

MODEL: MGG60 MGG90

Free Standing Gas Oven

INSTRUCTION MANUAL



(Picture may vary from the actual product)

BEFORE USE, PLEASE READ AND FOLLOW ALL SAFETY RULES AND OPERATING INSTRUCTIONS AND SAVE FOR LOCAL GAS INSPECTOR'S USE.

Supplier has a policy of continuous improvement on its products and reserves the right to change materials and specifications without notice.

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IMPORTANT SAFEGUIDES

WARNING: Risk of explosion!

1. When lighting the oven gas burner, the oven door **MUST** be fully open.
2. After making sure the oven gas burner is already lit successfully, close the oven door slowly.
3. Please carefully follow the operating instructions on page 6-8.

PRECAUTIONS & RECOMMENDATIONS

➤ IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

After removing the packaging for this unit, please install the accessories (windguard, upper burners and the oven grill, etc properly (please see the picture in page 4) and then connect the removable connector to the gas line provided by your local gas company and make sure there is no gas leakage. This oven shall only be installed by a qualified licensed gas fitter.



WARNING!!

- ✓ Do not allow children or other unqualified people to use the free standing stove without supervision.
- ✓ During and after use of the free standing stove, certain parts will become very hot. AVOID touch hot parts.
- ✓ Keep children away from the free standing stove when it is in use because the body of this unit may be very hot.
- ✓ Do not line the oven walls upper and bottom with aluminum foil. Do not place grills, pans, oven trays or other cooking utensils on the base of the oven chamber.
- ✓ **Danger of burns!** The oven and cooking accessories may become very hot during operation. Make sure children are kept out of reach and warn them accordingly.
- ✓ Stand away from the free standing stove when opening oven door. Hot air or steam which escapes can cause burns to hands, face, and or eyes.
- ✓ This free standing stove is intended for household use only . Never use the free standing stove for any other purpose!
- ✓ Do not obstruct the flow of combustion and ventilation air on the back of the unit!
- ✓ After use, ensure that the knobs are in OFF position

Important: Use always suitable protective gloves when inserting / removing the oven grill, oven, pans on other cooking utensils from the oven.

PARTS & FEATURES MGG60

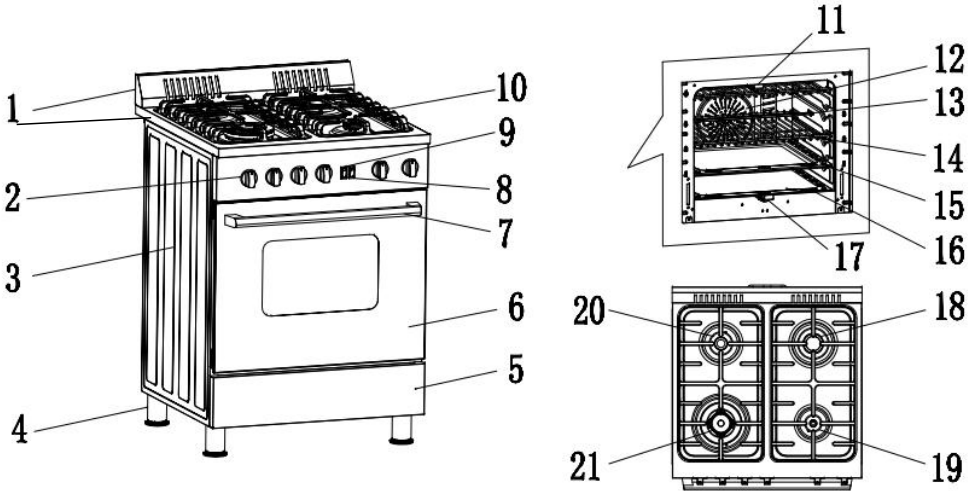


Figure 1

1	Backsplash	12	Oven fan
2	Control knob	13	Oven rotisserie
3	Big side panel	14	Wire rack
4	Adjustable legs	15	Oven tray
5	Bottom front plate	16	Crumb tray
6	Oven glass door	17	Oven lower burner
7	Oven door handle	18	Rear right burner
8	Light button	19	Front right burner
9	Rotisserie button	20	Rear left burner
10	Cast Iron Top Grill	21	Front left burner
11	Oven upper burner		

