hose assembly. Regulators are pre-adjusted for Natural Gas, so no adjustment is needed by the installer. An arrow on the regulator's base indicates the correct gas flow direction. After installation, check all connections for leaks using soapy water.

Checking the gas supply

Ensure that the manometer's zero point is correctly set, then connect it to the cooktop pressure point located on the regulator. Turn on the gas supply and electricity, and attempt to ignite the gas. Note that the first ignition may take longer as air needs to be purged from the pipes. While the appliance is operating, check the outlet pressure when all burners are at maximum and when the smallest burner is at minimum. The outlet pressure should remain within ± 0.20 kPa of the nominal 1.00 kPa. If the regulator is not functioning properly, check if the outlet pressure is consistently too low, as this may indicate insufficient inlet pressure, requiring adjustment of an upstream regulator or replacement of a valve with insufficient flow capacity. If necessary, repeat the checks while measuring both inlet and outlet pressure to ensure that the inlet pressure is between 1.13 and 5 kPa. Verify that the regulator is installed in the correct orientation, following the gas flow direction indicated by the arrow on its base. (Fig. 10) If the regulator continues to malfunction after these checks, it should be replaced.

Electrical connection

The appliance is supplied with a standard 10 Amp service cord terminated by a 3-pin

plug for connection to a standard household socket. The electrical supply is required to power the electronic ignition system.

NOTE: It will be necessary for servicing purposes to disconnect the electrical power supply. The power point should therefore be accessible after the appliance is installed, as specified in the local wiring regulations.

Testing appliance operation

After installation the installer must fully test the appliance and ensure it operates correctly before handing it over to the customer.

GAS CONVERSIONS AND ADJUSTMENTS

Data Label

A duplicate Data Label is supplied to adhere in an accessible area next to the appliance.

This appliance is suitable for Natural Gas and Universal LPG; ensure that the available gas supply matches the Data Label.

When converting from Natural Gas to Universal LPG ensure that the NG regulator is removed and replaced with the Test Point Assembly. An AGA Approved gas regulator suitable for a supply pressure of 2.75kPa should be part of the gas tank supply and the test point pressure should be adjusted to 2.75kPa.

Replacing the injectors

If the equipment is adjusted for a type of gas that is different from the one available, it is necessary to replace the burner injectors.

The choice of the injectors to replace must be made according to the table of the "technical characteristics" as enclosed.

Act as follows:

remove the racks and burners.

by means of a straight spanner L, unscrew the injectors U (fig.7 - 7/A) and substitute it with the corresponding one
tighten the injectors strongly.

After changing the injectors, it is necessary

to eliminate residual natural gas in the system.

To do this you have to turn to the maximum position then press the knob of each burner and wait few seconds.

Adjusting the burners

The lowest flame point must always be properly adjusted and the flame must remain on even if there is an abrupt shift from the maximum to the minimum position. If this is not so, it is necessary to adjust the lowest flame point as follows:

- start the burner up
- turn the tap up to the minimum position (small flame)
- remove the knob from the tap rod
- introduce a flat-tip screwdriver in the hole F of the tap (fig.8) and turn the by-pass screw up to a proper adjustment of the lowest flame point.

U-LPG Adjustment

When adjusting the burners to operate with U-LPG, the by-pass screw must be opened 1/4 turn from fully closed position for the Double Ring Burner, and 1/8 of a turn from fully closed position for all other burners.

NG Adjustment

When adjusting the burners to operate with NG, the by-pass screw must be opened 3/8 of a turn from fully closed position for the Auxiliary and Semi Rapid Burner, 1/2 of a

turn from fully closed position for the Rapid burner and 1 1/8 of a turn from fully closed for the Wok Burner.

MAINTENANCE

Speak to your local Authorised Service Centre periodically to check the conditions of the gas supply pipe and the pressure adjuster, if fitted.

