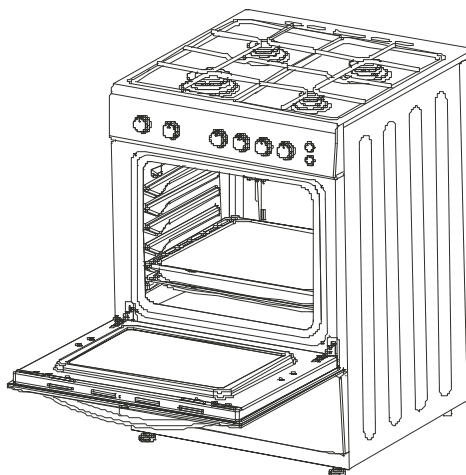




Russell Hobbs

GAS COOKER INSTRUCTION MANUAL



Model number: RHGC1

Please read these instructions carefully and
keep them for future reference

For Customer Services, Spare Parts & Warranty Information

please call **0845 683 8717**

Opening times: Monday - Friday 8am until 8pm

Saturday & Sunday 10am until 4pm

Before operating your new appliance please read this instruction manual carefully. It contains important information concerning the safe installation and operation of the appliance.

Please keep these operating instructions for future reference. Make sure that the instructions are kept with the appliance if it is sold, given away or moved.

Gas cookers must be disconnected and installed by a Gas Safe register engineer. This scheme has replaced the Corgi registration scheme. For details visit www.gassaferegister.co.uk or call 0800 408 550.

The appliance must be installed by a qualified professional according to the instructions provided.

Any necessary adjustments or maintenance must be performed after the cooker has been disconnected from the electricity supply.

The producer is not responsible for any damage that might be caused by defective placement and installation by an unauthorised person.

CE Declaration of conformity

This appliance has been designed to be used only for home cooking. Any other use (such as heating a room) is improper and dangerous.

This appliance has been designed, constructed, and marketed in compliance with:

- Safety requirements of the "Gas" Directive 2009/142/EC;
- Safety requirements of the "Low voltage" Directive 2006/95/EC;
- Safety requirements of the "EMC" Directive 2004/108/EC;

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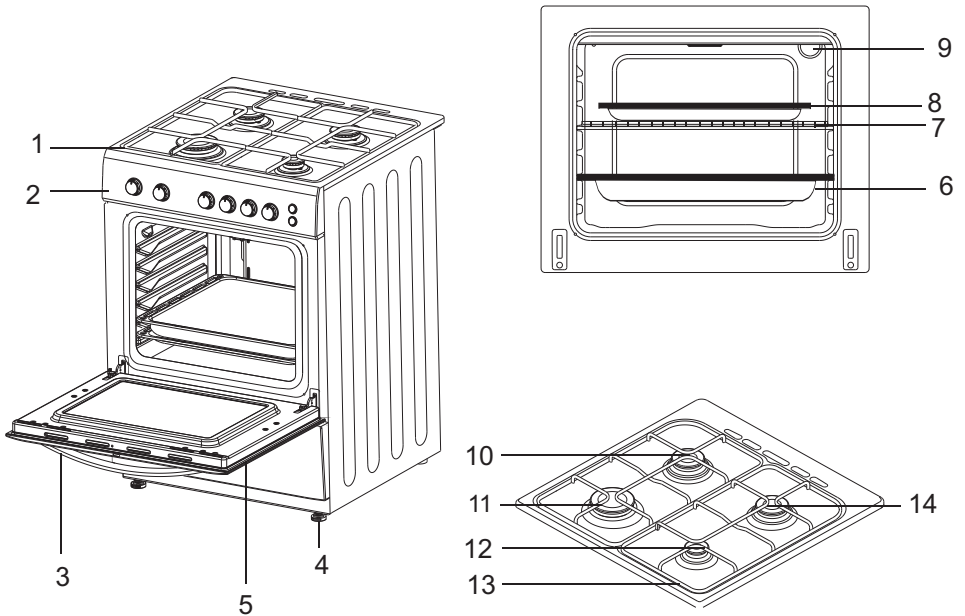
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FREE-STANDING COOKERS SPECIFICATION SHEET		Gas Cooker
		RHGC1
Nominal Dimensions		
Height (Adjustable Feet max. +3.5cm)	cm	90
Width	cm	50
Depth	cm	60
Hob Features		
Hob		Enamel
Rapid Gas Burner Ø10cm	W	3000
Semi-rapid Gas Burner Ø7.5cm	W	1750
Auxiliary Gas Burner Ø5.5cm	W	1000
Burner Safety Valves		Yes
Button Ignition		Yes
Enamel Pan Supports		Standard
Gas Conversion Kit		Standard
Oven Features		
Oven Type		Gas
Oven Volume (without fan)	lt	52.5
Cavity Dimensions (without fan)	mm	370 x 330 x 430
Oven Light (25W)		Yes
Easy to Clean Enamel		Standard
Thermostat		Yes
Oven Safety		Standard
Oven Burner (Thermostat Controlled)	W	2800
Gas Grill	W	2200
Minute Minder		Yes
Roasting Tray (Deep Tray)		1
Chromed Grid with Stoper		1
Grill Pan with Handle Set		Yes
Full outer glass and Inner metal door (small glass) Oven Door		Standard
Others		
Total Power (Depends on Model) Maximum	kW	10,1
Voltage	V	230
Energy consumption according to the EN50304 Standards (Depends on Model)	kWh	-
RoHS Compliance		Standard
CE Compliance		Standard
Depth with Door Open	cm	106

1. BRIEF PRESENTATION OF PRODUCT



List of Components:

- 1- Cooker top
- 2- Control Panel
- 3- Oven Door Handle
- 4- Adjustable Feet
- 5- Oven Door
- 6- Oven Tray
- 7- Wire Grid
- 8- Grill Pan and Handle Set
- 9- Oven Lamp
- 10- Semi-Rapid Burner
- 11- Rapid Burner
- 12- Auxillary Burner
- 13- Pan Support
- 14- Semi-Rapid Burner

2. WARNINGS

General Safety

- These warnings are provided in the interest of your safety. Read this manual carefully before using the appliance.
- This appliance has been designed for non-professional, domestic use only.
- 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.
- Your appliance is produced in accordance with the local and international standards and regulations applicable.
- The maintenance and repair works must be made only by authorised service technicians. The installation and repair works without following proper knowledge may endanger you.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Do not try to lift or move the appliance by pulling the door handle.
- It is dangerous to alter or modify the specifications of the appliance in any way.

