



HGH90S/HGH90GG Free Standing Oven Operation Instruction manual



NOTE: *This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance*

▪ For Service and Spare Parts

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Service shall only be carried out by authorised personnel.

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▪ General information

Converting your appliance so that it can use a different type of gas must be carried out by an authorised expert or by the after-sales service in accordance with these installation instructions.

We assume no liability for damage and malfunctions caused by connection and setting errors.

▪ Important information

For details regarding the connection of your appliance, see the duplicate rating plate near the appliance.

Observe the symbols indicated on the rating plate. If a symbol for your country is not listed, follow the technical regulations valid for your country.

Before setting up the appliance, enquire about the gas type and pressure of your local gas supply.

Always observe the local and national guidelines and requirements.

Enter the product number (E no.), production number (FD), factory settings for type of gas/gas pressure and, if applicable, the type of gas converted to in the table below. The changes made to the appliance and the type of connection are crucial for the safe and correct operation of the appliance.

After installation, make sure that all settings are made correctly.

E no.	FD no.
After-sales service a	
Type of gas/gas pressure	
Details on the rating plate	
Type of gas/gas pressure	
Details on the rating plate	

▪ Safety considerations

▪ For your safety

- If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.
- **DO NOT USE OR STORE FLAMMABLE MATERIAL IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE.**
- **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**
- **DO NOT MODIFY THIS APPLIANCE.**

▪ What to do if you smell gas

- Do not try to light the appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbour's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by an authorised person.

▪ Warnings

MUST NOT BE INSTALLED IN MARINE CRAFT OR IN CARAVANS

1. Do not allow the flame to extend beyond the edge of the cooking utensil. This instruction is based on safety considerations.
2. Do not forget that the unit becomes hot when in use. Common sense is important. Just because the flame is out, does not mean parts cannot still be hot.
3. This appliance shall not be used for space heating. This instruction is based on safety considerations.
4. Be sure to disconnect the electrical supply before disassembly of the appliance.
5. Keep the appliance area clear and free from combustible materials, gasoline and other flammable vapours and liquids.
6. This appliance must be installed in a position with the proper level of ventilation. Do not obstruct the flow of combustion and ventilation air.
7. Cabinets installed above the gas cooker must have a minimum clearance of 650 mm (24").
8. The gas pressure regulator supplied with the appliance must be installed in line with the gas pipe (NG only).
9. For ULPG, connect the ULPG test point adaptor by using approved gas thread tape compound to the gas inlet.

10. For pressure testing in excess of 3.5 kPa (1/2 psig) the appliance and its individual shutoff valve must be disconnected from the gas supply piping system.
11. Important:
When using a very large pot, leave a gap of at least 50 mm (2") to avoid damaging any parts in bench top wood, plastic or other non-heat resistant materials. Never leave oil or hot fat unattended.
12. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
WARNING: Accessible parts may become hot during use. Young children should be kept away.
13. Only use your appliance for the preparation of food and never for room-heating purposes.
14. This appliance leaves the factory set for the gas supply indicated on the data plate. Call the Service Centre if it needs to be altered.
15. Do not tamper inside the appliance. If necessary, call your local Service Centre.
16. Overheated fat or oil can easily catch fire. Never leave the appliance unattended when cooking food with fat or oil, e.g. chips.
17. Never pour water on burning fat or oil. **DANGER OF BURNS!** Cover the receptacle to smother the flames and turn the hob off.
18. In the event of a fault, cut the gas and electricity supplies to the appliance. Call our **Service Centre** to repair the fault.
19. Do not use unstable or uneven-based receptacles on cooking plates or burners. They may accidentally tip over.
20. If a gas supply knob/valve jam, do not force it. Call your official Service Centre immediately for them to repair or replace it.
21. The illustrations used in this booklet are only intended as a guide.
22. While using your gas should avoid draughts and spillages of cold liquids. As these may cause the glass to break.
23. Grids become very hot during use, take care not to make contact with the grids.
24. DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE"
25. "DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION"
26. "DO NOT MODIFY THIS APPLIANCE"
27. Do not use this appliance neither in marine craft nor in caravans.
28. Danger of fire: Do not store items on the cooking surface.
29. CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
30. **WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.**
31. The appliance must not be installed behind a decorative door in order to avoid overheating.
32. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance

by a person responsible for their safety.

33.Children should be supervised to ensure that they do not play with the appliance.

Note:

To avoid jeopardising the electrical safety of the appliance, it is forbidden to use high-pressure or steam jet cleaning devices.

SHOULD THE RELEVANT CONDITIONS NOT BE PROPERLY SATISFIED, THE INSTALLER, AND NOT THE MANUFACTURER, SHALL BE HELD LIABLE.

Repairs may only be carried out by

■ Installation

■ Preparing to install

This installation must conform with the following:

- AS/NZS 5601- Gas Installations (for Australia)
- NZS 5261 – Code of Practice for the Installation of Gas Burning Appliances and Equipment (for New Zealand)
- Local gas fitting regulations
- AS/NZS 3000 – Electrical Installations (Wiring Rules)
- Building codes
- Any other relevant statutory regulations.

Only an officially authorised technician installer should connect the appliance.

Before connecting

Before connecting the unit, check whether the local connection conditions (type of gas) are compatible with the unit's setting. Observe any special conditions imposed by local suppliers (utilities). The specifications of this appliance are stated on the data label located on the rear of the cooker. Fit the duplicate data plate (supplied in separate bag) on a surface adjacent to the appliance.

Clearances

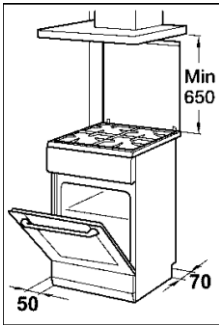
A range hood fitted above the top must be installed according to the installation instructions for the range hood. A minimum distance of 650 mm is required for a range hood and 750 mm for an exhaust fan

Clearances to combustible "Any adjoining wall surface (side or rear) situated Materials within 200 mm of any hob burner must be a suitable

non-combustible material from the edge for a height of 150 mm for the entire length of the cooker. Any combustible construction above the cooker must be at least 650 mm above the maintop."

Ensure that a power and gas supply are nearby. The cooker should be located carefully so that the heat produced by it has plenty of space to escape

Location



The cooker must be installed directly on the kitchen floor and in accordance with the specified dimensions.

The distance between the top edge of the cooker and the bottom edge of the extractor hood must comply with the extractor hood manufacturer's instructions.

Caution - the appliance may no longer be shifted once it is installed.

Appliance height (in mm) 900 mm

Appliance width (in mm) 600 mm

Appliance depth (in mm) 600 mm

Levelling the cooker

Always place the cooker directly on the floor

The cooker has height-adjustable feet. This allows you to raise the plinth by about 15 mm.

Please observe the special installation instructions

Wall fixing

To prevent the cooker from tipping over, you must fix the hook supplied to the wall of adequate strength and connect the chain attached to the rear of the cooker to the hook.

■ Connection Electrical

An electrical 16 amp socket needs to be within 1.20 m of the cooker to allow electrical connection. The socket must remain accessible after installation of the appliance.

Important note:

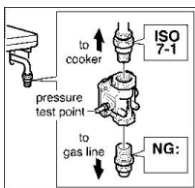
This appliance is connected to the mains (230 VAC) by means of the connecting lead which must be fixed to the kitchen unit to prevent it from coming into contact with hot parts of the cooker. When making this connection make sure that the lead cannot come into contact with hot parts of the cooker.

Important: This appliance must be earthed

During the planning stage, consider the position of supply connections.

The cooker must be connected to the gas supply with upstream connection of an isolation valve in accordance with the respective valid regulations. We recommend that the isolation valve be fitted prior to the cooker to enable isolation of cooker from gas supply. The valve must be easily accessible at all times. To find out the factory set gas type, see rear of cooker next to gas connection.

Gas



Remove plastic cap from gas supply line prior to installation.
Fit regulator (NG) to the R1/2" connection as per figure.

Direction of gas flow is indicated on the rear of the regulator. Use pipe compound or thread sealant, properly threaded pipes and careful assembly procedure so that there is no cross threading, etc., which might cause damage or leakage. Make sure that all connections performed are free of leakage.

WARNING TO THE INSTALLER INSTALLATION WITH A HOSE ASSEMBLY

Only install with a hose assembly that complies with AS/NZS 1869 (Australian Approved), 10mm ID, class B or D, no more than 1.2 m long and in accordance with AS/NZS 5601. Ensure that the hose does not contact the hot surfaces of the hotplate or an oven, dishwasher or other appliance that may be installed next to the cooker.



WARNING: Ensure that the hose assembly is restrained from accidental contact with the flue or flue outlet of an underbench oven.

The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length. Unions compatible with the hose fittings must be used and connections tested for gas leaks.

Before Leaving- Check all connections for gas leaks with soap and water. DO NOT use a naked flame for detecting leaks. Ignite all burners both individually and separately to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame for each burner individually and all together. When satisfied with the hotplate, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

It should be expressly noted that we cannot accept any liability for direct or indirect damage caused by wrong connection, leakage or improper installation. When being repaired, the appliance must always be disconnected from the mains supply; if required, notify our customer service.

