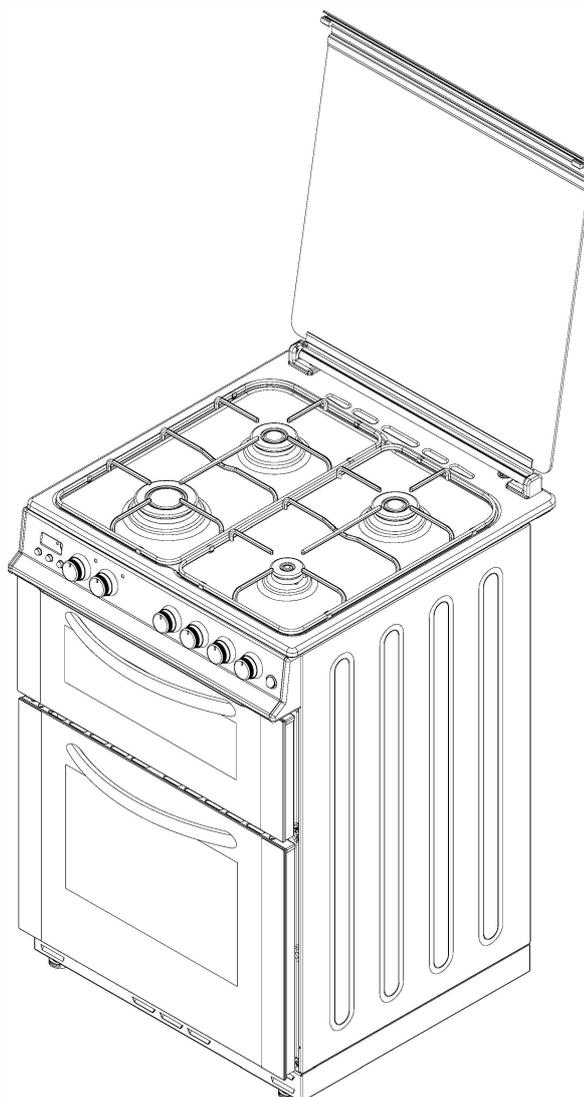


BUSH

Gas twin cavity

Operating Instructions - Please keep for future reference

AG66TB
AG66TW

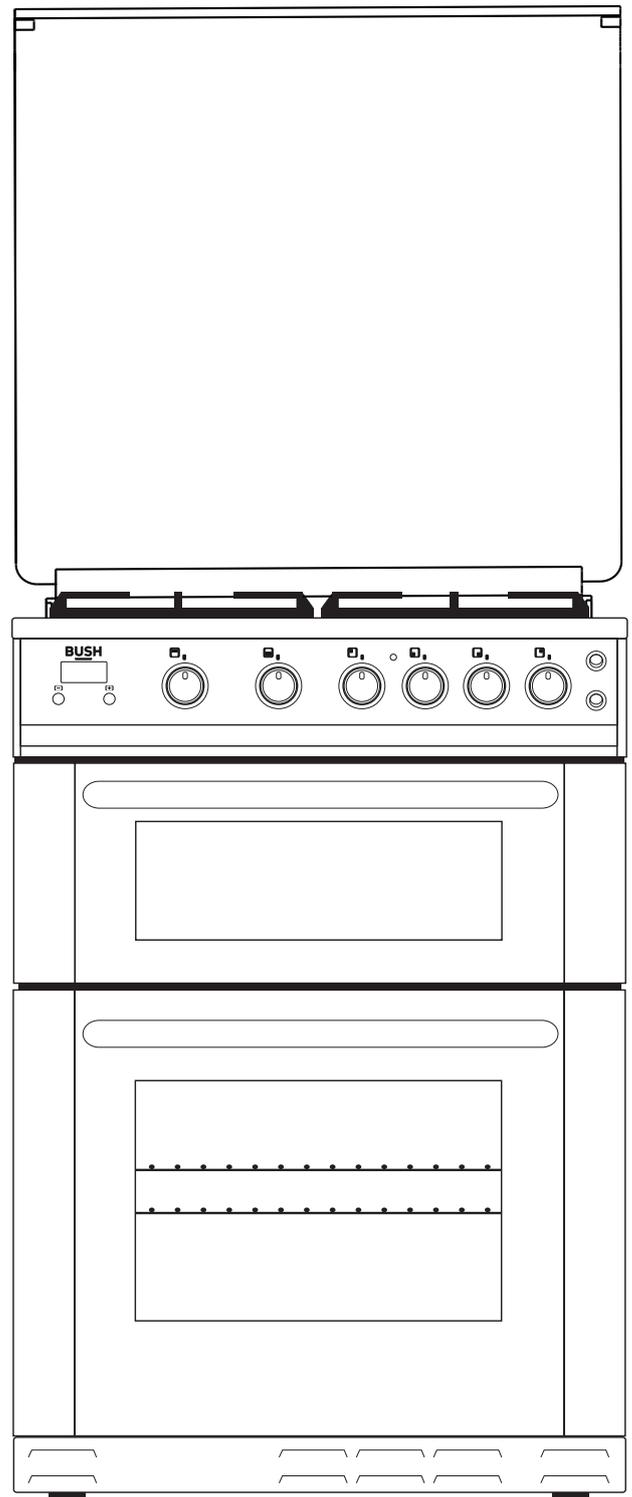


Important - Please read these instructions fully before using

These instructions contain important information which will help you get the best from your appliance and help to ensure safe and correct installation, use and maintenance.