Maintenance Schedule

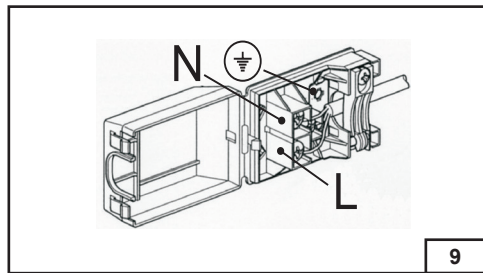
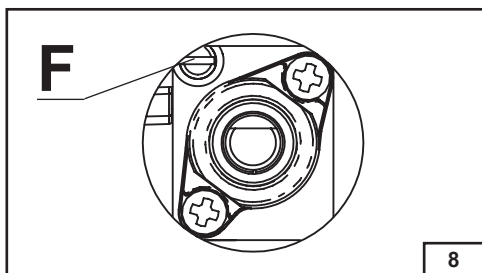
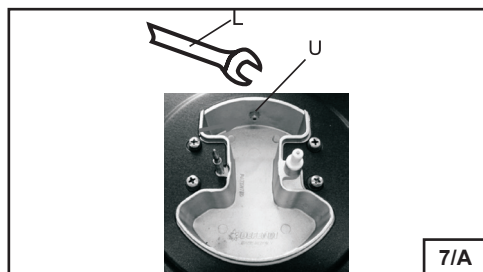
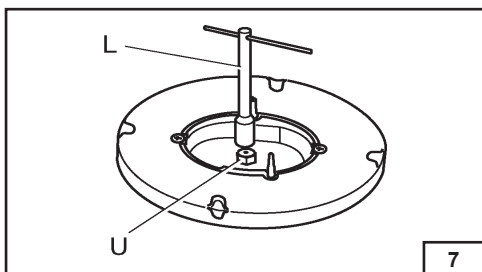
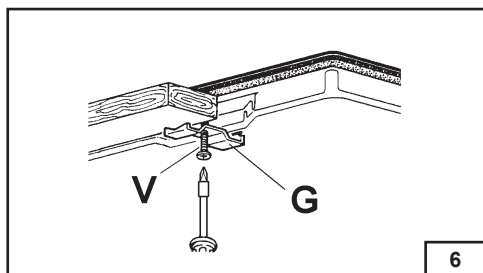
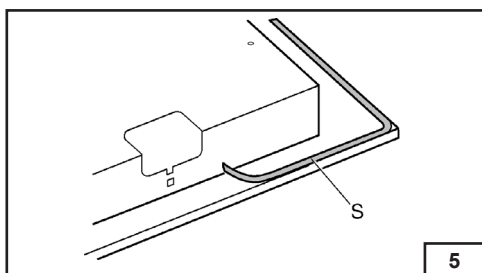
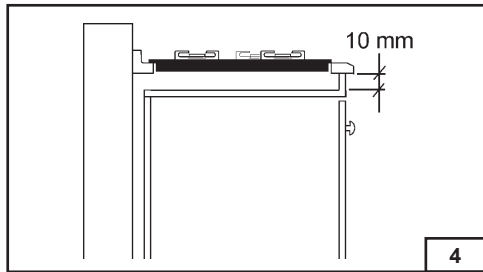
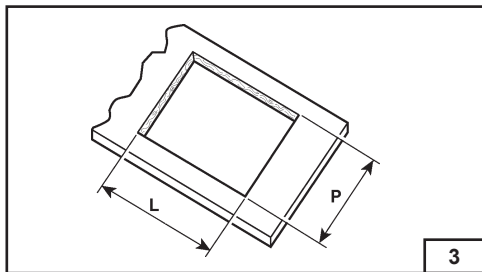
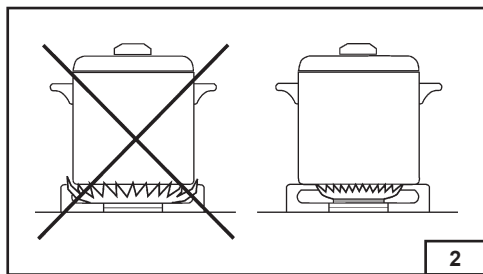
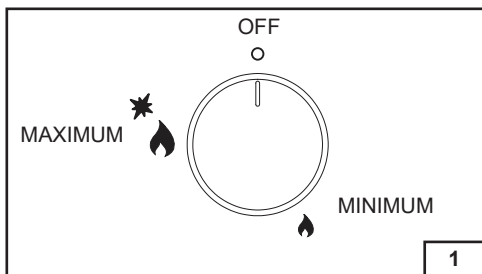
No regular maintenance is required for the hotplates except cleaning.

