

**Cuisinière
Oven**

GGG 9152

Instruction Manual

Blomberg

Please read this manual first.

Dear Customer,

We would like you to obtain best performance with your product that has been manufactured in modern facilities and passed through 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 starting 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.

Table of Contents

1 General information.....4

Overview	4
Technical specifications	5
Accessories supplied with the unit.....	6
Injector table.....	6

2 Safety instructions.....7

General safety.....	7
Safety when working with electricity.....	8
Safety when working with gas	8
Intended use	9
Safety for children	9

3 Installation10

Before installation.....	10
Installation and connection.....	12
Gas conversion.....	15
Disposal	18
Disposing of packaging material	18
Disposing of the old product.....	18
Future Transportation.....	18

4 Preparation.....19

Tips for saving energy	19
Initial operation	19
First cleaning of the appliance	19

Initial heating	19
-----------------------	----

5 How to use the hob..... 21

General information on cooking.....	21
How to use hobs.....	21

6 How to operate the oven..... 23

General information on baking, roasting and grilling	23
How to use the gas oven	24
Cooking times table.....	25
How to operate the gas grill.....	26
Cooking times table.....	27

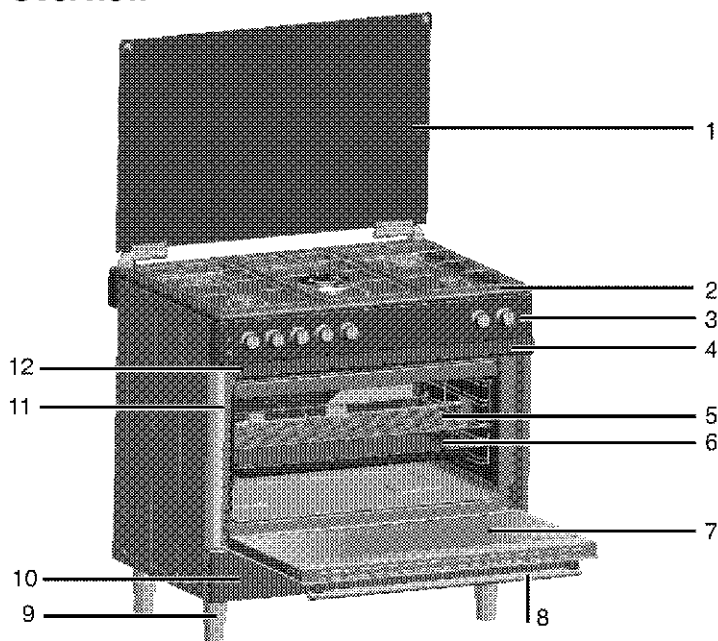
7 Maintenance and care 28

General information	28
How to clean the hob.....	28
Cleaning the control panel.....	28
Cleaning the oven	28
Removal of oven door.....	29
Taking off the door inner glass	29
Replacing the oven lamp	30

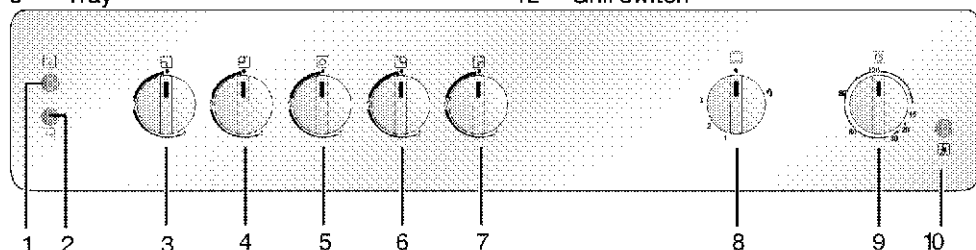
8 Troubleshooting..... 31

1 General information

Overview




- | | | | |
|---|-----------------------|----|---------------------|
| 1 | Top lid | 7 | Front door |
| 2 | Burners' plate | 8 | Handle |
| 3 | Control panel | 9 | Foot |
| 4 | Knob protection sheet | 10 | Storage Compartment |
| 5 | Wire shelf | 11 | Shelf positions |
| 6 | Tray | 12 | Grill switch |





- | | | | |
|---|--------------------------|----|------------------------------|
| 1 | Lamp button | 6 | Auxiliary burner Front right |
| 2 | Turnspit button | 7 | Rapid burner Rear right |
| 3 | Normal burner Rear left | 8 | Oven knob |
| 4 | Normal burner Front left | 9 | Mechanical timer |
| 5 | Wok burner Middle | 10 | Ignition button |

Technical specifications

GENERAL	
External dimensions (height / width / depth)	850 mm/900 mm/600 mm
Voltage / frequency	230 V ~ 50 Hz
Total power consumption	35 W
Fuse	min. 10 A
Cable type / section	H05VV-FG 3 x 0,75 mm ²
Cable length	max. 2 m
Gas type / pressure	LPG 30/28-30 mbar
Total gas consumption	15.5 kW
Converting the gas type / pressure ^s – optional	NG 20/20 mbar
HOB	
Burners	
Rear left	Normal burner
Power	2000 W
Front left	Normal burner
Power	2000 W
Middle	Wok burner
Power	3600 W
Front right	Auxiliary burner
Power	1000 W
Rear right	Rapid burner
Power	2900 W
OVEN/GRILL	
Main oven	Gas oven
Inner lamp	230 V ~ 50 Hz, 15–25 W
Grill power consumption	4.0 kW

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

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

 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.

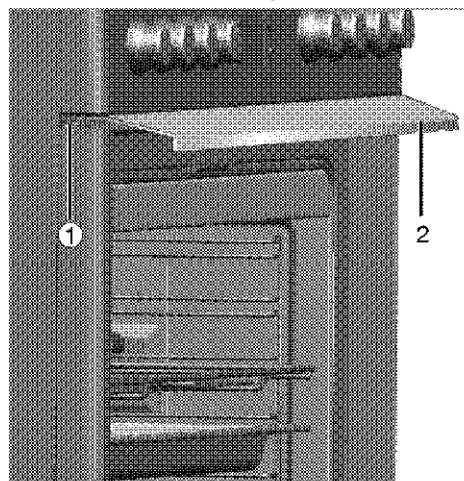
Accessories supplied with the unit

- i** Accessories supplied can vary depending on the product model. All the accessories described in the user manual may not exist on your product.

