

Operating Instructions

50cm Gas Cooker

Contents

EN

HD5G00KCB/UK

HD5G00KCW/UK

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EN

SAFETY INSTRUCTIONS

IMPORTANT TO BE READ AND OBSERVED

⚠ These instructions are valid if the country symbol appears on the appliance. If the symbol does not appear on the appliance, please refer to the technical instructions which will provide the necessary instructions concerning modification of the appliance to the conditions of use of the country.

⚠ CAUTION : Use of the 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, such as opening a window, or more effective ventilation, for example increasing the level of mechanical ventilation (if possible).

⚠ Failure to follow the information in this manual exactly may cause a fire or explosion, resulting in property damage or personal injury.

Before using the appliance, read these safety instructions. Keep them nearby for future reference.

These instructions and the appliance itself provide important safety warnings, to be observed at all times. The manufacturer declines any liability for failure to observe these safety instructions, for inappropriate use of the appliance or incorrect setting of controls.

⚠ 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 must be kept away unless continuously supervised.

⚠ WARNING : If the hob surface is cracked, do not use the appliance – risk of electric shock.

⚠ WARNING : Danger of fire : Do not store items on the cooking surfaces.

⚠ CAUTION : The cooking process has to be supervised. A short cooking process has to be supervised continuously.

⚠ WARNING: Leaving the hob unattended when cooking with fat or oil can be dangerous – risk of fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover the flames e.g. with a lid or a fire blanket.

⚠ Do not use the hob as a work surface or support. Keep clothes or other flammable materials away from the appliance, until all the components have cooled down completely - risk of fire.

⚠ Very young children (0-3 years) should be kept away from the appliance. Young children (3-8 years) should be kept away from the appliance

unless continuously supervised. Children from 8 years old and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

⚠ CAUTION : In case of hotplate glass breakage:- shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply; - do not touch the appliance surface; -do not use the appliance



The glass lid can break in if it is heated up. Turn off all the burners and the electric plates before closing the lid. Do not shout down lid when burner alight

⚠ 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 must be kept away unless continuously supervised.

⚠ Never leave the appliance unattended during food drying. If the appliance is suitable for probe usage, only use a temperature probe recommended for this oven - risk of fire.

⚠ Keep clothes or other flammable materials away from the appliance, until all the components have cooled down completely - risk of fire. Always be vigilant when cooking foods rich in fat, oil or when adding alcoholic beverages - risk of fire. Use oven gloves to remove pans and accessories. At the end of cooking, open the door with caution, allowing hot air or steam to escape gradually before accessing the cavity - risk of burns. Do not obstruct hot air vents at the front of the oven - risk of fire.

⚠ Exercise caution when the oven door is in the open or down position, to avoid hitting the door. When you place the rack inside, make sure that the stop is directed upwards and in the back of the cavity.

The device shall not be operated for more 15 s. 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.

PERMITTED USE

⚠ CAUTION: The appliance is not intended to be operated by means of an external switching device, such as a timer, or separate remote controlled system.

⚠ This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels,

motels, bed & breakfast and other residential environments.

- ⚠ No other use is permitted (e.g. heating rooms).
- ⚠ This appliance is not for professional use. Do not use the appliance outdoors.
- ⚠ Do not store explosive or flammable substances (e.g. gasoline or aerosol cans) inside or near the appliance - risk of fire.
- ⚠ Use pots and pans with bottoms the same width as that of the burners or slightly larger (see specific table). Make sure pots on the grates do not protrude beyond the edge of the hob.
- ⚠ Improper use of the grids can result in damage to the hob: do not position the grids upside down or slide them across the hob.

Do not let the burner flame extend beyond the edge of the pan

Do not use : Cast iron griddles, ollar stones, terracotta pots and pans. Heat diffusers such as metal mesh, or any other types. Two burners simultaneously for one receptacle (e.g. Fish kettle).

Should particular local conditions of the delivered gas make the ignition of burner difficult, it is advisable to repeat the operation with the knob turned to small flame setting.

In case of installation of a hood above the cooktop, please refer to the hood instructions for the correct distance.

The protective rubber feet on the grids represent a choking hazard for young children. After removing the grids, please ensure that all the feet are correctly fitted.

INSTALLATION

⚠ The appliance must be handled and installed by two or more persons - risk of injury. Use protective gloves to unpack and install - risk of cuts.

⚠ The electrical and gas connections must comply with local regulation.

⚠ Installation, including water supply (if any), electrical connections and repairs must be carried out by a qualified technician. Do not repair or replace any part of the appliance unless specifically stated in the user manual. Keep children away from the installation site. After unpacking the appliance, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest Aftersales Service. Once installed, packaging waste (plastic, styrofoam parts etc.) must be stored out of reach of children - risk of suffocation. The appliance must be disconnected from the power supply before any installation operation - risk of electric shock. During installation, make sure the appliance does not damage the power cable - risk of fire or electric shock. Only activate the appliance when the installation has been completed.

⚠ **WARNING** : Modification of the appliance and its method of installation are essential in order to use the appliance safely and correctly in all the additional countries

⚠ Use pressure regulators suitable for the gas pressure indicated in the instruction.

⚠ The room must be equipped with an air extraction system that expels any combustion fumes.

⚠ The room must also allow proper air circulation, as air is needed for combustion to occur normally. The flow of air must not be less than 2 m³/h per kW of installed power.

⚠ The air circulation system may take air directly from the outside by means of a pipe with an inner cross section of at least 100 cm²; the opening must not be susceptible to blockages.

⚠ The system can also provide the air needed for combustion indirectly, i.e. from adjacent rooms fitted with air circulation tubes as described above. However, these rooms must not be communal rooms, bedrooms or rooms that may present a fire hazard.

⚠ Liquid petroleum gas sinks to the floor as it is heavier than air. Therefore, rooms containing LPG cylinders must also be equipped with vents to allow gas to escape in the event of a leak. This means LPG cylinders, whether partially or completely full, must not be installed or stored in rooms or storage areas that are below ground level (cellars, etc.). It is advisable to keep only the cylinder being used in the room, positioned so that it is not subject to heat produced by external sources (ovens, fireplaces, stoves, etc.) which could raise the temperature of the cylinder above 50°C.

Should you find it difficult to turn the knobs for the burner, please contact the After-sales Service, who can replace of the burner tap if found to be faulty.

The openings use for the ventilation and dispersion of heat must never be covered.

⚠ Carry out all cabinet cutting works before fitting the appliance in place and remove all wood chips and sawdust.

Do not remove the appliance from its polystyrene foam base until the time of installation.

⚠ If the appliance is not installed above an oven, a separator panel (not included) must be installed in the compartment under the appliance.