Installation

- The appliance must be installed by a qualified professional according to the instructions provided. The producer is not responsible for any damage that might be caused by defective placement and installation by unauthorised people.
- When you unpack the appliance, make sure that it is not damaged during transportation. In case of any defect; do not use the appliance and contact to the authorised maintenance service immediately. As the materials used for package (nylon, stapler, strifoam...etc) may cause harmful effects to children, they should be collected and removed immediately.

For authorised people;

- Compare the features of the electricity network with the technical information on the rating label before plugging the appliance in.
- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible. The adjustment conditions for this appliance are stated on the label.
- This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.


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During Use


- When you first run your oven a certain smell will be emanated arising from the insulation materials and the heater elements. For this reason, before using your oven, run it empty at maximum temperature for 45 minutes. At the same time you need to properly ventilate the environment in which the product is installed.
- While your appliance operates, its outside surfaces heat up. The interior surfaces of oven and the flue outlet are quite hot. Even if the appliance is turned off, these parts keep its heat for a specific time. Do not touch onto hot surfaces and keep children away.
- Always use oven gloves to remove and replace food in the oven.
- Always stand back from the appliance when opening the oven door to allow any build up of steam or heat to release.
- Do not leave the cooker while cooking with solid or liquid oils. They may catch fire on condition of extreme heating. Never pour water to the flames that are caused by oil. Cover the saucepan or frypan with its cover in order to choke the flame that has occurred in this case and turn the cooker off.
- The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window or more effective ventilation, for example increasing the level of mechanical ventilation where present.
- While using the grill burner, keep the oven door open and always use the grill deflector shield supplied with the product. Never use the grill burner with the oven door closed.
- If you will not use the appliance for a long time, plug it off. Keep the main control switch off. Also when you do not use the appliance, keep the gas valve off.
- When the door of oven is open, do not leave anything on it. You may unbalance your appliance.
- Protect your appliance against atmospheric effects. Do not leave it to effects such as sun, rain, snow, powder etc.
- Do not keep flammable materials close while the appliance is operating.

- Pay attention to the cables of the other electrical devices operating near the appliance, so as not to touch to hot points.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Do not hang towels, dishcloths or clothes from the appliance or its handles.
- Pay attention to the expressions that have figures, while you are reading the operating manual.

Safety when Cleaning and Maintenance

- Turn the appliance off before the operations such as cleaning or maintenance. You can do it after plugging the appliance off or turning the main switches off.
-  **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- 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.
- Every care is taken to ensure the safety of the customer. Glass can break, be carefull when cleaning the glass as not to scratch it. Do not knock or hit the glass with the accessories.

Children Safety

-  **CAUTION:** Accesible parts may be hot when the grill is in use. Young children should be kept away. Keep children away from the oven.
- While the front door is open, do not let children climb on the door or sit on it.
- Children should be supervised to ensure that they do not play with the appliance.

FOR EFFICIENCY AND SAFETY OF APPLIANCE, WE RECOMMEND YOU ALWAYS TO USE THE ORIGINAL SPARE PARTS AND TO CALL ONLY OUR AUTHORISED SERVICES.

3. INSTALLATION AND PREPARATIONS FOR USE

Before operating your new appliance please read this instruction manual carefully. It contains important information concerning the safe installation and operation of the appliance.

Please keep these operating instructions for future reference. Make sure that the instructions are kept with the appliance if it is sold, given away or moved.

Gas cookers must be disconnected and installed by a Gas Safe register engineer. This scheme has replaced the Corgi registration scheme. For details visit www.gassaferegister.co.uk or call 0800 408 550.

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Any necessary adjustments or maintenance must be performed after the cooker has been disconnected from the electricity supply.

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3.1 Environment where your appliance will be installed

! This unit may be installed and used only in permanently ventilated rooms according to the British Standards Codes Of Practice: B.S. 6172/B.S. 5440, Par. 2 and B.S. 6891 Current Editions. The following requirements must be observed:

The cooker should not be installed in a bed sitting room with a volume of less than 20m³. If it is installed in a room of volume less than 5m³ an air vent of effective area of 110cm² is required, if it is installed in a room of volume between 5m³ and 10m³ a supplementary airvent area of 50cm² is required, if the volume exceeds 11m³ no airvent is required. However, if the room has a door or a window which opens directly to the outside no air vent is required even when the volume is between 5m³ and 11m³.

During prolonged use of the appliance you may consider it necessary to open a window to the outside to improve ventilation.

If there are other fuel burning appliances in the same room, B.S.5440 Part 2 Current Edition, should, be consulted to determine the requisite air vent requirements.

Emptying of the Burned Gases from Environment

The cooking appliances that operate with gas, throw the burned gas wastes out directly to the outside or through the cooker hoods that are connected to the a chimney that opens directly to the outside. If it seems that it is not possible to install a cooker hood, it is required to set an electric fan on the window or wall that has access to fresh air. This electric fan must have the capacity to change the air of the kitchen environment 4-5 times of its own volume of air per hour.