Heat shield

For grilling with the oven door open. Protects the control panel and knobs against heat and soiling.

- Insert the heat shield into the pins below the control panel.

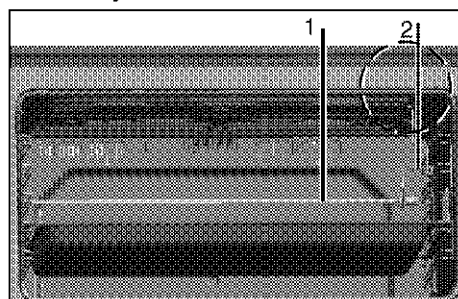


- 1 Pin
2 Knob protection sheet

Turn spit function

Can be used for grilling meat, poultry and fish from all sides.

- Fix the food to be grilled to the turn spit with the forks.
- Insert the turn spit into the drive placed on the left side of the cavity and hang up into the turn spit hook placed on the right side of the cavity.



- 1 Spit
2 Spit hook

Injector table

Position hob zone	2000 W Rear left	2000 W Front left	3600 W Middle	1000 W Front right	2900 W Rear right
Gas type / Gas pressure					
G 20/20 mbar	103	103	147	72	115
G 30/28-30 mbar	72	72	96	50	87
Gas type / Gas pressure	Gas oven		Grill		
G 20/20 mbar	142		142		
G 30/28-30 mbar	97		97		


2 Safety 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 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.
- Do not operate the product if the power cable or plug is damaged. Call Authorised Service Agent.
- 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 31*.
- Never wash down the product with water! There is the risk of electric shock!
- Never use the product when your judgement 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.
- Installation and repair procedures must always be performed by Authorised Service Agents. Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.
- 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 jar may cause it to burst out.
- Do not place any flammable materials close to the product as the sides 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.
- 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 and 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 do 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 the hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Make sure that the product is switched off after every use.
- Do not close the top cover before the hotplates or burners cool down. Wipe the top cover dry before opening it in order to avoid water leakage to the rear and inner sections of the oven.

 Product must be installed by a qualified person in accordance with the regulations in force. Otherwise, the warranty shall become void.

Safety when working with electricity

- Any work on electric equipment and systems may only be carried out by authorized qualified persons.
- In case of any damage, switch off the appliance and disconnect it from the mains supply by

removing the fuse or switching off the circuit breaker.

- Ensure that the fuse rating is correct.


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 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 10
- "**CAUTION:**"The use of a gas cooking appliance results in the production of heat, moisture and products of combustion" in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use": 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. Please arrange for annual maintenance.

- 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

 Risk of explosion and poisoning! Put out all naked flames and do not smoke, strike matches or do anything that could cause ignition. Do not operate any electric switches (e.g. light switch, TV, computer, cooker or door bell). Do not use a telephone or mobile phone.

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.
 - 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.

Intended use

This product is designed for domestic use. Commercial use is not admissible. This product should not be used for warming the plates under the grill, drying towels, dish cloths and etc. by hanging them on the handles and for 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.

Safety for children

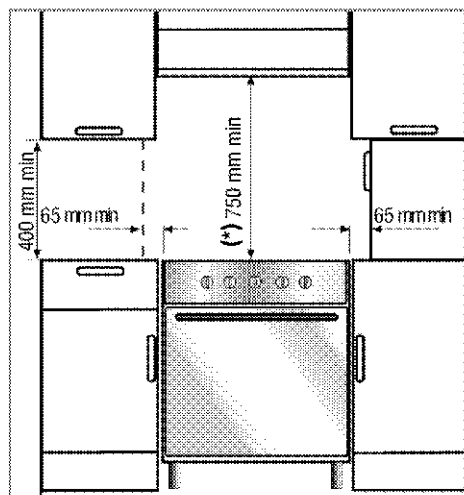
- Accessible parts of the appliance will become hot whilst the appliance is in use and until the appliance has cooled, children should be kept away.
- **"CAUTION:** Accessible parts may be hot when the grill is in use. Young children should be kept away."
- Do not store any items above the appliance that children may reach.
- 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.
- 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.

3 Installation

Before installation

Please note the product is packed without the feet fitted, therefore please ensure the feet are fitted as per the instructions; see *Installation and connection*, page 12 before the appliance is placed in its final position. 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.

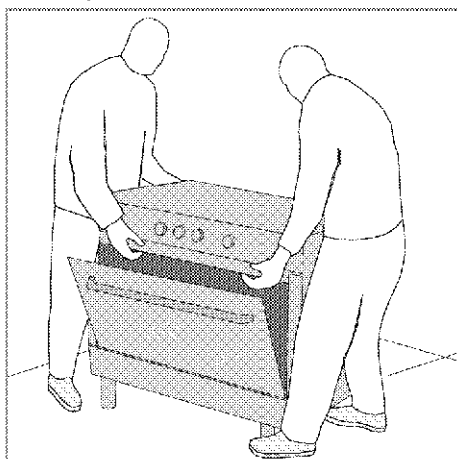


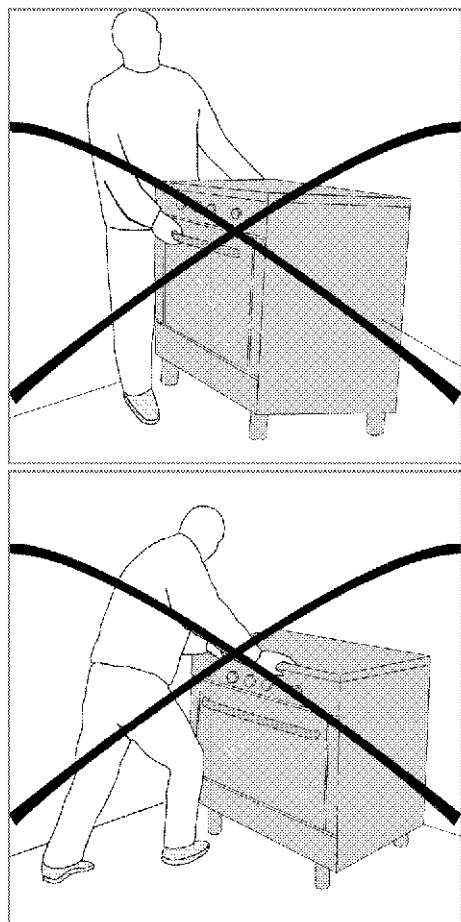
A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