Connection with rigid pipe (copper or steel):

If the gas pressure is different from the recommended pressure, a suitable pressure regulator must be fitted to the inlet pipe in accordance with the current national regulations. Use an appropriate cabinet to ensure that the appliance operates properly: To install the oven under the counter (see diagram) or in a kitchen unit, the cabinet must have the dimensions as the picture.

To ensure adequate ventilation, the back panel of the cabinet must be removed. It is advisable to install the oven so that it rests on two strips of wood, or on a completely flat surface with an opening of at least 45 x 560 mm as the picture.

⚠ Do not install the appliance behind a decorative door - risk of fire.

⚠ If the appliance is installed under the worktop, do not obstruct the minimum gap between the worktop and the upper edge of the oven - risk of burns.

⚠ If the range is placed on a base, it must be leveled and fixed to the wall by the retention chain provided, to prevent the appliance slipping from the base.

⚠ WARNING: In order to prevent the appliance from tipping, the retention chain must be installed. Refer to the instructions for installation.

GAS CONNECTION

⚠ WARNING: Prior to installation, ensure that the local distribution conditions (type of gas and gas pressure) and the configuration of the appliance are compatible.

⚠ Check that the pressure of the gas supply is consistent with the values indicated in Table 1 ("Burner and nozzle specifications").

⚠ WARNING: The configuration conditions of this appliance are stated on the label (or data plate).

⚠ WARNING: This appliance is not connected to a combustion products evacuation device. It must be installed and connected in accordance with current installation regulations. Particular attention must be paid to the relevant requirements regarding ventilation.

⚠ If the appliance is connected to liquid gas, the regulation screw must be fastened as tightly as possible.

⚠ IMPORTANT: When the gas cylinder or gas container is installed, it must be properly settled (vertical orientation).

⚠ WARNING: This operation must be performed by a qualified technician

⚠ Use only flexible or rigid metal hose for gas connection.

⚠ Connection with a rigid pipe (copper or steel)
Connection to the gas system must be carried out in such a way as not to place any strain of any kind on the appliance. There is an adjustable L-shaped pipe fitting on the appliance supply ramp and this is fitted with a seal in order to prevent leaks. The seal must always be replaced after rotating the pipe fitting (the seal is provided with the appliance). The gas supply pipe fitting is a threaded 1/2 gas cylindrical male attachment.

⚠ Connecting a flexible jointless stainless steel pipe to a threaded attachment

The gas supply pipe fitting is a threaded 1/2 gas cylindrical male attachment. These pipes must be installed so that they are never longer than 2000 mm when fully extended. Once connection has been made, make sure that the flexible metal pipe does not touch any moving parts and is not compressed. Only use pipes and seals that comply with current national regulations.

⚠ IMPORTANT: If a stainless steel hose is used, it must be installed so as not to touch any moving part of the furniture (e.g. drawer). It must pass through an area where there are no obstructions and where it is possible to inspect it across its entire length.

⚠ The appliance should be connected to the main gas supply or to a gas cylinder in compliance with the current national regulations. Before making the connection, make sure that the appliance is compatible with the gas supply you wish to use. If it is not, follow the instructions indicated in the paragraph "Adapting to different types of gas".

⚠ After connection to the gas supply, check for leaks with soapy water. Light up the burners and turn the knobs from max position 1* to minimum position 2* to check flame stability.

⚠ Connection to the gas network or the gas cylinder may be carried out using a flexible rubber or steel hose, in accordance with current national legislation.

ELECTRICAL WARNINGS

⚠ IMPORTANT: Information about current and voltage consumption is provided on the rating plate.

⚠ The rating plate is on the front edge of the oven (visible when the door is open).

⚠ It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by a multi-pole switch installed upstream of the socket in accordance with the wiring rules and the appliance must be earthed in conformity with national electrical safety standards.

⚠ The power cable must be long enough to connect the appliance, once fitted in its housing, to the main power supply. Do not pull the power supply cable.

⚠ Do not use extension leads, multiple sockets or adapters. The electrical components must not be accessible to the user after installation. Do not use the appliance when you are wet or barefoot. Do not operate this appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped.

⚠ If the supply cord is damaged, it must be replaced with an identical one by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard - risk of electric shock.

⚠ If the power cable needs to be replaced, contact an authorised service centre.

⚠ WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

CLEANING AND MAINTENANCE

⚠ WARNING: Ensure that the appliance is switched off and disconnected from the power supply before performing any maintenance operation; never use steam cleaning equipment - risk of electric shock.

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

⚠ Do not use abrasive or corrosive products, chlorine-based cleaners or pan scourers.

⚠ Make sure the appliance has cooled down before cleaning or performing maintenance. - risk of burns.

⚠ WARNING: Switch off the appliance before replacing the lamp - risk of electric shock.

⚠ To avoid damaging the electric ignition device, do not use it when the burners are not in their housing.

Wear protective gloves for cleaning and maintenance.

DISPOSAL OF PACKAGING MATERIALS

The packaging material is 100% recyclable and is marked with the recycle symbol . The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

DISPOSAL OF HOUSEHOLD APPLIANCES

This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations. For further information on the treatment, recovery and recycling of household electrical appliances, contact your local authority, the collection service for household waste or the store where you purchased the appliance. This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent negative consequences for the environment and human health. The symbol on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

ENERGY SAVING TIPS

Only preheat the oven if specified in the cooking table or your recipe. Use dark lacquered or enamelled baking trays as they absorb heat better.

Use a pressure cooker to save even more energy and time.

DECLARATION OF CONFORMITY

This appliance meets Ecodesign requirements of European Regulation 66/2014 in compliance with the European standard EN 60350-1.

This appliance meets Ecodesign requirements of European Regulation 66/2014 in compliance with the European standard EN 60350-2.

This appliance meets Ecodesign requirements of European Regulation 66/2014 in compliance with the European standard EN 30-2-1

This appliance meets Ecodesign requirements of European Regulation 65/2014 in compliance with the European standard EN 15181.



NOTE: This appliance is fitted with a battery powered ignition system (the battery provided). Should the ignition system start to spark slowly - or not at all, the battery will need replacing. See the section on battery replacement.



May explode or leak if recharged, disposed of in fire, shortcircuited or improperly inserted.
0% MERCURY AND CADMIUM

Technical Characteristics

Grill 52

Main Oven Usable Volume: 67 Litres
Usable Volume: 64 Litres
heating mode: Conventional

ENERGY LABEL and ECODESIGN

Regulation (EU) No 65/2014 supplementing Directive 2010/30/EU.
Regulation (EU) No 66/2014 implementing Directive 2009/125/EC.

Standard EN 15181.