PARTS & FEATURES MGG90

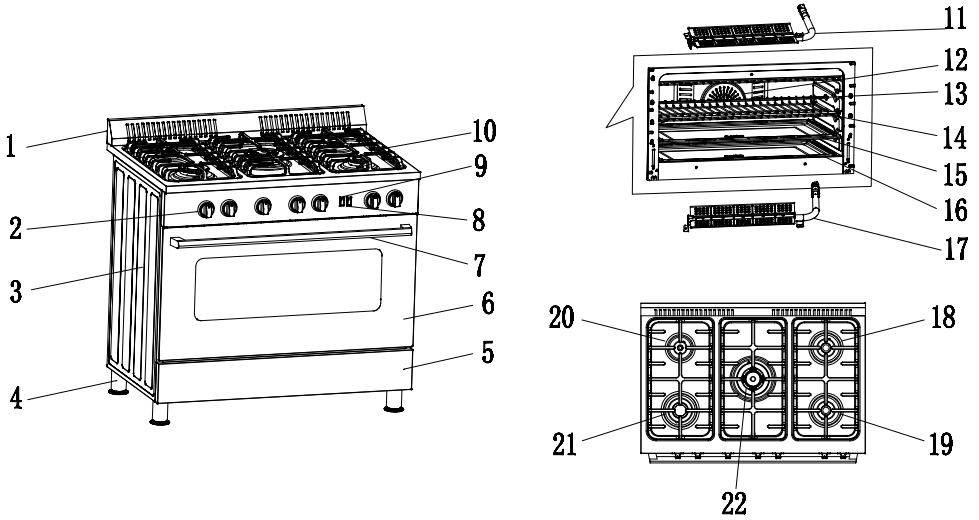


Figure 2

1	Backsplash	12	Oven fan
2	Control knob	13	Oven rotisserie
3	Big side panel	14	Wire rack
4	Adjustable legs	15	Oven tray
5	Bottom front plate	16	Crumb tray
6	Oven glass door	17	Oven lower burner
7	Oven door handle	18	Rear right burner
8	Rotisserie button	19	Front right burner
9	Light button	20	Rear left burner
10	Cast Iron Top Grill	21	Front left burner
11	Oven upper burner	22	Middle burner

➤ CONTROL PANEL DESCRIPTION

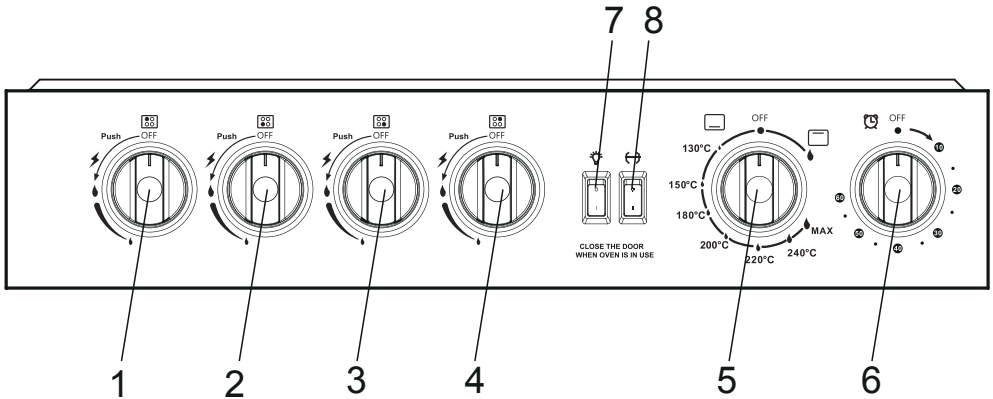


Figure 3

Control Knob for Gas burners			
1	Rear Left Burner Control Knob	5	Oven burner control
2	Front Left Burner Control Knob	6	Timer
3	Front Right Burner Control Knob	7	Oven lamp button
4	Rear Right Burner Control Knob	8	Rotisserie button