- It can be used with cabinets on either side but in order to have a minimum distance of 400 mm above hotplate level allow a side

clearance of 65 mm 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 750 mm above the hob surface.
- (*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer's instructions regarding installation height (Min 65cm).
- Movement of your appliance is most easily achieved by lifting the front as indicated in the drawing. Open the oven door sufficiently to allow a comfortable and safe grip on the underside of the oven roof avoid causing any damage to the grill element or any internal parts of the oven. Do not move by pulling on the door handle or knobs. Move the appliance a bit at a time until placed in the position required.





i LP Gas Only

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

Failure to install appliances correctly is dangerous and could result in prosecution.

Room ventilation

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.

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



Failure to install correctly is dangerous and could result in prosecution.

Prolonged intensive use of the appliance may call for additional ventilation, for example the opening of a window, or the use of permanent fixed mechanical ventilation system, for example, an extractor fan or cooker hood that ventilates to the outside.




- 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.).

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	not required
In the cellar or basement	min. 65 cm ²

Installation and connection

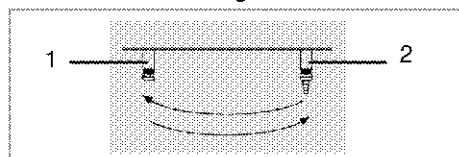
-  Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to an increased energy consumption of cooling appliances.
- Appliance to be installed in accordance with the local authority requirements for gas, electricity and any other authority having jurisdiction.
- Carry the appliance with at least two persons.
-  **Material damage!**
The door and/or handle must not be used for lifting or moving the appliance.
- The appliance must be placed directly on the floor. It must not be placed onto a base or a pedestal.


Connection to the gas supply

-  **Risk of explosion or poisoning by unprofessional installation.**
The appliance may be connected to the gas distribution system only by an authorized qualified person who is Gas Safe registered.
-  **Risk of explosion!**
Before starting any work on the gas installation, please shut off the gas supply.
- "The adjustment conditions for this appliance are stated on the label (or data plate)."
-  Your appliance is adjusted for LP gas.

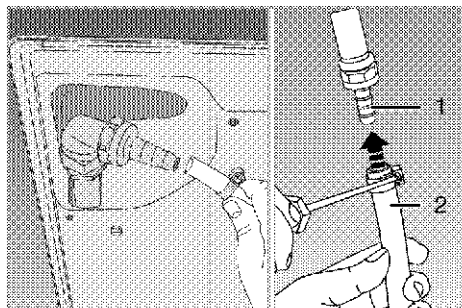
Connecting the gas hose

- If necessary, interchange the sharp hose at the rear of your oven tip with the plug by selecting a suitable place on basis of the location of the gas bottle.

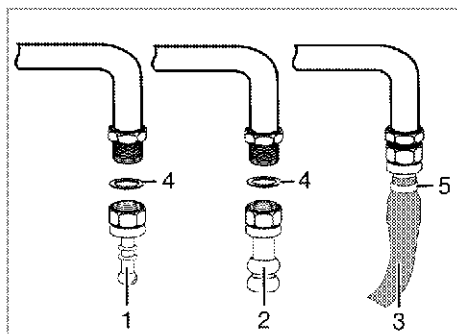
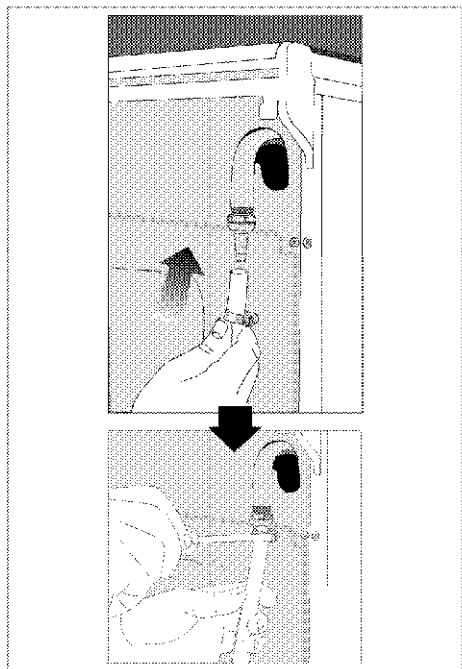


- Plug
 - Hose nozzle
- Have your appliance connected in a way that it will be close to the gas connection and avoid gas leakage.
 - Plastic hose to be used must not be longer than 125 cm.
 - Install the clamp to the hose. Soak one end of the hose (15 mm inner diameter) into boiling water for one minute to soften it.
 - Then, slip the softened end of the hose completely onto the sharp hose end of your appliance. Finally, tighten the clamp completely by a screwdriver.
 - Repeat the same procedure for the other end of the hose and complete the gas bottle connection.
 - Never forget to make the gas leakage control.
 -  **Risk of explosion and suffocation!**
LPG bottles must not be stored in the house.
 - If you need to use your appliance later with a different type of gas, you must consult the authorised

service for the related conversion procedure.



- 1 Hose nozzle for LPG
- 2 Safety tube



- 1 Hose nozzle-LPG
- 2 Hose nozzle-NG
- 3 Safety hose
- 4 O-ring (seal)
- 5 Clamp

Leakage control at the connection part

- Make sure that all knobs on the appliance are turned off. Make sure that the gas supply is open. Prepare soapy foam and apply it onto the connection edge of the hose for gas leakage control.
- Soapy part will froth if there is a gas leakage. In this case, inspect the gas connection once again.