The appliance can be installed next to furniture units which are no taller than the top of the cooker hob. The wall in direct contact with the back panel of the cooker must be made of non-flammable material. During operation the back panel of the cooker could reach a temperature of 50°C above room temperature. For proper installation of the cooker, the following precautions must be taken:

The appliance can be placed in a kitchen, dining room or bedsit, but not in a bathroom.

All furniture around the appliance must be placed at least 200mm from the top of the cooker, should the surface of the appliance be higher than the worktop of this furniture. Curtains should not be placed behind the cooker or less than 200mm away from the sides of the appliance.

Any hoods must be installed according to the requirements in the installation manual for the hoods themselves.

If the cooker is installed beneath a wall cabinet, the latter must be situated at a minimum of 420mm above the hob. The minimum distance between the worktop and kitchen units made of combustible material is 700mm (Fig.5).

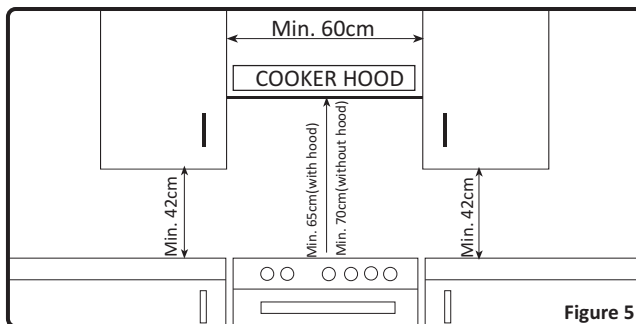
The wall in direct contact with the back panel of the cooker must be made of non-flammable materials.

Pay attention not to place the cooker near the refrigerator, there must be no flammable or inflammable materials such as curtain, waterproof cloth, etc. that will begin to burn quickly.

It is required that there must be least a 2cm blank space around the product for air circulation.

The furniture close to product must be manufactured resistant to temperatures up to 80°C.

If the kitchen furniture are higher than the cooktop, it must be at least 10cm away from the cooker's side.



3.3 Adjustment of feet

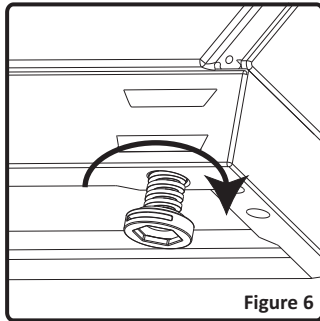


Figure 6

Your product stands on 4 adjustable feet. When the product is placed where it is to be used, check if the product is balanced. If it is not balanced, you can make the adjustment by turning the feet clockwise if required. It is possible to raise the appliance maximum 35mm by the feet. If the feet are adjusted do not move the appliance by dragging, it should be moved by lifting it up.

3.4 Gas connection

Assembly of gas supply and leakage check

The cooker should be connected to the gas-supply by a gas safe registered installer. During installation of this product it is essential to fit an approved gas tap to isolate the supply from the appliance for the convenience of any subsequent removal or servicing. Connection of the appliance to the gas mains or liquid gas must be carried out according to the prescribed regulation in force, and only after it is ascertained that it is adaptable to the type of gas to be used. You can find the information related to appropriate gas types and appropriate gas injectors on technical data table. If the pressure of used gas is different than these values stated or not stable in your area, it may be required to assemble an available pressure regulator on the gas inlet. It is certainly required to contact to the authorised service to make these adjustments.

The points that must be checked during flexible hose assembly

Connecting the gas supply

To make the connection, a flexible hose should be used corresponding to the current gas regulations which are:

- the hose must never be at any point in its length in contact with the 'hot' parts of the cooker;

- the hose must never be longer than 1.5 metre;

- the hose must not be subject to any tension or torsional stress and it must not have any excessively narrow curves or bottlenecks;

- the hose must be easy to inspect along its entire length to check its condition;

- the hose must always be in good condition, never attempt to repair.

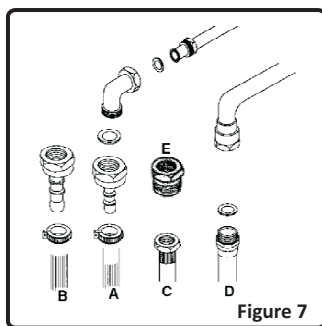
! The installation must comply with gas safety (installation and use) regulations 1984. In all cases for the above, by law, a qualified, corgi approved engineer must be called for installation.

As gas is turned on, all connection parts and hose must be checked with soapy water or leakage fluids. Do not use naked flame to check gas leakage. All metal components used during gas connection must be clear of rust. Also check the expiry dates of components to be used.

The points that must be checked during fixed gas connection assembly

During connections always keep the nut on the gas manifold fixed, while rotating the counter-part. Use spanners of appropriate size for safe connection. For all surfaces between different components, always use the seals provided in the gas conversion kit. The seals used during connection should also be approved to be used in gas connections. Do not use plumbing seals for gas connections.

Remember that this appliance is ready to be connected to gas supply in the UK. If you need to use it in another country, any of the connections in the figure below can be required. In such a case, learn the appropriate connection parts and obtain those parts to perform a safe connection.



⚠ ATTENTION! DO NOT use any match or lighter for control of gas leakage.

3.5. Electrical connection (UK ONLY)

For your safety please read the following information.

WARNING: This appliance must be earthed.