Wall fixing

To prevent the cooker from tipping over, you must fix the hook supplied to the wall and connect the chain attached to the rear of the cooker to the hook. Once the cooker is in the installed position check that the cooker cannot tilt forward.

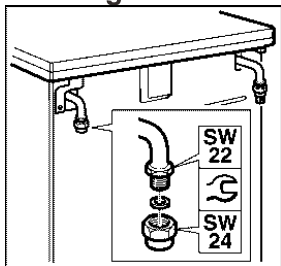
Note:

The hose restraint chain supplied should be used if the appliance is connected with a hose assembly.

One end of the chain should be attached to the screw located at the rear of the maintop (above the gas inlet connection) and the other end should be connected to the wall fixing hook. See attached supplement.

The hose restraint chain prevents strain on the flexible hose assembly when the cooker is moved forward. The chain should be no longer than 80 % length of flexible hose.

▪ Selecting the side for the gas connection

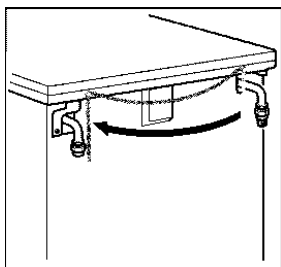


The gas connection can be made on the left or right side. If necessary, you can change the side of connection subsequently.

Close the main gas supply.

After changing the gas connection, you must close the screw fastening (SW22) on the old gas connection with a blind plug (SW24) and a seal.

Finally, you must carry out a leak test, see the "Leak test" section.



If you change the gas connection side:

The chain must be changed from right hand to left hand side. See attached supplement "Flexible Supply".

Permissible connections

These installation instructions are only valid if the appliance is set up in a country which is shown by a symbol specified on the rating plate.

If this is not the case, all currently valid local and national regulations regarding installation, assembly and connection must be observed. Only in this way can a correct installation be guaranteed.

Caution

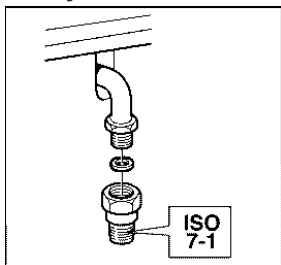


Gas connection:

Never connect the appliance outlet directly to the gas pipe. Always use the connecting pieces that are supplied with the appliance.

▪ Type of connection

Country

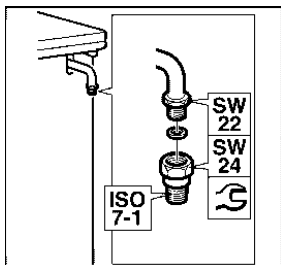


ISO 7-1

AU	Australia	X
NZ	New Zealand	X

■ Connection for natural gas (NG)

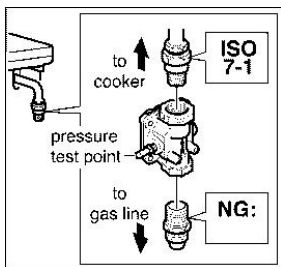
Connection in accordance with ISO 7-1



1. Insert the new seal into the connecting piece. The seal must sit correctly.

2. Attach the connecting piece (SW24) to the gas connection (SW22).

3. Secure the screw thread (SW24) of the gas tube or flexible security gas tube to the connecting piece with a suitable sealant. Tighten securely.



4. The gas pressure regulator supplied with the appliance must be installed in line with the gas pipe (NG only).

5. Carry out a leak test, see the "Leak test"

Observe the country-specific requirements.

Connection for Universal liquefied gas (ULPG)

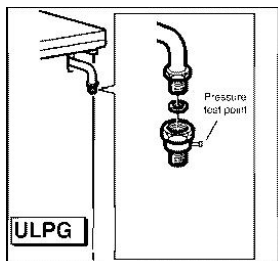
With Universal liquefied gas (ULPG), the gas connection must be made via a certified flexible hose.

Flexible Hose, which complies with AS/NZS 1869 (Australian Approved), 10mm ID, class B or D, no more than 1.2m long and in accordance with AS/NZS 5601.

It must be secured to the gas connection with a permissible connection device.

It must be short and fully leakproof. Observe current requirements.

Note



1. Insert the new seal into the connecting piece. The seal must sit correctly.
2. Screw in the connecting piece (SW24) to the gas connection (SW22).

3. connect the ULPG test point adaptor by using approved gas thread tape compound to the gas supply.
4. Carry out a leak test, see the "Leak test" section. Open the locking device for the gas connection.

The cooker must be connected to the gas supply with upstream connection of an isolation valve in accordance with the respectively valid regulations. We recommend that the isolation valve be fitted prior to the cooker to enable isolation of cooker from gas supply. The valve must be easily accessible at all times. To find out the factory set gas type, see rear of cooker next to gas connection.

■ Converting the type of gas

To convert the type of gas replace the gas connecting piece

replace the burner nozzles

remove Natural gas regulator. Fit LPG test point adaptor.

replace the bypass nozzles on the burner taps or close them to the limit stop

The diameters with the corresponding values are specified on the nozzles. For information about the suitable type of gas and gas nozzles, adjust minimum burner settings.

see the "Technical data - Gas" section.

After conversion

carry out a leak test, see the "Leak test" section.

check the burning characteristics of the flame, see the "Even burning behaviour" section.

In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

Note:

After the conversion, make sure that you take the sticker indicating the type of gas specification from the cover and attach it to the rating plate over the existing table.

Enter the new type of gas and new gas pressure in the table. Observe the "Important information" sections.

■ Parts for gas conversion

See below for pictures of the parts required.

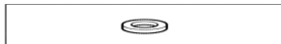
The correct nozzle diameter is indicated in the "Technical data - Gas" table.

Always use a new seal.

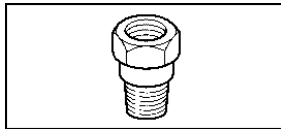
The gas connecting pieces may vary according to type of gas and country requirements.



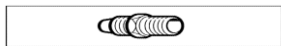
Burner nozzle



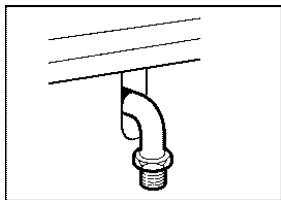
Seal



Connecting piece for natural gas ISO 7-1



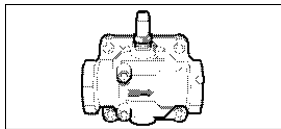
Connecting piece for natural gas (NG: G20)



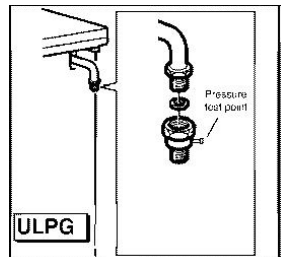
Connecting thread



Blind plug (locking piece)

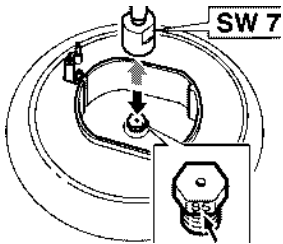


Gas Pressure Regulator (for Natural Gas)



Test Point Assembly (for Universal LPG)

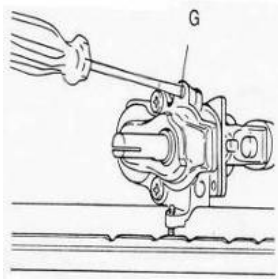
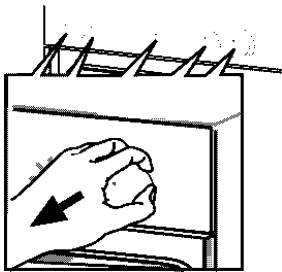
■ Replacing the burner nozzles



1. Turn all control knobs on the control panel to Off.
2. Close the locking device for the gas connection.
3. Remove the pan support and gas burner parts.
4. Remove the burner nozzles using socket wrench SW7.
5. Find the burner nozzles in the table, see the "Technical data - Gas" section. Insert the new nozzles into the appropriate gas burners in the hobs.

Carry out a leak test after this replacement, see the "Leak test" section.

■ Adjusting or replacing the burner bypass nozzles (small flame setting)



The bypass nozzles are used to adjust the small flame

Close the closing apparatus for the gas connection.

Risk of electrocution

Disconnect the power supply to the appliance.

1. **Set the control knobs to 0. Move each control knob forwards slightly and carefully remove from the spindles.**
2. Grip the front panel firmly with both hands and slowly pull it upwards. Remove from the securing lugs. Then carefully pull the panel forwards to remove. Make sure that you do not damage the lines or loosen the connections.
3. Switch the burner on and set the knob at the minimum position.
4. Remove the knob from the tap and place a small bladed screw driver in the centre of the tap shaft.
5. Unscrew the adjusting screw, in order to increase the gas flow or tighten the adjusting screw to decrease the gas flow.
6. The correct adjustment is obtained when the flame has a length of about 3 – 4 mm.
7. For butane/propane gas, the adjusting screw must be tightly screwed in.

8. Refit the control knob.

9. Make sure that the flame does not go out by quickly turning from maximum flow to minimum flow. If it does then remove the control knob and make further adjustments to the gas flow, testing it again once the adjustment has been made.