Never use a match or lighter to make the gas leakage control.




Risk of explosion by damage of the safety tube!


The safety tube must not be clamped, bent or trapped or come into contact with hot parts of the appliance.

Connection to the mains supply

This appliance must be earthed!

Our company shall not be held responsible for any damage caused by using the appliance without earthed socket.


-  **Risk of electric shock, short circuit or fire by unprofessional installation!**
The appliance may be connected to the mains supply only by an authorized qualified person and the appliance is only guaranteed after correct installation.

-  **Risk of electric shock, short circuit or fire by damage of the mains lead!**
The mains lead must not be clamped, bent or trapped or come into contact with hot parts of the appliance.
If the mains lead is damaged, it must be replaced by a qualified electrician.


The mains supply data must correspond to the data specified on the rating plate of the appliance. 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 appliance depending on the appliance type.

The mains supply data must correspond to the data specified on the rating plate of the appliance. The rating plate is located at the rear housing of the appliance.
The supply cable of the appliance must correspond to the specifications;

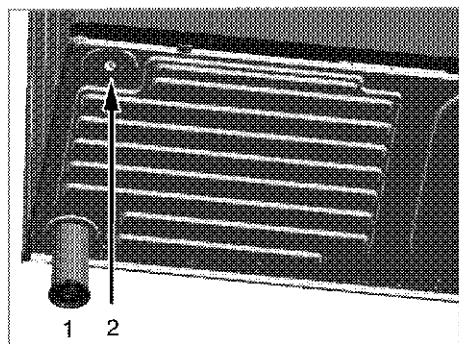
see technical data table *Technical specifications*, page 5.

-  The plug should be easily accessible after installation (but not above the hob).

Plug the mains lead into the socket.

-  **Risk of electric shock!**
Before starting any work on the electrical installation, please disconnect the appliance from the mains supply.

- Position appliance up to the kitchen wall.
- To align the appliance with the worktop, adjust the feet turning right or left hand as required.
- **Installation of the oven feet**
Four feet are supplied with the appliance.
Each foot should be mounted to the housings placed on all corners of the bottom.
The appliance must be lifted to a sufficient height in order to allow easy fitting of the feet. A minimum of two people is recommended for this operation. If you are resting the product on something please ensure that there is adequate support across all of the base of the appliance.
Place the screwed side of the foot to the housing and screw clockwise direction.
For your safety, adjust the feet so that the cooker is level (use a spirit level to check) There is a risk of burning, pots and pans spilling or falling off and poor cooking performance if the cooker is not level.



- 1 Foot
- 2 Foot housing

Final check

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

i The flames should be blue and burn smoothly. If the flames appear yellowish, check secure position of the burner cap or clean the burner. Switch off gas and let burner cool before touching it.

Gas conversion

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

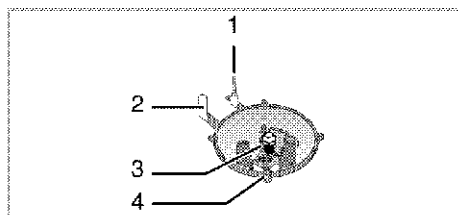
In order to change your appliance's gas type, change all injectors and make flame adjustment for all valves at reduced flow rate position.

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 6 can be referred to.



- 1 Flame failure device (model dependant)
- 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

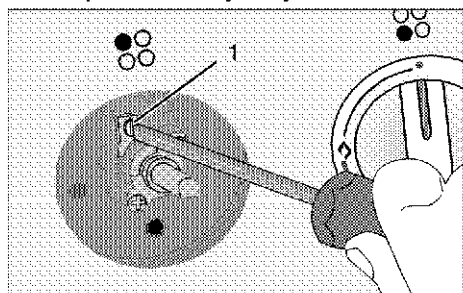
1. Ignite the burner that is to be adjusted and turn the knob to the reduced position.
2. Remove the knob from the gas tap.
3. Use an appropriately sized screwdriver to adjust the flow rate adjustment screw.

For LPG (Butane - Propane) turn the screw clockwise.

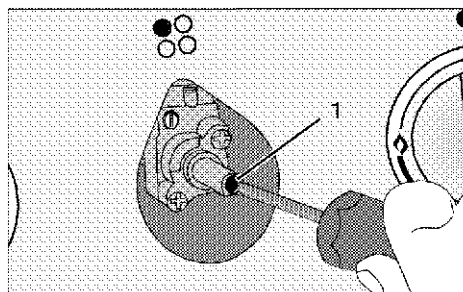
For the natural gas, you should turn the screw **counter-clockwise** once.
» The normal length of a straight flame in the reduced position should be 6-7 mm.