If you need help or have damaged or missing parts, call the **Customer Helpline: 0345 257 7271**

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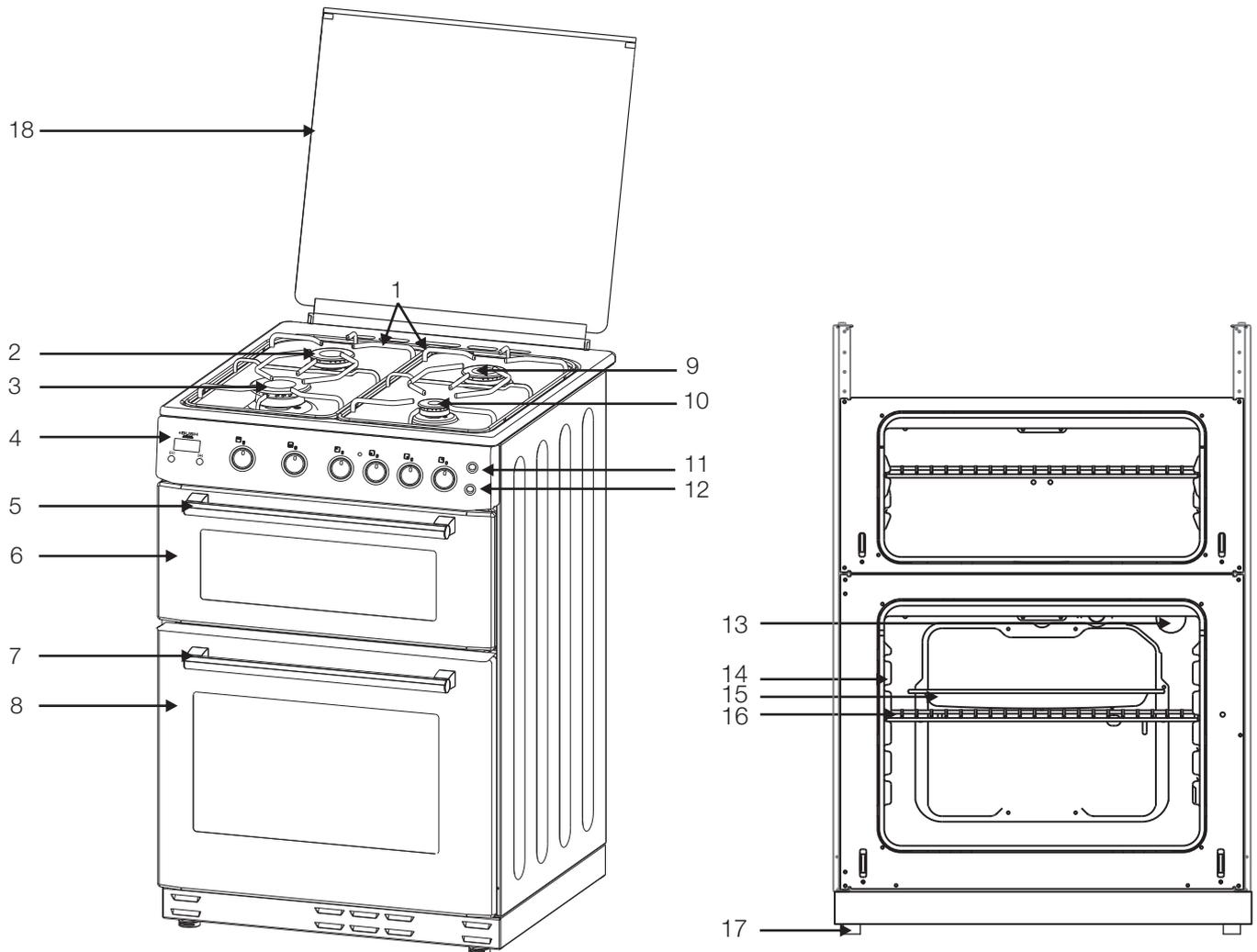
Product code

AG66TA
AG66TW

Parts

If you have damaged or missing parts, call the Customer Helpline **0345 257 7271**

Please familiarise yourself with the parts and accessories listed below



1. Pan supports x 2

2. Gas burner

3. Rapid burner

4. Control panel

5. Top oven door handle

6. Top oven door

7. Main oven door handle

8. Main oven door

9. Auxiliary burner

10. Gas burner

11. Ignition switch

12. Light switch

13. Oven light

14. Oven rack support

15. **Oven rack**

16. **Grill pan and handle set**

17. Adjustable foot x 4

18. Glass hob lid

Accessories

Grill pan and handle set



Safety Information

Customer Helpline 0345 257 7271

Important - Please read these instructions fully before installation

READ THESE INSTRUCTIONS CAREFULLY AND COMPLETELY BEFORE USING YOUR APPLIANCE, AND KEEP IT IN A CONVENIENT PLACE FOR REFERENCE WHEN NECESSARY.