Replacing the power supply cable

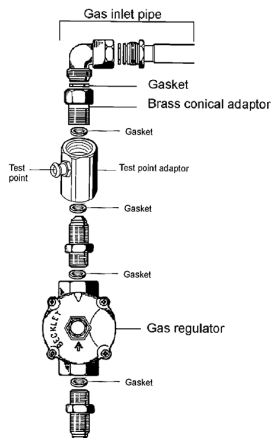
If the power supply cable should be replaced, it is necessary to use a cable with a section of $3 \times 0.75 \text{ mm}^2$, type H05VV-F or H05RR-F, complying with the regulations in force.

The connection to the terminal board must be effected as shown in fig.9:

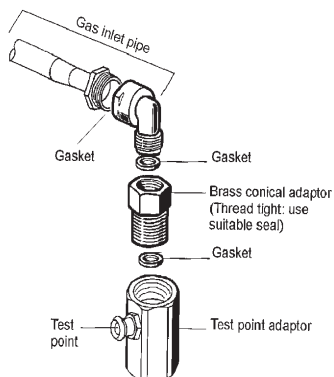
<i>brown cable L</i>	<i>(phase)</i>
<i>blue cable N</i>	<i>(neutral)</i>
<i>green-yellow cable</i> ⊕	<i>(ground)</i>



Gas connection for NATURAL GAS



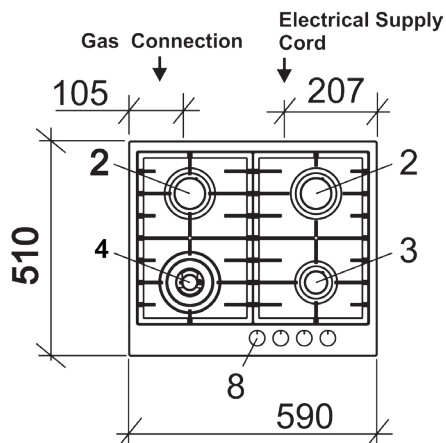
Gas connection for UNIVERSAL LPG



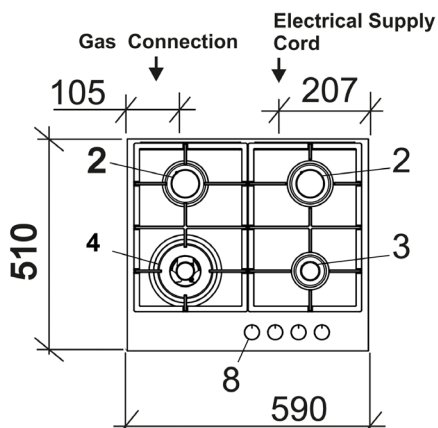
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*Depth of cooktop casing
from benchtop surface : 55 mm*

FH 604 3G DC BK C AUS



FHU 604 3G DC BK C AUS



NG

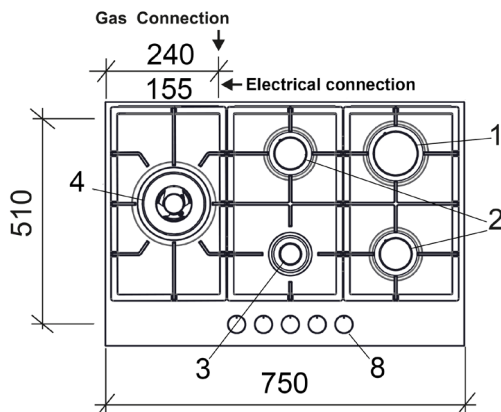
1 Rapid burner	11.5 MJ/h
2 Semi-rapid burner	6.3 MJ/h
3 Auxiliary burner	3.4 MJ/h
4 Double crown burner	14.4 MJ/h
5 Double crown burner	14.9 MJ/h
8 Control knob for burner	