Hob

ECODESIGN

Regulation (EU) No 66/2014 implementing Directive 2009/125/EC.
Standard EN 30-2-1

Battery 1.5V Alkaline AA

Mains frequency and voltage of the electric section and characteristics of the gas section

Model	Gas section	
	Class	Rated power kW (1)
HD5G00KCB/UK HD5G00KCW/UK	I2H3+	12,80 (931 g/h - G30) (914 g/h - G31)

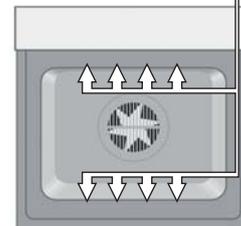
(1) The values in g/h refer to the capacities with liquid gas (Butane, Propane).

NOTICE

! VERY HOT SURFACES

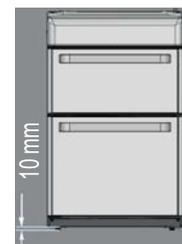
FOOD OR GREASE ON THESE SURFACES COULD CAUSE SMOKE AND POSSIBLY EVEN BURN

YOU MUST KEEP THE OVEN AND GRILL CAVITIES CLEAN



! ATTENTION

DURING INSTALLATION THE FEET OF THE APPLIANCE MUST BE LOWERED SO THAT AN AIR GAP OF AT LEAST 10MM (1CM) IS LEFT BETWEEN THE BASE OF THE APPLIANCE AND THE FLOOR.



! ATTENTION

WHEN USING THE MAIN OVEN YOU MUST ENSURE THAT THE BASE OF THE CAVITY IS NOT COVERED WITH ALUMINUM FOIL, UTENSIL OR ANY OTHER FORM OF COVERING. FAILURE TO DO THIS MAY RESULT IN THE CAVITY BEING DAMAGED.

Installation tips

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The appliance must only be installed by a competent person. In the UK, gas safe registered installers undertake to work to safe and satisfactory standards. Before moving your cooker check that it is cool, and switch off at the cooker control unit. Movement of your cooker is most easily achieved by lifting the front as follows:

Open the grill door sufficiently to allow a comfortable grip on the underside front edge of the oven roof, avoiding any grill elements.

Note: Take care in moving the cooker as it is heavy. Take care to ensure that any floor covering is not damaged. (FIG. C)

Splashplate optional, apply to Parts Department (see Back Cover for contact number.)

The following instructions should be read by a qualified technician to ensure that the appliance is installed, regulated and technically serviced correctly in compliance with current regulations.

Important: remember to unplug the appliance from the mains before regulating the appliance or carrying out any maintenance work.

Positioning

Important: 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.

Installation of the cooker

For a correct installation of the cooker the following precautions must be followed:

The height of the cooker can be adjusted by means of adjustable feet in the plinth (900mm - 915mm). Adjust the feet by tilting the cooker from the side. Then install the product into position.

NOTE: This appliance must not be fitted on a platform. The cooker is designed to fit between kitchen cabinets spaced 500mm apart. The space either side need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinets one side or both as well as in a corner setting. It can also be used free-standing.

Adjacent side walls which project above hob level, must not be nearer to the cooker than 150mm or 65mm (Fig. A) and should be protected by heat resistant material. Any overhanging surface or cooker hood should not be nearer than 750mm. (Fig.A)

- The cooker may be located in a kitchen, a kitchen/diner or bed sitting room, but not in a bathroom or shower room.
- The hoods must be installed according to the requirements in the hood handbook.
- The wall in contact with the back of the cooker must be of flameproof material.
- The cooker is fitted with a safety chain that must be attached to a hook, secured to the wall behind the appliance.

Note: some models can have their gas connection inverted. It is important to make sure the safety chain is always situated on the side which corresponds to the hose holder (Fig. B).

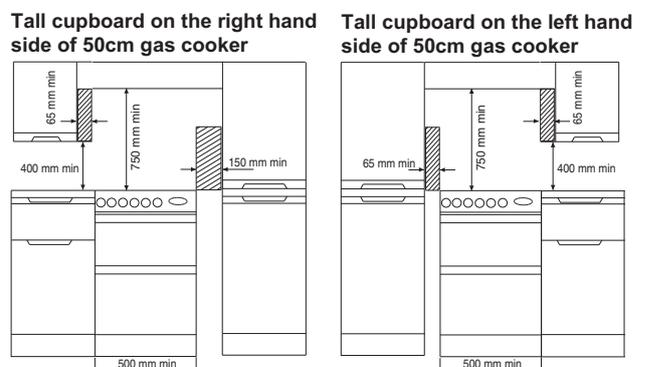


Fig. A

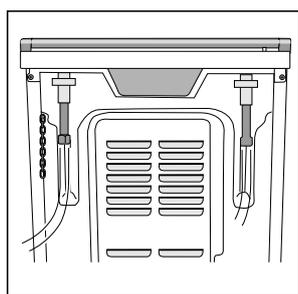
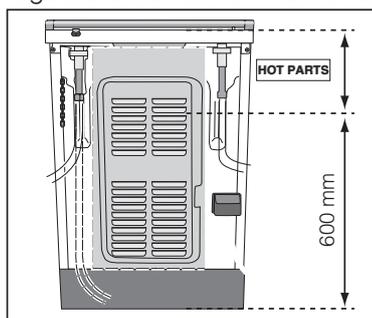


Fig. B

Gas connection

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. If not, follow the instructions indicated in the paragraph headed "Adaptation to different gas types". On some models the gas supply can be connected on the left or on the right, as necessary; to change the connection, reverse the position of the hose holder with that of the cap and replace the gasket (supplied with the appliance). In the case of connection to liquid gas, by tank, use pressure regulators that conform to the regulation in force. The



Moving the Cooker

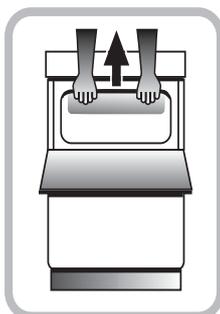


Fig. C

gas supply must be connected to the left of the appliance. Be sure that the hose does not pass through the rear of the cooker touching hot parts.

! Make sure the supply pressure

conforms with the values shown in the table entitled "Characteristics of the burners and nozzles".

When the cooker is installed between cabinets (recessed), the gas connection must be effected by an approved flexible hose with bayonet fitting (BS 669 Current Edition). The gas inlet for the cookers is a threaded G 1/2 gas female fitting.

The appliance must not be installed behind a decorative door in order to avoid overheating

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, gas safe approved engineer must be called for installation.

Disposing of the appliance

When disposing of the appliance please remove the plug by cutting the mains cable as close as possible to the plug body and dispose of it as described above.

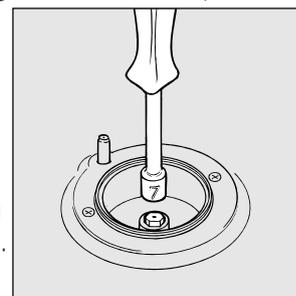
Adapting the cooker to different types of gas*

In order to adapt the cooker to a different type of gas with respect to the gas for which it was produced (indicated on the label attached to the lid), follow these steps:

a) replace the hose holder mounted on the appliance with that supplied in the bag of "cooker accessories".

b) Replacing the burner nozzles on the hob:

- remove the grids and slide the burners from their housings;
- unscrew the nozzles using a 7 mm socket spanner, and replace them with nozzles for the new type of gas (see table 1 "Burner and nozzle characteristics").
- replace all the components by repeating the steps in reverse order.