➤ LIGHTING GAS BURNERS

1 – Turn the knob (Part no 1-5 in Figure 3) in an anti-clockwise direction up to the (ON $\Delta\Delta$) position (maximum rate), Press the knob down for 3 seconds until the gas is ignited, then rotate to the left to 90°, until all the flame has been it. (Figure 4)

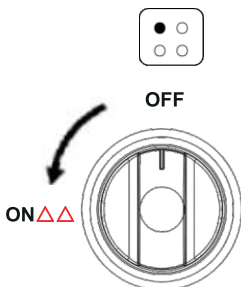


Figure 4

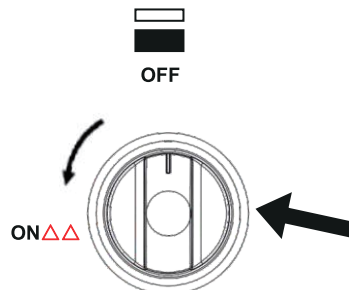


Figure 5

➤ CONTROL PANEL DESCRIPTION

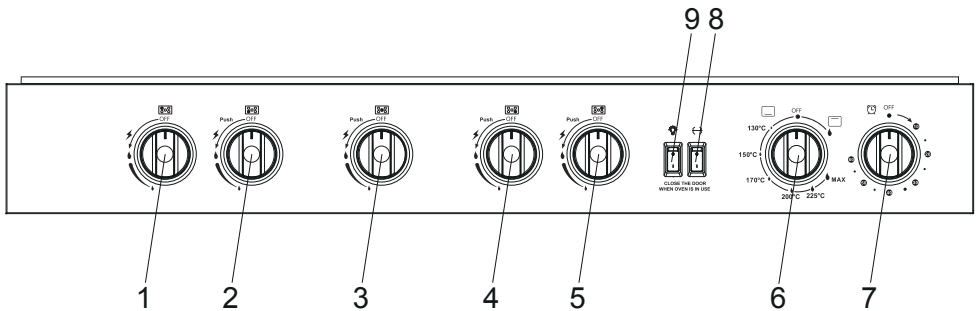


Figure 6

Control Knob for Gas burners			
1	Rear Left Burner Control Knob	6	Oven burner control
2	Front Left Burner Control Knob	7	Timer
3	Middle Burner Control Knob	8	Rotisserie button
4	Front Right Burner Control Knob	9	Oven lamp button
5	Rear Right Burner Control Knob		

➤ LIGHTING GAS BURNERS

1 – Turn the knob (Part no 1-6 in Figure 6) in an anti-clockwise direction up to the (ON△△) position (maximum rate), Press the knob down for 3 seconds until the gas is ignited, then rotate to the left to 90°, until all the flame has been it.(Figure 7)

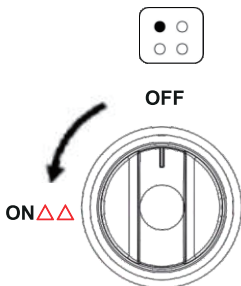


Figure 7

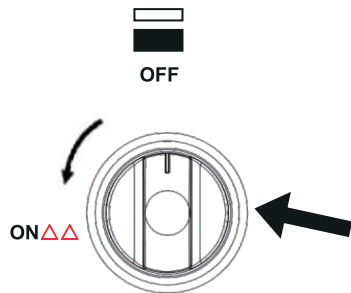


Figure 8

2 – Adjust the gas valve to the desired position. To re-light the burner, return the knob to the **OFF** position and repeat the operations for lighting.

➤ **LIGHTING OVEN GAS BURNER**

1 - Before you light the oven gas burner, please follow the below instructions:

- Insert oven grill and oven tray
- **Open the oven door to its full extent**

WARNING: Risk of explosion! The oven door must be open during this operation.

2 – Turn the knob (Part no. 4&5 in Figure 3&6) in an anti-clockwise direction up to the (**ON**△△) position (maximum rate), Press the knob down for 3 seconds until the gas is ignited, then rotate to the left to 90°, until all the flame has been it.

3 – Adjust the gas valve to the desired position. To re-light the oven burner, return the knob to the **OFF** position and repeat the operations for lighting.