10. Repeat this process for each one of the gas taps.

11. Use the table to determine the new bypass nozzles to be used after conversion to the other gas type. See the section "Technical data - gas".

▪ Leak test and function test



Make sure that no sparks are generated.
Do not use fire or naked flames.
There is a risk of explosion.
Check the tightness with suitable foam.

▪ If gas escapes

Close the locking device.
Ventilate the room sufficiently.
Check the gas and nozzle connections once more. Repeat the leak test.
The leak test should be carried out by two persons as follows.

▪ Checking the gas connection

1. Open the locking device for the gas connection.
2. Moisten the area around the gas connection with foam. If the foam dissolves or gas escapes, see "If gas escapes". Also check the side closed with a blind plug for leaks.

▪ Checking the burner nozzles

1. Open the locking device for the gas connection. Check each nozzle individually for leaks.
2. To do this, hold the opening of the burner nozzle shut with a finger or carefully lock it using a special device.
3. Moisten the area around the nozzle with foam.
4. Push in the control knob and turn it anti-clockwise. Gas is supplied in this way.
5. If the foam dissolves or gas escapes, see "If gas escapes".

▪ Checking the bypass nozzles

1. Open the locking device for the gas connection.
2. Check each bypass nozzle individually for leaks.
3. To do this, hold the opening of the burner nozzle shut with a finger and carefully lock it using a special device.
4. Moisten the area around the bypass nozzle of the respective burner with foam.
5. Press in the shaft of the tap or cup and turn it anti-clockwise. Gas is supplied.

If the foam dissolves or gas escapes, see "If gas escapes".

▪ Checking the cooker stability.

Check that the restraining chain is securely fitted to the wall and cooker with adequate fixing devices and that the cooker cannot tilt forward.

■ Checking burning safety

After converting the appliance to another gas type, the burning behaviour and the smoke build-up for each hotplate must be checked.

If problems appear, you will need to compare the nozzle values with the values in the table.

In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

Models with a burner safety device

1. Operate the gas burners.
2. Turn the control knobs to a small flame setting. The flame safety system must remain in the "small flame" setting for about 1 minute.
3. Check the evenness of the burning for both larger and smaller flames. The flame must burn evenly and continuously.
4. Switch rapidly between larger and smaller flames using the control knob. Repeat this step several times.

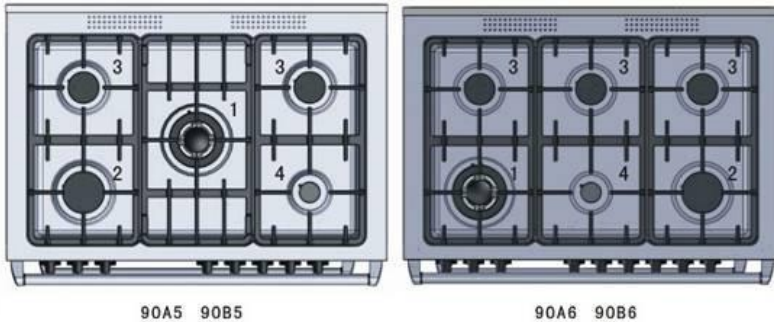
■ This is your new cooker



- **Cooling fan** The oven is fitted with a cooling fan. It switches itself on and off as necessary. The warm air escapes above the door

Specifications

1.Wok burner 2.Rapid burner 3. Semi-rapid burner 4.Auxiliary burner



Each burner has a relevant controlling knob to open or close valve of gas. Please follow the following instruction.

Type: ULPG

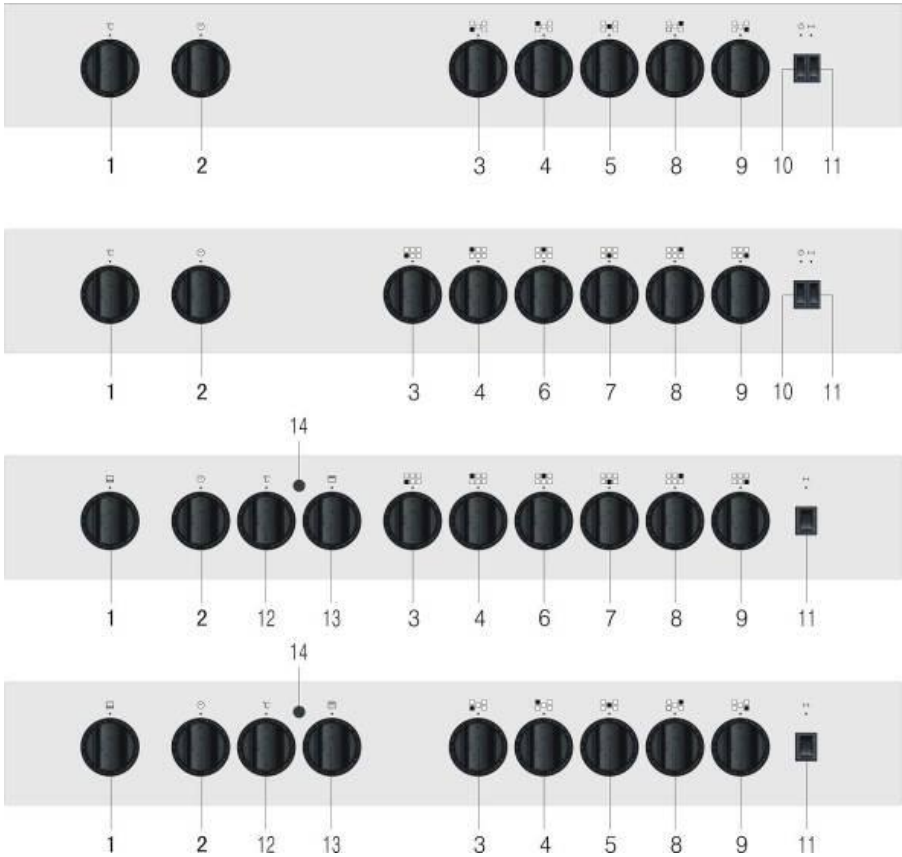
Gas Consumption	WOK	10MJ/h	RAPID	7.5MJ/h	GRILL	7.0MJ/h
	SEMI RAPID	5.4MJ/h	AUXILIARY	3.8MJ/h	OVEN	9.5MJ/h

Type: NG

Gas Consumption	WOK	12MJ/h	RAPID	7.5MJ/h	GRILL	8.5MJ/h
	SEMI RAPID	6.0MJ/h	AUXILIARY	3.0MJ/h	OVEN	14MJ/h

Control panel instruction

- 1.Knob for oven burners
- 2.Knob for timer
- 3.Knob for left-front burner
- 4.Knob for left-back knob
- 5.Knob for middle burner
- 6.Knob for middle-back burner
- 7.Knob for middle-front burner
- 8.Knob for right-back burner
- 9.Knob for right-front burner
- 10.Oven light switch
- 11.Roasting spit switch
- 12.Temperature control knob for top burner
- 13.Function switch control knob
- 14.Working indication light



Product dimensions:
Width 895 Depth 600 height 850-900

Product specifications:

	ULPG Test point pressure 2.75KPa						
	Hourly Gas Consumption (MJ/h)	Injector size (mm)	Max pan size (mm)	90A(B)6111 90A(B)6112 90A(B)6152	90A(B)6211 90A(B)6212 90A(B)6251	90A(B)6311 90A(B)6312 90A(B)6351	HGH90GG 90A(B)6411 90A(B)6412 90A(B)6451
auxiliary burner	3.8	0.56	160	1	1	1	1
semi-rapid burner	5.4	0.66	200	3	3	3	3
rapid burner	7.5	0.75	220	1	1	1	1
Wok burner	10	0.89	260	1	1	1	1
grill	7.0	0.75		0	0	0	1
oven	9.5	0.8		0	1	1	1
Total Heat Input				37.5MJ/h	47MJ/h	47MJ/h	Cooker+grill 44.5MJ/h/ Cooker+oven 47MJ/h

ULPG Test point pressure 2.75KPa							
	Hourly Gas Consumption (MJ/h)	Injector size (mm)	Max pan size(mm)	HGH90S 90A(B)5111 90A(B)5112 90A(B)5152	90A(B)5211 90A(B)5212 90A(B)5251	90A(B)5311 90A(B)5312 90A(B)5351	90A(B)5411 90A(B)5412 90A(B)5451
auxiliary burner	3.8	0.56	160	1	1	1	1
semi-rapid burner	5.4	0.66	200	3	3	3	3
rapid burner	7.5	0.75	220	1	1	1	1
Wok burner	10	0.89	260	1	1	1	1
grill	7.0	0.75		0	0	0	1
oven	9.5	0.8		0	1	1	1
Total Heat Input				37.5MJ/h	47MJ/h	47MJ/h	Cooker+grill 44.5MJ/h/ Cooker+oven 47MJ/h