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

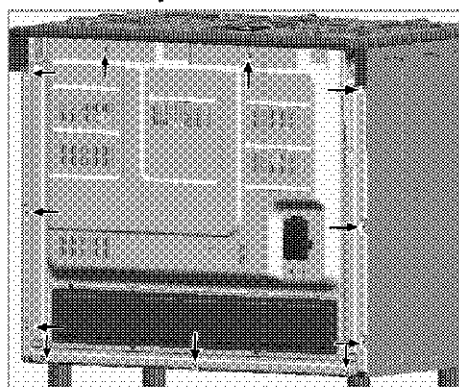


1 Flow rate adjustment screw

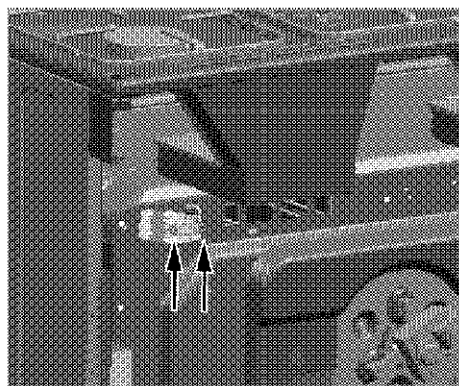
Exchange injector for the grill

1. Open the door.
2. Unscrew the two screws of grill burner.

3. Take out the grill burner.
4. Remove the grill injector from injector holder.
5. Fit new injector.



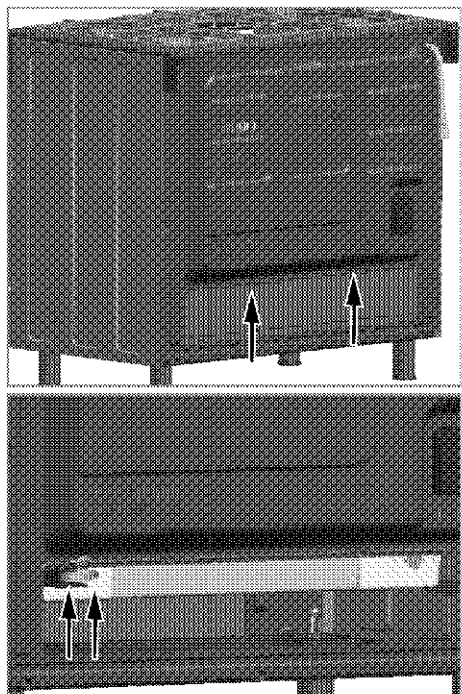
- 1 Screw
- 2 Grill burner



- 1 Injector and Injector holder

Exchange injector for the oven

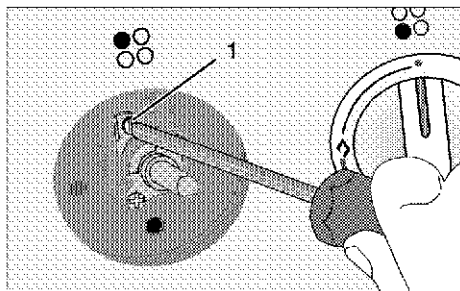
1. Unscrew fastening two screws of the rear cover.
2. Unscrew the two screws from the injector holder.
3. Pull out the injector holder.
4. Remove the injector.
5. Fit new injector.



Reduced flow adjustment for the gas oven

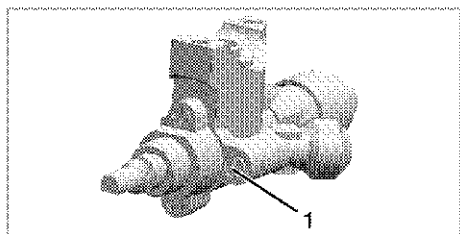
For the appropriate functioning of the oven re-checking the by-pass adjustment is extremely important. In order to provide maximum security to the user these operations have to be done with care.

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. Take out the knob
4. After 15 minutes, adjust the oven to the lowest flame position.



5. Set the flame length to 2 to 3 mm by means of the screw 1 on the oven tap. Turning the screw in clockwise direction reduces the flame, turning it counter-clockwise increases the flame.

- i** If the temperature of the oven increases unattendedly, turn off the oven and call the authorised service 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.

Disposal

Disposing of packaging material

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. Dispose of them properly and sort in accordance with recycled waste instructions. Do not dispose of them with normal domestic waste.



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. Electronic equipments not included in the selective sorting process are potentially dangerous for the environment and human health due to the presence of hazardous substances.

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.

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.
-  Do not place other items on the top of the appliance. The appliance must be transported upright.
-  Check the general appearance of your product for any damages that might have occurred during transportation.

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 grill.
- 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 operation

First cleaning of the appliance


-  The surface may get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powder/cream or any sharp objects.

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.

-  Hot surfaces may cause burns! Do not touch the hot surfaces of the appliance. Use oven gloves. Keep children away from the appliance.

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 24*.
4. Operate the oven about 30 minutes.
5. Turn off your oven; See *How to use the gas oven, page 24*

Grill 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 grill oven; see *How to operate the gas grill, page 26*.
4. Operate the oven about 30 minutes.
5. Turn off your grill; see *How to operate the gas grill, page 26*



Smell and smoke may emit during first heating. Ensure that the room is well ventilated.

5 How to use the hob

General information on cooking

⚠ Risk of fire by overheated oil!
When you heat oil, do not leave it unattended.

Never try to extinguish the fire with water! When oil has caught fire, immediately cover the pot or pan with a lid. Switch off the hob if safe to do so and phone the fire service.

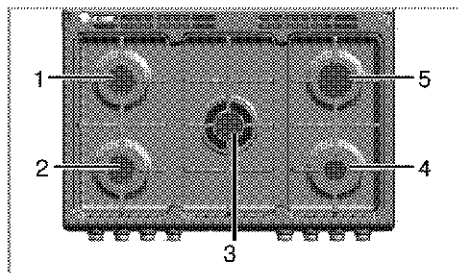
- Ensure handles of pans cannot accidentally be caught or knocked and do not get hot by adjacent heating zones. Avoid pans that are unstable and easily tipped. Pans that are too heavy to move easily when filled can also be a hazard. Only use flat bottomed pots or pans.
- Use pans which have sufficient capacity for the amount of food being cooked so they don't boil over and cause unnecessary cleaning.
Do not place lids on the burners. Always position pans centrally over the burners. When transferring pans from one burner to another always lift the pans do not slide them.

Cooking with gas

- The size of the pan and the size of the gas flame should match each other. Adjust the gas flames so that they do not go beyond the bottom of the pan always place

the pan onto the pan support in a central position.

How to use hobs



- 1 Normal burner 20-22 cm
- 2 Normal burner 20-22 cm
- 3 Wok burner 22-24 cm
- 4 Auxiliary burner 12-18 cm
- 5 Rapid burner 22-24 cm is list of advised diameter of pots to be used on related burners.

The large flame symbol corresponds to the highest cooking power, the small flame symbol corresponds to the lowest cooking power. In the off position (top) the gas supply to the burner is turned off.


Ignite the gas burners

The burners are ignited with the hob control knobs.

1. Keep hob control knob pressed.
» A spark ignites at the plate.
2. Turn anticlockwise to the large flame symbol.
» The emanating gas is lit.
3. Adjust to the desired cooking power.

