

DOUBLE OVEN
GAS COOKER

GRB6GVC
GRB6GVK
GRB6GVR

Please read this manual first.

Dear Customer,

We would like you to obtain the best performance from your product which has been manufactured in modern facilities under strict quality control procedures.

Therefore, we advise you to read through this User Manual carefully before using your product and keep it for future reference. If you hand over the product to someone else, deliver the User Manual as well.

The User Manual will help you use the product in a fast and safe way.

- Read the User Manual before installing and operating the product.
 - You must strictly observe the safety instructions.
 - Keep this User Manual within easy reach for future reference.
 - Also read other documents supplied with the product.
- Remember that this User Manual may also be applicable for several other models. Differences between models are explicitly identified in the manual.

Explanation of symbols

Throughout this User Manual the following symbols are used:



Important information or useful hints about usage.



Warning for hazardous situations with regard to life and property.



Warning for electric shock.



Warning for risk of fire.



Warning for hot surfaces.



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Made in TURKEY

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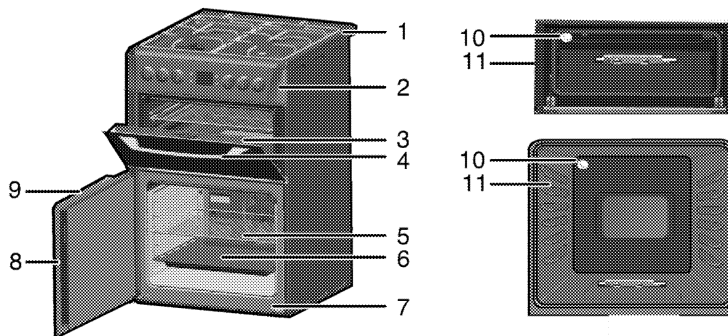
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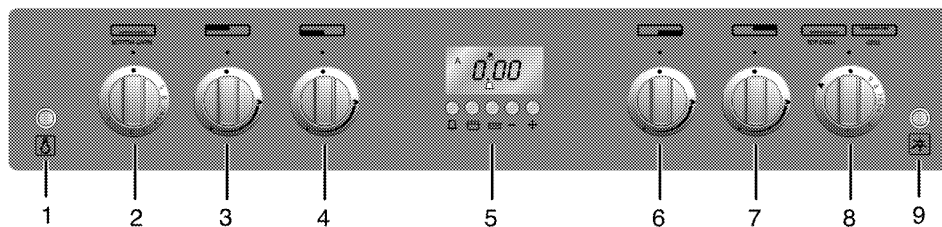
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1 General information

Overview



- | | | | |
|---|---------------------|----|-----------------|
| 1 | Burners' plate | 7 | Rating plate |
| 2 | Control panel | 8 | Main oven door |
| 3 | Top oven/Grill door | 9 | Handle |
| 4 | Handle | 10 | Lamp |
| 5 | Wire shelf | 11 | Shelf positions |
| 6 | Tray | | |



- | | | | |
|---|---------------------------|---|------------------------------|
| 1 | Lamp button | 6 | Auxiliary burner Front right |
| 2 | Main oven thermostat knob | 7 | Normal burner Rear right |
| 3 | Normal burner Rear left | 8 | Top oven thermostat knob |
| 4 | Rapid burner Front left | 9 | Ignition button |
| 5 | Digital timer | | |

Technical specifications

GENERAL	
External dimensions (height / width / depth)	900 mm/600 mm/600 mm
Voltage / frequency	230 V ~ 50 Hz
Fuse	min. 13 A
Cable type / section	H05VV-FG 3 x 0,75 mm ² or equivalent
Cable length	max. 2 m
Category of gas product	II 2H3+
Gas type / pressure	NG G 20/20 mbar
Total gas consumption	12,7 kW
Converting the gas type / pressure ^s – optional	LPG G30/28-30 mbar Propane 31/37 mbar
HOB	
Burners	
Rear left	Normal burner
Power	2000 W
Front left	Rapid burner
Power	2900 W
Front right	Auxiliary burner
Power	1000 W
Rear right	Normal burner
Power	2000 W
OVEN/GRILL	
Top oven	Gas oven
Oven power	2,1 kW
Grill power consumption	2.3 kW
Main oven	Gas oven
Oven power	2,5 kW
Inside illumination	15–25 W

i Technical specifications may be changed without prior notice to improve the quality of the product.

i Figures in this manual are schematic and may not exactly match your product.

i Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

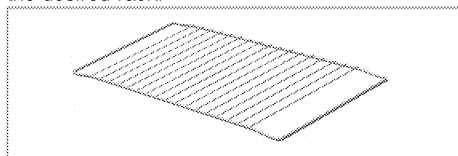
Package contents

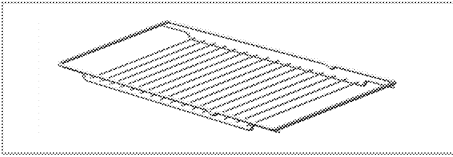
i Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

User manual

Wire Shelf

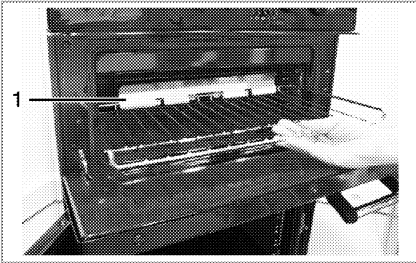
Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.





Wire shelf

Can be used for roasting and as deposit for baking, roasting and casserole dishes. In order to get best cooking performance it should be used together with the wire shelf metal shield on the rear side.

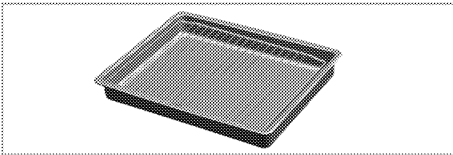


1 Metal shield

Metal shield should be attached on the rear upper side of wire shelf. Use the wire shelf as its bended side positioned on the front of the cavity and turned downside.

Small wire shelf

It is placed into the tray in order to collect the dripping fat while grilling so that the oven is kept clean.



Griddle



Griddle becomes very hot while it is in use. Keep children away from the oven.

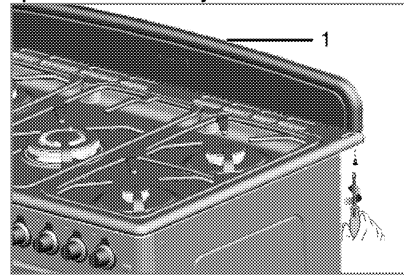
Used to cook your food directly. Place the griddle onto the burners and do not put any vessels on it.

- Metal utensils such as spatulas can damage the cooking surface.
- Do not place the griddle horizontally onto the hob. It will not fit properly and may fall from the top of the hob.
- Heat the griddle for max. 2 minutes before putting food on it. It may get damaged if it is heated for longer.

Griddle cooking table

Dish	Knob position
Crepe	High-medium-low
Bacon	High-medium-low
Chops	High-medium-low
Steak	High-medium-low
Hamburger	High-medium-low
Sliced potatoes	Medium-low
Egg	Medium-low
Fish cakes	Medium-low

Splash back assembly



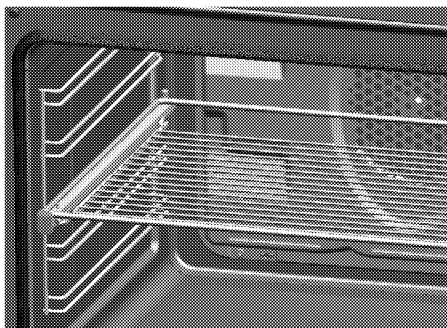
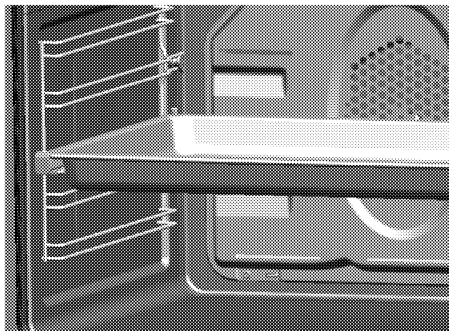
1 Splash back assembly

- Remove the splash back assembly from the packaging taking care to retain the two nuts and bolts required for fixing the splash back to the product. Position the splash back assembly as indicated.

Secure the splash back assembly to the hob with the nuts and bolts provided. Do not over tighten the bolts in order to avoid any damages to the hob or splash back assembly.