NG Test point pressure 1.0KPa							
	Hourly Gas Consumption (MJ/h)	Injector size (mm)	Max pan size(mm)	90A(B)6111 90A(B)6112 90A(B)6152	90A(B)6211 90A(B)6212 90A(B)6251	90A(B)6311 90A(B)6312 90A(B)6351	HGH90GG 90A(B)6411 90A(B)6412 90A(B)6451
auxiliary burner	3.0	0.82	160	1	1	1	1
semi-rapid burner	6.0	1.05	200	3	3	3	3
rapid burner	7.5	1.15	220	1	1	1	1
Wok burner	12	1.4	260	1	1	1	1
grill	8.5	1.25		0	0	0	1
oven	14	1.58		0	1	1	1
Total Heat Input				40.5MJ/h	54.5MJ/h	54.5MJ/h	Cooker+grill 49MJ/h/ Cooker+oven 54.5MJ/h

NG Test point pressure 1.0KPa							
	Hourly Gas Consumption (MJ/h)	Injector size (mm)	Max pan size(mm)	HGH90S 90A(B)5111 90A(B)5112 90A(B)5152	90A(B)5211 90A(B)5212 90A(B)5251	90A(B)5311 90A(B)5312 90A(B)5351	90A(B)5411 90A(B)5412 90A(B)5451
auxiliary burner	3.0	0.82	160	1	1	1	1
semi-rapid burner	6.0	1.05	200	3	3	3	3
rapid burner	7.5	1.15	220	1	1	1	1
Wok burner	12	1.4	260	1	1	1	1
grill	8.5	1.25		0	0	0	1
oven	14	1.58		0	1	1	1
Total Heat Input				40.5MJ/h	54.5MJ/h	54.5MJ/h	Cooker+grill 49MJ/h/ Cooker+oven 54.5MJ/h

- o Front control operation
- o Cast iron pan stands
- o Automatic ignition
- o **Flame failure safety device on each burner**

Standard accessories:

o LPG conversion jets

1	Roasting Tray	1pc	13	Bottom side panel-front	1pc
2	Inner grill	1pc	14	Bottom side panel-left	1pc
3	Grill	1pc	15	Bottom side panel-right	1pc
4	spit	1pc	16	Fixing clip	2pcs
5	Spit holder	1pc	17	ST3.9X10 screw	14pcs
6	Handle	1pc	18	Body back panel	1pc
7	Inlet pipe joint	1pc	19	S/S handle	1pc
8	Rubber washer	1pc	20	Handle rubber ring	2pcs
9	Manual	1pc	21	Handle base	2pcs
10	Warranty card	1pc	22	Base washer	2pcs
11	Adjustable feet	4pcs		M4X25 Screw	2pcs
12	M10 nut	4pcs		M5X10 Screw	2pcs
				Anti-tip device	1pc
				φ10mm anchors	2pcs
				M4X50 screw	2pcs

■ Technical data - Gas

To change injectors:

All work involved in installation, setting and adaptation to a different gas type must be carried out by authorised personnel from our Service Centre and must comply with current regulations and the conditions laid down by the local gas company.

Converting the cooker from Natural Gas to Universal LPG

Request change-over injectors from our customer service department (refer injector chart below for sizes).

Natural Gas

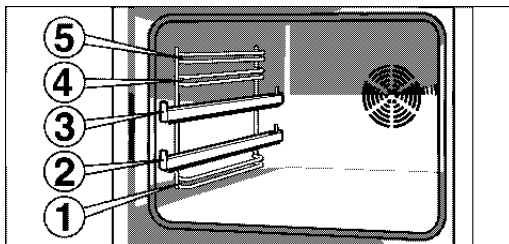
Universal LPG

Burner	Hourly Gas Consumption (MJ/h)	Injector size (mm)	Hourly Gas Consumption (MJ/h)	Injector size (mm)
Test Point Pressure	1.00 kPa	-	2.75 kPa	-
auxiliary burner	3.0	0.82	3.8	0.56
semi-rapid burner	6.0	1.05	5.4	0.66
rapid burner	7.5	1.15	7.5	0.75
Wok burner	12	1.4	10	0.89
grill	8.5	1.25	7.0	0.75
oven	14	1.58	9.5	0.8

▪ Accessories

The accessories can be inserted into the oven at 5 different levels.

The pull-out rails at levels 2 and 3 allow you to pull the accessories out further without them tipping.



The accessories can become deformed when they become hot. As soon as they have cooled down, the deformation disappears with no effect on the function.

You can buy accessories from Zhejiang entire electric CO., Ltd service engineers or their authorised service agent.-sales service,



Wire shelf

For ovenware, cake tins, roasts, grilling and frozen meals. Insert the wire grill with the curved bars facing downwards



Enamel baking tray

For cakes and biscuits.

Push the baking tray into the oven with the sloping edge facing towards the oven door.

Universal pan

For moist cakes, pastries, frozen meals and large roasts.

It can also be used to catch dripping fat when you are grilling directly on the wire rack.

Slide the universal pan into the oven with the tapered edge facing the oven door.

During use

- o Any film or stickers that are present on the ranges surface when it is delivered should be removed before use.
- o These instructions are only valid if the country symbol appears on the appliance. If the symbol does not appear on the appliance, it is necessary to refer to the technical instructions, which will provide the necessary instructions concerning modification of the appliance to the conditions of use of the country.

- o Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- o The adjustment conditions for this appliance are stated on the label (or data plate)
- o This appliance is not connected to a combustion product 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.
- o CAUTION: The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure the kitchen is well ventilated. Keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- o CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- o Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window or more effective ventilation, for example increasing the level of mechanical ventilation where present.
- o Care should be used when utilising the appliance, otherwise there is a risk of burns being caused.
- o You should not allow the electrical connection cables to come into contact with the ranges surface when it is hot or any hot cookware.
- o If fat and oil overheats, then it can ignite extremely quickly. For this reason, when cooking with fat and oil the appliance should not be left unattended.
- o Make sure that all of the cooking zones are switched off after use.

Electrical details

Rated Voltage:

220-240 Vac 50 Hz/60 Hz

Supply Connection:

16A (double pole switched fused outlet with 3mm contact gap)

Max Rated Inputs:

3.2 KW

Mains Supply Lead:

3 cores x 1.5mm²

Using the gas ranges

Before first use



IMPORTANT: You should clean the ranges surface (see “Cleaning and maintenance” section).

The gas ranges

The following symbols will appear on the control panel, next to each control knob:



Black circle: gas off



Large flame: maximum setting



Small flame: minimum setting

- o The minimum setting is at the end of the anti-clockwise rotation of the control knob.
- o All operation positions must be selected between the maximum and minimum position.
- o Never select a knob position between the maximum and off position.
- o The symbol on the control panel, next to the control knob will indicate which gas burner it operates.

Automatic ignition with flame failure safety device

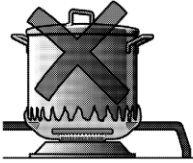
The appliance is fitted with a flame failure safety device on each burner, which is designed to stop the flow of gas to the burner head in the event of the flame going out.

To ignite a burner:

- o Press in the control knob of the burner that you wish to light and turn it anti-clockwise to the maximum position.
- o If you keep the control knob depressed, the automatic ignition for the burner will operate.
- o You should hold down the control knob for 15 seconds **after** the flame on the burner has lit. If after 15s 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.
- o After this 15-second interval, to regulate the flame you should continue turning the control knob anti-clockwise until the flame is at a suitable level. The operating position **MUST** be at a position between the maximum and minimum position.
- o To switch the burner off, turn the control knob fully clockwise to the gas off position.
- o In case of power failure, the burners can be lit by carefully using a match.

Warning Concerning cooking

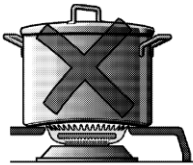
DON'Ts



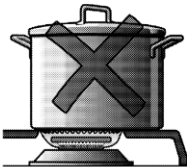
Do not use small receptacles on large burners. The flame should not touch the sides of receptacles.



Do not cook without lids or with lids only partially covering receptacles. You are wasting energy.

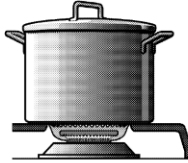


Do not use receptacles with uneven bases. They lengthen cooking times and increase energy consumption.



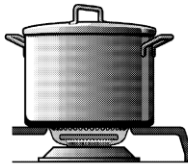
Do not place receptacles on burners off centre. They could tip over.

DOs

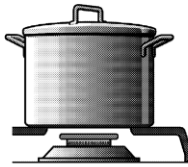


Always use suitably sized receptacles on each burner. This helps avoid excessive gas consumption and prevents receptacles from getting tarnished.

Always use **lids**.

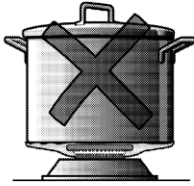


Only use thick-, flat-based saucepans, **frying pans and casseroles**.

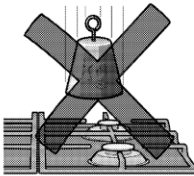


Always place receptacles **in the middle** of burners

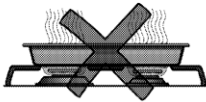
DON'TS



Do not place receptacles directly on top of burners.



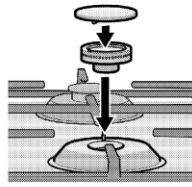
Do not use excessive weights or strike the hob with heavy objects.



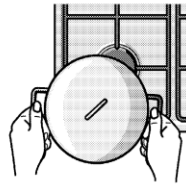
Do not use two burners or heat sources for a single recipient.