Switch off the gas burners

Turn burner control knob to off position (top).

 Risk of deflagration in case of unburned gas!
Do not press the knob for longer than 15 seconds if there was no ignition.
Wait for one minute and then repeat the ignition process.


Wok burner



The wok burner is used for rapid cooking, in particular for cooking of sliced vegetables and meat in a very quick time period.
A wok frying pan is a wide and shallow pan which conducts heat rapidly allowing cooking of vegetables and meat evenly at the same temperature, ensuring that their original nourishment value is maintained.

6 How to operate the oven

General information on baking, roasting and grilling

-  Risk of scalding by hot steam!
Take care when opening the oven door as steam may escape.

Tips for baking

- Use non-stick coated appropriate metal plates or aluminum containers or heat-resistant silicone moulds.
- Make best use of the space on the rack.
- It is recommended to place the baking mould in the middle of the rack.
- Select the correct shelf position before turning the oven or grill on - don't move oven shelves when hot.
- Keep the oven door closed.

Tips for roasting

- Seasoning with lemon juice and black pepper will improve the cooking performance when cooking a whole chicken, turkey or a large piece of meat.
- Meat with bones takes about 15 to 30 minutes longer before it is cooked than a roast of the same size without bones.
- You should calculate about 4 to 5 minutes cooking time per centimeter height of the meat.
- Let meat rest in the oven for about 10 minutes after the cooking time. The juice is better distributed all over the roast and does not run out when the meat is cut.

- Fish in a fire-resistant dish should be placed on the rack at the medium or lower level.

Tips for grilling

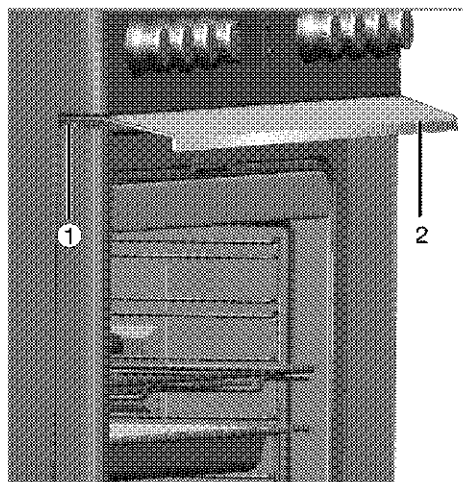
Grilling is ideal for cooking meat, fish and poultry and will achieve a nice brown surface without it drying out too much. Flat pieces, meat skewers and sausages are particularly suited for grilling as are vegetables with a high water content such as tomatoes and onions.

- Distribute the pieces to be grilled on the wire shelf.
- If the grilling is on the wire shelf, locate a dripping pan under it in order to collect the fat.
- Add some water in the dripping pan for easy cleaning.

Insert the heat shield

For grilling with the oven door open. Protects the control panel and knobs against heat and soiling.


1. Insert the heat shield into the pins below the control panel.

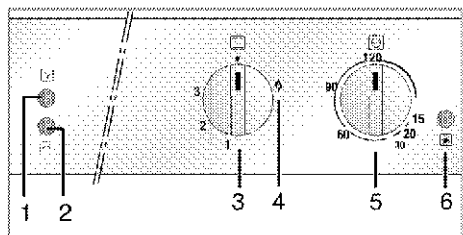


- 1 Pin
- 2 Knob protection sheet

» When the heat shield is inserted, the oven door remains open.

How to use the gas oven

 The appliance has a safety valve. When the flame goes out, the gas supply is automatically interrupted. So an accumulation of unburnt gas is prevented.



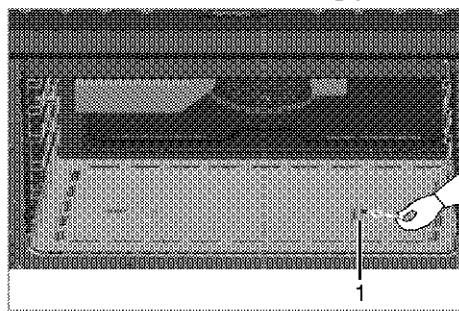
- 1 Lamp button
- 2 Turnspit button
- 3 Oven knob
- 4 Mechanical timer
- 5 Ignition button

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



- 1 Ignition control hole



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).

The gas levels mean:

Gas level	1	2	3
Temperature in °C	170	280	284

The gas levels mean:

Gas level	1	2	3	4	5	6	7	8
Temperature in °C	155	160	165	170	190	210	240	270

Cooking times table



The values indicated in the table below are data indicative. They may vary according to the type of food as well as your preferences of cooking.



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




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

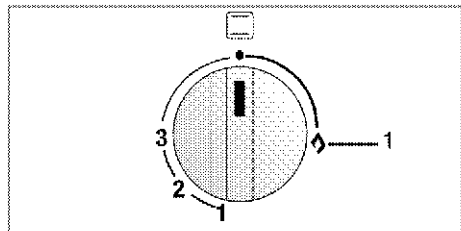
Baking and roasting

Food	Preheating *	Insertion level	Control knob position	Cooking time
Apple pie	10 min.	4...5	1	25...30 min.
Fruit tart	10 min.	4...5	1	25...35 min.
Pie	10 min.	3...4	1	30...40 min.
Cookies	10 min.	4...5	1	25...35 min.
Pastry	10 min.	4	1	35...45 min.
Cake	10 min.	4	1	30...40 min.
Biscuits	–	4...5	1	20...30 min.
Roast lamb	10 min.	3	1	35...45 min. per 450 g + 30 min.
Roast Beef	10 min.	2...3	1	50...60 min. per 450 g + 30 min.
Turkey	10 min.	3	1	50...60 min. per 450 g + 30 min.
Poultry	10 min.	3	1	30...40 min. per 450 g + 25 min.
Casseroles	–	3	1	90...120 min. [§]
Fish	10 min.	3	1	35...45 min.
Macaroni	10 min.	4	1	40...45 min.
Small cakes	10 min.	4	1	20...30 min.
Victoria sandwich	10 min.	4	1	22...28 min.