4- Close the oven door slowly and adjust the burner according to the temperature required.

To re-light the oven burner, first turn the oven control knob to position **OFF**, wait for at least 1 minute and then repeat the lighting procedure.

In case of failure of the manual ignition, Press the knob down for 3 seconds until the gas is ignited, then rotate to the left to 90°, this location is the maximum firepower (Figure 5 & Figure 8)

- For models with oven light function, the oven light can be turned on if pressing the oven light button, Press the rocker switch (Figure part No. 7 or 9 in Figure 3 or Figure 6) during the cooking process, before this make sure the power is already switched on by the plug.

Never continue Press the oven burner control knob more than 15 seconds. (Figure part No. 5 or 6 in Figure 3 or Figure 6) If the burner has still not ignited, wait for about 1 minute prior to repeating the ignition.

Attention: the oven door becomes very hot during operation.

Keep children away.

General information

Converting your appliance so that it can use a different type of gas must be carried out by a qualified and licensed gas fitter.

Important information

For details regarding the connection of your appliance, see the rating plate on the rear of the appliance.

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.

After Installation , make sure that all ratings are made correctly.

Safety considerations

For your safety

- If the information in this manual is not followed Correctly. 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 NEAR GAS (NG & ULPG)
- Immediately call your gas supplier from a neighbour's phone. Follow the gas supplier's instructions.
- Installation and service must be performed by an authorized person.

Warnings

MUST NOT BE INSTALLED IN MARINE CRAFT OR IN CARAVANS

instruction is based on safety considerations.

- 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.
- This appliance shall not be used for space heating. This instruction is based on safety considerations.
- Be sure to disconnect the electrical supply before disassembly of the appliance.
- Keep the appliance area clear and free from combustible materials, gasoline and other flammable vapours and liquids.
- This appliance must be installed in a position with adequate ventilation. Do not obstruct the flow of combustion and ventilation air.
- Cabinets installed about the gas cooker must have a minimum clearance of 650mm(24``)
- The gas pressure regulator supplied with the appliance must be installed in line with the gas pipe (NG only).
- For ULPG, connect the UPLG test point adaptor by using approved gas thread tape compound to the gas inlet.
- 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.
- Important:

When using a very large pot, leave a gap of at least 50mm(2``) to avoid damaging any parts in bench top wood, plastic or other non-heat resistant materials. Never leave oil or hot fat unattended.

- 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.

- Only use your appliance for the preparation of food and never for room-heating purposes.
- 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.
- Do not tamper inside the appliance. If necessary, call your local Service Centre.
- Overheated unattended when cooking food with fat or oil, e.g. chips.
- Never pour water on burning fat or oil. DANGER OF BURNS ! Cover the receptacle to smother the flames and turn the hob off.

- In the event of a fault, shut off and electricity supplies to the appliance. Call our Service Centre to repair the fault.
- Do not use unstable or uneven-based receptacles on cooking plates or burners. They may accidentally tip over.
- If a gas supply knob/valve jam, do not force it. Call your official Service Centre immediately for them to repair or replace it.
- The illustrations used in this booklet are only intended as a guide.
- While using your gas should avoid draughts and spillages of cold liquids. As these may cause the glass to break.
- Grids become very hot during use, take care not to make contact with the grids.
- DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE WHILE IT IS IN OPERATION.
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- DO NOT MODIFY THIS APPLIANCE.
- Do not use this appliance neither in marine craft nor in caravans.
- Danger of fire: Do not store items on the cooking surface.
- CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.

Note:

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

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

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 Appliance and Equipment(for New Zealand)
- ✧ Local gas fitting regulations
- ✧ AS/NZS 3000- Electrical Installations (Wiring Rules)
- ✧ Building codes
- ✧ Any other relevant statutory regulations.

Only a qualified & licensed installer should install 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 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.