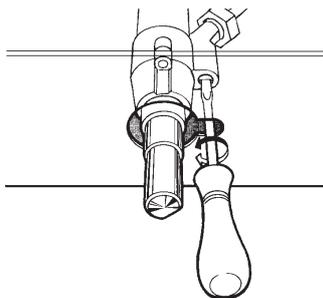
* (only available on certain models)

c) Minimum regulation of the hob burners:

- turn the tap to minimum;
- remove the knob and adjust the regulation screw, which is positioned in or next to the tap pin, until the flame is small but steady.

! In the case of liquid gas, the regulation screw must be screwed in to the bottom.

- check that the flame does not turn off when you turn the tap quickly from high to low.



d) Regulating the primary air of the burners:

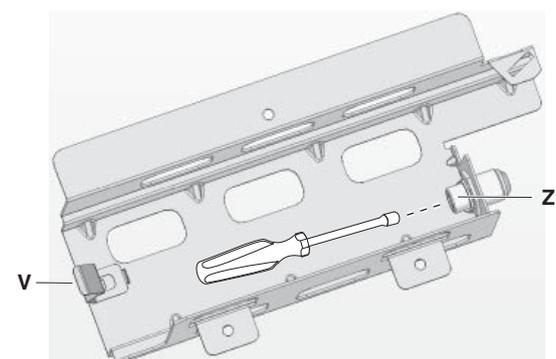
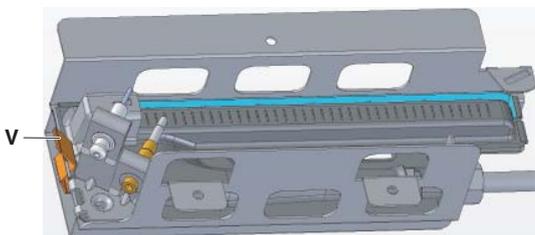
The primary air of the burners requires no regulation.

Adapting to different types of gas*

In order to adapt the oven to a different type of gas with respect to the gas for which it was manufactured (indicated on the label), follow these simple steps:

a) Replacing the oven burner nozzle

- open the oven door fully
- pull out the sliding oven bottom
- **unscrew the two screws and take off the shield protecting the burner (in main oven burner only).**
- Pry the fixing tab "V" and remove the oven burner
- Unscrew the oven burner nozzle using the socket spanner for the nozzles "Z", or a 7 mm socket spanner, and replace it with a nozzle suited to the new type of gas (see Table 1).



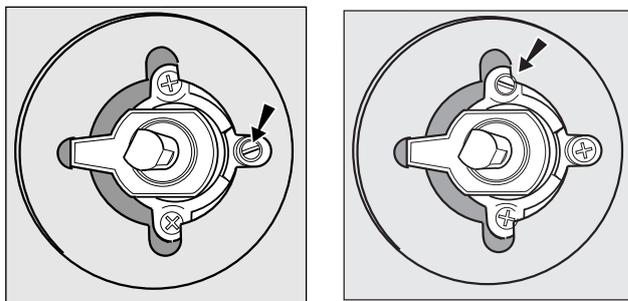
Take particular care handling the spark plug wires and the thermocouple pipes.

- Replace all the parts, following the steps described above in the reverse order.

b) Minimum regulation of the gas oven burner with thermostat:

- light the burner as described in the paragraph "the oven knob" of the instruction booklet.
- turn the knob to Max for about 10 minutes and then turn the knob to the Min setting;
- remove the knob;
- regulate the screw positioned outside the thermostat pin until the flame is small but steady.

! In the case of liquid gas, the regulation screw must be screwed in to the bottom.



- check that the burner does not turn off when you turn the knob from Max to Min and when you open and close the oven door quickly.

Adapting the gas grill to different types of gas*

Replacing the nozzle of the grill burner:

- remove the screw and then slide out the grill burner "V" (see Fig. E);
- unscrew the grill burner nozzle using the special socket spanner for the nozzles (see Fig. F) or better still a 7 mm socket spanner; replace the nozzle with a nozzle for the new type of gas (see table 1).

* (only available on certain models)

Burner and Nozzle Specification

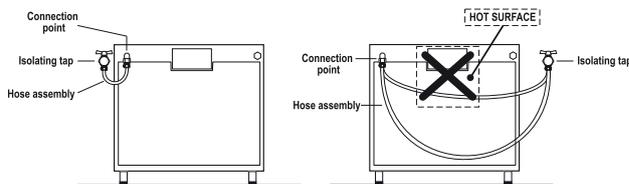
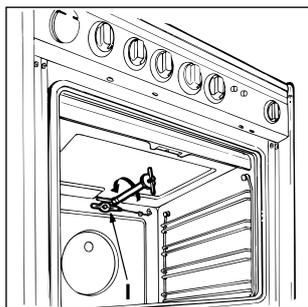
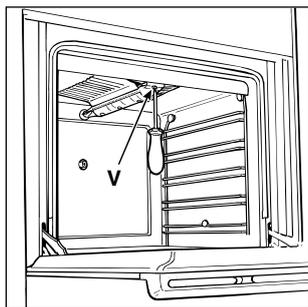


Fig.E

Fig.F

Important

On completion of the operation, replace the old rating sticker with one indicating the new type of gas used. This sticker is available from our Service Centres.

Note

Should the pressure of the gas used be different (or vary) from the recommended pressure, it is necessary to fit a suitable pressure regulator onto the inlet pipe in compliance with current National Regulations relative to "regulators for channelled gas".