* at control knob position 2 / [§] depending on quantity / [§] depending on size

How to operate the gas grill

-  The appliance has a safety valve. When the flame goes out, the gas supply is automatically interrupted. So an accumulation of unburnt gas is prevented.



1 Grill function

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

The door has a door switch. As a safety feature, this switch prevents the grilling when the door is closed.

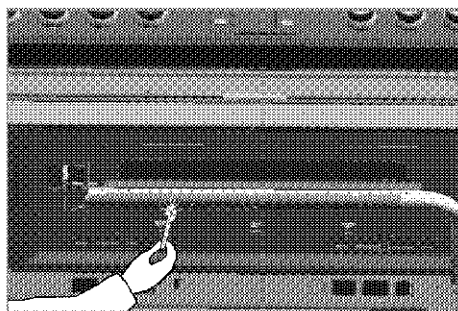
When the door is open, grill switch is on, the grill burner can be activated.


When the door is closed, the grill can not be activated.

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 **clockwise** 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 again 3-5 seconds.
5. Be sure that ignited and flame occurred.
6. If there is no electricity; ignite the gas with the gas lighter direct to grill burner.



-  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."

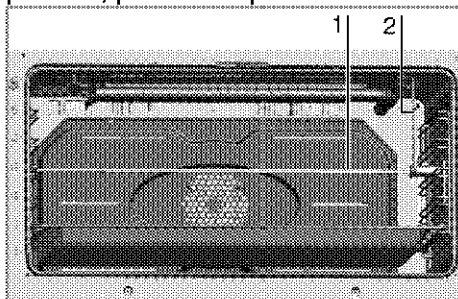
Switch off grill

1. Turn grill control knob to off position (top).

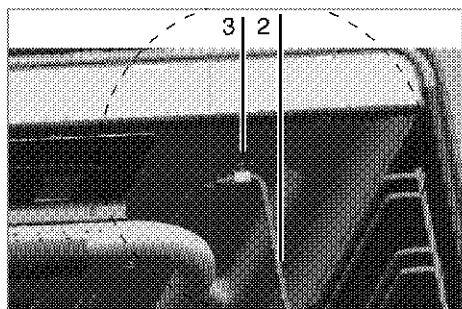
Turn spit function

Can be used for grilling meat, poultry and fish from all sides.

After operating the oven in grill position, press turnspit button.



- 1 Turnspit
- 2 Spit hook



3 Spit hook bracket

- Fix the food to be grilled to the turn spit with the forks.
- Insert the turn spit into the drive placed on the left side of the cavity and hang up into the turn spit hook placed on the right side of the cavity.
Please be sure that spit hook must be inserted to hook bracket.
- Locate a tray one of the bottom shelves in order to collect to oils

and for easy cleaning put some water in it.

- **Do not forget to remove plastic part from spit.**
 - After grilling, screw the plastic handle to the skewer and take out the food from oven.
- i** Use maximum 5 kg load, i.e. chicken or turkey with turnspit.

Cooking times table

- i** The values indicated in the table below are data indicative. They may vary according to the type of food as well as your preferences of cooking.
- i** Level 1 is the **bottom** level in the oven.
- i** Do not use the upper level for grilling.




Grilling with gas grill

Food	Preparation/setting	Grilling time ^a
Toasting of bread products	3...10 min.
Small cuts of meat, sausages, bacon, etc.	15...20 min.
Chops, gammon steaks, chicken pieces, etc.	Chicken with wire rack in upturned position.	20...25 min.
Whole fish, fish fillets, fish fingers	Whole fish and fish fillets placed in the base of the grill pan.	10...20 min.
Fish in breadcrumbs	15...20 min.
Pre-cooked potato products	15...20 min.
Pizza	Placed in the base of the grill pan.	12...15 min.
Grilling/browning of food	Dish placed directly on the base of the grill compartment.	8...10 min.

^a depending on size resp. thickness

7 Maintenance and care

General information


-  Risk of electric shock!
Switch off the electricity before cleaning appliance to avoid an electric shock.
-  Hot surfaces may cause burns!
Allow the appliance to cool down before you clean it.
-  The surface may get damaged by some detergents or cleaning materials.
Do not use aggressive detergents, cleaning powder/cream or any sharp objects.

Clean the appliance 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 appliance. It is recommended to use warm water with washing liquid, a soft cloth or sponge and use a dry cloth for drying.

Do not use any abrasive cleaning materials!

(model dependant) - Do not use any harsh abrasive cleaners, or hard metal scrapers to clean the glass lid as they may scratch the surface. This may destroy the glass.


-  Do not use steam cleaners for cleaning.

How to clean the hob

Gas hobs

1. Remove pan supports and burner caps and clean them.
2. Clean the hob.
3. Refit burner caps and check that they are securely positioned.
4. While placing pan supports, take care that burners are centered to pan supports.

Cleaning the control panel

-  Damage of the control panel!
Do not remove the control knobs for control panel cleaning.

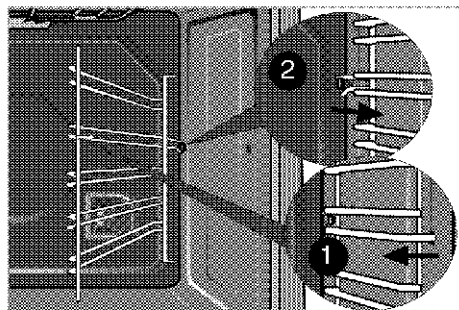
Clean control panel and control knobs.

Cleaning the oven

No oven cleaner or any other special cleaning agent is required for cleaning the oven. It is recommended to wipe the oven with a damp cloth while it is still warm.

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.