Universal LPG

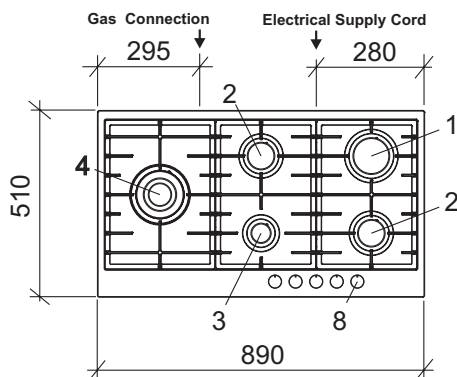
9.6 MJ/h
5.6 MJ/h
3.4 MJ/h
14.4 MJ/h
12.8 MJ/h

**Depth of cooktop casing
from benchtop surface : 55 mm**

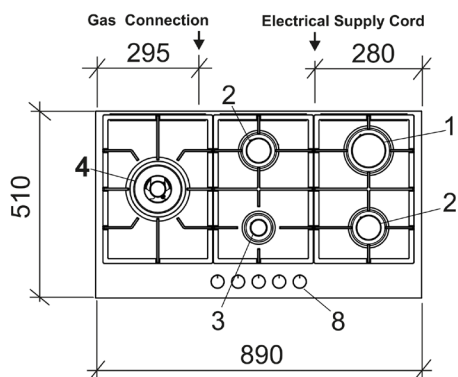
FHU 755 4G DCL BK C AUS



FH 905 4G DCL BK C AUS



FHU 905 4G DCL BK C AUS



NG

1 Rapid burner	11.5 MJ/h
2 Semi-rapid burner	6.3 MJ/h
3 Auxiliary burner	3.4 MJ/h
4 Double crown burner	14.4 MJ/h
5 Double crown burner	14.9 MJ/h
8 Control knob for burner	

Universal LPG

9.6 MJ/h
5.6 MJ/h
3.4 MJ/h
14.4 MJ/h
12.8 MJ/h

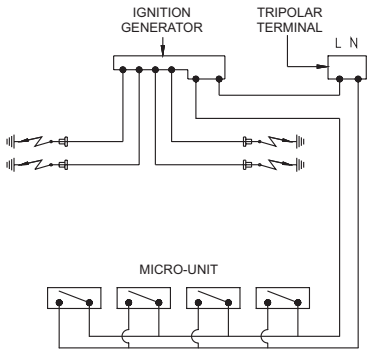
TECNICAL CHARACTERISTICS TABLE

BURNERS		GAS	NORMAL PRESSURE	INJECTOR DIAMETER	TAPE BY PASS DIAMETER	NOMINAL HEAT INPUT (MJ/h)
N°	DESCRIPTION					
1	RAPID	Universal LPG	2.75	85	40	9,5
		Natural	1.00	155	Adjust.	9,0
2	SEMI-RAPID	Universal LPG	2.75	65	31	6,1
		Natural	1.00	110	Adjust.	66
3	AUXILIARY	Universal LPG	2.75	52	27	3.9
		Natural	1.00	80	Adjust.	3.9
4	DOUBLE CROWN (**)	Universal LPG	2.75	108	60	14.7
		Natural	1.00	180	Adjust.	14.2

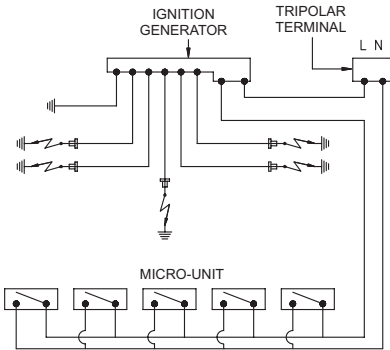
(**) Used in the models: FH 604 3G DC BK C AUS, FHU 604 3G DC BK C AUS