THIS MANUAL IS PREPARED FOR MORE THAN ONE MODEL IN COMMON. YOUR APPLIANCE MAY NOT HAVE SOME OF THE FEATURES THAT ARE EXPLAINED IN THIS MANUAL. PAY ATTENTION TO THE EXPRESSIONS THAT HAVE FIGURES, WHILE YOU ARE READING THE OPERATING MANUAL.

General Safety Warnings

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

- WARNING: Danger of fire: do not store items on the cooking surfaces.
- WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- For hobs incorporating a lid, any spillage should be removed from the lid before opening. And also the hob surface should be allowed to cool before closing the lid.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- WARNING: In order to prevent tipping of the appliance, the stabilizing brackets must be installed. (For detail information please read the anti-tilting kit set guide.)
- During use, the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- During use, handles held for short periods in normal use can get hot.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass and other surface since they can scratch the surface, which may result in shattering of the glass or damage to the surface.
- Do not use steam cleaners for cleaning the appliance.



Important - Please read these instructions fully before installation

- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **CAUTION:** Accessible parts may be hot when the cooking or grilling is in use. Young children should be kept away.
- Your appliance is produced in accordance with all applicable local and international standards and regulations.
- Maintenance and repair work must be made only by authorized service technicians. Installation and repair work that is carried out by unauthorized technicians may endanger you. It is dangerous to alter or modify the specifications of the appliance in any way.
- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure or electricity voltage and frequency) and the requirements of the appliance are compatible. The requirements for this appliance are stated on the label.
- **CAUTION:** This appliance is designed only for cooking food and is intended for indoor domestic household use only and should not be used for any other purpose or in any other application, such as for non-domestic use or in a commercial environment or room heating.
- Do not try to lift or move the appliance by pulling the door handle.
- 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.
- If after 15 s the burner has not lit, stop operating the device and open the compartment door and/or wait at least 1 min before attempting a further ignition of the burner.
- 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.

- All possible security measures have been taken to ensure your safety. Since the glass may break, you should be careful while cleaning to avoid scratching. Avoid hitting or knocking on the glass with accessories.
- Ensure that the supply cord is not wedged during the installation. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to prevent a hazard.
- While the oven door is open, do not let children climb on the door or sit on it.

Installation Warnings

- Do not operate the appliance before it is fully installed.
- The appliance must be installed by an authorized technician and put into use. The producer is not responsible for any damage that might be caused by defective placement and installation by unauthorized 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 a qualified service agent immediately. As the materials used for packaging (nylon, staplers, styrofoam...etc) may cause harmful effects to children, they should be collected and removed immediately.
- Protect your appliance against atmospheric effects. Do not expose it to effects such as sun, rain, snow etc.
- The surrounding materials of the appliance (cabinet) must be able to withstand a temperature of min 100°C.

During usage

- When you first run your oven a certain smell will emanate 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.
- During usage, the outer and inner surfaces of the oven get hot. While opening the oven door, step back to avoid the hot steam coming out of the oven. There may be a risk of burns.
- Do not put flammable or combustible materials, in or near the appliance when it is operating.
- Always use oven gloves to remove and replace food in the oven.



Safety Information

Customer Helpline **0345 257 7271**

Important - Please read these instructions fully before installation

- Do not leave the cooker while cooking with solid or liquid oils. They may catch fire on condition of extreme heating. Never pour water on to 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.
 - Always position pans over the centre of the cooking zone, and turn the handles to a safe position so they cannot be knocked or grabbed.
 - 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.
 - Make sure the appliance control knobs are always in the "0" (stop) position when it is not used.
 - The trays incline when pulled out. Be careful not to let hot liquid spill over.
 - **CAUTION:** The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use, keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
 - Prolonged intensive use of the appliance may call for additional ventilation, for example 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.
- **CAUTION:** Glass lids may shatter when heated.
Turn off all the burners before shutting the lid.
The hob surface should be allowed to cool before closing the lid.



- When the door or drawer of the oven is open, do not leave anything on it. You may unbalance your appliance or break the cover.
- Do not put heavy things or flammable or ignitable goods (nylon, plastic bag, paper, cloth...etc) into the drawer. This includes cookware with plastic accessories (e.g. handles).
- Do not hang towels, dishcloths or clothes from the appliance or its handles.

During cleaning and maintenance

- Always turn the appliance off before operations such as cleaning or maintenance. You can do it after plugging the appliance off or turning the main switches off.
- Do not remove the control knobs to clean the control panel.