Proper positioning of the wire shelf and tray on sliding shelves

Trays and wire shelves used with the sliding shelf (model dependant) must be positioned correctly with the inner edges of the shelf placed over the pins on the sliding shelf. This holds the shelf firmly in place".



Injector table

Position hob zone	2000 W Rear left	2900 W Front left	1000 W Front right	2000 W Rear right
Gas type / Gas pressure				
G 20/20 mbar	103	115	72	103
G 30/28-30 mbar	72	87	50	72
G 31/ 37 mbar	72	87	50	72
Gas type / Gas pressure – TOP OVEN	Gas oven		Grill	
G 20/20 mbar	105		110	
G 30/28-30 mbar	71		75	
G 31/ 37 mbar	71		75	
Gas type / Gas pressure – MAIN OVEN	Gas oven			
G 20/20 mbar	115			
G 30/28-30 mbar	78			
G 31/ 37 mbar	78			

call CUSTOMER SERVICES HELPLINE. 0845 600 4911 to order LPG injector kit.

2 Important safety instructions

This section contains safety instructions that will help you avoid risk of injury and damage. All warranties will become void if you do not follow these instructions.

General safety

- This product is not intended to be used by persons with physical, sensory or mental disorders or unlearned or inexperienced people (including children) unless they are attended by a person who will be responsible for their safety or who will instruct them accordingly for use of the product. Children must be supervised to prevent them from tampering with the product.
- Connect the product to an earthed outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the earthing installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Do not operate the product if it is defective or has any visible damage.
- Do not carry out any repairs or modifications on the product. However, you may remedy some troubles that do not require any repairs or modifications. See *Troubleshooting*, page 34.
- Never wash down the product with water! There is the risk of electric shock!
- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Product must be disconnected from the mains during installation, maintenance, cleaning and repair procedures.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can

ignite when it comes into contact with hot surfaces.

- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- Do not place aluminium foil on the base of the tray.
- Keep all ventilation slots clear of obstructions.
- Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc.
- Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
- Do not use the product with front door glass removed or cracked.
- Rear surface of the oven gets hot when it is in use. Make sure that the gas/electrical connection does not contact the rear surface; otherwise, connections can get damaged.
- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Make sure that the product function knobs are switched off after every use.

Safety for children

- Electrical and/or gas products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- Accessible parts of the appliance will become hot whilst the appliance is in use. Children should be kept away until the product has cooled down.
- "An additional protective means to avoid contact with the oven door is available. This

part should be fitted when young children are likely to be present."

- **"CAUTION:** Accessible parts may be hot when the grill is in use. Young children should be kept away."
- Do not place any items above the appliance that children may reach for.
- When the door is open, do **not** load any heavy object on it and do **not** allow children to sit on it. It may overturn or door hinges may get damaged.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.

SAVE THESE INSTRUCTIONS


Safety when working with gas

- Any works on gas equipment and systems may only be carried out by authorised qualified persons who are Gas Safe registered.
- "Prior to the installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible."
- "This appliance is not connected to a combustion products or evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation;" See *Before installation, page 11*
- "CAUTION: The use of gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example increasing the level of the mechanical ventilation where present."
- Gas appliances and systems must be regularly checked for proper functioning. Regulator, hose and its clamp must be checked regularly and replaced within the

periods recommended by its manufacturer or when necessary.

- Clean the gas burners regularly. The flames should be blue and burn evenly.
- Good combustion is required in gas appliances. In case of incomplete combustion, carbon monoxide (CO) might develop. Carbon monoxide is a colourless, odourless and very toxic gas, which has a lethal effect even in very small doses.
- Request information about gas emergency telephone numbers and safety measures in case of gas smell from your local gas provider.

What to do when you smell gas

	DANGER
	Do not use open flame or do not smoke. Do not operate any electrical buttons (e.g. lamp button, door bell and etc.) Do not use fixed or mobile phones. Risk of explosion and toxication!

1. Turn off all valves on gas appliances and gas meter at the main control valve, unless it's in a confined space or cellar.
2. Open doors and windows.
3. Check all tubes and connections for tightness. If you still smell gas leave the property.
4. Warn the neighbours.
5. Call the fire-brigade. Use a telephone outside the house.

Call the Gas Emergency Services immediately on 0800 111 999

- 5.1 If you have door or gates that are secured by an electric lock, or entry phone, please open these manually.
6. Do not re-enter the property until you are told it is safe to do so.

Safety when working with electricity

Defective electric equipment is one of the major causes of house fires.

- Any work on electrical equipment and systems should only be carried out by authorized and qualified persons.
- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.
- Make sure that fuse rating is compatible with the product.

Intended use

This product is designed for domestic use.

Commercial use will void the guarantee.

"CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating."

This product should not be used for warming the plates under the grill, drying towels, dish cloths etc.

by hanging them on the oven door handles. This product should also not be used for room heating purposes.

The manufacturer shall not be liable for any damage caused by improper use or handling errors.

The oven can be used for defrosting, baking, roasting and grilling food.

3 Installation

Product must be installed by a qualified person in accordance with the regulations in force. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty.



Preparation of location and electrical and gas installation for the product is under customer's responsibility.



DANGER

The product must be installed in accordance with all local gas and/or electrical regulations.



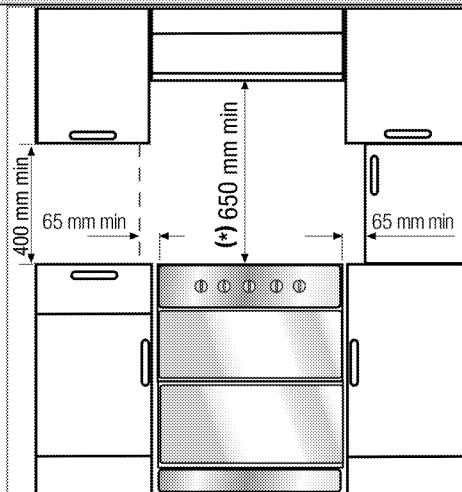
DANGER

Prior to installation, visually check if the product has any defects on it. If so, do not have it installed.

Damaged products cause risks for your safety.

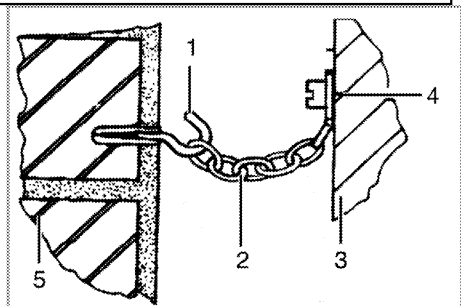
Before installation

To ensure that critical air gaps are maintained under the appliance, we recommend that this appliance is mounted on a solid base and that the feet do not sink into any carpet or soft flooring. The kitchen floor must be able to carry the weight of the appliance plus the additional weight of cookware and bakeware and food.



- It can be used with cabinets on either side but in order to have a minimum distance of 400mm above hotplate level allow a side clearance of 65mm between the appliance and any wall, partition or tall cupboard.
- It can also be used in a free standing position. Allow a minimum distance of 650 mm above the hob surface.
- (*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer' instructions regarding installation height (min 650 mm).
- Movement of your appliance is most easily achieved by lifting the front as follows and pulling towards. Open the top oven door and the bottom oven door sufficiently to allow a comfortable grip on the underside front edge of the oven roofs. While gripping, it should be avoided to damage any grill elements or oven interior furniture.
- The appliance corresponds to device class 1, i.e. it may be placed with the rear and **one** side to kitchen walls, kitchen furniture or equipment of any size. The kitchen furniture or equipment on the **other** side may only be of the same size or smaller.
- Any kitchen furniture next to the appliance must be heat-resistant (100 °C min.).

i The appliance must be secured against overbalancing by using the supplied two safety chains on your oven. Fasten hook (1) to the kitchen wall (5) and connect safety chain (2) to the hook.



- 1 Hook (is not supplied)
- 2 Safety chain (supplied and mounted to oven)
- 3 Rear of cooker
- 4 Firmly fix chain to cooker rear
- 5 Kitchen wall

Room ventilation

All rooms require an openable window, or equivalent, and some rooms will require a permanent vent as well.

The air for combustion is taken from the room air and the exhaust gases are emitted directly into the room.

Good room ventilation is essential for safe operation of your appliance. If there is no window or door available for room ventilation, an extra ventilation must be installed.

The appliance may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or shower. The appliance must not be installed in a bed-sitting room of less than 20m³.

Do not install this appliance in a room below ground level unless it is open to ground level on at least one side.