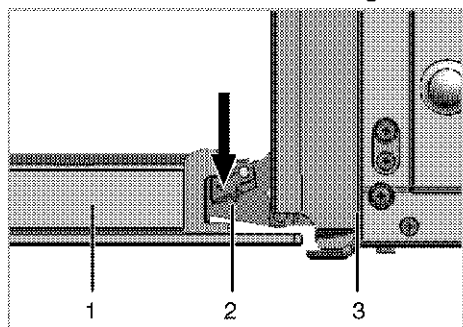


Clean oven door

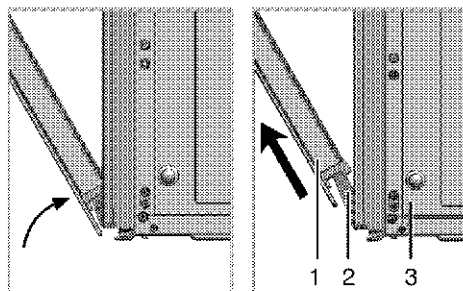
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

Removal of oven door

1. Open the front door.
2. Open the clips at the hinge housing 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



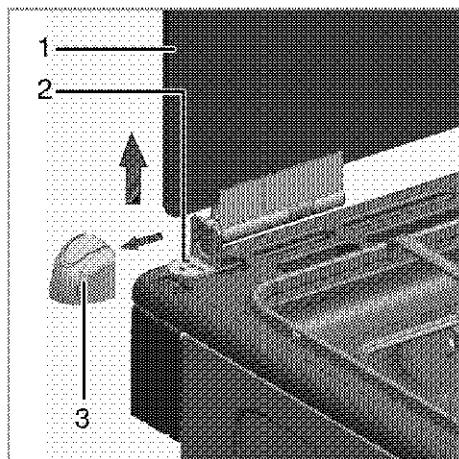
3. Move the front door to half-way.
4. Remove the front door by pulling it upwards to release it from the right and left hinges.

- i** Steps carried out during removing process should be performed in reverse order (steps 4, 3, 2 and 1) to reattach the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

Removal of top lid

Leave plastic part that is placed on the left and right side of the the top lid by pulling.

Pull the top lid up by removing its pins which are placed in the slot of hinge sheets and remove from the "burner plate".



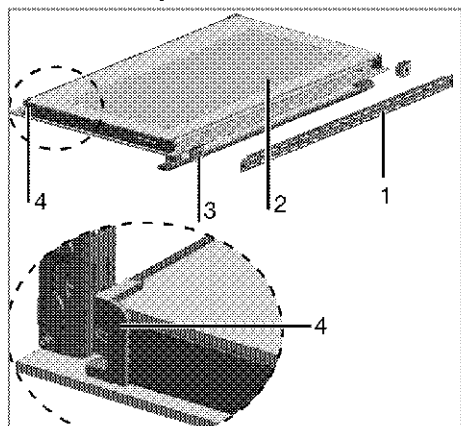
- 1 Glass lid
- 2 Hinge sheet
- 3 Plastic part

Taking off the door inner glass

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

1. Open oven door.
 - Remove metal part (1) by unscrewing three screws that hold the metal part.

- Remove plastic holders (3) on left and right hand side by pulling towards yourself.



- 1 Metal part
- 2 Inner glass
- 3 Plastic holder
- 4 Plastic housing

- Take off the inner glass, by pulling towards yourself until inner glass (2) free of plastic housing (4).
- To reassemble the inner glass; take care, place the glass to plastic housing and ensure that the inner glass is positioned correctly in the plastic housing.

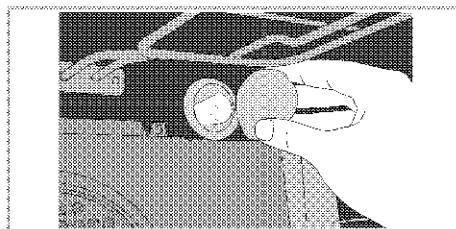
Replacing the oven lamp

- ⚠** Hot surfaces may cause burns! Make sure that the appliance is switched off and cooled down in order to avoid the risk of an electrical shock.

The oven lamp is a special heat-resisting (T 300 °C) electric light bulb; see *Technical specifications, page 5*. Oven lamps can be obtained from a good local electrical store.

- i** Position of lamp may vary from diagram.

- Switch off the appliance at the mains.
- Unscrew glass cover by turning anti-clockwise.



- Unscrew oven lamp by turning anti-clockwise and replace it with new one.
- Refit the glass cover.

8 Troubleshooting



Risk of electric shock, short circuit or fire by unprofessional repairs!

Repairs on the appliance must be carried out by an approved service centre.



Risk of explosion or poisoning by unprofessional repair.

Repairs on the appliance must be carried out by an approved service centre.

Normal operating conditions

- Smoke and smell may emit for a couple of hours during the first operation.
- It is normal that steam escapes during operation.
- When the metal parts are heated, they may expand and cause noise.

Before you call the service, please check the following points.

Electrical equipment

Malfunction/problem	Possible cause	Advice/remedy
The appliance does not work.	The mains fuse is defective or has tripped.	Check fuses in the fuse box. If necessary, replace or reset them.
	Appliance's plug can not be connected to the grounded socket.	Check the plug connection.
Oven light does not work	Oven lamp is defective.	Replace oven lamp.
	No current.	Check fuses in the fuse box. If necessary, replace or reset them.
Oven does not heat.	Function knob and/thermostat knob are not set.	Set function knob and thermostat knob.
	If the appliance has a timer, the timer may not be set.	Set the time.
	No power.	Check mains supply and fuse box.

Gas

Malfunction/problem	Possible cause	Advice/remedy
No ignition spark is produced.	No electric supply to the appliance.	Check fuses in the fuse box.
No gas is emitted.	Main gas tap is closed.	Open gas tap.
	Safety tube is bent.	Install safety tube without bends.
Burners do not burn smoothly or not at all.	Burners are dirty.	Clean burner parts.
	Burners are not dry.	Dry burner parts.
	Burner cap is not securely positioned.	Position burner correctly.
	Gas tap is closed.	Open gas tap.
	Gas container is empty (in case of LPG connection).	Replace gas container.

If the problem has not been solved:

1. Separate unit from the mains supply (deactivate or unscrew fuse).
2. Call the after-sales service of your store reseller.



Do not attempt to repair the appliance yourself. There are no customer service items inside the appliance.