Clearance

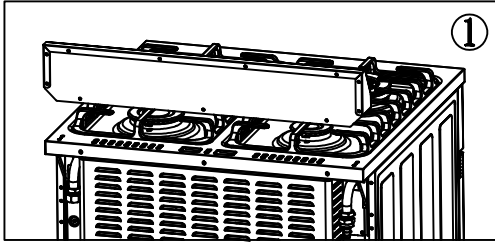
A range hood fitted above the top must be installed according to the installation instructions for the range hood. A minimum distance of 650mm is required for a range hood and 750mm for an exhaust fan.

Clearances to combustible⁹ Any adjoining wall surface (side or rear) situated Materials within 200mm of any hob burner must be a suitable.

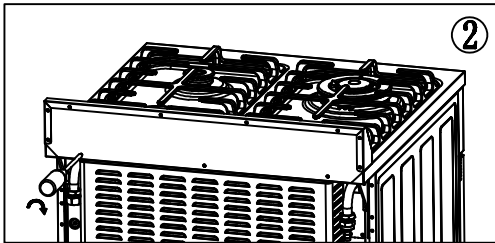
Non-combustible material from edge for a height of 150mm for the entire length of the cooker. Any combustible construction above the cooker must be at least 650mm above the maintop.

Ensure that located carefully so that the heat produced by it has plenty of space to escape.

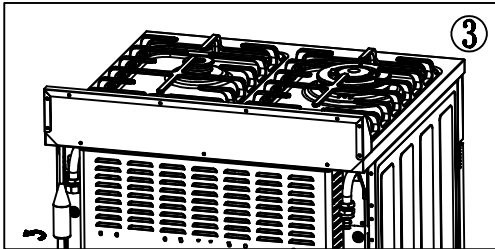
Installation of the Backsplash



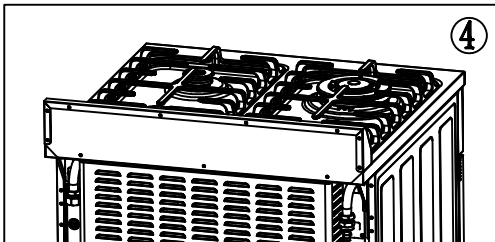
Step 1: Put the backsplash on the rear part of the cooker. (see diagram)



Step 2: Secure the backsplash on to the cooker from the back with the screws supplied

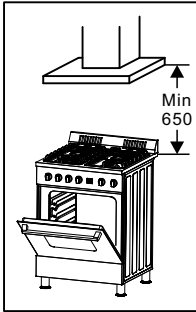


Step 3: Secure the backsplash from the bottom. (see diagram)



Step 4: Finished backsplash installation

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

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.

Wall fixing

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 (220-240VAC) 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.

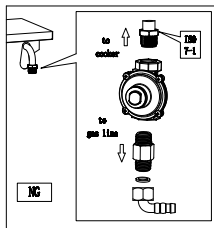
Important: This appliance must be earthed

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 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.

■ Connection Electrical

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



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

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.

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.

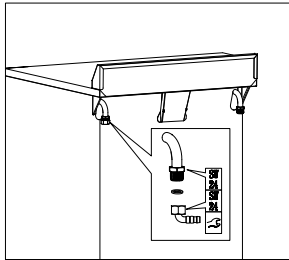
Note:

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

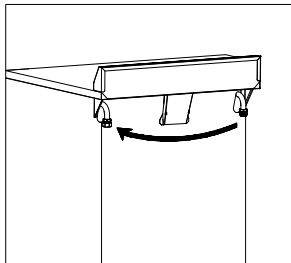


The gas connection can be made on the left or right side. If necessary, you can change the side of connection subsequently.

Close the main gas supply.

After changing the gas connection, you must close the screw fastening (SW24) on the old gas connection with a blind plug (SW 24) 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

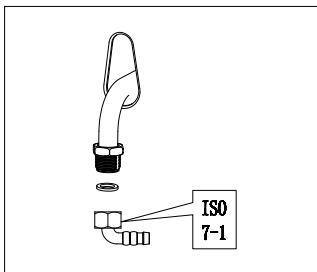


Gas connection:

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



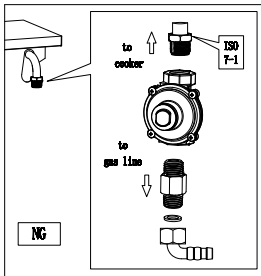
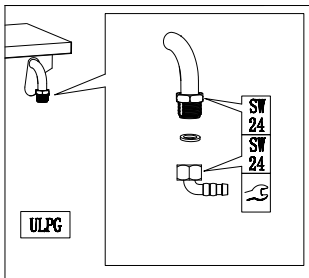
ISO 7-1

AU	Australia	X
NZ	New Zealand	X

■ Connection for natural gas (NG)

With natural gas (NG), the gas connection is made via

Connection in accordance with ISO 7-1



a gas tube or a flexible security tube equipped with a screw thread at both ends.