TO MAINTAIN THE EFFICIENCY AND SAFETY OF YOUR APPLIANCE, WE RECOMMEND YOU ALWAYS USE ORIGINAL SPARE PARTS AND TO CALL ONLY OUR AUTHORIZED SERVICE AGENTS IN CASE OF NEED.

Positioning & electrical connection

IMPORTANT - All Gas installations must be carried out by a suitably qualified person. For information on choosing a gas installer contact the 'Gas Safe Register'. For specific gas installation, refer to the separate installation guide.

Positioning

1. Make sure that there are no combustible or flammable materials, such as curtains, in the vicinity of the installation.
2. Furniture and cabinets surrounding the oven must be of material resistant to temperatures greater than 50 °C.
3. Surrounding furniture, cabinets and extractor fans should be positioned in accordance with the diagram shown in figure 1.
4. There must be at least 2cm of free space between the back wall and the rear of the appliance to allow for ventilation and air circulation.
5. If fitted, the extractor fan must be at least 65cm above the hob. If no fan is fitted the minimum distance between the hob and any cabinet or other structure must be 70cm.

Feet height adjustment

1. The height and level of the appliance can be adjusted by rotating the feet located underneath the appliance at each corner as shown in figure 2.
2. Rotate in a clockwise direction to decrease the height and anti clockwise to increase the height.
3. Once the desired level has been achieved make sure to lift the appliance into its location. **Do not** drag it as this may cause damage to your floor and the appliance.

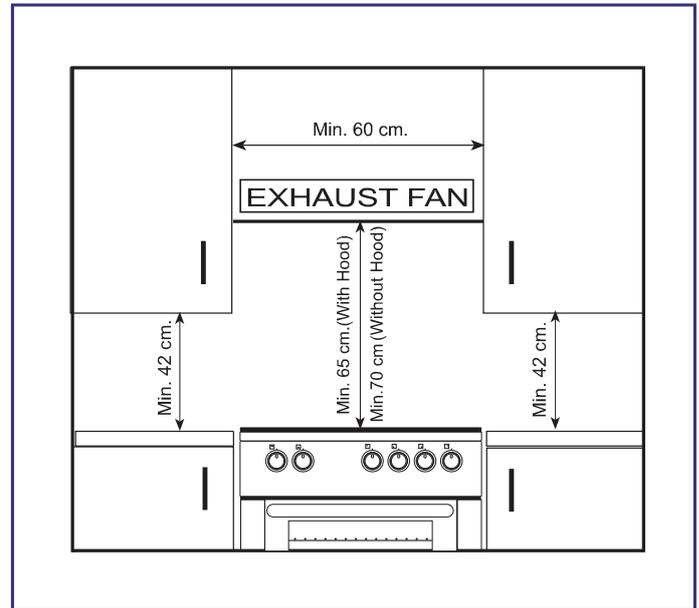


Figure 1

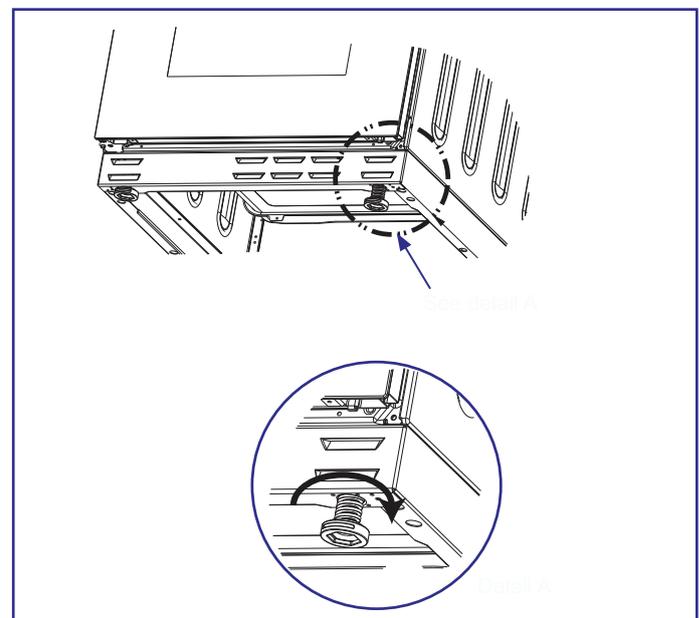


Figure 2

Positioning & electrical connection

IMPORTANT - Electrical connections must be carried out by a suitably qualified person and in accordance with all relevant local building and installation regulations.

Electrical connections

1. This appliance is fitted with fused plug which should be inserted into a suitable mains socket.
2. It is recommended that the mains socket is located behind the appliance and is switched on and off via a separate switched Fused Connection Unit (FCU).
3. It is recommended that the switched FCU is located adjacent to the appliance within a maximum distance of 2m. The switched FCU must not be located above the appliance but should be easily accessible in case of an emergency.