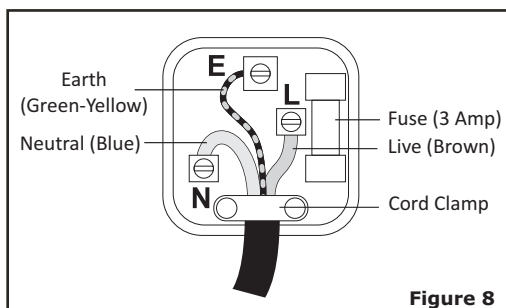
- The appliance must be connected to a 230-240 volts 50 Hz AC supply by means of a three pin socket, suitably earthed and should be protected by a 3 amp fuse in the plug.
- The appliance is supplied with a 13-amp 3-pin mains plug fitted with a 3 amp fuse. Should the fuse require replacement, it must be replaced with a fuse rated at 3 amp and approved to BS1362.
- The plug contains a removable fuse cover that must be refitted when the fuse is replaced. In the event of the fuse cover being lost or damaged, the plug must not be used until a replacement cover has been obtained. If the mains plug is unsuitable for the socket outlet in your home or is removed for any other reason, then the fuse should be removed and the cut off plug disposed of safely to prevent the hazard of electric shock.
- There is a danger of electric shock if the cut off plug is inserted into any 13 amp socket outlet.

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IMPORTANT: How to wire a 13 amp plug

The wires in the mains lead on this appliance are coloured in accordance with the following code:

- Green and Yellow – Earth
- Blue – Neutral
- Brown – Live



As the colours may not correspond with the markings identifying the terminals in your plug proceed as follows. The green and yellow wire must be connected to the terminal in the plug, which is marked with the letter E, or with the earth symbol or coloured green and yellow. The blue wire must be connected to the terminal marked N. The brown wire must be connected to the terminal marked L.

3.6 Gas conversion

Caution : The following procedures must be undertaken by authorised service people.

Your appliance is adjusted to be operated with LPG/NG gas. The gas burners can be adapted to different types of gas, by replacing the corresponding injectors and adjusting minimum flame length suitable to the gas in use. For this purpose, following steps should be performed:

Changing injectors:

Hob Burners:

- Cut off the main gas supply and unplug from the electric mains.
- Remove the burner cap and the adapter(Figure 9).
- Unscrew the injectors. For this, use a 7mm spanner(Figure 10).
- Replace the injector with the ones from the gas conversion kit, with corresponding diameters suitable to the type of gas that is going to be used, according to the information chart (which is also supplied in the gas conversion kit).

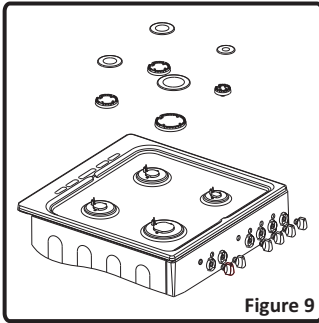


Figure 9

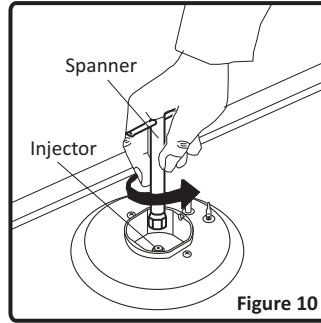


Figure 10

Oven/Grill Injectors:

The oven and grill injectors are assembled by a single screw that is placed on the tip of the burner. For grill burners, this screw is already visible (Figure 11). Remove the screw, pull the grill burner to yourself and you will see the injector revealed on the rear surface of the oven cavity (Figure 12).

For oven burners, open the drawer compartment and you will see the assembly screw below the burner (Figure 13). Remove the screw, move the burner diagonally and the injector will be revealed on the rear side of the burner box (Figure 12).

Remove the injectors with a 7mm spanner and replace the injector with the ones from the spare set, with corresponding diameters suitable to the type of gas that is going to be used, according to the information chart (which is also supplied in the gas conversion kit).

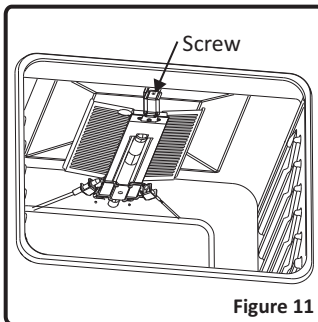


Figure 11

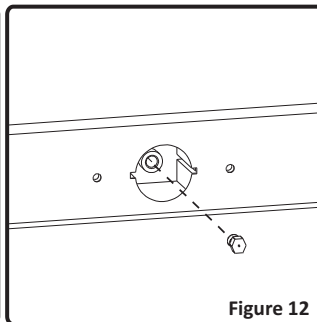


Figure 12

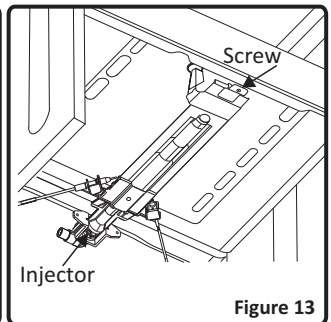
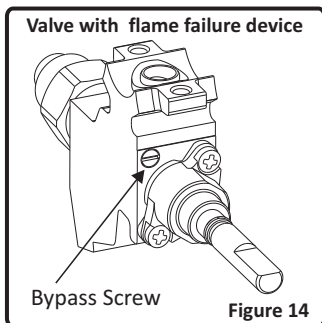


Figure 13

Adjusting the reduced flame position:

The flame length in the minimum position is adjusted with a flat screw located on the valve. For valves with flame failure device, the screw is located on the side of the valve spindle (Figure 14). For valves without flame failure device, the screw is located inside the valve spindle (Figure 15). For easier reduced flame adjustment, it is advised to remove the control panel (and microswitch, if present) during adjustment.