NEED TO CONNECT THE G1/2 CORRUGATED PIPE !!!

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)

NEED TO CONNECT THE G1/2 CORRUGATED PIPE !!!

With Universal liquefied gas (ULPG), the gas connection must be made via a flexible gas tube or a fixed tube.

Important information for the use of a flexible gas tube:

A flexible security gas tube or a plastic tube with a diameter of 8 or 10 mm must be used.

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

It must be short and fully leakproof. The tube can have a maximum length of 1.5 m. Observe current requirements.

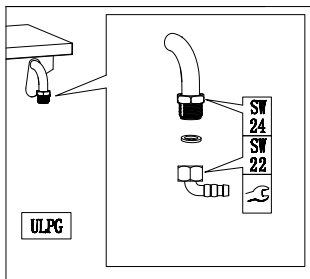
It must be replaced once a year.

Observe the country-specific requirements.

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).



Note



Replace with:

Connect ULPG test point assembly and flexible hose assembly

■ Converting the type of gas

To convert the type of gas replace the gas connecting piece

replace the burner nozzles

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, 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.

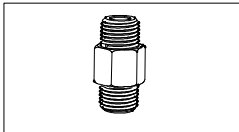
The gas connecting pieces may vary according to type of gas and country requirements.



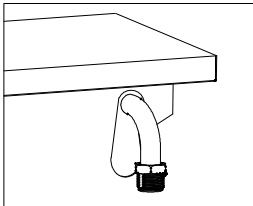
Burner nozzle



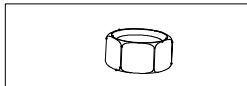
Seal



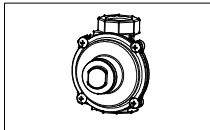
Connecting piece for natural gas ISO 7-1



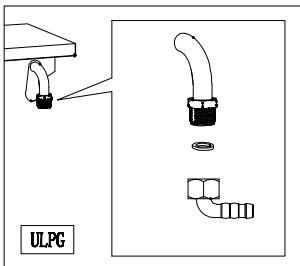
Connecting thread



Blind plug (locking piece)

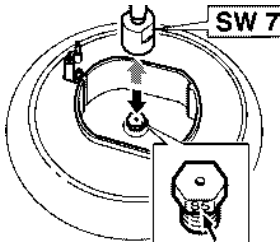


Gas Pressure Regulator (for Natural Gas)



Test Point Assembly (for Universal ULPG)

■ 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.

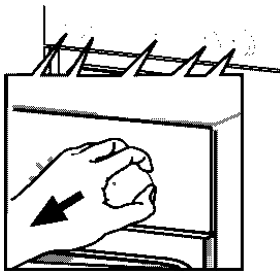
3. Switch the burner on and set the knob at the minimum position.

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.

■ 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 by qual fied & licensed gas fitter and must comply with current regulations and the conditions laid down by the local gas company.

Converting the cooker from Natural Gas to Universal ULPG

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

MGG60

Nominal Heat Input				
Gas Type	Natural Gas 1.0KPa	Injector size (mm)	ULPG 2.75KPa	Injector size (mm)
WOK(LF)	12.3 MJ/H	1.60	12.3 MJ/H	0.95
Rapid(RB)	10.8 MJ/H	1.50	9.3 MJ/H	0.85
Semirapid(LB)	6.6 MJ/H	1.15	6.6 MJ/H	0.72
Auxiliary(RF)	3.3 MJ/H	0.85	4.0 MJ/H	0.55
Oven	10.5 MJ/H	1.40	9.3 MJ/H	0.85
Grill	6.6 MJ/H	1.15	6.6 MJ/H	0.72
$\Sigma Q_n(\text{Max})$	42.2 MJ/H		41.5 MJ/H	
Electrical supply	220-240V/AC 50/60Hz 44W			