Using the hob

Ignition of the burners

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

IMPORTANT - When using this appliance ensure the hob lid is in the upright position.

When the hob lid is closed, the gas to the hob burners is cut-off. **Never** use the oven with the hob lid in the closed position.

1. 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 electricity 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 max. position, approach a match, taper or another manual aid to its upper circumference. Move the ignition source away as soon as you see a stable flame.

For Oven Burners: To ignite the oven burner, press and turn the oven control knob counter-clockwise so that the knob is in max. position, approach a match, taper or another manual aid to the ignition hole that is located on the front left corner of the burner. Move the ignition source away as soon as you see a stable flame.

For Grill Burners: To ignite the grill burner, turn the grill valve in the clockwise position until the marker on the knob points at the grill sign. Then, keep the knob pressed and approach a match, taper or another manual aid to the holes that are situated on the burner. Move the ignition source away as soon as you see a stable flame.

2. 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 max. position and with your other hand, press the ignition button 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.

IMPORTANT - Flame safety device:

Hob Burners

Hobs 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 channels 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.

Using the hob

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 minimum 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. Also, make sure that no liquid has flown into the burner cups. If the burner flames go out accidentally, turn the burners 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 Burner: 22-26cm
- Medium 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.

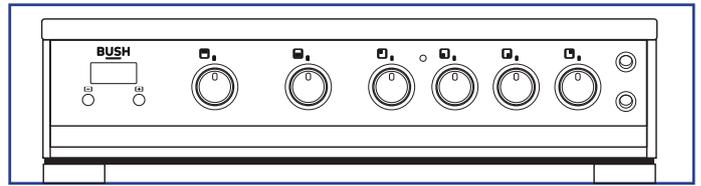


Figure 3

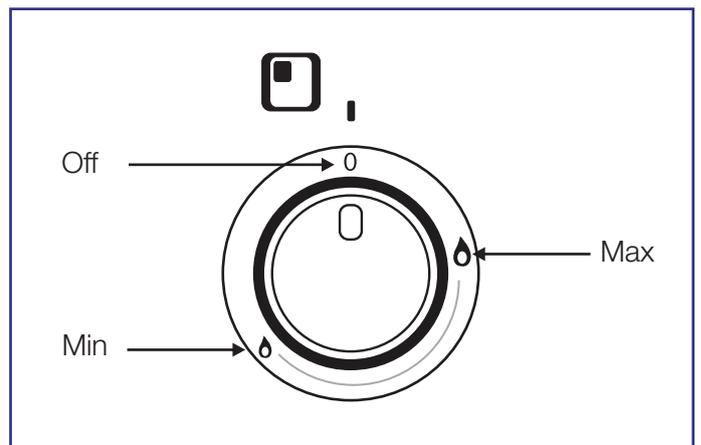


Figure 4

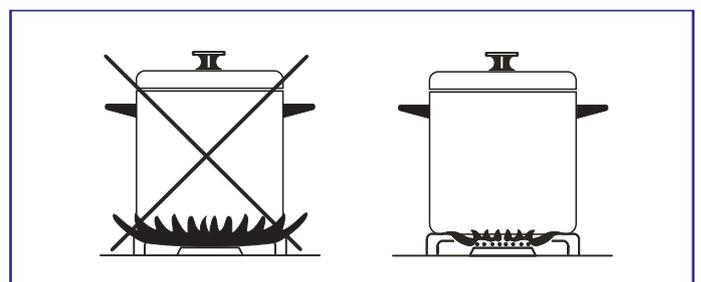


Figure 5

Using the hob

WARNING - Use only flat pans and with a sufficiently thick base.

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

WARNING - 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.

WARNING - 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.

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

WARNING - **Never** use the oven with the hob lid in the closed position.

Using the oven and grill

Control of the Oven Burner

Ensure the glass lid is in the upright position. 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. If your oven is equipped with an oven thermostat; 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 max. and min. numbers on the serigraphy. When turning the oven off, turn the knob in the clockwise direction so that the knob shows "0" position.

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.

Control of the Grill Burner

The grill burner can be operated with the oven door in two positions regarding your choice: completely open or partially open (30° position).

Cooking

The grill burner can be modulated between max. and min. positions as indicated on the control panel serigraphy. When turning the grill burner off, turn the knob towards the "0" position.

Place the chrome grid on the topmost shelves; 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.

MAIN OVEN	
MARK	TEMP (°C)
S	100
1	130
2	140
3	160
4	180
5	190
6	200
7	220
8	240
9	255

Food should be thoroughly dried before grilling to minimize splashing.

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.

Using the oven and grill

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.

Accessories used in oven

You can use other cooking utensils, but they must be heat and flame resistant. You can also 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 chrome grid, it will completely be on the middle part of the grid.

Do not leave an oven tray or dish in a cold environment right after cooking. **Do not** put onto cold and wet surfaces. Place on a dry kitchen cloth or dish cross, ensure it to cools slowly, otherwise the glass tray or dish may be broken.