Do not use baking trays, earthenware dishes, etc. at full heat for a long time.

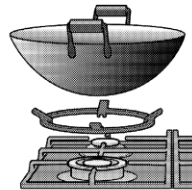
DOs



Always place receptacle **on the pan support**. Make sure that the metal grids and the tops of the burners are correctly positioned before using them.



Handle receptacles on the hob with **care**.



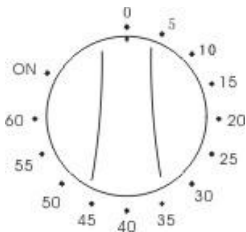
Only use one recipient per burner. Use the extra metal grid on the burner with three flames.

IMPORTANT: Always place pans centrally over the ranges burners and position them so that the handles cannot get accidentally caught or knocked off. You should also make sure that the handle is not over one of the other ranges burner flames.

HOW TO USE ELECTRIC OVEN

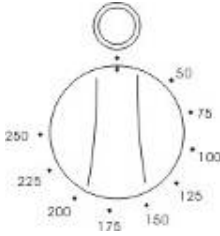
Attention: Don't touch the heating element when the oven is working

1, Timer-control knob



This knob is for setting the work time, when the knob shows "on", it Means oven keep operating but the timer does not work. And when you Take the timer knob to the place you need the timer controller Begins to work. And it will cut off the power supply at the selected time. The time selection can be decided by the different food and the quantity, the most can be selected is 60 minutes.

2, Baking temperature-control knob



This knob is for controlling the baking temperature, when the knob turns as clockwise the temperature will change from 50°C to 250°C, please choose the Baking temperature for different food accordingly.

3, Heating indication


The indicator will be on or off with the heating element when the inner Temperature does not or reaches the selected time. So the operation of heating element could be indicated by the indicator.

4, Function knob

The function controller controls the operation of oven, while different function selection stands for different operation of oven.



Oven light

Turning the knob to the position , The oven light will be on always whatever the function changed



Convectiona baking

The top heating element is on. The heat diffuses by natural convection and the temperature could be regulated between 50°C and 250°C with the thermostat knob. It is necessary to preheat the oven.

Recommended for:

Food that must be well done with the same temperature inside and outside of food, i.e. barbeque, griskin , albumin, etc.



Hot air baking

The round heating element and fan are on. The heat between 50°C and 250°C equally diffuses. It is to grill some different food without affecting the taste and the smell. It is suitable to grill the delicate cakes.




INTENSIVE baking

The heating elements of top inner and top outer, bottom, and ring with the fan are on at the same time. It is suitable to grill lots of food. It is best to grill biscuit, cake, bread (with roe or fish) between 50°C and 250°C.



Convection baking with fan

The heating element of top inner, bottom and ring with the fan are on at the same time. It's same as the type 



Bottom heater+Ring heater+Fan

When the hot air from the bottom and ring heating element transferred by the fan, the temperature keeps between 50°C and 250°C. It could disinfect the glass box..



Normal grill

Top heating element is on. Heat spread by radiation. Close door when using the oven, and adjust the thermostat knob to the place 200°C max. Close the oven door preheat for about 5 minutes. Then put the food into the oven closed to the grill. Put the baking tray under the grill to collect the grease. Recommended for: bake, burnt, grill and so on. The time should be less than 30 minutes once.



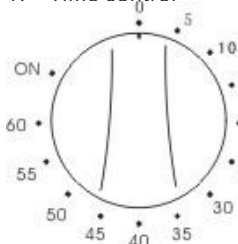
Normal grill with fan

Top heating element and the fan are on. The hot air transferred by the fan keep temperature between 50-200°C, like a rotational grill. The time should be less than 30 minutes once.

Notice: the oven door becomes very hot during operation. Keep children away.

Use Gas oven:

1.—Time control



Turn the knob one complete round clockwise, then turn the knob counter clockwise to the place you need, the time controller begin to work. When the pre-set time has elapsed, the bell rings and reminds you to close the oven. The enactment time can be decided by the different food and the quantity, the most can be done is 60 minutes. (Warning: The gas supply can not be turned off automatically when the alarm sound, please do it manually.)

2.—Oven burner

The burner lies on bottom of the oven. There is a thermostat to control the temperature in the oven. You can turn the gas switch to reach the temperature what you want.



Caution: Don't cover of the utensil which fills with food when the oven is on work.

3.—Temperature control

The thermostat is controlled by the gas switch. When the knob is turned counterclockwise the temperature will become higher. Oven control valve contain a auto-choke safety device, when the appliance flameout, the safety valve will shut up the gas supply.

4.—Ignition


Open the oven door completely (Warning: During operation, you have to open the door , otherwise it will cause backfire easily.) As ,counterclockwise turning the gas switch to the suitable position as different required, keep pressing the knob till the bottom burner ignited, close the door when the fire get stable, about after 2 minutes.

Caution: when you use gas oven or gas grill, Please don't use fan function  .

Cooking advice:

STERILIZATION

Sterilization of foods to be conserved, in full and hermetically sealed jars, is under the following steps:

- a. Set the switch to position 
- b. Set the thermostat knob to position 185°C and preheat the oven.
- c. Fill the dripping pan with hot water.
- d. Set the jars onto the dripping pan making sure they do not touch each other and the door and set the thermostat knob to position 135°C. When the contents of the jars start to bubble, the sterilization begins, turn off the oven and let it cool.

REGENERATION

Set the switch to position and the thermostat knob to position 150°C. Bread Becomes fragrant again if wet with a few drops of water and put into the oven for about 10 minutes at the highest temperature.

ROASTING

To obtain classical roasting , it is necessary to remember:

- that it is advisable to maintain a temperature between 180 and 200°C.
- that the cooking time depends on the quantity and the type of foods.

SIMULTANEOUS COOKING OF DIFFERENT FOODS

The FAN allows a simultaneous heterogeneous cooking of different foods. Different Foods such as fish, cake and meat can be cooked together without mixing the smells and flavors together. This is possible since the fats and vapors are oxidized while passing through the electrical element and therefore are not deposited onto the foods.

The only precautions to follow are :

- The cooking temperatures of the different foods must be as close as possible, with a maximum difference of 20°C-25°C.
- The placement of the different dishes in the oven must be done at different time according to the cooking time needed of each one. This kind of cooking method is obvious to save time and energy.

For the user's information, the following table provides some dishes with their relative cooking temperature. And the cooking time varies according to the quantity.

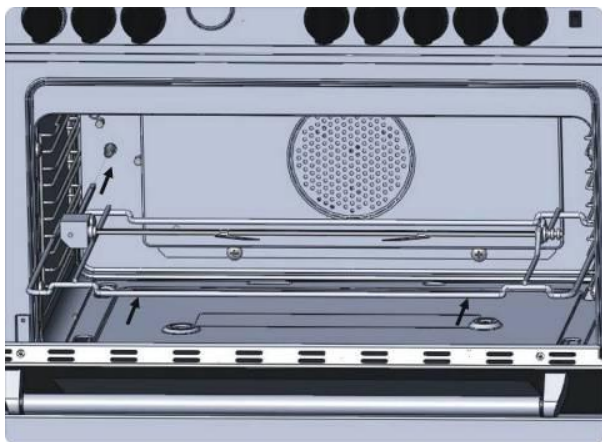
Cake:	180°
Doughnuts:	180°
Cheese souffle	200°
Potatoes souffle	200°
Roast veal	200°
Spinach crepes	200°
Potatoes in milk	200°
Chicken breasts into moto	200°
Sole fish filet	200°
Whiting	200°
Cream puffs	200°
Plum pie	200°
Meat ball	200°
Veal balls	200°
Grilled chicken	200°
Baked lasagna	200°
Roast beef	200°
Oven cooked pasta	200°
Lemon cake	200°
Pizza with	225°
Rice creal	225°
Baked onions	225°
Stuffed potatoes	225°
Grill veal joint	225°
Turkish shishkebab	225°
Marrnalade pie	225°
Pound cake	225°

How to use the turn-spit

1--- Put the tray at the bottom of the oven then put the support grill in the sides of oven.

2---Put the aliments in the center of the spit. Introduce the spit rod into the motor shaft hole obtained in the back wall. Other end fix in the cirque, then turn the handle or turn-spit in order to separate them.

3--- When the cooking is over ,open the oven and use the handle to remove the food.



Use shelves and correct installation of the shelves. (As picture)



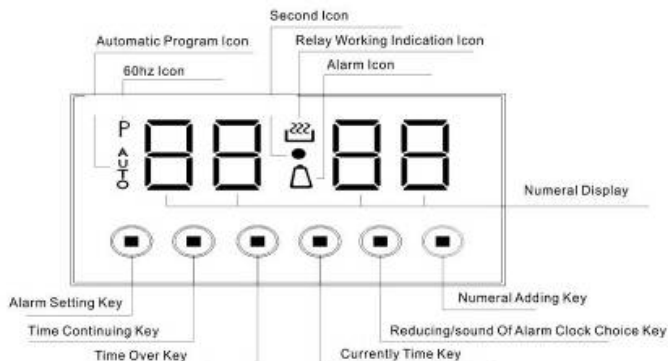
In the correct position, according to the baked food needs
Please be careful put in and pull out the shelves, prevent food from shelves sliding

USE ELECTRIC TIMER

Instructions of the control timer for electric oven with numeral display

Main functions

1. Clock function: show the time in 24 hours
2. Alarm clock function: it can be set the alarm in 24 hours, and there's 3 gears for you choose
3. work time can be set beforehand arbitrary in 24 hours
4. the working hours of the electric oven can be set, and the max. is 10 hours Operation board and explanation



1. KEY INSTRUCTION

We name key 1, key2, key3, key4, key5 and key6 from left to right.