Room size	Ventilation opening
smaller than 5 m ³	min. 100 cm ²
5 m ³ to 10 m ³	min. 50 cm ²
greater than 10 m ³ /den	not required
In the cellar or basement	min. 65 cm ²

Installation and connection

Product can only be installed and connected in accordance with the statutory installation rules.

i Do not install the product next to refrigerators or freezers. The heat emitted by the product will increase the energy consumption of cooling appliances.

- Carry the product with at least two persons.
- Product must be placed directly on the floor. It must not be placed onto a base or a pedestal.

i Do not use the door and/or handle to carry or move the product. The door, handle or hinges get damaged.

Electrical connection

Connect the product to a grounded outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.



DANGER

The product must be connected to the mains supply only by an authorised and qualified person. The product's warranty period starts only after correct installation.

Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.



DANGER

The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product.

A damaged power cable must be replaced by a qualified electrician. Otherwise, there is risk of electric shock, short circuit or fire!

The mains supply data must correspond to the data specified on the type label of the product. The rating plate is either seen when the door or the lower cover is opened or it is located at the rear wall of the unit depending on the unit type.

Power cable of your product must comply with the values in "Technical specifications" table.




Power cable plug must be within easy reach after installation (do not route it above the hob).

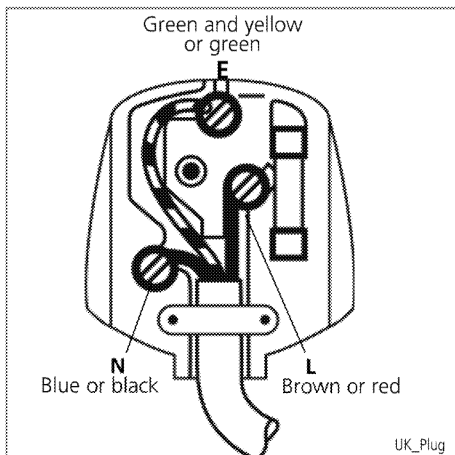
The moulded plug on this appliance incorporates a 13 A fuse. Should the fuse need to be replaced an ASTA approved BS1362 fuse of the same rating must be used. Do not forget to refit the fuse cover. In the event of losing the fuse cover, the plug must not be used until a replacement fuse cover has been fitted. Colour of the replacement fuse cover must be the same colour as that visible on the pin face of the plug. Fuse covers are available from any good electrical store.

• Fitting a different plug

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals on your plug, proceed as follows:

- Brown cable = L (Live)
- Blue cable = N (Neutral)
- Green/yellow cable must be connected to ground (E)  line.

With the alternative plugs a 13 A fuse must be fitted either in the plug or adaptor or in the main fuse box. If in doubt contact a qualified electrician.



DANGER

Before starting any work on the electrical installation, disconnect the product from the mains supply.

There is the risk of electric shock!

Plug the power cable into the socket.

Gas connection



DANGER

Product can be connected to gas supply system only by an authorised and qualified person.

Risk of explosion or toxication due to unprofessional repairs!

Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.



DANGER

Before starting any work on the gas installation, disconnect the gas supply.

There is the risk of explosion!

- Gas adjustment conditions and values are stated on labels (or ion type label).
- In the UK, Gas Safe registered installers (including the Regions of British Gas) undertake to work to safe and satisfactory standards.

Regulations

The cooker must be installed in accordance with the Gas Safety (Installation and Use) Regulations and the relevant Building Regulations in force.



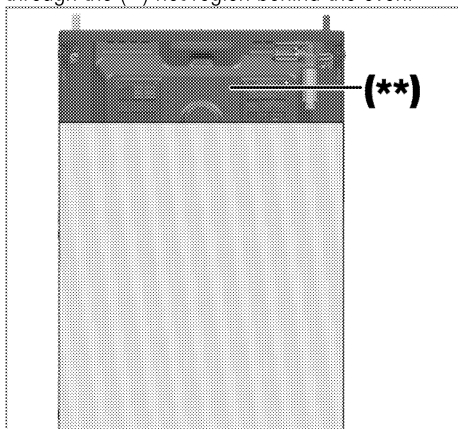
Your product is equipped for natural gas (NG).

The cooker is designed for UK installation using a flexible connection with tubing in accordance with the regulations in force. Length of 900mm is recommend.

Make sure that the natural gas valve is readily accessible.

Service Representative will remove the plug during connection and connect your appliance by means of a straight connection device (coupling).

If a flexible hose is used it must not come into contact with the top 150mm/6 inches (hot region) of the rear of the appliance. Do not pass the hose through the (**) hot region behind the oven.



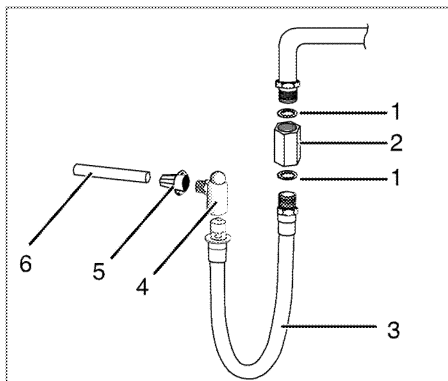
(**) Hot region



If you need to use your appliance later with a different type of gas, you must consult an authorised service centre for the related conversion procedure.

Seal all connections with gas sealant.

1. Shut gas supply.
2. Connect safety (gas) hose 5 to the inlet valve of the oven.
3. Connect gas hose with elbow joint 6 .



- 1 Gasket
- 2 Adapter (optional) with 1/2" outlet
- 3 Gas (safety) hose
- 4 Valve with 90° outlet
- 5 Connection piece
- 6 Gas supply pipe



DANGER

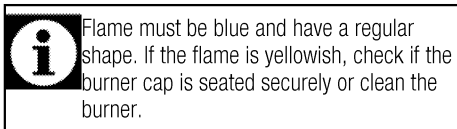
The gas hose must not be clamped, bent or trapped or come into contact with hot parts of the product.

There is the risk of explosion due to damaged gas hose.

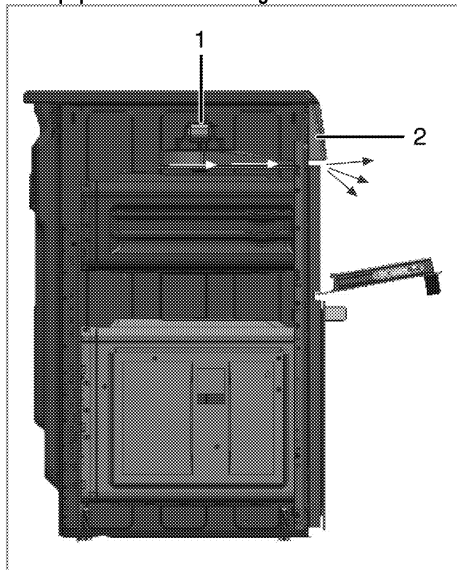
- Push the product towards the kitchen wall.
- Hook safety chain.
- **Adjusting the feet of oven**
Vibrations during use may cause cooking vessels to move. This dangerous situation can be avoided if the product is level and balanced.
For your own safety please ensure the product is level by adjusting the four feet at the bottom by turning left or right and align level with the work top.

Final check

1. Check electrical functions.
2. Open gas supply.
3. Check gas installations for secure fitting and tightness.
4. Ignite burners and check appearance of the flame.



For equipment with a cooling fan



- 1 Fan
- 2 Control panel

While open door grilling, in order to protect control panel, knobs and related oven parts; a fan automatically starts working.

- i** Fan continues working until the product cools down.

Gas conversion

- ⚠ Risk of explosion!**
Before starting any work on the gas installation, please shut off the gas supply.

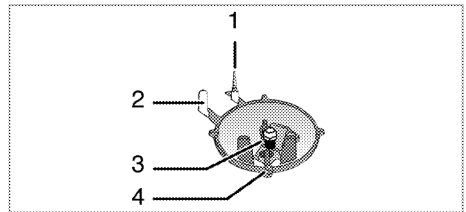
In order to change your appliance's gas type, change all injectors and make flame adjustment for all valves at reduced flow rate position.

- **Gas conversion must only be carried out by a Gas Safe registered installer or service agent.**

Exchange injector for the burners

1. Take off burner cap and burner body.
2. Unscrew injectors.
3. Fit new injectors.
4. Check all connections for secure fitting and tightness.

- i** New injectors have their position marked on their packing or injector table on *Injector table, page 7* can be referred to.