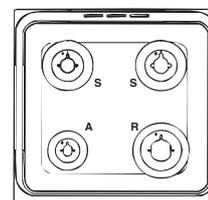


Table 1

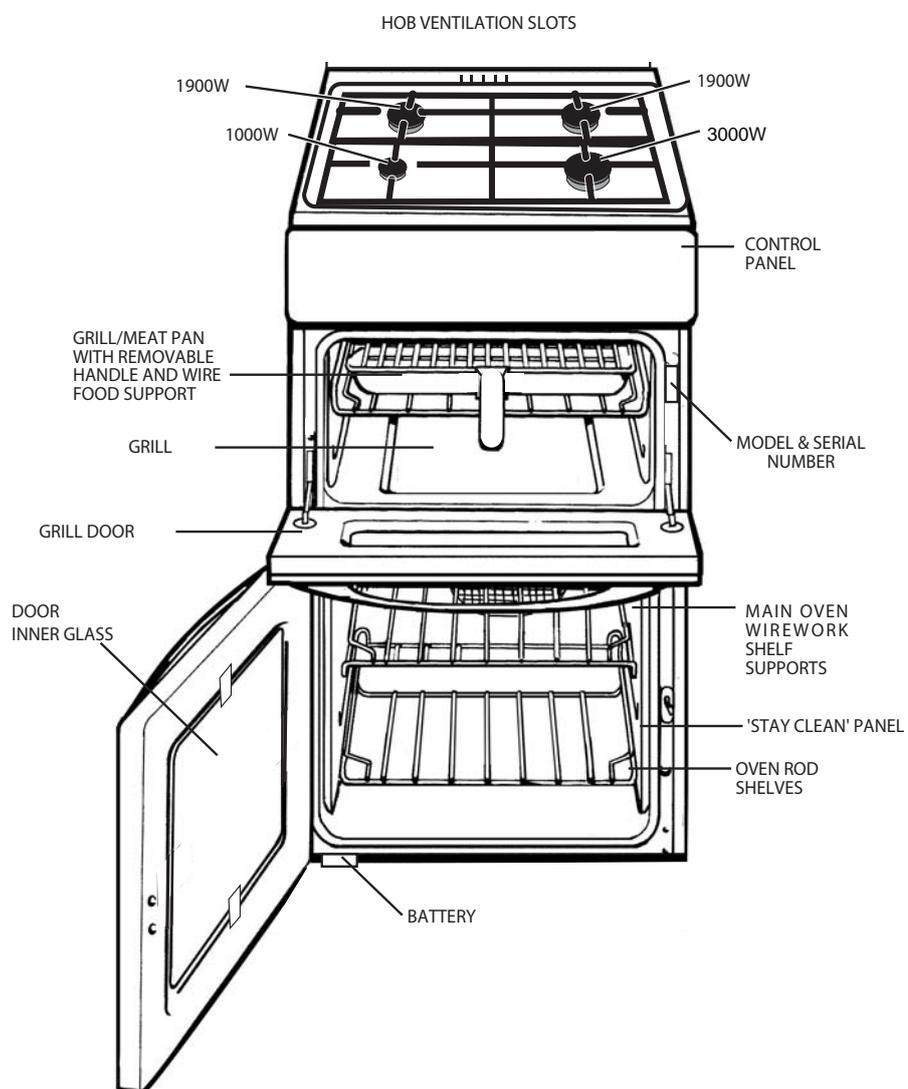
Burner	Diameter (mm)		Thermal Power kW (p.c.s.*)		Liquid Gas ****				Natural Gas	
					By-Pass 1/100 (mm)	Nozzle 1/100 (mm)	Flow* g/h		Nozzle 1/100 (mm)	Flow* l/h
							***	**		
Fast (Large)(R)	100	94	3,00	0,7	41	87	218	214	128	286
Semi Fast (Medium)(S)	75	69	1,90	0,4	30	70	138	136	104	181
Auxiliary (Small)(A)	51	46	1,00	0,4	30	52	73	71	76	95
Oven	-	-	2,50	0,6	36	71	182	179	115	238
Grill	-	-	2,50	1,3	63	80	182	179	122	238
Supply Pressures			Nominal (mbar)				28-30	37	20	
			Minimum (mbar)				20	25	17	
			Maximum (mbar)				35	45	25	

* At 15°C and 1013 mbar- dry gas
 ** Propane P.C.S. = 50,37 MJ/Kg
 *** Butane P.C.S. = 49,47 MJ/Kg
 Natural P.C.S. = 37,78 MJ/m³

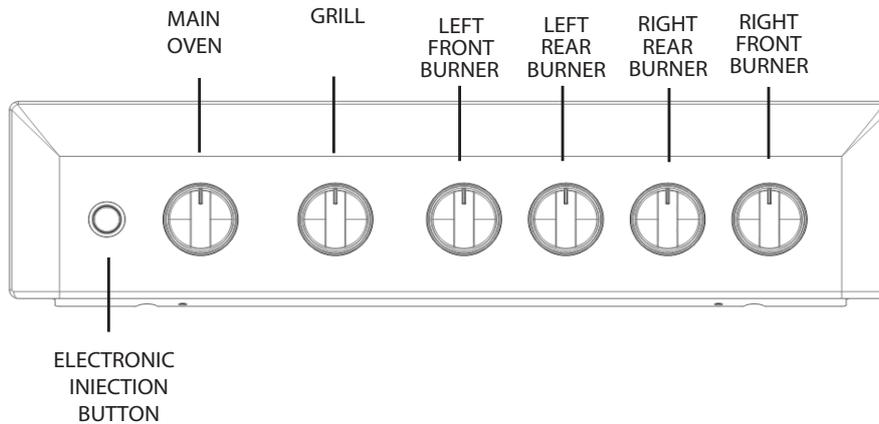
**** (only available on certain models)

Features

EN



Control Panel



Control Knobs for the gas burners

The position of the gas burner controlled by each one of the knobs is shown by a solid ring ●. To light one of the burners, press down and turn the corresponding knob counter clockwise to the maximum 🔥 setting. Each burner can be operated at its maximum, minimum or intermediate power. Shown on the knob are the different symbols for off ● (the knob is on this setting when the symbol corresponds with the reference mark on the control panel), for maximum 🔥 and minimum 🔥. To obtain these settings, turn the knob counter clockwise with respect to the off position. To turn off the burner, turn the knob clockwise until it stops (corresponding again with the ● symbol).

Electronic Ignition for the Gas Hob*

This device operates when a slight pressure is applied to the button marked with ✨ symbol. To light a specific burner just press the button ✨ while pushing the corresponding knob all the way in and turning it counter-clockwise until it lights. For immediate lighting, first press the button and then turn the knob.

! Should the burner flames accidentally go out, turn off the control knob and wait at least 1 minute before trying to relight.

Grill Control

This control switches on the top heating elements in the top oven..

The temperature of the top oven can be set anywhere between 80°C and 230°C by turning the knob clockwise.

To set the grill turn the corresponding knob to 🔥

The grill can be operated at minimum 🔥 and maximum 🔥 setting.

Main Oven Control

This control switches on the top and rear heating elements at various times in the main oven, dependent on which mode has been set.

The temperature of the main oven can be set anywhere between 80°C and 230°C by turning the knob clockwise from 1 to 9.

Hotplate

EN

The hotplate lid is fitted with a safety device which cuts off the gas supply to the hotplate burners unless the lid is fully open. Do not use the safety device as a means of controlling the hotplate burners.

The hotplate has two high speed burners and two simmering burners which will accommodate pans between 100mm (4") and 240mm (9 1/2") diameter. All pans should be positioned centrally over the burners.