If you will grill in your oven; we recommend you use the grill that was given in the tray provided (If your product includes this material). If you use the big wire grill; put a tray onto one of the lower shelves for oils to be collected. Also put some water into it for ease of cleaning.

Using the grill pan and handle set

WARNING - Always use an oven glove to protect your hand when using the grill as all the metal parts can become very hot!

The grill pan has a detachable handle. Ensure when using the grill pan handle that it is centralized and secure as shown in the figure.

Do not leave the handle in position when grilling. If the handle is left in position when grilling, it will get very hot.

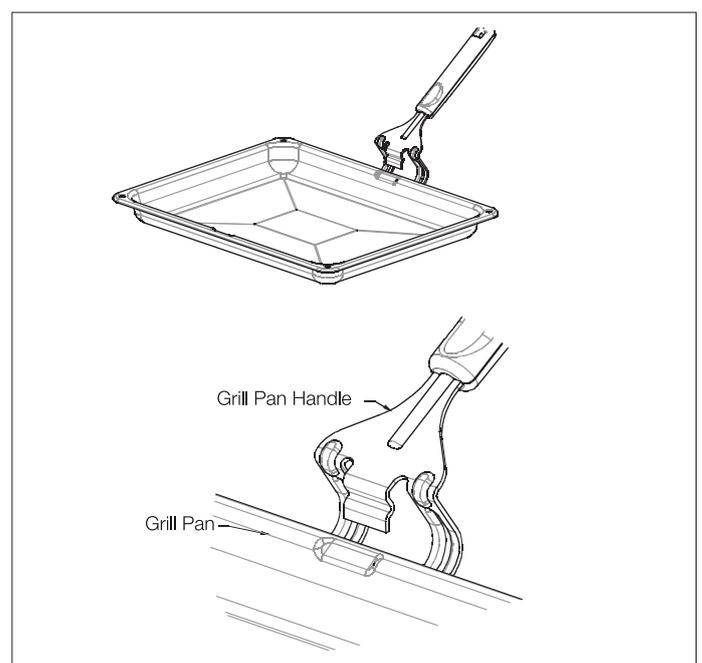
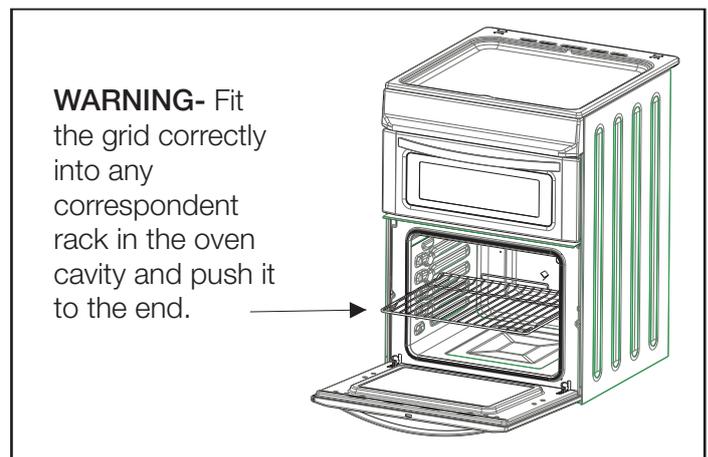


Figure 6

Using the digital minute minder

Simultaneously press (+) and (-) buttons of digital minute minder. The display will start flashing, and then you can set the time setting by using (+) and (-) buttons. When you press (+) or (-) buttons after setting the time (Δ) symbol is displayed, and the desiring timer set. At the end of this time period, it will make a beep sound but the oven continues working. In order to turn the oven off, you must take the switch and thermostat of the oven to closed position.

Digital Minute Minder Sound Adjustment

While the timer shows the time of day; if the button on the left (“-“minus button) is kept pressed for 1-2 sec., it will give an audible signal beep. After that each time the “-“ button is pressed, it will give three different types of signal beep. Do not press any further buttons and it will save the last selected signal type.

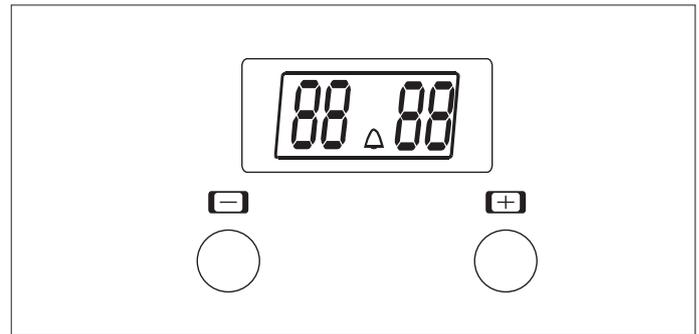


Figure 7

Cleaning and Maintenance

Cleaning

Be sure that all control switches are off and your appliance cooled before cleaning your oven. Turn off the appliance. Check whether the cleaning products are 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. Enamelled parts of the oven can be damaged if excess cleaning liquids are not immediately removed.