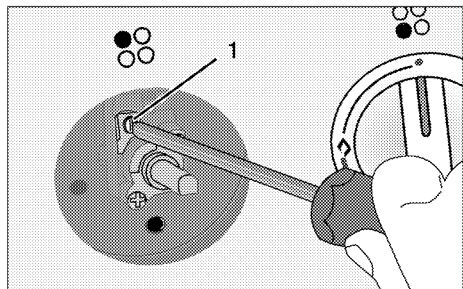
- 1 Flame failure device
- 2 Sparking plug
- 3 Injector
- 4 Burner

- i** Unless there is an abnormal condition, do not attempt to remove the gas burner taps. You must call an Authorised service agent if it is necessary to change the taps.

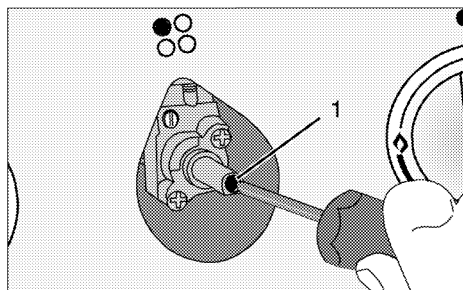
Reduced gas flow rate setting for hob taps

1. Ignite the burner that is to be adjusted and turn the knob to the reduced position.
2. Remove the knob from the gas tap.
3. Use an appropriately sized screwdriver to adjust the flow rate adjustment screw.
For LPG (Butane - Propane) turn the screw clockwise.
For the natural gas, you should turn the screw **counter-clockwise** once.
» The normal length of a straight flame in the reduced position should be 6-7 mm.
4. If the flame is higher than the desired position, turn the screw clockwise. If it is smaller turn anticlockwise.
5. For the last control, bring the burner both to high-flame and reduced positions and check whether the flame is on or off.

Depending on the type of gas tap used in your appliance the adjustment screw position may vary.

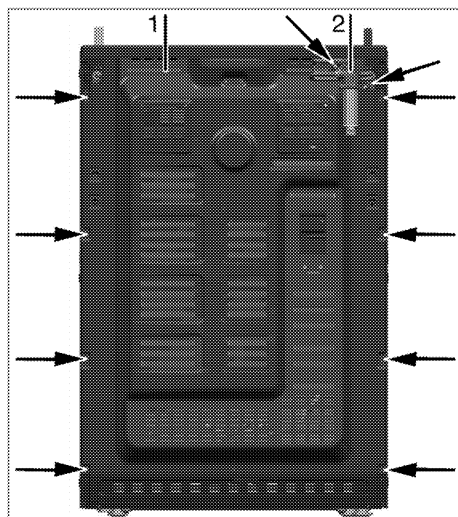


1 Flow rate adjustment screw

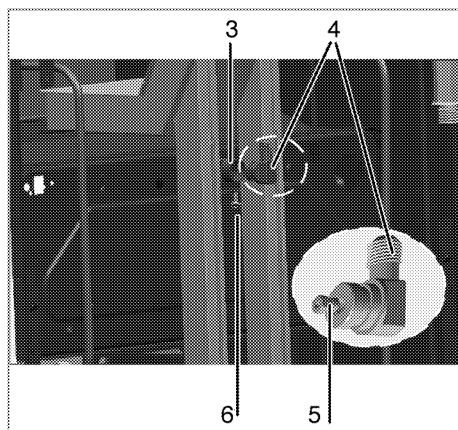


1 Flow rate adjustment screw

Exchange of injector for grill burner



1. Back wall
2. Shut-off valve



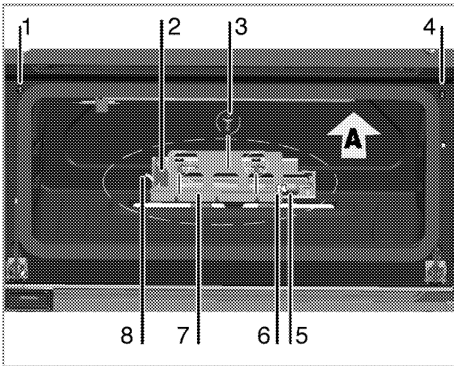
3. Grill burner
4. Injector holder
5. Injector
6. Screw

1- Unscrew the screws fixing the rear cover sheet (1) and shut-off valve holder (2).

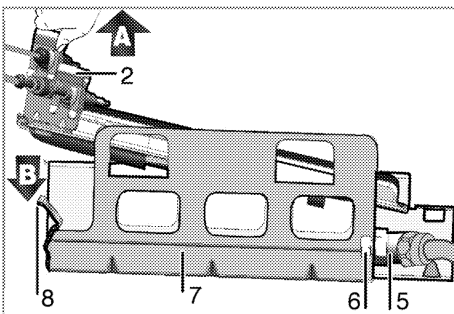
2- After removing the rear cover sheet (1), you can reach the grill burner tube (3) and grill injector holder (4).

- 3- Unscrew the grill injector holder(4) fixing screw(6).
- 4- Unscrew the injector (5) and replace it with appropriate injector, see injector table, on page 7.
- 5 - Conduct leakage control after replacing the injector.
- 6 - Assemble the injector holder (4) into the grill burner tube (3).
- 7- Fix the injector holder by the screw (6).
- 8- Assemble the rear cover sheet (1) and shut-off valve holder (2).

Exchange of injector for oven burner



- 1- Door switch
- 2- Oven burner
- 3- Screw (3 pieces)
- 4- Cut-off valve
- 5- Injector holder
- 6- Injector
- 7- Oven burner holder
- 8- Clips



It is recommended to remove the top oven door (see, disassemble oven door on page 35), to provide an ergonomic disassemble of the oven burner.

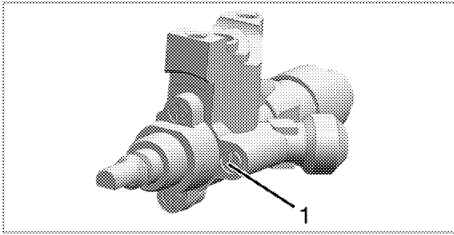
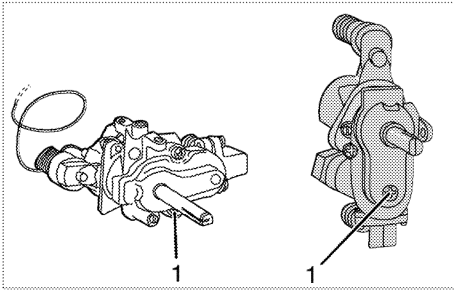
- 1- Unscrew 3 screws (3) to remove oven burner (2) and oven burner holder (7).
- 2- Gently pull up burner and holder in "A" direction- be careful with gas connection tube and thermocouple.
- 3- Push the clips (8) in "B" direction to disassemble oven burner (2) and its holder(7).
- 4- Unscrew the injector (6) and replace it with appropriate injector, see injector table, on page 7.
- 5- Conduct the leakage control after replacing the injector.
- 6- Assemble the oven burner (2) to its holder (7) by pushing the burner on the clips (8) in "B" direction.
- 7- Mount the oven burner (2) and holder (7) as a group to the cavity by screwing 3 screws (3).

Reduced flow adjustment for the gas oven

Reduced flow rate adjustment is extremely important for the appropriate functioning of the oven. In order to provide maximum security to the user these operations have to be done with care.

1. Ignite the burner that is to be adjusted and turn the knob to the high flame position.
2. Close the oven door and wait for 10 to 15 minutes until the oven becomes ready for adjustment.
3. After 15 minutes, adjust the oven to the lowest flame position.
4. Take out the knob.
5. Set the flame length to 2 to 3 mm by means of the screw 2 on the oven tap. Turning in clockwise direction reduces the flame, turning counter-clockwise increases the flame.

i If the temperature of the oven increases excessively, turn off the oven and call the authorised service agent to have oven thermostat repaired.



Butan/propan	Natural gas
Fasten the screw until the end	Loosen the screw 1/2 round



i If the gas type of the unit is changed, then the rating plate that shows the gas type of the unit must also be changed.

Compliance with EEE Directive

This product does not contain harmful and forbidden materials described in the "Directive on the Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment" (EEE) issued by the T.R. Ministry of Environment and Forest.

Complies with the EEE Directive.

Package information

Packaging materials are dangerous to children. Keep packaging materials in a safe place out of reach of children.

Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations.

Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

Future Transportation

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.
- To prevent the wire grill and tray inside the oven from damaging the oven door, place a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.
- Secure the caps and pan supports with adhesive tape.
- Do not use the door or handle to lift or move the product.

i Do not place any objects onto the product and move it in upright position.

i Check the general appearance of your product for any damages that might have occurred during transportation.

Disposing of the old product



Dispose of the old product in an environmentally friendly manner.

This equipment bears the selective sorting symbol for waste electrical and electronic equipment (WEEE). This means that this equipment must be handled pursuant to European Directive

2002/96/EC in order to be recycled or dismantled to minimize its impact on the environment. For further information, please contact local or regional authorities.

Refer to your local dealer or solid waste collection centre in your area to learn how to dispose of your product.

Before disposing of the product, cut off the power cable plug and make the door lock (if any) unusable to avoid dangerous conditions to children.

4 Preparation


Tips for saving energy

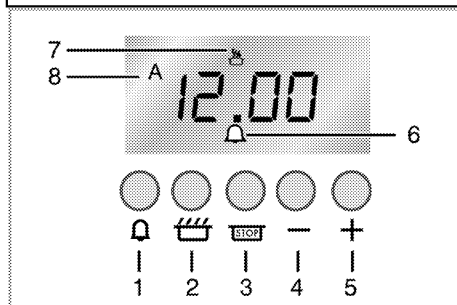
The following information will help you to use your appliance in an ecological way, and to save energy:

- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire shelf.
- Cook more than one dish one after another. The oven will already be hot.
- Defrost frozen dishes before cooking them.
- Use pots/pans with cover for cooking. If there is no cover, energy consumption may increase 4 times.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.

Initial use

Time setting

 Before you can use the oven, the time must be set. If the time is not set, oven will not operate.




- 1 Alarm key
- 2 Cooking time key
- 3 End of cooking time key
- 4 Minus key
- 5 Plus key

- 6 Alarm symbol
- 7 Cooking symbol
- 8 Automatic symbol

1. Keep keys (2) and (3) pressed.
2. Press (4) or (5) keys to set the time. Press the key with short intervals to increase or reset the time with increments of 1 minute. If you keep the relevant key pressed, the minutes will increase and reset faster.
3. Release keys (2) and (3).

First cleaning of the appliance

 The surface might get damaged by some detergents or cleaning materials. Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

1. Remove all packaging materials.
2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.


Initial heating

Heat up the product for about 30 minutes and then switch it off. Thus, any production residues or layers will be burnt off and removed.

 **WARNING**
Hot surfaces may cause burns!
Do not touch the hot surfaces of the product. Keep children away from the product and use oven gloves.

Gas oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select the highest flame of the gas oven; see *How to use the gas oven, page 23*.
4. Operate the oven about 30 minutes.
5. Turn off your oven; See *How to use the gas oven, page 23*

 Smoke and smell may emit for a couple of hours during the initial operation. This is quite normal. Ensure that the room is well ventilated to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits.

5 How to use the hob

General information about cooking



DANGER

Never fill the pan with oil more than one third of it. Do not leave the hob unattended when heating oil. Overheated oils bring risk of fire.

Never attempt to extinguish a possible

fire with water! When oil catches fire, cover it with a fire blanket or damp cloth.

Turn off the hob if it is safe to do so and call the fire department.

- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you use when heating oil.
- Place the pans and saucepans in a manner so that their handles are not over the hob to prevent heating of the handles. Do not place unbalanced and easily tilting vessels on the hob.
- Do not place empty vessels and saucepans on cooking zones that are switched on. They might get damaged.
- Operating a cooking zone without a vessel or saucepan on it will cause damage to the product. Turn off the cooking zones after the cooking is complete.
- As the surface of the product can be hot, do not put plastic and aluminum vessels on it. Such vessels should not be used to keep foods either.
- Use flat bottomed saucepans or vessels only.
- Put appropriate amount of food in saucepans and pans. Thus, you will not have to make any unnecessary cleaning by preventing the dishes from overflowing.

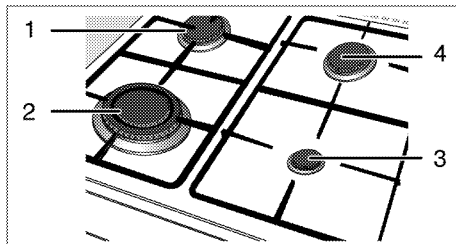
Do not put covers of saucepans or pans on cooking zones.

Place the saucepans in a manner so that they are centered on the cooking zone. When you want to move the saucepan onto another cooking zone, lift and place it onto the cooking zone you want instead of sliding it.

Gas cooking

- Size of the vessel and the flame must match each other. Adjust the gas flames so that they will not extend the bottom of the vessel and center the vessel on saucepan carrier.

Using the hobs



List of advised diameter of pots to be used on related burners.

- 1 Normal burner 18-20 cm
- 2 Rapid burner 22-24 cm
- 3 Auxiliary burner 12-18 cm
- 4 Normal burner 18-20 cm

Large flame symbol indicates the highest cooking power and small flame symbol indicates the lowest cooking power. In turned off position (top), gas is not supplied to the burners.

Igniting the gas burners



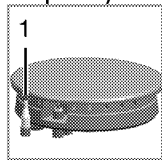
Gas burners are ignited with ignition buttons.

1. Keep burner knob pressed.
2. Turn it counter clockwise to large flame symbol.
3. Press and release the ignition button. Repeat the procedure until the released gas is ignited.
4. Adjust it to the desired cooking power.

Turning off the gas burners

Turn the keep warm zone knob to off (upper) position.

Gas shut off safety system (in models with thermic component)



As a counter measure against blow out due to fluid overflows at burners, safety mechanism trips and shuts off the gas.

1. Gas shut off safety

- Push the knob inwards and turn it counter clockwise to ignite.
- After the gas ignites, keep the knob pressed for 3-5 seconds more to engage the safety system.
- If the gas does not ignite after you press and release the knob, repeat the same procedure by keeping the knob pressed for 15 seconds.



DANGER

Release the button if the burner is not ignited within 15 seconds.

Wait at least 1 minute before trying again.
There is the risk of gas accumulation and explosion!

6 How to operate the oven

General information on baking, roasting and grilling



WARNING

Hot surfaces may cause burns!

Do not touch the hot surfaces of the product. Keep children away from the product and use oven gloves.



DANGER

Be careful when opening the oven door as steam may escape.

Exiting steam can scald your hands, face and/or eyes.

Tips for baking

- Use non-sticky coated appropriate metal plates or aluminum vessels or heat-resistant silicone molds.
- Make best use of the space on the rack.
- Place the baking mold in the middle of the shelf.
- Select the correct rack position before turning the oven or grill on. Do not change the rack position when the oven is hot.
- Keep the oven door closed.

Tips for roasting

- Treating whole chicken, turkey and big-piece meats with dressings such as lemon juice and black pepper before cooking will increase the cooking performance.
- It lasts about 15 to 30 minutes longer to roast the meat with bones when compared to roasting the same size of meat without bones.
- Each centimeter of the meat thickness requires approximately 4 to 5 minutes of cooking time.
- Let meat rest in the oven for about 10 minutes after the cooking time is over. The juice is better distributed all over the roast and does not run out when the meat is cut.
- Fish should be placed on the middle or lower rack in a heat-resistant plate.

Tips for grilling

When meat, fish and poultry are grilled, they quickly get brown, have a nice crust and do not get dry. Flat pieces, meat skewers and sausages are particularly suited for grilling as are vegetables with high water content such as tomatoes and onions.

- Distribute the pieces to be grilled on the wire shelf or in the baking tray with wire shelf in such a way that the space covered does not exceed the size of the heater.
- Slide the wire shelf or baking tray with grill into the desired level in the oven. If you are grilling on the wire shelf, slide the baking tray to the lower rack to collect fats. Add some water in the tray for easy cleaning.



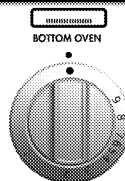
Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat.

Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

How to use the gas oven



Before you can use the oven, the time must be set. If the time is not set, oven can not be ignited with electricity.



The gas oven is operated by the gas oven control knob. In off position (top) the gas supply is Off.

Switch on the gas oven

The gas oven is ignited with the ignition button.

1. Open oven door.
2. Keep gas oven control knob pressed and turn it **counterclockwise**.
3. Press ignition button and release it again.
4. Keep the gas oven control knob pressed for 3 to 5 seconds.

» Repeat the process until the emanating gas is ignited.

5. Keep the gas oven control knob pressed for another 3 to 5 seconds. Be sure that gas has ignited and flame is present.
6. Select the desired baking power/ gas mark.
7. If there is no electricity; ignite the gas with the gas lighter from the ignition control hole.