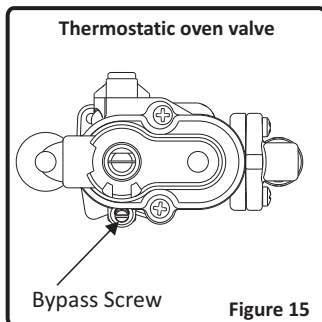
To determine the minimum position, ignite the burners and leave them on in minimum position. Remove the with the help of a small screwdriver fasten or loosen the bypass screw around 90 angular degrees. When the flame has a length of at least 4mm, the gas is well distributed. Make sure that the flame does not die out when passing from the maximum position to the minimum position. Create an artificial wind with your hand toward the flame to see if the flames are stable.



For oven burner, operate the oven burner at minimum position for 5 minutes, then open and close the oven door for 2-3 times to check the flame stability of the burner.

Reduced flame position adjustment is not required for grill burners.

The position the bypass screw must be loosened for conversion from LPG to NG. For conversion from NG to LPG, the same screw must be fastened. Make sure that the appliance is unplugged from the electric mains and the gas supply is open.



Changing the gas inlet:

For some countries, the gas inlet type can be different for NG/LPG gases. In such a case, remove the current connection components and nuts (if any) and connect the new gas supply accordingly. In all conditions, all components used in gas connections should be approved by local and/or international authorities. In all gas connections, refer to the "Assembly of gas supply and leakage check" clause explained before.

4. USE OF YOUR PRODUCT

4.1 Use of gas burners

Ignition of the burners


To determine which knob controls which burner, check the position symbol above the knob.

• **Manual Ignition of the Gas Burners**

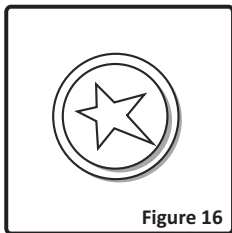
If your appliance is not equipped with any ignition aid or in case there is a failure in the electric network, follow the procedures listed below:

For Hob Burners: To ignite one of the burners, press and turn its knob counter-clockwise so that the knob is in maximum position, then press the ignition button immediately, because if you wait there will be a build up of gas and this may cause the flame to spread. If the flame does not ignite continue to press the ignition button until you see a stable flame on the burner.

For Oven Burner: To ignite the oven burner, press and turn the oven/grill control knob counter-clockwise so that the knob is in maximum position, then press the ignition button immediately, because if you wait there will be a build up of gas and this may cause the flame to spread. If the flame does not ignite continue to press the ignition button until you see a stable flame.

For Grill Burner: To ignite the grill burner, turn the oven/grill knob in the clockwise position until the marker on the knob points at the grill sign . Then, keep the knob pressed and press the ignition button immediately, because if you wait there will be a build up of gas and this may cause the flame to spread. If the flame does not ignite continue to press the ignition button until you see a stable flame.

• **Electrical Ignition**



Ignition by Spark Button: Press the valve of the burner you want to operate and turn the valve in the counter-clockwise direction so that the knob is in maximum position and with your other hand, press the ignition button (Figure 18) at the same time. Press the ignition button immediately, because if you wait, a build up of gas may cause the flame to spread. Continue pressing the ignition button until you see a stable flame on the burner.

Flame safety device:

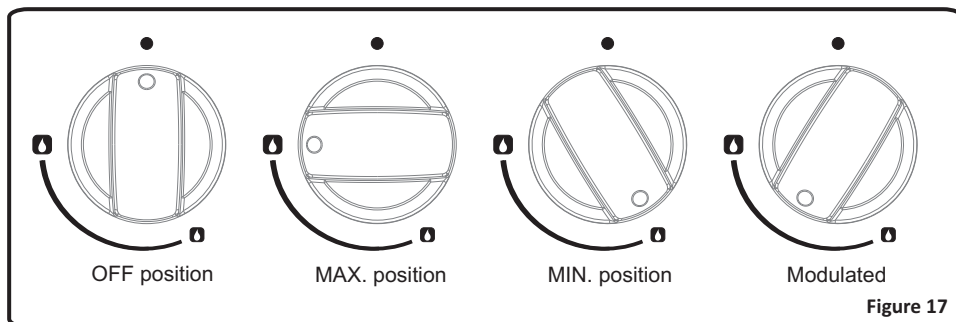
Hob Burners

This hob is equipped with flame failure device provide security in case of accidentally extinguished flame. If such a case occurs, the device will block the burners gas lines and will avoid any accumulation of unburned gas. Wait 90 seconds before re-igniting an extinguished gas burner.

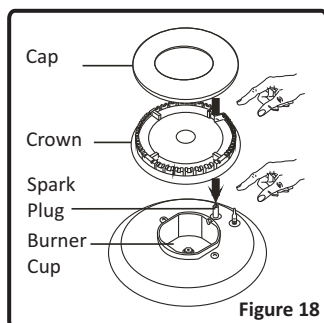
Oven / Grill Burners

Regardless of the model of your appliance, all oven burners are equipped with a gas safety device. For this reason, during ignition, keep the oven knob pressed until you see stable flames. If the flames are cut out after you release the knob, repeat the procedure again. If the oven burner does not ignite after you keep the burner knob pressed for 30 seconds, open the oven door and do not attempt re-ignition for at least 90 seconds. When oven flames go out accidentally, repeat the same procedure.

4.1.1 Control of the hob burners



The knob has 3 positions: Off (0), maximum (big flame symbol) and minimum (small flame symbol). After you ignite the burner in maximum position; you can adjust the flame length between maximum and min. positions. Do not operate the burners when the knob position is between maximum and off positions.



After the ignition, check the flames visually. If you see yellow tip, lifted or unstable flames; turn the gas flow off, and check the assembly of burner caps and crowns (Figure 20). Also, make sure that no liquid has flown into the burner cups. If the burner flame goes out accidentally, turn the burner off, ventilate the kitchen with fresh air, and do not attempt re-ignition for 90 sec.