TO USE THE HOTPLATE

1. Remove any items or spillage from the top of the lid and then raise it to its fully open position.
2. Press the ignition button and then push in and turn the control knob of the chosen burner anti-clockwise to the large flame symbol. Continue to press the ignition button until the sparks light the gas.
3. Turn the control knob anti-clockwise to reduce the heat input. Only turn the control knob between the large flame symbol and the small flame symbol when adjusting the setting.
4. To turn off, turn the control knob fully clockwise to the symbol **O**.

DO NOT use the hotplate unless all pan supports are in position.

DO NOT use mis-shapen pans which may be unstable.

DO NOT use round base woks directly on the pan supports.

DO NOT use the glass lid as a working surface.

Each burner is fitted with a spark ignitor for lighting the gas. To ensure rapid lighting of the burners every time they are used, the ignitors must be kept **clean and dry**. Remove any food spillage or cleaning materials from the ignitor using a small nylon brush such as a tooth brush. Access to the ignitor can be achieved by lifting off the loose burner parts carefully when the burners are cool.

When the hotplate burner bodies and caps are removed for cleaning, be careful not to drop any food particles or cleaning materials into the burner bases, to avoid the possibility of blocking the gas jets.

If aluminium based pans are used, a silvery deposit may appear on the top edge of the pan support fingers. See 'Care and Cleaning' section for cleaning information.

SAFETY REQUIREMENTS FOR DEEP FAT FRYING

1. Never fill chip pans more than one third full with oil

or fat.

2. Never leave oil or fat unattended during the heating or cooling period.
3. Never heat fat or fry with a lid on the pan.
4. Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods in particular will cause frothing and spitting if added too quickly.
5. Always keep the outside of the pan clean and free from streaks of oil or fat.

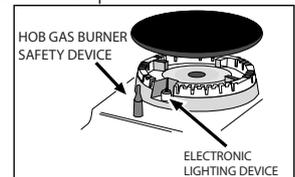
HOW TO DEAL WITH A FAT FIRE

1. **Do not** move the pan.
2. Turn off the hotplate burners.
3. Smother the flames with a fire blanket or damp cloth to extinguish the fire. **Do not** use water or a fire extinguisher as the force of it may spread the burning fat or oil over the edge of the pan.
4. Leave the pan for at least 60 minutes before moving it.

Models with Hob Gas Burner Safety Devices to Prevent Leaks

These models can be identified by the presence of the device itself.

! Since the hob burners are equipped with a safety device, you must hold the control knob in for about 3-7 seconds after the burner has been lighted to allow the gas to pass until the safety thermocouple has heated.



Practical Advice on Using the Burners

To use the burners as efficiently as possible, some basic guidelines should be followed:

- Use cookware that is the right size for each burner (see table) in order to prevent the flame from spreading beyond the bottom of the cookware.
- Only use cookware with flat bottoms.
- As soon as the boiling point is reached, turn the knob to the lowest setting.
- Always use lids with pots and pans.

Burner	ř Cookware diameter (cm)
Fast (R)	20 -22
Semi Fast (S)	16 - 20
Auxiliary (A)	10 - 14

Grill

GRILLING MUST BE DONE WITH THE GRILL DOOR OPEN.

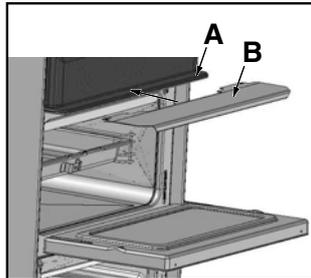
CONTROL KNOBS MAY BECOME HOT DURING GRILLING.

CAUTION: ACCESSIBLE PARTS WILL BECOME HOT WHEN THE GRILL IS USED - CHILDREN SHOULD BE KEPT AWAY.

To operate the grill proceed as follows:

- Open the grill door and remove the grill pan.
- Press the ignition button and then push in and turn the grill control knob anti-clockwise to the large flame symbol. Continue to press the ignition button until the spark lights the gas.
- Turn the control knob anti-clockwise to the desired setting. There is a delay of about six seconds whilst the safety device operates before the burner comes on full. Only turn the control knob between the large flame symbol and the small flame symbol when adjusting the setting.
- To turn off, turn the control knob fully clockwise to the symbol O

! When using the grill, the oven door must be left open by positioning the deflector "B" between control panel and deflector "A" to prevent the cooker knobs from overheating.



Slide the grill pan along the runner towards the rear of the grill compartment until it stops. An odour may be noticed when first using the grill - this should cease after a short period of use.

Grill can be started from cold but for the best result preheat for approximately five minutes. Most cooking is done with the heat on full, but it may be necessary after sealing the food to reduce the heat as required.

For au gratin dishes eg. Macaroni Cheese and meringue toppings eg. Baked Alaska place the dish on the floor of the grill compartment. The base of the grill pan can be used for warming fruit garnishes on the reduced setting.

DO NOT cover the grill pan or grid with aluminium foil as this can hold fat, intensify the heat and create a fire hazard.

Relighting' the burner

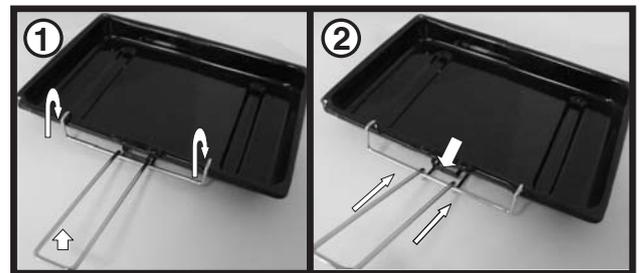
In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

Fixing the Grill PanHandle

The grill pan handle is detachable from the pan to facilitate cleaning and storage. Fix the pan handle securely before use:

1. Fit the handle to the grill pan so that the external 'hooks' embrace the edge of the pan (fig. 1)
2. Make sure that the middle part of the handle fits exactly the protruding support of the pan (fig .2) and holds the pan from the bottom.

The food must be placed on the rack in the grill pan. Position the grill pan on top of the oven rack. The best results are achieved by placing the oven rack on the uppermost shelves. Pouring a little water into the grill pan will make the collection of grease particles more efficient and prevent the formation of smoke.



Oven

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The main oven is fitted with a safety device that will cut off the gas supply to the burner if the flame has been extinguished for any reason. Each time the main oven is used, the safety device has to be activated by pushing and holding in the control knob for 3 seconds after the gas has lit.

The oven has different heat zones - the thermostat settings refer to the temperature on the middle shelf position; above this shelf it is hotter and below it is cooler. Two shelves provide five possible cooking levels enabling full use of the different temperatures inside the oven.

The maximum size of baking tray that should be used is 325mm x 350mm (13" x 14").