DANGER

There is the risk of gas compression and explosion!

Do not attempt to ignite the gas more that 15 seconds. If the burner is not ignited within 15 seconds, turn off the knob and wait for 1 minute. Ventilate the room before reattempting to ignite the burner. There is the risk of gas compression and explosion!

Switch off the gas oven

1. Turn gas oven control knob to off position (top).

Gas level	1	2	3	4	5	6	7	8	9
Temperature °C	140	145	150	175	190	200	220	240	250
Temperature °F	284	293	302	347	374	392	428	464	482

Cooking times table



1st rack of the oven is the **bottom** rack.



Maximum load capacity of oven tray: 4 kg (8.8 lb).



The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.

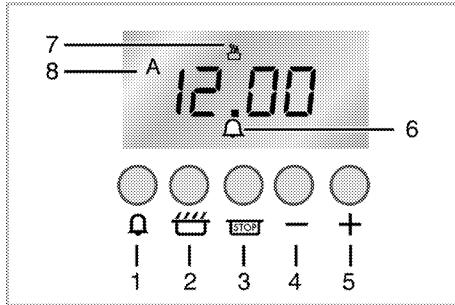
Stand dishes on a baking sheet to prevent spillages onto oven base and help keep oven clean.

Baking and roasting

Food	Preheating *	Insertion level	Gas mark	Cooking time
Fruit pies	10 min.	4	4	25-30 mins
Pizza	10 min.	4 or 5	4-5	12-25 mins depending on thickness
Small cakes One tray Two trays	10 min.	4 2...4	4	20-30 mins
Victoria sandwich	10 min.	4	4	20-30 mins
Biscuits	10 min.	4	4	15-20 mins
Scones	10 min.	4	4	15-20 mins
Rich fruit cake (20-22cm)	10 min.	3	3	3-4 hours??
Roast beef; Sirloin, topside, top rump, rib	10 min.	3	7 then 4	<i>20-30 mins, then Rare 15mins per 450g/lb + 15 mins Medium 20mins per 450g/lb + 20mins Well done 25mins per 450g/lb + 25mins</i>
Roast Lamb; Leg, shoulder, rack, breast, whole neck fillet	10 min.	3	7 then 4	20-30 mins, then <i>20-25mins per 450g/lb + 20 mins</i>
Roast pork; loin, shoulder, leg	10 min.	3	7 then 4	20-30 mins, then <i>25-30 mins per 450g/lb + 25 mins</i>
Roast chicken	10 min.	3	7 then 4	20 mins, then <i>20-25 mins per 450g/lb + 20 mins</i>
Roast turkey	–	2	9 then 4...5	20-30 mins, then <i>25-30 mins per 450g/lb + 25 mins</i>
Casseroles	10 min.	4	3	2-3 hours
Whole fish	10 min.	3	4	20-30 mins
Pasta bake	10 min.	4	5	25-30 mins

* at control knob position 7 / ^s depending on quantity / # depending on size

Using the oven clock



- 1 Alarm key
- 2 Cooking time key
- 3 End of cooking time key
- 4 Minus key
- 5 Plus key
- 6 Alarm symbol
- 7 Cooking symbol
- 8 Automatic symbol

i The maximum time to be set for the end of the cooking process is 23 hours and 59 minutes. In case of power cut, program will be canceled. Reprogram is needed.

i When you press key **2** during the cooking process, the display will show the remaining cooking time for a short moment.

Switch on fully automatic operation

In this operation mode, you can specify the time that the oven will be turned on and off automatically.

1. Keep the key (2) pressed.

i The maximum cooking time can be 10 hours.

2. Press (5) or (6) keys to set the cooking time. Press the key with short intervals to increase or reset the time with increments of 1 minute. If you keep the key pressed, the minutes will increase and reset faster.

3. Release the key (2).
- » Cooking (7) and Automatic (8) symbols appear on the display.
4. Keep End of Cooking Time key (3) pressed.
5. Press (4) or (5) keys to set the end of cooking time.
6. Release the key (3).
7. Put your dish into the oven.
8. Select operation mode and temperature.
- » When the relevant time arrives, the oven will be heated up to the set temperature and will maintain this temperature until the end of the cooking time you selected. The Cooking symbol (7) appears on the display during the cooking process.
9. Press the key (2) when cooking completes and the alarm sounds.
10. Turn off the oven with the Temperature knob and Function knob.
11. Press Cooking Time (2) and End of Cooking Time (3) keys simultaneously to reset the program.
- » AUTO symbol (8) disappears. Cooking symbol (7) appears. Oven is ready to be used in manual operation mode.

Switch on semi-automatic operation

In this operation mode, you can specify the time that the oven will be turned off automatically.

1. Put your dish into the oven and close the door.
2. Select operation mode and temperature.
3. Keep the Cooking Time key (2) pressed.
4. Press (4) or (5) keys to set the cooking time. Press the key with short intervals to increase or reset the time with increments of 1 minute. If you keep the key pressed, the minutes will increase and reset faster.
5. Release the key (2).
- » Cooking (7) and Automatic (8) symbols appear on the display.
6. The oven will be heated up to the preset temperature and will maintain this temperature until the end of the cooking time you selected.
7. Press the key (2) when cooking completes and the alarm sounds.

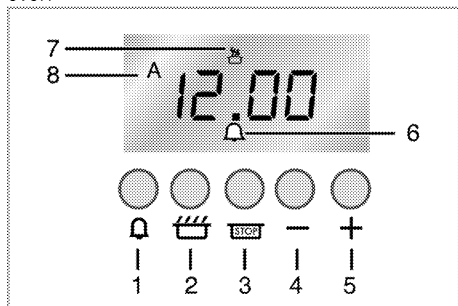
8. Turn off the oven with the Temperature knob and Function knob.
 9. Press Cooking Time (2) and End of Cooking Time (3) keys simultaneously to reset the program.
- » Auto symbol (8) disappears. Cooking symbol (7) appears. Oven is ready to be used in manual operation mode.

Stopping the cooking

1. Press Cooking Time (2) and End of Cooking Time (3) keys simultaneously.
- » AUTO symbol (8) disappears. Cooking symbol (7) appears to indicate that oven is ready to be operated regardless of any time setting.
 2. Turn off the oven with the Temperature knob and Function knob.

Using the clock as an alarm

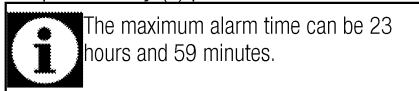
You can use the clock of the product for any warning or reminder apart from the cooking programme. The alarm clock has no influence on the functions of the oven. It is only used as a warning. For example, this is useful when you want to turn food in the oven at a certain point of time. Alarm clock will give a signal once the time you set is over.



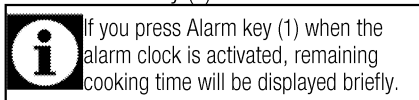
- 1 Alarm key
- 2 Cooking time key
- 3 End of cooking time key
- 4 Minus key
- 5 Plus key
- 6 Alarm symbol
- 7 Cooking symbol
- 8 Automatic symbol

Setting the alarm clock

1. Keep Alarm key (1) pressed.



2. Press (4) and (5) keys to determine how long after the alarm will sound. Press the key repeatedly to increase or reset the time with increments of 1 minute. If you keep the key pressed, the minutes will increase and reset faster.
- » Alarm clock symbol appears on the display.
3. Release Alarm key (1).



Turning off the alarm

1. Press End of Cooking Time key (3) when the alarm sounds. Alarm clock symbol on the display disappears.

If you want to cancel the alarm:

1. Keep Alarm key (1) pressed.
 2. Keep the key (4) pressed until **"0.00"** appears on the display.
- » Release Alarm key (1).
- » Alarm clock symbol on the display disappears and alarm sounds.

How to use the gas oven - Top oven

The gas oven is operated by the gas oven control knob. In off position (top) the gas supply is locked.

Switch on the gas oven

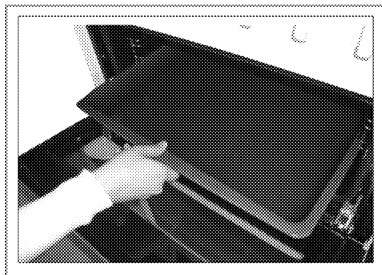
The gas oven is ignited with the ignition button.