Removal of the glass hob lid for cleaning

- 1-Move the glass hob lid to upright position. (Figure 8)
- 2-Pull and move the lid with respect to direction 1. (Figure 9)
- 3-Move the lid with respect to direction 2. (Figure 10)

Cleaning of Inside of Your Oven

Take the plug of the oven out before starting cleaning. The inside of enameled oven is best cleaned best when the oven is warm. 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 may be required to use a liquid cleaning material from time to time and for a complete cleaning. **Do not** clean with dry/powder cleaners or steam cleaners.

Cleaning of Gas Cooker - Hob Part

Lift up the saucepan supports, caps and crowns of hob burners.

Wipe and clean the back panel with a soapy cloth.

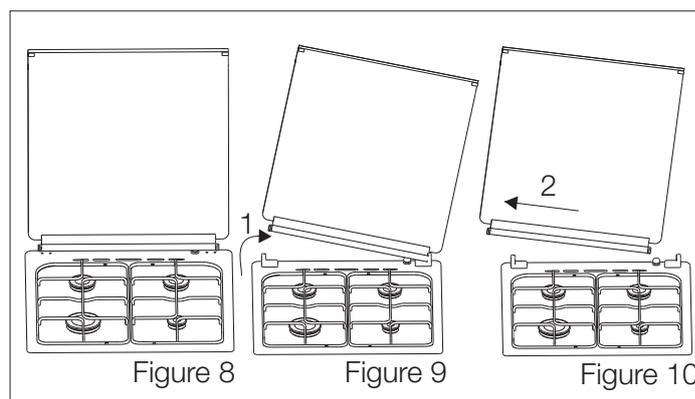
Wash the caps and crowns of hob burners and rinse them. **Do not** leave them wet, immediately dry them with paper cloth.

After cleaning, make sure that you re-assemble the parts correctly.

Do not clean any part of the hob with metal sponge. It cause the surface to be scratched.

The pan support top surfaces may be scratched in time due to usage.

During cleaning of the hob plate, make sure that no water flows inside the burner cups, as this may block the injectors.



Cleaning and Maintenance

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 in good condition, 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 in contact with enameled parts for long periods of time.

Maintenance

Change of Oven Lamp

At first take the plug out from the electric supply and make sure that the oven is cool. Remove the bulb after removing the cover in front of lamp. Assemble the new bulb resistant to 300°C in the place of the bulb that you have removed (230 V, 25 Watt, Type E14). Replace the lamp protective glass. Your oven will be ready for use after this process.

Other Controls

Periodically check the gas connection pipe. Even if any simple abnormality is felt, inform the technical service to have it changed. Call " %&' \$')) \$) #ž We recommend the gas connection parts to be changed once a year. If any abnormality is felt while operating the control knobs of cooker and oven, contact the authorised service.

If it does not have the original case; prepare a carriage box so that the appliance, especially external surfaces (glass and painted surfaces) of oven is protected against external forces.

Transporting the cooker

Information related to transport

If you need to transport your cooker, keep the original case of product and carry in its original case when needed to be carried. Follow the transport signs on case. Tape the cooker on upper parts, caps and crowns and pan supports to the cooking panels. Place a paper between the upper cover and cooking panel, cover the upper cover, 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 tray.

Basic troubleshooting before contacting service

WARNING – If you smell gas, immediately turn off the gas supply at the mains and open all windows and doors to ventilate the area. Do not operate any electrical appliances including lighting switches and wall sockets. Call your authorised gas engineer.

Problem	Possible cause	Solution
<ul style="list-style-type: none"> - Oven does not turn on. - Gas ring does not ignite. 	<ul style="list-style-type: none"> - Power is turned off. - Gas supply is turned off. - FSD has just operated. - Hob lid is closed. 	<ul style="list-style-type: none"> - Make sure both the electrical and gas connections are operational and that the gas tap and switches are set to the open/on positions. - Move hob lid to upright position to allow gas to flow to the hob burners. - Wait for 90 seconds and re-ignite following the procedure on page 6.
No heat or oven does not warm up.	<ul style="list-style-type: none"> - Gas burner has extinguished. - Oven temperature control is incorrectly set. - Oven door has been left open. 	<ul style="list-style-type: none"> - Follow the re-ignition procedure on page 6. - Check the oven temperature control knob is set correctly. - Make sure oven door is closed. Avoid opening frequently during cooking.
Oven light does not operate.	<ul style="list-style-type: none"> - Lamp has failed. - Electrical supply is disconnected or switched off. 	<ul style="list-style-type: none"> - Replace lamp according to the instructions on page 12. - Make sure the electrical supply is turned on at wall socket outlet.
Gas rings have an uneven flame or flame is discoloured.	<ul style="list-style-type: none"> - Hob assembly is misaligned. - Dirt or moisture ingress inside the ring assemblies. - Gas supply is interrupted. 	<ul style="list-style-type: none"> - Turn off and adjust the ring assemblies to make sure they are correctly seated. - Clean and dry the ring assemblies thoroughly and realign. - Call the customer helpline on 0345 257 7271 or consult a qualified gas installation engineer.
Cooking is uneven within the oven.	<ul style="list-style-type: none"> - Oven shelves are incorrectly positioned. - Gas burner is dirty or obstructed. 	<ul style="list-style-type: none"> - Position the shelves towards the top or bottom of the oven following cooking guidelines. The top of the oven will be hotter than the bottom. - Clean the Gas burner carefully using a soft wet cloth and dry thoroughly before re-igniting. <p>Important If problems persist call an authorised installation engineer or the customer helpline on 0345 257 7271</p>