When turning the hob off, turn the knob in the clockwise direction so that the knob shows "0" position or the marker on the knob points upwards.

Your hob has burners of different diameters. The most economic way of using gas is to choose the correct size gas burners for your cooking pan size and to bring the flame to minimum position once the boiling point is reached. It is recommended to always cover your cooking pan.

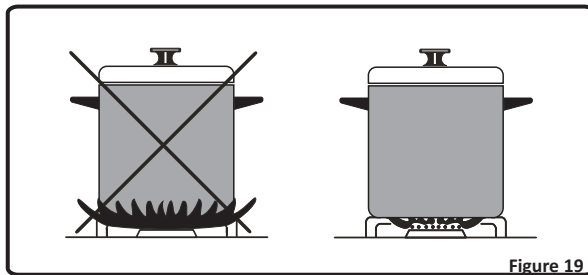
In order to obtain maximum performance from the main burners, use pots with the following flat bottom diameters. Using smaller pots than the minimum dimensions stated below will cause energy loss.

Rapid / Wok Burner: 22-26cm

Semi-rapid Burner: 14-22cm

Auxiliary Burner: 12-18cm

Make sure that the tips of the flames do not spread out of the outer circumference of the pan, as this may also harm the plastic accessories around the pan (handles etc.).



When the burners are not in use for prolonged periods, always turn the main gas control valve off.

⚠ WARNING:

Use only flat pans with a sufficiently thick base.

Ensure that the base of the pan is dry before placing it on the burners.

The temperature of accessible parts may be high when the appliance is operating. So it is imperative to keep children and animals out of the reach of the burners during and after cooking.

After use, the hob remains very hot for a prolonged period of time, do not touch it and do not place any object on top of the hob.

Never place knives, forks, spoons and lids on the hob as they will get hot and could cause serious burns.

4.1.2 Control of the Oven Burner

After you ignite the oven burner as explained before, you can adjust the temperature inside the oven as you require, using the numbers on the control panel or knob ring: Bigger numbers mean higher temperatures, while smaller numbers mean lower temperatures. For gas mark temperature conversions,

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please refer to the temperature table below for the temperature references of those numbers. Do not operate the appliance between "Off" position and first temperature marker in the counter-clockwise direction. Always use the oven between maximum and minimum numbers. When turning the oven off, turn the knob in the clockwise direction so that the knob shows "0" position.

RHGC1

POSITION	TEMPERATURE
MAX.	270°C
•	250°C
5	240°C
•	220°C
3	200°C
•	190°C
1	180°C
MIN.	160°C

Preheating

When you need to preheat the oven, we recommend you do so for 10 minutes. For recipes needing high temperatures, e.g. bread, pastries, scones, soufflés etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals always preheat the oven first.

Cooking

- Ensure that food is placed centrally on the shelf and there is sufficient room around the baking tray/dish to allow for maximum circulation.
- Stand dishes on a suitably sized baking tray on the shelf to prevent spillage onto the oven base and to help reduce cleaning.
- The material and finish of the baking tray and dishes used affect base browning. Enamel ware, dark, heavy or non-stick utensils increase base browning. Shiny aluminum or polished steel trays reflect the heat away and give less base browning.
- When cooking more than one dish in the oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results.
- If you are cooking more than one tray of similar items, for example cakes or biscuits, swap the trays during cooking or you can remove the top tray when the food is cooked and move the lower tray to the higher shelf to finish cooking.
- Do not place baking trays directly on the oven base as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position.

4.1.3 Control of the grill burner

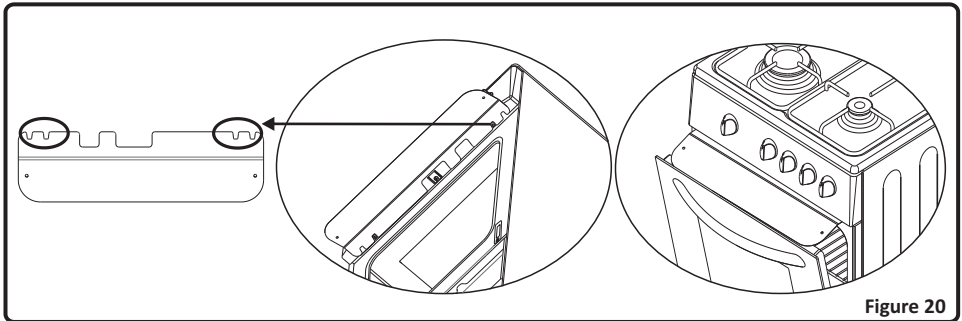


CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away.

Right after you ignite the burner, place the grill heat deflector under the control panel. After that, lift the oven door up slowly until it stops at the semi-open (30 °) position and touches the heat shield.


Assembling the heat deflector

Hold the heat deflector as the warnings face upwards. There are two small slots on the right and left side of the rear edge of the shield, as shown in the below



There are two screw equipped with bushes under the oven control panel. Align the bushes with the assembly slots so that the shield is stuck between the control panel and the bush. Push the shield towards the appliance until it is firmly in its place.

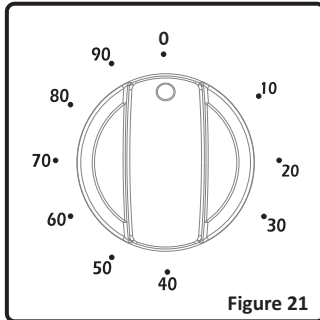
Cooking

- The grill cooker burner is select by turning the oven/grill knob to the grill sign . Note that the heat/temperature of the grill is/will be constant and cannot be adjusted, if you wish to grill items slowly or slower then increase the distance the food is from the grill burner by placing the grill pan on a lower shelf. When turning the grill burner off, turn the knob back to the "0" position.
- Place the tray on the shelf below the grid in order to collect the fat during grilling.
- Place the wire grid on the topmost shelves; 5th or 6th; provided that the food does not touch the grill burner.
- Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. The food should be turned over during cooking as required.
- Food should be thoroughly dried before grilling to minimize splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- Foods should be placed on the center of the grid to allow maximum circulation of air.