1. Open oven door.
2. **Keep** grill control knob **pressed** and turn it **counterclockwise**.
3. Press ignition button and release it again.
» Repeat the process until the emanating gas is ignited.
4. Keep the grill control knob pressed for approx. 3 to 5 seconds.
5. Be sure that gas has ignited and flame is present.

Gas level temperature conversion chart

Gas level	1	2	3	4	5	6	7	8	9
Temperature °C	120	130	150	180	190	200	220	230	250
Temperature °F	248	266	302	356	374	392	428	446	482

- When removing tray from top oven, pull as shown in picture and hold with two hands from two sides.



Cooking times table

i The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.

6. If there is no electricity; ignite the gas with the gas lighter from the ignition control hole.
7. Select the desired baking power.

⚠ Risk of deflagration by gas that is not ignited!

"The device shall not be operated for more than 15 s. If after 15 s the burner has not lit, stop operating the device and open the compartment door and/or wait at least 1 min before attempting a further ignition of the burner."

Switch off the gas oven

1. Turn gas oven control knob to off position (top).

- Stand dishes on a baking sheet to prevent spillages onto oven base and help keep oven clean.
- Preheat oven first

i Level 1 is the **bottom** level in the oven.


i Maximum load for the oven tray: 4 kg (8,8 lbs).


Baking and roasting

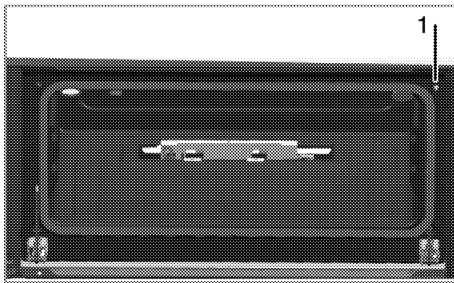
Food	Preheating *	Insertion level	Gas mark	Cooking time
Fruit pies	10 min.	1	4	25-30 mins
Pizza	10 min.	1-2	4-5	12-25 mins depending on thickness
Small cakes	10 min.	1	4	20-25 mins
Victoria sandwich	10 min.	1	4	20-30 mins
Biscuits	10 min.	1	4	15-20 mins
Scones	10 min.	1	4	15-20 mins
Casseroles	10 min.	1	3	2-3 hours
Whole fish	10 min.	1	4	20-30 mins
Pasta bake	10 min.	1	5	25-30 mins

* at control knob position 4 / ^S depending on quantity / [#] depending on size


How to operate the gas grill- Top oven

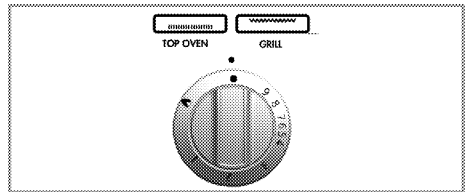
 This product is designed for OPEN DOOR GRILLING.

 Hot surfaces may cause burns! Children must be kept away.
When the door fully open, it remains tilted slightly, so that any spillage will be directed away from you.



1. Cut-off valve

 The grill door has a cut-off valve (2). As a safety feature, this valve prevents the grill from working when the door is closed.



The grill is operated by the grill control knob. In off position (top) the gas supply is locked.

When the door fully open, it remains tilted slightly, so that any spillage will be directed away from you.

Switch on grill

The gas grill is ignited with the ignition button.

1. Open oven door.
2. Keep grill control knob **pressed** and turn it in **counterclockwise** onto the grill symbol.
3. Press ignition button and release it again.
» Repeat the process until the gas is ignited.
4. Keep the grill control knob pressed for another 3 to 5 seconds.
5. Be sure that ignited and flame occurred.

⚠ Risk of deflagration by gas that is not ignited!

"The device shall not be operated for more than 15 s. If after 15 s the burner has not lit, stop operating the device and open the compartment door and/or wait at least 1 min before attempting a further ignition of the burner."

Cooking times table

i The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.

- If food is cooking too quickly, it can be placed in the bottom of the grill pan.
- Do not place cookware with rough bases on the oven door.
- Ensure that there is at least 25mm space at top of oven when grilling larger foods or cookware.

- Do not place aluminium foil on the wire rack to grill on.
- Turn food over to ensure it is cooked on both sides
- Preheat oven first

i Level 1 is the **bottom** level in the oven.

i Maximum load for the oven tray: 4 kg (8,8 lbs).


Grilling with gas grill


Food	Preparation/setting	Grilling time #
Toast	Place on wire rack in grill pan.	3-5mins
Bacon	Place on wire rack in grill pan.	4-6 mins
Gammon steaks	Place on wire rack in grill pan.	10-15 mins
Beefburgers	Place on wire rack in grill pan.	10-20 mins
Sausages	Place on wire rack in grill pan.	10-15 mins
Chops, chicken pieces	Place on upturned wire rack in grill pan.	15-30 mins
Fish fillets, fish fingers	Place on wire rack in grill pan.	10-20 mins
Grilling /browning tops of foods e.g. cottage pie	Place on base of top oven.	8-10 mins
# depending on size resp. thickness		

7 Maintenance and care


General information


Service life of the product will extend and the possibility of problems will decrease if the product is cleaned at regular intervals.

 **DANGER**
Disconnect the product from mains supply before starting maintenance and cleaning works.
There is the risk of electric shock!

 **DANGER**
Allow the product to cool down before you clean it.
Hot surfaces may cause burns!

- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.

 The surface might get damaged by some detergents or cleaning materials.
Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

 Do not use steam cleaners to clean the appliance as this may cause an electric shock.


Cleaning the hob

Gas hobs

1. Remove and clean the saucepan carriers and burner caps.
2. Clean the hob.
3. Install the burner caps and make sure that they are seated correctly.
4. When installing the upper grills, pay attention to place the saucepan carriers so that the burners are centered.

Cleaning the control panel

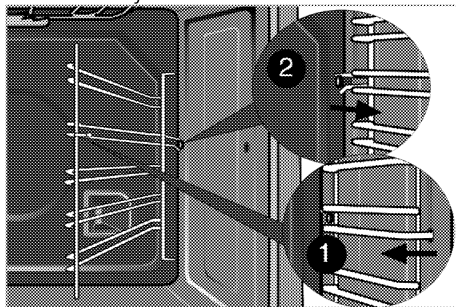
Clean the control panel and control knobs with a damp cloth and wipe them dry.

 Do not remove the control buttons/knobs to clean the control panel.
Control panel may get damaged!

Cleaning the oven

To clean the side wall

1. Remove the front section of the side rack by pulling it in the opposite direction of the side wall.
2. Remove the side rack completely by pulling it towards you.



Catalytic walls

Side walls or just back wall of oven interior may be covered with catalytic enamel.

The catalytic walls of the oven must not be cleaned. The porous surface of the walls is self-cleaning by absorbing and converting spitting fat (steam and carbon dioxide).

Clean oven door

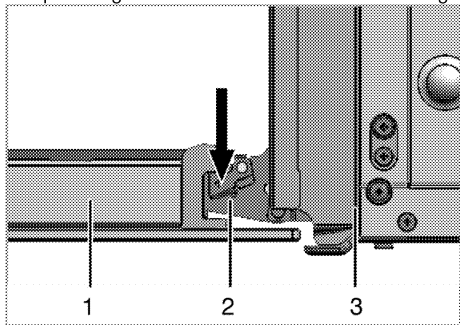
To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.



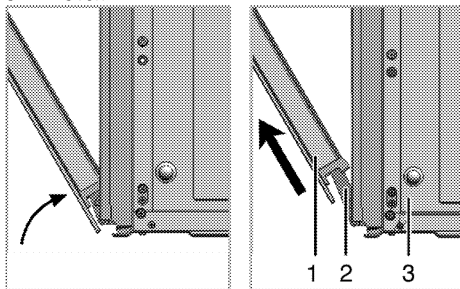
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

Removing the oven door

1. Open the front door (1). (Top door only)
2. Open the clips at the hinge housing (2) on the right and left hand sides of the front door by pressing them down as illustrated in the figure.



- 1 Front door
- 2 Hinge
- 3 Oven



3. Move the front door to half-way.
4. Remove the front door by pulling it upwards to release it from the right and left hinges.