WIRING DIAGRAM

MODEL:
FH 604 3G DC BK AUS
FHU 604 3G DC BK C AUS

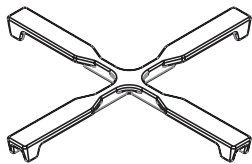


MODEL:
FH 905 4G DCL BK C AUS
FHU 905 4G DCL BK C AUS
FHU 755 4G DCL BK C AUS

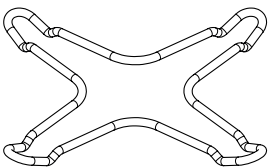


INSTRUCTION FOR USING THE MINI TRIVET

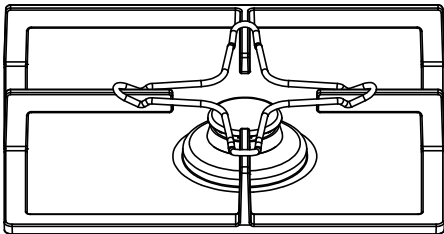
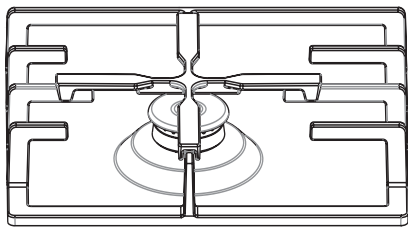
The mini-trivet included with this cooktop is to be used for pots of diameter 120mm or smaller



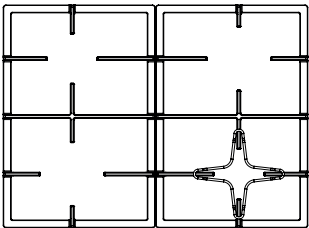
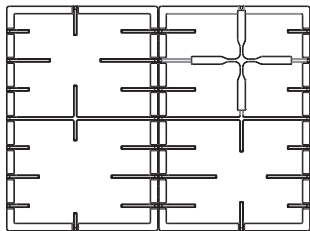
correct fitment



Correct fitment



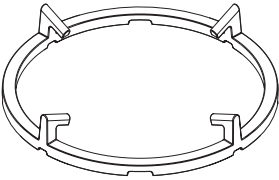
Examples of positioning of mini-trivet



MODEL: FH 604 3G DC BK C AUS
FH 905 4G DCL BK C AUS

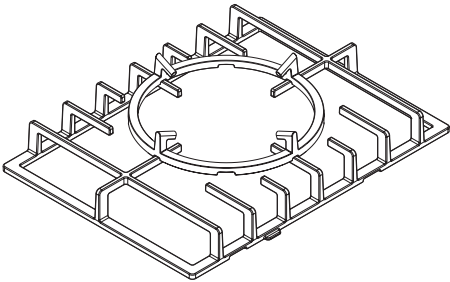
MODEL: FHU 604 3G DC BK C AUS
FHU 755 4G DCL BK C AUS
FHU 905 4G DCL BK C AUS

INSTRUCTIONS FOR USING THE WOK TRIVET

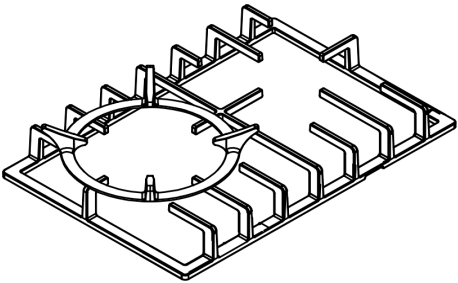


The cast iron wok trivet included with this cooktop is to be used for cooking only the wok burner.

Correct fitment

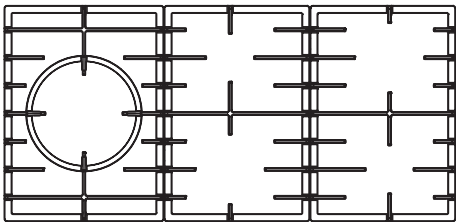


FH 905 4G DCL BK C AUS

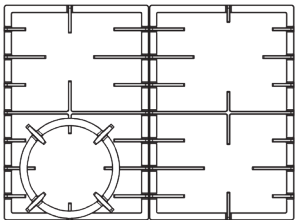


FH 604 3G DC BK C AUS

Examples of positioning cast iron wok trivet



FH 905 4G DCL BK C AUS



FH 604 3G DC BK C AUS