- Never cover the grill pan or grid with foil as this can lead to grill fires.
- If your appliance has a grill pan and handle set as an accessory, refer to accessories section for its usage.

⚠ WARNING: Ensure that the grill is turned off before closing the door.

4.1.4. Use of mechanical minute minder



Set the desired cooking time by turning timer button clockwise. At the end of this time period, it will make a bell sound, but the oven continues working. In order to turn the oven off, you must switch off the oven control.

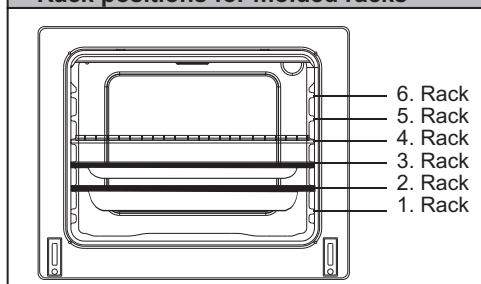
4.2 Accessories used in oven

- The product is already supplied with certain accessories. You can also use accessories you purchase from the market, but they must be heat and flame resistant. You can use glass dishes, cake molds, special oven trays that are appropriate for use in oven. Pay attention to the using instructions by the manufacturer of those accessories.
- In case small size dishes are used, place the dish onto the wire grid, so it is completely on the middle part of the grid.
- During grilling or cooking the form at the oven tray the can change because of the high heat that occur during cooking or roasting. The tray will return to its old form only when the tray cool down after cooking. This is a normal physical event that occurs during heat transfer.
- Do not leave glass trays or dishes in cold environment right away after cooking in the glass tray or dish or put them onto cold and wet surfaces. Place on a dry kitchen cloth or dish cross, ensure it to cool slowly, otherwise the glass tray or dish may be broken.
- If you grill in your oven; we recommend that you use the grid that was given in tray together with product.
- As explained in the corresponding clauses, never attempt to use the gas operated grill burner without the grill protection lid. If your oven has a gas operated grill burner, but the grill heat shield is missing, or if it is damaged and cannot be used, request a spare part from the service company (detailed below, as well as on the front rear cover at the instruction manual).

For Customer Services, Spare parts & Warranty Information please call 0845 683 8717

Oven Cavity

Rack positions for molded racks



Oven Accessories

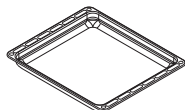
* The accessories of your oven may be different due to the model of your product.

Wire grid



Wire grid is used to grill or to place different cookwares on it. To locate the wire grid correctly in the cavity, put it to any rack and push it up to the end.

Oven Tray



Oven tray is used to cook stews, chips, etc. To locate the tray correctly in the cavity, put it to any rack and push it up to the end.

Grill Pan and Handle Set



Grill pan set is used to grill bread, bacon, sausages, steaks, etc. **WARNING:** The grill pan has a detachable handle. Ensure when using the grill pan handle that it is centralised and secured as seen in the picture. Do not leave the handle in position when grilling.

Heat Deflector



The heat deflector is used to deflect the heat away from the control panel. The heat deflector should be fitted before using the grill. **WARNING:** The heat deflector may get very hot during use so avoid touching it until the oven or grill have cooled down. Be careful that small children do not touch the deflector or other elements when the oven is in use.

5. CLEANING AND MAINTENANCE

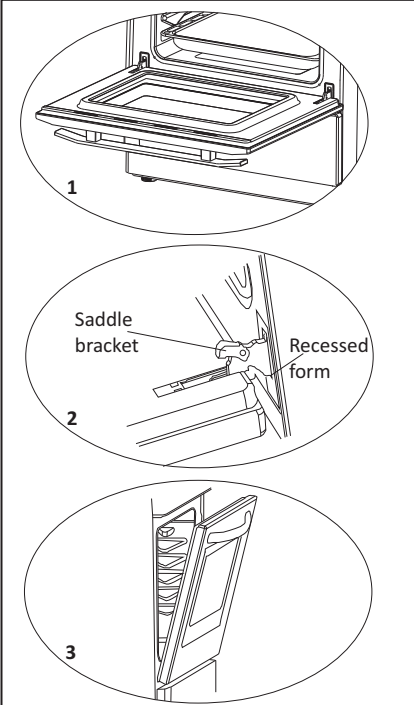
5.1 Cleaning

Be sure that all control switches are off, your appliance cooled and the appliance is unplugged before cleaning your oven. Check whether the cleaning materials are appropriate and recommended by the manufacturer before using the cleaning materials on your oven. As they may damage the surfaces, do not use caustic creams, abrasive cleaning powders, thick wire wool or hard tools. In case the liquids that overflow around your oven burn the enameled parts may be damaged. Immediately clean the overflowed liquids.

Cleaning of oven

Wipe the oven with a soft cloth that had been soaked in soapy water after each use. Later wipe it with a wet cloth once more and then dry it. It may be required to use a liquid cleaning material from time to time and make a complete cleaning. Do not clean with dry/powder cleaners or steam cleaners.