TO USE THE MAIN OVEN

1. Place the oven shelves in the appropriate positions (refer to cooking charts).
2. Press in the ignition button and then push in and turn the control knob fully anti-clockwise. Continue to push in the control knob for a further 3 seconds after the gas has lit to allow time for the safety device to operate. If the burner extinguishes when the control knob is released, repeat the procedure ensuring the control knob is fully depressed and allowing more time for the safety device to operate.
3. Turn the control knob clockwise to the required setting (refer to cooking chart).
4. To turn off, turn the control knob fully clockwise the the symbol **O**.

If for any reason the oven burner has not lit after 15 seconds, turn the control knob to the OFF position. Leave the main oven door open and wait for at least 1 minute before attempting to light the burner again. Never place dishes over the burner.

An odour may be noticed when first using the oven - this should cease after a short period of use.

RELIGHTING THE BURNER

In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

COLD START COOKING

Anything requiring long slow cooking such as casseroles and rich fruit cakes can be put into a cold oven. Satisfactory results can also be obtained with creamed mixture, rich pastries or yeast mixtures, but for perfection we recommend preheating the oven for about 15 minutes at the gas mark you require for cooking.

ROASTING OF LARGE POULTRY

The maximum weight of poultry that can be accommodated is 11.5kg (25 lbs) of suitable shape. It is important to check that the bird DOES NOT overhang the burner at the back of the oven.

STORAGE AND RE-HEATING OF FOOD

It is vitally important to strictly adhere to the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.

1. If food is to be frozen or not served immediately, cool it in a clean container as quickly as possible.
2. Completely thaw frozen food in the refrigerator before re-heating.
3. Re-heat food thoroughly and quickly either on the hotplate or in a hot oven, Mk. 6, and then serve immediately.
4. Only re-heat food once.

'COOK CHILL' DISHES

These should always be placed in a pre-heated oven ideally on the first or second shelf position. Follow the packet instructions for cooking time.

ALUMINIUM FOIL

If using Aluminium Foil:

1. Remember that it is important to increase the cooking time by one third.
2. Never allow the foil to touch the sides of the oven.
3. Never cover the oven interior with foil.
4. Never cover the oven shelves with foil.

The oven temperature control marking are gas marked 0 to 9. The equivalent degrees Celsius (sometimes called Centigrade) and degrees Fahrenheit are shown below as a guide.

Gas Mark	Fahrenheit	Celsius	Description
1	275	140	cool
2	300	150	---
3	325	170	very moderate
4	350	180	moderate
5	375	190	---
6	400	200	moderately hot
7	425	220	hot
8	450	230	---
9	475	240	very hot

Oven Cooking Chart

EN

The following times and setting are for guidance only. You may wish to alter the setting to give a result more to your satisfaction. When a different setting to that shown below is given in a recipe, the recipe instructions should be followed. Allow 15 minutes preheat for best results. Always turn the thermostat knob to Mark 9 before selecting the appropriate gas Mark. Shelf position 1 is the highest.

Food	Gas Mark	Shelf Position	Approx. Cooking Time and Comments
Fish			
Oily and white fish	3 or 4	4	25-60 mins. depending on recipe
Meat and Poultry			
Beef	4 or 5	4	25-30 mins per 450g (1 lb) + 25 mins. extra
Ham	5	4	40 mins per 450g (1 lb) covered in foil plus 40 mins. extra
Lamb	5	4	30 mins per 450g (1 lb) + 30 mins extra
Pork	5	4	40 mins per 450g (1 lb) + 40 mins extra
Chicken	5	4	25 mins per 450g (1 lb) + 25 mins extra
Duckling & Goose	5	4	25 mins per 450g (1 lb) + 25 mins extra
Turkey	4 or 5	4 or 5	15-20 mins per 450g (1 lb) + 20 mins
Casseroles	3	3or4	2-6 hrs. depending on cut of meat
Vegetables			
Baked jacket potatoes	4 or 5	3	1½ - 3 hrs. until soft, depending on size
Puddings			
Milk Puddings (500ml/1 pt)	3	4	1¼-2½ stand dish on baking tray and started with warm milk
Baked Custard (500ml/1 pt)	3	4	45-60 mins. bain-marie
Baked Sponge Puddings	4	3	40-50 mins
Baked Apples	3	3	30-45 mins depending on type and size of apples
Meringue Topped Puddings	1	3or4	15 mins or until "tinged" with brown
Apple Tart (1 x205mm/8")	6	2	45-60 mins
Fruit Crumble	5	2	35 -45 mins
Cakes, Pastries & Biscuits			
Small Cakes 2 trays	5	2 and 4	15-25 mins.
1 tray	5	2	15-22mins.
Victoria sandwich (2 x 7")	4	2 and 4	20-30 mins
Swiss Roll (3 egg quantity)	5	2	15-20 mins.
Meringues	1	3	2-3 hrs
Christmas cake (1 x 205mm / 8")	2	3	Time depending on recipe
Madeira cake (1 x 180mm / 7")	4	4	1¼-1½ hrs.
Rich Fruit cake (1 x 180mm / 7")	2	4	Time depending on recipe
Scones	7	1 and 3	10-20 mins.
Shortbread (1 x 180mm / 7")	2	3	55 -65 mins.
Biscuits	4	1 and 3	10-20 mins.
Shortcrust Pastry	6	2	15 - 60 mins depending on use.
Rich Short Crust	5	1 and 3	20-30 mins.
Flaky/Puff Pastry	7	2	10-30 mins.
Choux Pastry	6	2	20-30mins.
Yeast Mixtures			
Bread - rolls	7	2 and 4	20-30 mins.
Miscellaneous			
Yorkshire Pudding:- large	7	1	30-40 mins
individual	7	2	20-30mins

When baking with two trays or tins on two levels, the top tray is removed first and the lower tray moved up to the top position for a few minutes longer.

Soft Margarine -
Use the oven settings recommended by the margarine manufacturer and not those indicated on the cooking chart.

Care and Cleaning

EN

Grill

Remove the grill pan and the wire grid food support, it is best to wash these items immediately after use to prevent stains from being burnt on when used again. Wipe out the Grill compartment, use a fine steel wool soap pad to remove stubborn stains from the grill runners and the floor of the compartment. Wipe over the control panel with a damp cloth and polish with a dry cloth.

Control Panel

Do not use cream cleaners, oven cleaners or aerosols, scouring pads or abrasive powder for cleaning the plastic knobs as damage will occur.

Decorative Trims

It is advisable to clean the decorative trims regularly to prevent any build up of soiling. The recommended method of cleaning is to wipe over the trims with a soft cloth wrung out in warm water or mild non-abrasive cleaner. (If in doubt try the cleaner on a small area of trim which is not noticeable in normal use). Then, after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

Doors

Wipe over the outer door glass panels with a cloth wrung out in warm soapy water, then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth. Ensure that glass doors are not subjected to any sharp mechanical blows.