- key 1: alarm setting key
- key 2: time continuing key
- key 3: time over key
- key 4: currently time setting key

Key 5 for reducing, if it shows the clock under a normal state, you can choose the sound of the alarm clock, press one time to choose one, total three kinds.

Key 6 for adding

Note: key 5 and key 6 press one time, the number plus/minus per one, if keep pressing, it can plus/minus rapidly.

2. Icon instruction

"AUTOMATIC PROGRAM ICON" is glinting when you set the automatic program and stop it.

And when finishing setting, the icon will keep shining after 5 seconds. It also shining when the automatic program stops, and disappears when you reset the clock, and it keeping shining in 5 second when you reset the automatic program..

"60HZ ICON" keeps shining when the power supply is 60hz

"SECOND ICON" and "ALARM ICON" are glinting when on the state of setting clock or alarm, and keeping shining in 5 seconds. "RELAY WORKING INDICATION ICON" indicates its working states, it keeps shining when switch on, and off when cut off.

Operation directions

1. Time Adjustment

when switch on the power supply, the "NUMERAL DISPLAY" shows "0:00" and glinting. If the power supply is 60Hz, then the "60HZ ICON" will show.

Press key 2 and key 3 at the same time or key 4 to start, and "RELAY WORKING INDICATION ICON" will show. When the "SECOND ICON" is glinting, press key 5 and key 6 to adjust the current clock. And the "SENCOND ICON" will keep shining after you finishing the time adjustment in 5 sec, which means the clock adjustment is done.

2. Bell alarm and buzzer function

Press key 1 to start the clock adjustment, then the icon is glinting, and press key 5 and key 6 to adjust the time. And the bell alarm will keep shining when you finish it in 5 sec, then time adjustment is done and working, and you can check the alarm time if you press key

1. (it shows the seconds in the last minute)

The alarm function stops when it shows 0:0 on the number display, and the alarm icon is glinting with the buzz, and press any key to stop the buzz or it stops automatically in 7 minutes.

Note:

1.any buzz sound can be stopped by pressing any key from 1 to 4 keys except the alarm, or stops automatically in 7 minutes

2.the buzzer has high, mid, low three gears. And if on the normal working state, press key 5 to choose the alarm, press one time to choose one, total three. And it has the eternal memory function once you have set the time.

3.Procedure Cancellation Function

①Cancellation function

press key 5 and key 6 at the same time to exit setting, and shows the time.

②manual function

press key 2 and key 3 at the same time or key 4 to exit the semi-automatic or full automatic working state and back to the clock function

4Automatic setting and operation directions

①semi-automatic mode

this mode can set the working hour for the oven. It turns off automatically on the time you have set, and the buzzer will remind you.

Press key 2 or key 3 to start the timing setting procedure with the "AUTOMATIC PROGRAM ICON" shining, and press key 5 and key 6 to adjust the continuing time and over time. It works automatically after setting in 5 sec with the icon shining. When the working time sets as 0, it cuts off automatically with no "RELAY ICON", and the "AUTOMATIC PROCEDURE ICON" is glinting and the buzzer is buzzing.

Procedure time setting information

The range of continuing time: $0 < X \leq 10$ (unit: hour)

The range of ending time: currently time < ending time \leq currently time + 10 hours

The principle is Ending time = currently time + continuing time

For example: now time is 2:00, so the max. ending time is 12:00 (2:00 + 10:00 = 12:00). And if you set the ending time as 12:00, so the continuing time is 10:00. It starts to work in 5 sec after finishing the adjustment. After 10 hours working, the continuing time is 0:00, so it unconnected the relay, and the "RELAY ICON" is disappearing, the automatic procedure icon is shining, and buzzer is buzzing.

Warning

1.choose one between the continuing time and the ending time.

For example: now time is 2:00, and you want the oven to work for three hours, so you can set the continuing time as 3 hours, and the ending time will change into 5:00 automatically; surely you can set the ending time as 5:00, so the continuing time will change into 3:00 automatically.

2.if you set the continuing time as 0 or the ending time is currently time, which means the automatic procedure stops.

3.when the automatic procedure stops, the continuing time is 0, and the ending time keeps the same as the currently time.

②Full automatic mode

Under this mode, it can be set the oven time for starting or ending, which equal as you book the oven time to start and stop with buzzer reminding you Press key 2 or key 3 to start the automatic Procedure with "AUTOMATIC PROCEDURE ICON" shining, and press key 5 and key 6 to adjust the continuing time and ending time. After setting, it works in 5 sec automatically with the icon shining. And the relay unconnected without relay icon. When it turns into working state, the relay icon appears, and count down the continuing time, the relay unconnected without the icon when the continuing time is 0, and the continuing time is shining, and buzzer is buzzing. The relationship between the continuing time and the ending time setting: Beginning time = ending time - continuing time For example: now time is 2:00, set the continuing time as 3:00 and the ending time is 10:00, so the beginning time is 7:00 (7:00 = 10:00 - 3:00), so "RELAY ICON" is shining, after 3 working hour, the continuing time is 0, and the relay unconnected without the icon, and "AUTOMATIC PROCEDURE ICON" is shining, and buzzer is buzzing.

Note:

1. ending time > currently time + continuing time, but not more than 23 hours and 59 minutes For example now time is 2:00, and the continuing time is 0:01, so the ending time range is 2:02 (2:02 > 2:00 + 1) to 1:59

2.the continuing time must exceed one minute, and the continuing time and ending time both should be set

3.If the continuing is 0 or the ending time set as the currently time, which means the automatic procedure stops

4.when the procedure stops, the continuing time is 0, and the ending time keeps the same as the currently time.

Care and cleaning

Clean the appliance on a regular basis and remove any food deposits. The surface of the appliance could be damaged and the appliance could corrode over time if it is not cleaned with sufficient care.



Do not use high-pressure cleaners or steam jets.



Do not use caustic or abrasive cleaning agents.



Cleaning agents

Appliance exterior	Use soapy water and dry with a soft cloth.
Gas hob and pan supports	Hot soapy water. Use very little water, water must not be allowed to enter the appliance through the burner bases. Clean boiled over fluids and spilt food immediately. You can remove the pan support. Do not clean the pan support in the dishwasher.
Gas burners	Remove the burner cups and caps, clean them with soapy water. The gas outlet openings must remain free. Spark ignitions: small, soft brush. The gas burners only function when the spark ignitions are clean. Dry all parts thoroughly. Ensure they fit exactly when replaced. The burner caps are coated in black enamel. The colour may change over time. This does not affect their function.
Hob cover	Glass cleaner. You can remove the hob cover.
Oven floor	Hot soapy water or a vinegar solution. For heavy soiling: only use oven cleaner in a cold oven. Do not use on the rear wall, top and side walls.
Glass cover on the oven light	Hot soapy water.
Seal	Hot soapy water.
Rails	Hot soapy water.
Door panel	Glass cleaner, the glass scraper should not be used for this purpose.
Plinth drawer	Hot soapy water.
Accessories	Soak in hot soapy water. Clean with a brush or sponge.

Oven back wall top and side walls

The back wall, top and side walls in the oven clean themselves. They are coated with a highly porous ceramic layer. This coating absorbs and dispels splashes from baking and roasting while the oven is in operation. You will obtain a better result, the higher the temperature and the longer the oven is in operation.

If splashes are still visible even after repeated use, proceed as follows:

First clean the enamel surfaces in the oven. Then select 3D hot air  or top and bottom heating . Heat up the empty oven for approximately 2 hours at maximum temperature.

The ceramic coating is regenerated. Brownish or whitish residues can be removed with water and a soft sponge.

Light discolouration of the coating does not affect automatic self-cleaning.

If the self-cleaning surfaces of the oven are no longer cleaning themselves sufficiently, they can be regenerated using the cleaning function.

Important notes

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Never use abrasive detergent. You will scratch or destroy the highly porous coating.

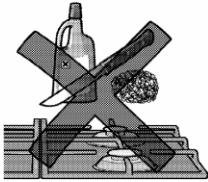
Never clean the back wall, top and side walls with oven cleaner.

If oven cleaner accidentally gets onto the back wall or side walls, remove it immediately with a sponge and plenty of water.

Cleaning cooker's surface each time it is used, cleaning burners and pan support regularly, at least one time per month. In details, please follow below information.

Cleaning and maintenance

DON'Ts

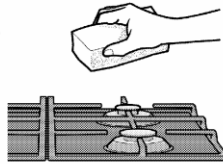


Do not use scouring powder, oven cleaner sprays or abrasive pads that may scratch the glass. Never use sharp objects such as knives or wire wool to remove the remains of food that has become encrusted onto the surface.

Do not use knives, scrapers or similar implements for cleaning the joints between the glass and the rims of the burners or the metal surrounds.