Injector Table AG66TA

Gas Category: II _{2H3+} GB Class: 1	LPG	NG
	G30/G31	G20
	28-30/37 mbar	20 mbar
RAPID BURNER		
Injector Diameter (%mm)	85	115
Nominal Rating (kW)	3	3
Consumption in 1h	218.13 gr/h	
Consumption in 1h (at 15 ⁰ C and 1013mbar press)		285.7 lt/h
AUXILLARY BURNER		
Injector Diameter (%mm)	50	72
Nominal Rating (kW)	1	1
Consumption in 1h	72.71 gr/h	
Consumption in 1h (at 15 ⁰ C and 1013mbar press)		95.24 lt/h
MEDIUM BURNER		
Injector Diameter (%mm)	65	97
Nominal Rating (kW)	1.75	1.75
Consumption in 1h	127.25 gr/h	
Consumption in 1h (at 15 ⁰ C and 1013mbar press)		166.66 lt/h
MAIN OVEN BURNER		
Injector Diameter (%mm)	75	115
Nominal Rating (kW)	2.4	2.4
Consumption in 1h	174.5 gr/h	
Consumption in 1h (at 15 ⁰ C and 1013mbar press)		228.6 lt/h
GRILL BURNER		
Injector Diameter (%mm)	69	110
Nominal Rating (kW)	2.1	2.2
Consumption in 1h	160 gr/h	
Consumption in 1h (at 15 ⁰ C and 1013mbar press)		209.5 lt/h

Technical Specifications

Customer Helpline 0345 257 7271

Injector Table AG66TW

Gas Category: I ₂ H ₃ + Destination: GB Class: 1 Total Consumption: G30 28-30mbar 12 kW 873 g/h	LPG	NG
	G30/G31	G20
	28-30/37 mbar	20 mbar
RAPID BURNER		
Injector Diameter (1/100mm)	85	115
Nominal Rating (kW)	3	3
Consumption	218.1 g/h	285.7 l/h
AUXILLARY BURNER		
Injector Diameter (1/100mm)	50	72
Nominal Rating (kW)	1	1
Consumption	72.7 g/h	95.2 l/h
MEDIUM BURNER		
Injector Diameter (1/100mm)	65	97
Nominal Rating (kW)	1.75	1.75
Consumption	127.2 g/h	166.7 l/h
MAIN OVEN BURNER		
Injector Diameter (1/100mm)	75	115
Nominal Rating (kW)	2.4	2.4
Consumption	174.5 g/h	228.6 l/h
GRILL BURNER		
Injector Diameter (1/100mm)	69	110
Nominal Rating (kW)	2.1	2.2
Consumption	152.7 g/h	209.5 l/h

Technical Specifications

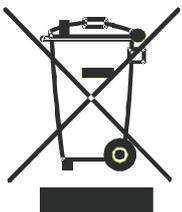
Customer Helpline 0345 257 7271

Model/Item	AG66TA - AG66TW
Power supply	(230)V~/50 Hz
Maximum gas consumption	12.1 kW
Size(H x W x D)	900x600x600 mm



We apologise for any inconvenience caused by any minor inconsistencies in these instructions, which may occur as a result of product improvement and development.

Disposal information



The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



Product Guarantee

This product is guaranteed against manufacturing defects for a period of



This product is guaranteed for twelve months from the date of original purchase. Any defect that arises due to faulty materials or workmanship will either be replaced, refunded or repaired free of charge where possible during this period by the dealer from whom you purchased the unit.

The guarantee is subject to the following provisions:

- The guarantee does not cover accidental damage, misuse, cabinet parts, knobs or consumable items.
- The product must be correctly installed and operated in accordance with the instructions contained in this manual.
- It must be used solely for domestic purpose.
- The guarantee will be rendered invalid if the product is re-sold or has been damaged by inexpert repair.
- Specifications are subject to change without notice.
- The manufacturer disclaims any liability for the incidental or consequential damages.
- The guarantee is in addition to, and does not diminish your statutory or legal rights.
- In the event of a problem with the product within the guarantee period call the Customer Helpline: 0345 257 7271.

Guarantor: Argos Ltd
489 - 499 Avebury Boulevard
Central Milton Keynes
MK9 2NW