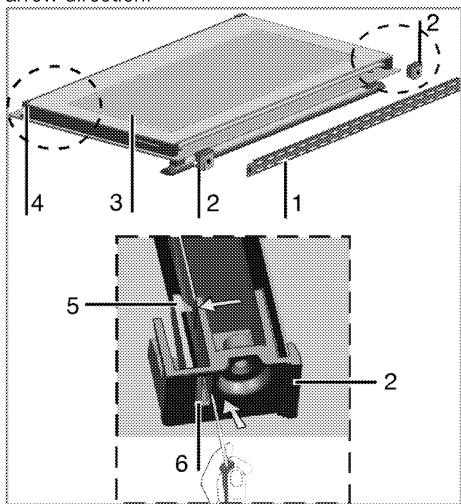


Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

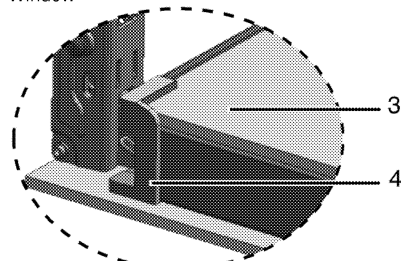
Removing the door inner glass – Top Oven

The inner glass panel of the oven door at upper oven can be removed for cleaning.

- Open the oven door.
- Remove the metal part (1) by removing two screws that secure it.
- To remove the plastic holders (2), use a flat metal or plastic, e.g., a knife, slotted screwdriver, to free the fixing foot (5). Push the fixing foot through the window (6) in arrow direction.



- 1 Metal part
- 2 Plastic carrier
- 3 Inner glass panel
- 4 Lower plastic slot
- 5 Fixing foot
- 6 Window



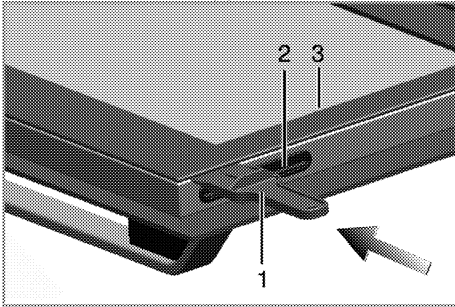
- Pull the inner glass panel (3) towards yourself until it detaches from its plastic slots (4).
- When reinstalling the glass panel, make sure that it is seated into the plastic slots.

Removing the door inner glass – Main Oven

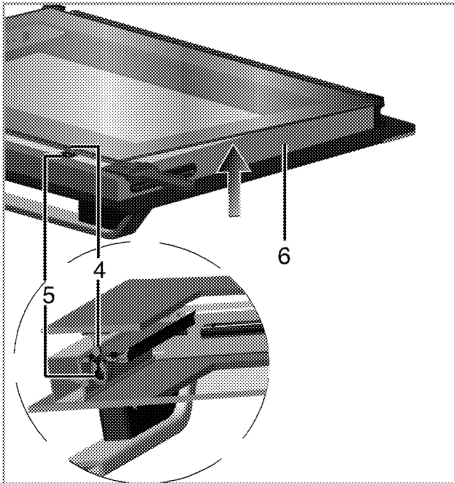
The inner glass panel of the oven door can be removed for cleaning.

Use the spade provided with the product to remove the inner glass for cleaning.

1. Open the oven door.
2. Place the spade (1) to the area indicate on the glass panel (3) and push in the direction shown to remove the glass.
3. To reattach the glass panel in its seat, insert its bottom part into the plastic slot (2). Pressing it from the upper part towards the metal frame (6), ensure that the pins (4) are seated into their slots (5).



- 1 Spade
- 2 Plastic slot
- 3 Inner glass panel



- 4 Pin

- 5 Pin housing
- 6 Metal frame



Install the inner glass panel so that the printed side will face upwards.

Replacing the oven lamp



DANGER

Before replacing the oven lamp, make sure that the product is disconnected from mains and cooled down in order to avoid the risk of an electrical shock.
Hot surfaces may cause burns!



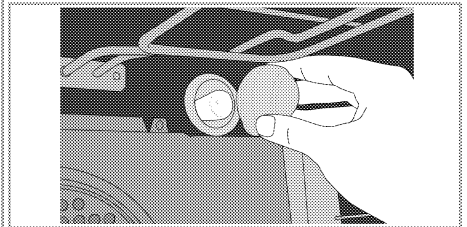
The oven lamp is a special electric light bulb that can resist up to 300 °C. See *Technical specifications, page 5* for details. Oven lamps can be obtained from Authorised Service Agents.



Position of lamp might vary from the figure.

If your oven is equipped with a round lamp:

1. Disconnect the product from mains.
2. Turn the glass cover counter clockwise to remove it.



3. Remove the oven lamp by turning it counter clockwise and replace it with the new one.
4. Install the glass cover.

8 Troubleshooting

Oven emits steam when it is in use.

It is normal that steam escapes during operation. This is not a fault.

Water drops occur during cooking

The vapour that arises during cooking can condense and form water droplets when it hits cold surfaces of the product. This is not a fault.

Product does not operate.

The mains fuse is defective or has tripped.

Check fuses in the fuse box. If necessary, replace or reset them.

Product is not plugged into the (grounded) socket.

Check the plug connection.

There is no gas.

Main gas valve is closed.

Open gas valve.

Gas pipe is bent.

Install gas pipe properly.

There is no ignition spark.

No current.

Check fuses in the fuse box.

Timer is not set.

Set the timer.

Burners are not burning properly or at all.

Burners are dirty.

Clean burner components.

Burners are wet.

Dry the burner components.

Burner cap is not mounted safely.

Mount the burner cap properly.

Gas valve is closed.

Open gas valve.

Gas cylinder is empty (when using LPG).

Replace gas cylinder.

Baking takes too long.

Pipe pressure is low.

Adjust a higher gas mark.

(In models with timer) Clock display is blinking or clock symbol is on.

A previous power outage has occurred.

Adjust the timer / Switch of the product and switch it on again.



Consult the Authorised Service Agent or the dealer where you have purchased the product if you can not remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.

9 GUARANTEE and SERVICE

Your Cooker is guaranteed against the cost of breakdown repairs for twelve months from the date of the original purchase.

What is covered?

- Repairs necessary as a result of faulty materials, defective components or manufacturing defects.
- The cost of functional replacement parts, but excluding consumable items.
- The labour cost of a Leisure Consumer Products approved repairer to carry out the repair.

What is not covered?

- Transit, delivery or accidental damage or misuse and abuse.
- Cabinet or appearance parts, including knobs, flaps, handles or container lids.
- Accessories or consumable items including but not limited to filters and light bulbs.
- Repairs required as a result of unauthorized repair or inexpert installation that fails to meet the requirements contained in the user instruction book.
- Repairs to products used on commercial or non-residential household premises.

Important notes

- Your Leisure Consumer Product is designed and built for domestic household use only.
- The guarantee will be void if the product is installed or used in commercial or non-residential domestic household premises.
- The product must be correctly installed, located and operated in accordance with the instructions contained in the User Instruction Booklet provided.
- Professional installation by a qualified Electrical Domestic Appliance Installer is recommended for all Washing Machines, Dishwashers, Electric Cookers and Cooker Hoods.
- Gas Cookers must only be installed by a Gas Safe (or BORD GAIS) registered Gas Installer.
- The guarantee is given only within the boundaries of the United Kingdom and the Republic of Ireland.
- The guarantee is applicable only to new products and is not transferable if the product is resold.
- Leisure Consumer Products disclaims any liability for incidental or consequential damages.
- The guarantee does not diminish your statutory or legal rights.

Please keep your purchase receipt or other proof of purchase in a safe place; you will need to have it should the product require attention under guarantee.

You should also complete the details below; it will help us assist you when requesting service. (The model is printed on the Instruction Booklet and Serial Number is printed on the Rating Label affixed to the appliance)

Model No: _____

Serial No: _____

Retailer: _____

Date of purchase: _____

For service under guarantee simply telephone the appropriate number below

UK Mainland & Northern Ireland

Fridges & Freezers	0845 600 4903
Electric Cookers	0845 600 4921
Gas & Dual Fuel Cookers	0845 600 4921
Washing Machines & Dishwashers	0845 600 4906

Republic of Ireland

All Refrigeration,	01862 34 11
All Cookers,	
Washing Machines	
& Dishwashers	

Before requesting service please check the trouble-shooting guide in the Operating Instructions as a charge may be levied where no fault is found even though your product may still be under guarantee.

Service once the manufacturer's guarantee has expired

If you have purchased an extended guarantee please refer to the instructions contained within the extended guarantee agreement document. Otherwise please call the appropriate number above where service can be obtained at a charge.

Should you experience any difficulty in obtaining service please contact the Leisure Consumer Products Customer Help-Line.

Tel: 0845 600 4918 e-mail: service@leisurecp.co.uk

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