Do not slide recipients over the glass as they may scratch it.

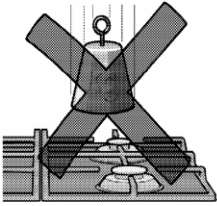
DOs



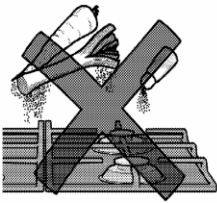
Once the appliance is cold, clean it with a **sponge and soapy water.**

Clean the surface of the heating elements once they have cooled down, each time they are used. Even small amounts of dirt burn when it is switched on again.

DON'Ts

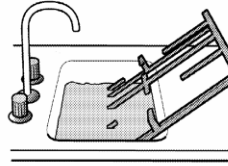


Similarly, do not drop hard or sharp objects onto the glass. Avoid knocking any part of the edge of the cooking plate.

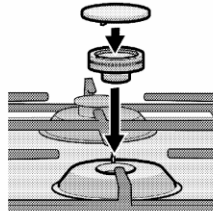


Grains of sand, which may, for example, come from cleaning vegetables, can scratch the glass surface.

DOs



The burners and pan support must be cleaned regularly to keep them clean. This is done by submerging them in soapy water and scrubbing them with a non-metal brush to keep the holes and slits free from obstruction so they can give a perfect flame. Dry the burner covers whenever wet or damp.



After cleaning and drying the burners, make sure that the covers are properly in position on the flame diffuser.

The high temperatures suffered by the cover on the triple-flame burner ring and the stainless steel parts on your hob (plate rings, grease trays, area around burners, etc) may become discoloured over time. This is **normal**. Clean them after use with a product suitable for stainless steel.

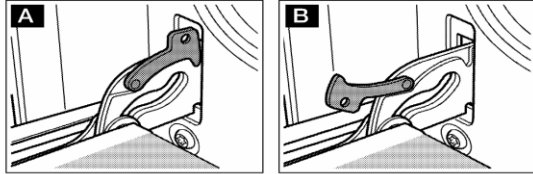
After washing the pan support, dry them thoroughly before cooking with them again. The presence of droplets of water or dampness at the beginning of the cooking process may damage the enamel surface.

Be careful with the feet on the metal grids when cleaning them; if they are detached, the grid may scratch the glass next time it is used.

Detaching and attaching the oven door

For cleaning purposes and to remove the door panels, you can detach the oven door.

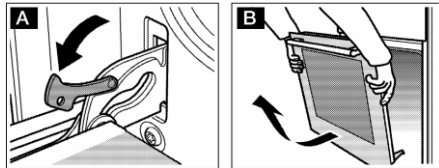
The oven door hinges each have a locking lever. When the locking levers are closed (Fig. A), the oven door is secured in place. It cannot be detached. When the locking levers are open in order to detach the oven door (Fig. B), the hinges are locked. They cannot snap shut.



⚠ There is a risk of injury. Whenever the hinges are not locked, they snap shut with great force. Ensure that the locking levers are always fully closed or, when detaching the oven door, fully open.

Detaching the door

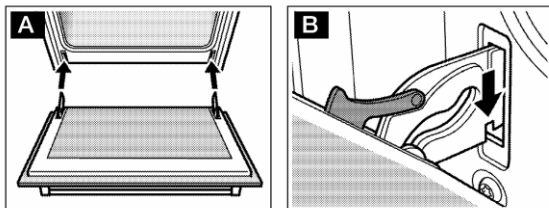
1. Open the oven door fully.
2. Open the locking levers on the left and right-hand sides (Fig. A).
3. Close the oven door up to the limit stop (Fig. B). Grip the door on the left and right-hand sides with both hands. Close the door a little more and pull it out.



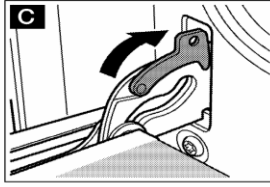
Attaching the door

Reattach the oven door in the reverse sequence to removal.

1. When attaching the oven door, ensure that both hinges are inserted straight into the opening (Fig. A).
2. The notch on the hinge must engage on both sides (Fig. B).

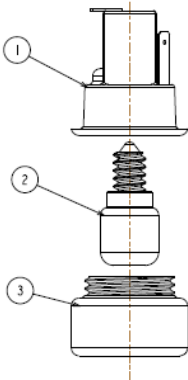


3. Close both locking levers again (Fig. C).
Close the oven door.



- ⚠** There is a risk of injury. If the oven door falls out accidentally or a hinge snaps shut, do not reach into the hinge.
Call the after-sales service.

Oven Lamp



WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock. 1.Socket 2.Bulb 3.Lamp shade

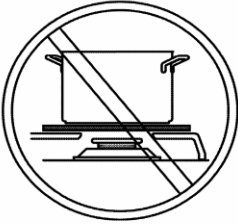
Note: It's better to remove the lamp shade (for some models) after the oven cooled down. And it's recommended to wear your latex gloves.

Before you set in your bulb, make sure the power is cut. You should remove when the bulb is totally cooled down. For your safety never touch the heating bulb with wet cloth.

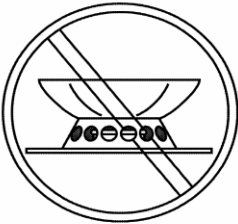
Replacing the oven seal

If the oven seal is faulty, it must be replaced by an authorised person. A faulty oven seal can result in high energy losses. The fronts of adjacent units could be damaged.

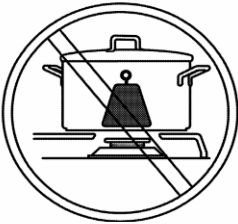
Standard Symbols for hotplates



Do not place anything, eg. flame tamer, asbestos mat, between pan and pan support as serious damage to the appliance may result.



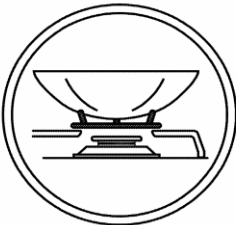
Do not remove the pan support and enclose the burner with a wok stand as this will concentrate and deflect heat onto the hotplate.



Do not use large pots or heavy weights which can bend the pan support or deflect flame onto the hotplate.



Locate pan centrally over the burner so that it is stable and does not overhang the appliance.



Use only a wok support supplied or recommended by the manufacturer of the appliance.

Installation the range



The installation must be carried out by a local authorised person, in accordance with the current version of the following. WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.'

- o Gas Safety Regulations (Installation & Use)
- o Building Regulations (issued by the Department of Environment)
- o Building Standards (Issued by the Scottish Development Department)
- o AS/NZS 5601 - Gas Installations (for Australia)
- o NZS 5261 – Code of Practice for the Installation of Gas Burning Appliances and Equipment (for New Zealand)
- o Local gas fitting regulations
- o AS/NZS 3000 – Electrical Installations (Wiring Rules)
- o Building codes
- o Any other relevant statutory regulations.

INSTRUCTION:



The adjacent furniture / surface must be able to withstand a minimum temperature rise of 65°C above the ambient temperature of the room it is located in, during periods of use.

The installation, debugging, connection and gas connection of the oven should be done by a qualified technician / authorised person.

-The appliance should be earthed. The rated power of the power supply, plug and the jack should be the same as the rated power on the technical nameplate. The thickness of the power's connection must be suited to oven's power. There should be one all-pole disconnection device with the contactor distance 3mm in the circuit.

-Before installation the appliance you should learn the local gas conditions (gas type and pressure), the type of power supply (voltage and frequency). Make sure it is according with The gas type and the power supply.

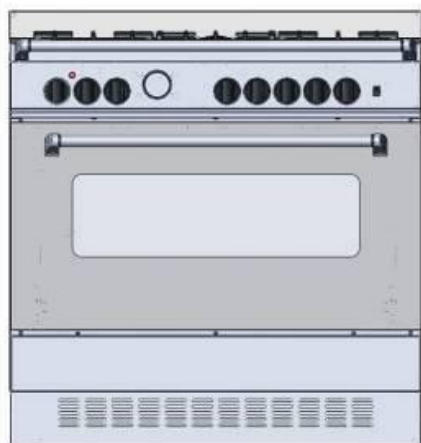
-The tube or gas valve which connected with gas pipe must in accordance to national safety requirements.

-The maximum length of the metal tube can not exceed 2 m , if metal tube is used. The metal tube and metal tube underlay must be in according to the national safety requirements.

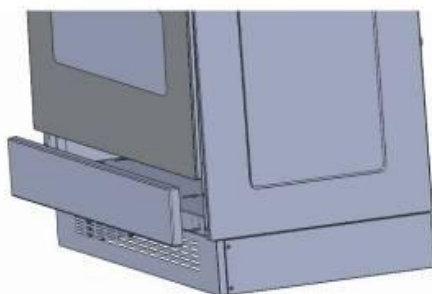
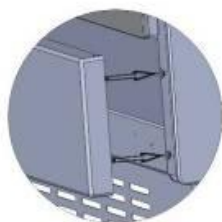
-Do not install the oven near non fireproof materials (such as curtain etc.)

-The manufacturer declines all responsibility in the event of damage caused by mproper, incorrect or illogical use of the appliance.