Removal of oven door

	<p>To remove the oven door;</p> <ul style="list-style-type: none">• Open the oven door(1).• Open the saddle bracket up to end position(2).• Close the door till it almost reaches to the full closed position as shown in 3rd figure and remove the door by pulling it towards yourself. <p>NOTE: To re-assemble the door follow the opposite rules of removal.</p> <p>⚠ Please pay attention that the recessed forms should be positioned properly on the hinge counterparts as shown on 2nd figure.</p>
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Cleaning of Gas Cooker - Hob Part

- Ensure all switches are off, your appliance cooled and the appliance is unplugged before cleaning.
- Lift up the pan supports, caps and crowns of hob burners.
- Wipe and clean the back panel with a soapy cloth.
- Wash the caps and crowns of hob burners and rinse them. Do not leave them wet, immediately dry them with paper cloth.
- After cleaning, make sure that you re-assemble the parts correctly.
- Do not clean any part of the hob with metal sponge. It causes the surface be scratched.
- The pan support top surfaces may be scratched in time due to usage. These parts will not get rusted and it is not a production fault.

Burner Caps:

Periodically, enameled pan support, enameled covers, burner heads must be washed with soapy warm water rinsed and dried. After drying them thoroughly, replace them correctly.

Enamelled Parts:

In order to keep them as new, it is necessary to clean them frequently with mild warm soapy water and then dry with cloth. Do not wash them while hot and never use abrasive powders or abrasive cleaning materials. Do not leave vinegar, coffee, milk, salt, water, lemon, or tomato juice to remain in contact with enameled parts for long periods of time.

Stainless Steel:

Stainless steel parts must be cleaned frequently with mildly warm soapy water and a soft sponge and then dry with a soft cloth. Do not use abrasive powders or abrasive cleaning materials. Do not leave vinegar, coffee, milk, salt, water, lemon or tomato juice to remain in contact with stainless steel parts long periods of time.

5.2 Maintenance

Change of Oven Lamp

First unplug the product off from the electric supply and make sure that the product is cool. Remove the bulb after removing the glass lens. Assemble the new bulb resistant to 300°C to replace the bulb that you removed (230 V, 25 Watt, Type E14). Replace the glass lens. Your product will be ready for use after this process.

The lamp design is specific for the use in household cooking appliances and it is not suitable for household room illumination.

Other Controls

Periodically check the gas connection pipe. Even if any simple abnormality is felt, inform the technical service to have it changed. We recommend the gas connection parts to be changed once a year. If any abnormality is felt while operating the control knobs of cooker, contact to the authorized service.

6. SERVICE AND TRANSPORT

6.1 Basic troubleshooting before contacting service

If the oven does not operate :

- The oven may be unplugged or switched off at the plug.
- There has been cut off at power and the fuse box/switch needs to be checked.

If the oven does not heat :

- The heat may be not adjusted with oven's heater control switch.

If the interior lighting lamp does not light :

- A replacement bulb is needed.

Cooking (If lower-upper part does not cook equally):

- Check the shelf locations, cooking period and heat values according to the manual.

The hob burners do not operate correctly :

- Check if the burner parts are correctly assembled (especially after cleaning).
- The gas supply pressure may be too low/high. For appliances working with bottled LPG, the LPG cylinder may be depleted.

If you still have any problem with your product, please call to the Service Company (details at the bottom of the page as well as the front and rear cover).

6.2 Information related to transport

If you need any transport; keep the original case of product and carry it with its original case. Follow the transport signs on packaging, tape the cooker on upper parts, caps and crowns and pan supports to the cooking panels. Place paper between the upper cover and cooking panel, then tape it to the side surfaces of oven. Tape cardboard or paper onto the front cover on interior glass of oven as it will be suitable to the trays, for the wire grid in your oven not to damage to the oven door during transport. Also tape the oven door to the side panels.

If you do not have the original packaging; prepare a carriage box so that the appliance, especially external surfaces (glass and painted surfaces) of oven is protected against external threats.

INJECTOR TABLE

Gas Category: II _{2H3+}	LPG	NG
	G30	G20
	28-30 mbar	20 mbar
RAPID BURNER		
Injector Diameter (%mm)	85	115
Nominal Rating (kW)	3	2.75
Consumption in 1h	218.1 gr/h	
Consumption in 1h (at 15°C and 1013mbar pressure)		285.7 lt/h
SEMI-RAPID BURNER		
Injector Diameter (%mm)	65	97
Nominal Rating (kW)	1.75	1.75
Consumption in 1h	127.2 gr/h	
Consumption in 1h (at 15°C and 1013mbar pressure)		166.7 lt/h
AUXILIARY BURNER		
Injector Diameter (%mm)	50	72
Nominal Rating (kW)	1	1
Consumption in 1h	72.7 gr/h	
Consumption in 1h (at 15°C and 1013mbar pressure)		95.2 lt/h
OVEN BURNER		
Injector Diameter (%mm)	76	120
Nominal Rating (kW)	2.8	2.8
Consumption in 1h	203.6 gr/h	
Consumption in 1h (at 15°C and 1013mbar pressure)		266.7 lt/h
GRILL BURNER		
Injector Diameter (%mm)	68	110
Nominal Rating (kW)	2.2	2.2
Consumption in 1h	160 gr/h	
Consumption in 1h (at 15°C and 1013mbar pressure)		209.5 lt/h

For Customer Services, Spare Parts &
Warranty Information please call

0845 683 8717

Opening times:

Monday - Friday 8am until 8pm

Saturday & Sunday 10am until 4pm

Customer Service Department

Picktree Court

Picktree Lane

Chester-le-Street

Co Durham

DH3 3SY

Revision 1

CE



This symbol is known as the 'Crossed-out wheeie bin Symbol'. When this symbol is marked on a product/batteries, it means that the product/batteries should not be disposed of with your general household waste. Only discard electrical/electronic/battery items in separate collection schemes, which cater for the recovery and recycling of materials contained within. Your co-operation is vital to make sure the success of these schemes and for the protection of the environment. For your nearest disposal facility, visit www.recycle-more.co.uk or ask in store for details.

We reserve the right due to possible changes to design to alter the instruction manual without prior notice.

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