MGG90

Nominal Heat Input				
Gas Type	Natural Gas 1.0KPa	Injector size (mm)	ULPG 2.75KPa	Injector size (mm)
WOK(MM)	12.3 MJ/H	1.60	12.3 MJ/H	0.95
Rapid(LF)	10.8 MJ/H	1.50	9.3 MJ/H	0.85
Semirapid(RF/RB)	6.6 MJ/H	1.15	6.6 MJ/H	0.72
Auxiliary(LB)	3.3 MJ/H	0.85	4.0 MJ/H	0.55
Oven	14 MJ/H	1.72	13.5 MJ/H	1.00
Grill	9.2 MJ/H	1.40	9.3 MJ/H	0.85
$\Sigma Q_n(\text{Max})$	53.6 MJ/H		52.3 MJ/H	
Electrical supply	220-240V/AC 50/60Hz 44W			

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 fro 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:	44W
Mains Supply Lead:	3 cores x 0.75mm ²

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

A



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

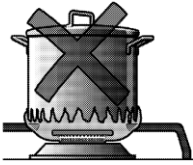
The appliance is fitted with a flame failure safety device on each burner, which is designed to stop the flow of gas to the burner head in the event of the flame going out.

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**

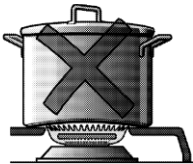
DON'Ts



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.

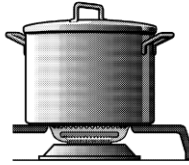


Do not use receptacles with uneven bases. They lengthen cooking times and increase energy consumption.



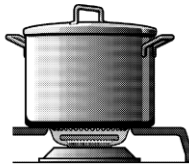
Do not place receptacles on burners off centre. They could tip over.

DOs

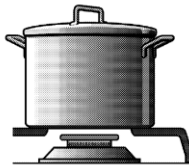


Always use suitably sized receptacles on each burner. This helps avoid excessive gas consumption and prevents receptacles from getting tarnished.

Always use **lids**.

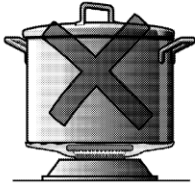


Only use thick-, flat-based saucepans, **frying pans and casseroles**.

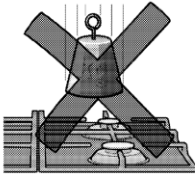


Always place receptacles **in the middle** of burners

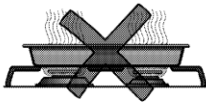
DON'TS



Do not place receptacles directly on top of burners.



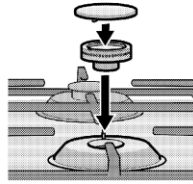
Do not use excessive weights or strike the hob with heavy objects.



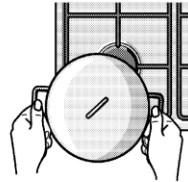
Do not use two burners or heat sources for a single recipient.

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

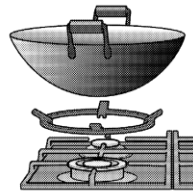
DOs



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**.

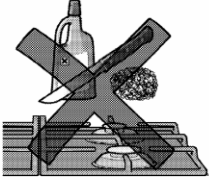


Only use one recipient per burner. Use the extra metal grid on the burner with three flames.

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.

Cleaning and maintenance

DON'Ts

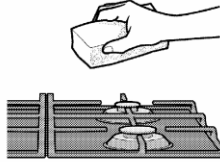


Do not use scouring powder, over cleaner sprays or abrasive pads that may scratch the glass. Never use sharp objects such as knives or wire wool to remove the remains of food that has become encrusted onto the surface.

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.