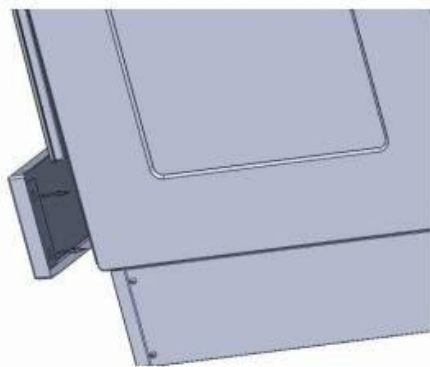
Installation of Bottom side decoration panel



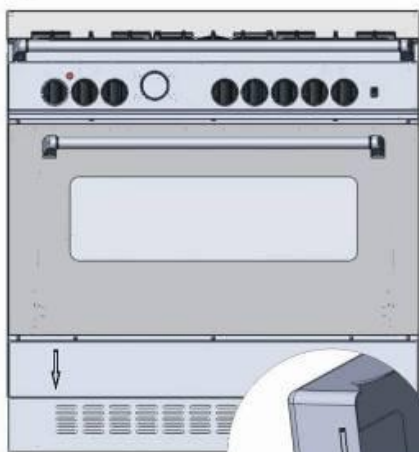
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2



3



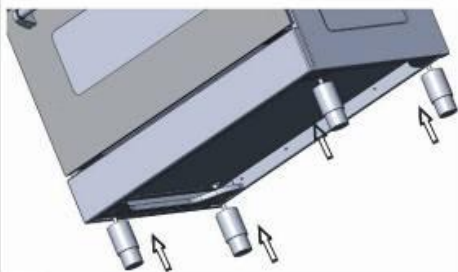
Installation of Adjustable standing legs & protecting panel



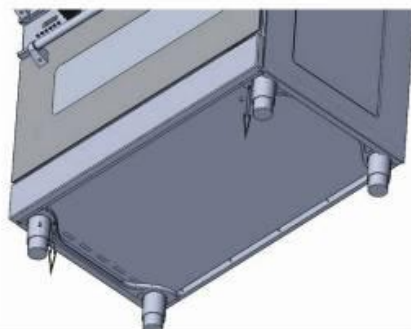
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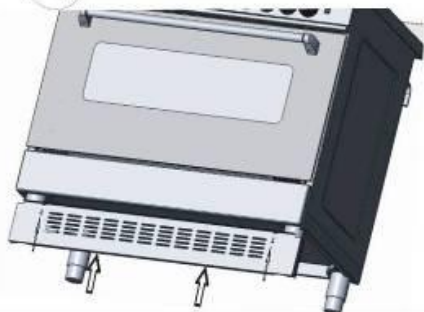
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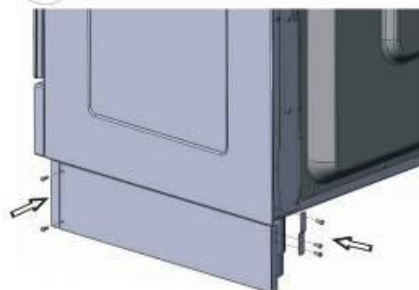
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4



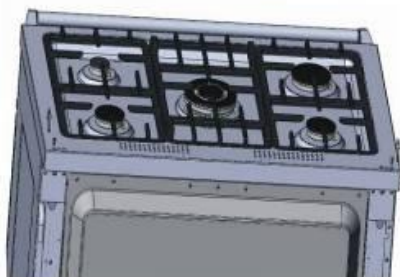
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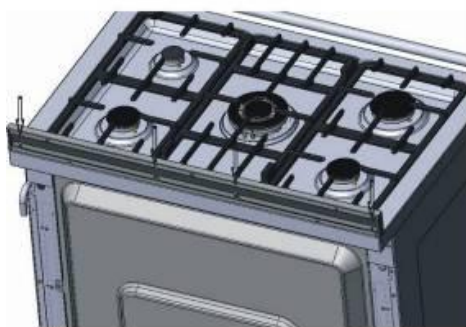
Installation of Body back panel



1



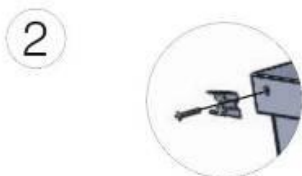
2



3



Installation of Handle



Caution: Cooktop hand is not all model with

Anti-tip device

Installation of Anti-tip device

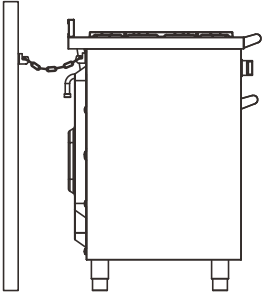


Figure 1

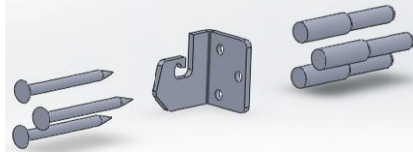
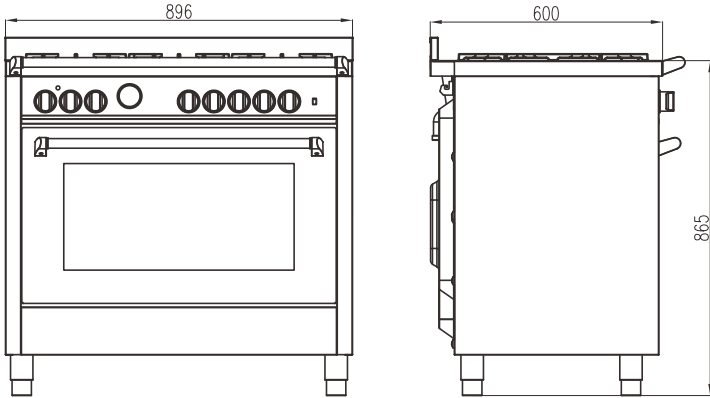


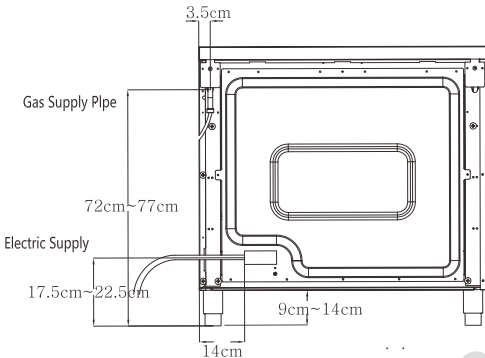
Figure 2

- 1.Refer to figure 1, drill 3 hole on the wall in $\Phi 10\text{mm}$ diameter, with depth around 55mm
- 2.Refer to figure 2, put fishers into 3 holes accordingly, then fix the chain.
- 3.Check that the anti-tip device is installed properly by checking that the cooker cannot tilt forward.

Product size



Connecting points of gas and electricity



Electrical connection



This appliance must be installed by a qualified person in accordance with the latest edition of the I.E.E. Regulations and in compliance with Zhejiang entive electric Co., Ltd.'s instructions.


Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.

- o Cable type: H07 RN-F 3 core x 1.5 mm² (Type RN-F <HAR> marked).
- o The mains supply cable is supplied with this product.
- o When fix the appliance to the supply mains, a switch, which with a contact separation in all poles, and provide full disconnection, must be incorporated in the fixed wiring in accordance with the wiring rules.

Replacing the mains supply cable

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.

The mains supply cable should be replaced in accordance with the following instructions:

- o ***Switch the appliance off at your mains supply.***
- o Open the box of the supply board.
- o Unscrew the clamp fixing the cable.
- o Replace the cable with one of the same length and in accordance with the specification given above.
- o The “green-yellow” earth wire must be connected to the terminal marked . It must be about 10 mm longer than the live and neutral wires.
- o The “blue” neutral wire must be connected to the terminal marked with letter (N) - the live wire must be connected to the terminal marked with letter (L).

My appliance isn't working correctly



IMPORTANT: *If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact the Customer Care Department on telephone number*
DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or any installation other than the one specified by Zhejiang entire electric Co., Ltd. has been completed.

Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.

Trouble shooting

Problem	Solution
Oven doesn't work	Check the circuit connect Check the fuse and the current when installing Insure the timer is on Check the function and the temperature controller's place
The oven light doesn't work	Change the lamp Check if the lamp is installed well following the user's manual
The turn-spit doesn't work	Turn the oven lamp/turn spit knob to "turn-spit position"
The indication light doesn't work	Choose one function
Smoke out when the oven is on	-It's normal for first time using -routine cleaning -Release the fat in the tray -Set the proper temperature for different food
	-Ensure the power is on

<p>Failure ignition</p>	<ul style="list-style-type: none"> -Clean the dirt in the ignition pin and burner lid -Check the ignition pin locating, keep the distance 4mm between spreader -Press the knob for 10 minute till ignited -Igniting several times to release the air out form the inner gas pipe
<p>Can smell the gas</p>	<ul style="list-style-type: none"> Change the gas pipe if it's aging or broken Change another plug valve Change the sealing rubber washer
<p>Flame abnormality</p>	<ul style="list-style-type: none"> Ensure the burner lid is well located Gas pressure is less, adjust it to standard level Clean the dirt from spreader's gap Check the jet, remove the dirt if it's blocked