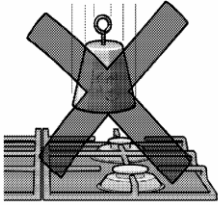
DOs



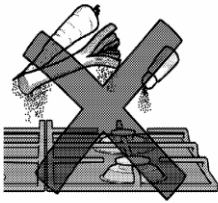
Once the appliance is cold, clean it with a **sponge and soapy water.**

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

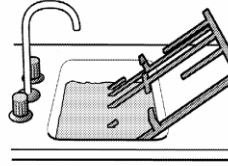


Similarly, do not drop hard or sharp objects onto the glass. Avoid knocking any part of the edge of the cooking plate.

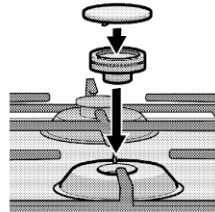


Grains of sand, which may, for example, come from cleaning vegetables, can scratch the glass surface.

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.

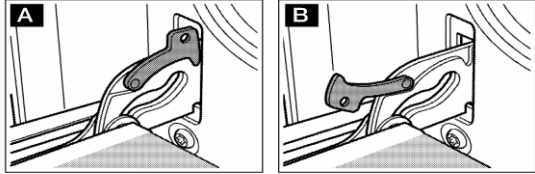
After washing the pan support, dry them thoroughly before cooking with them again. The presence of droplets of water or dampness at the beginning of the cooking process may damage the enamel surface.

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.

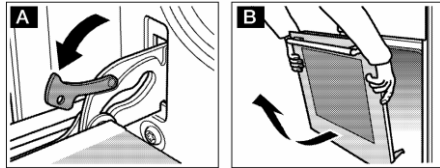
The oven door hinges each have a locking lever. When the locking levers are closed (Fig. A), the oven door is secured in place. It cannot be detached. When the locking levers are open in order to detach the oven door (Fig. B), the hinges are locked. They cannot snap shut.



⚠ 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

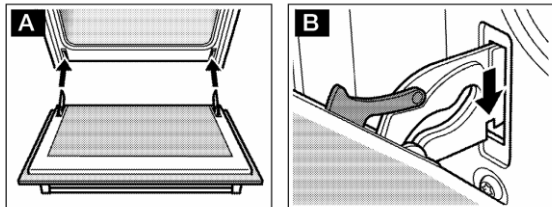
1. Open the oven door fully.
2. Open the locking levers on the left and right-hand sides (Fig. A).
3. Close the oven door up to the limit stop (Fig. B). Grip the door on the left and right-hand sides with both hands. Close the door a little more and pull it out.



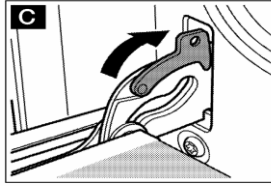
Attaching the door

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).

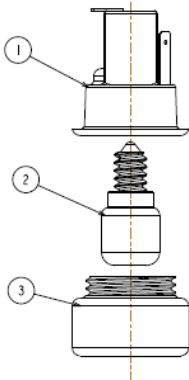


3. Close both locking levers again (Fig. C).
Close the oven door.



- ⚠** 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.

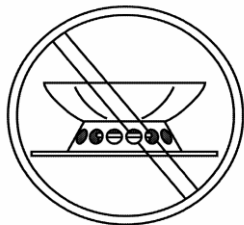
Replacing the oven seal

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

Standard Symbols for hotplates



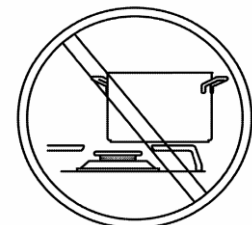
Do not place anything, eg. flame tamer, asbestos mat, between pan and pan support as serious damage to the appliance may result.



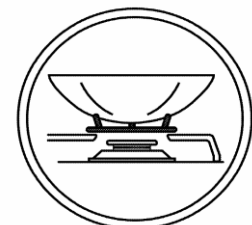
Do not remove the pan support and enclose the burner with a wok stand as this will concentrate and deflect heat onto the hotplate.



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



This appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, AS/NZS 5601 – Gas Installations and any other statutory regulations.

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

INSTRUCTION:



The adjacent furniture 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.

-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.

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 Zhongshan Gensun Electric Appliance 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