Glass Inner Door Panel (where fitted) *

Open the door fully **and unscrew the two screws securing the glass panel**, taking care not to allow the glass to fall. The glass panel may now be washed at the sink. Stubborn stains can be removed by using a fine steel wool soap pad. Ensure the glass panel is not subjected to any sharp mechanical blows. Take particular care not to damage the inner surface which is coated with a heat reflective layer. After cleaning, rinse and dry with a soft cloth. For slight soiling the inner glass panel may be cleaned, while still warm, without removing it from the door.

Warning: Oven must not be operated with inner door glass removed.

Take care during cleaning not to damage or distort the door seals. Do not lift the door seal from the oven chassis, if necessary remove the seal by carefully unhooking the corner clips.

Take care that the rating label edges are not lifted during cleaning, and furthermore that the lettering is not blurred or removed.

Top Cavity

Remove the rod shelves and grill pan. Use a fine steel wool soap pad to remove stubborn stains from the rod shelves, grill pan and the floor of the oven. Clean the glass part of the oven door using a sponge and a non-abrasive cleaning product, then dry thoroughly with a soft cloth. Do not use rough abrasive material or sharp metal scrapers as these could scratch the surface and cause the glass to crack.

Main Oven Cleaning

Main oven is fitted with "Stay Clean" panel.

'Stay Clean' panels are covered with a special enamel which absorbs cooking soils. At higher temperatures the soiling is slowly destroyed. In most cases normal cooking at higher temperatures will permit this cleaning to take place automatically. However, if higher cooking temperatures are not used regularly then it may be necessary, in order to prevent heavy soiling, to run the oven at maximum temperature for at least two hours, from time to time. The 'Stay Clean' panel can be washed in warm soapy water followed by rinsing in clear water. Dry well with a soft cloth.

NOTE: Do not use enzyme washing powder, harsh abrasives or chemical oven cleaners of any kind.

Oven Shelf Supports

The shelf supports are removable and dishwasher safe.

To remove hold the support at the front and pull away from the oven side, this can then be cleaned in a sink or a dishwasher. When removed it allows access to the oven side, which can be cleaned with warm soapy water.

To refit the support, insert the longer leg into the rear fixing hole and push in the front leg.

Replacing the Battery

The battery is not covered by the guarantee. Use an alkaline AA battery. The battery holder is located in the plinth panel below the oven door. Open the oven door fully. Press the tag on the left hand side of the battery holder/cover and withdraw it just enough to get access to the battery. Fit the new battery with the end marked "+" on the same side of the battery holder as the red lead. Replace the battery holder by pushing it firmly into the hole in the plinth.

Catalytic Cleaning*

In some models, the most exposed internal vertical sides of the oven are coated with porous enamel, which is called catalytic enamel. When heated, this enamel destroys fat particles given off by the food. This "oxidation" of the fat particles occurs when the temperature of the sides exceeds 170°C. The porous quality of the catalytic enamel increases the surface area where the exchange vital to the oxidation of the fats takes place.

If there is still grime on the catalytic surfaces after the cooking programme has ended, leave the empty oven on with the door shut, turning the temperature adjustment knob to its maximum setting. Leave the oven like this for a period of time between 60 and 90 minutes, according to how much dirt was left inside. The cleaning process for more stubborn food residues may be quickened by using hot water and a soft brush.

* (only available on certain models)

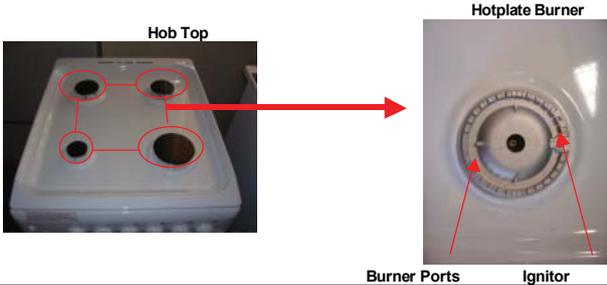
Cooking Results Not Satisfactory?

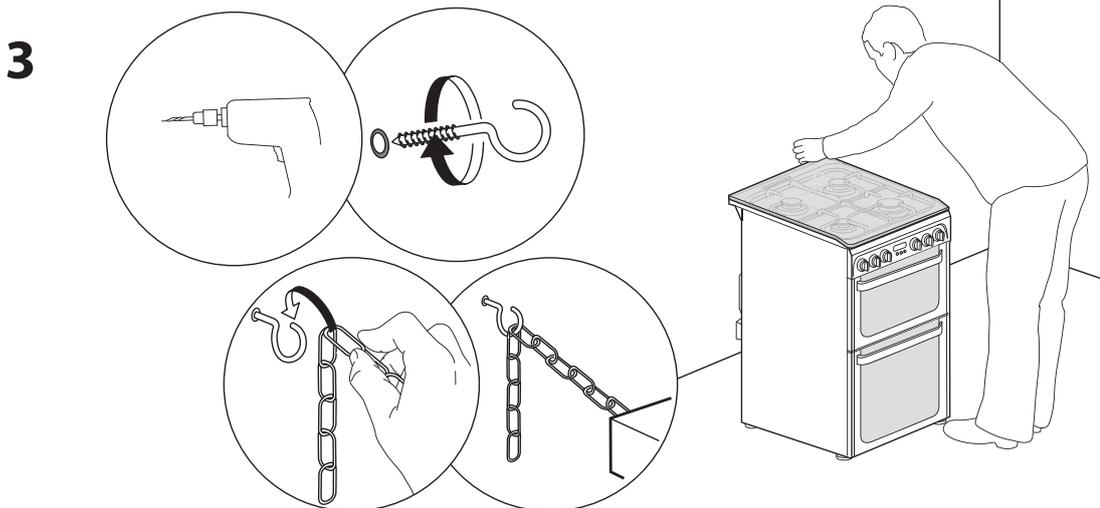
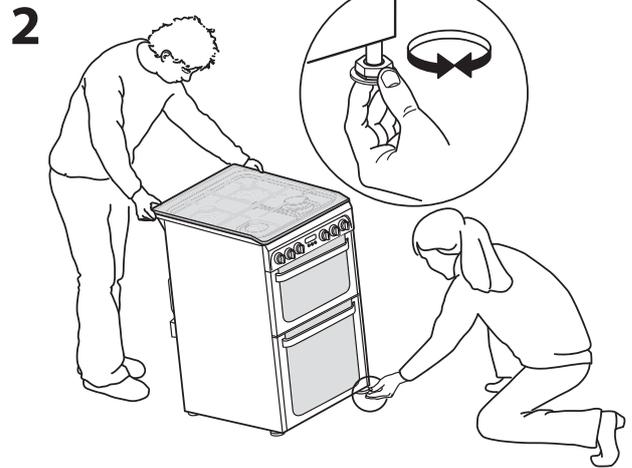
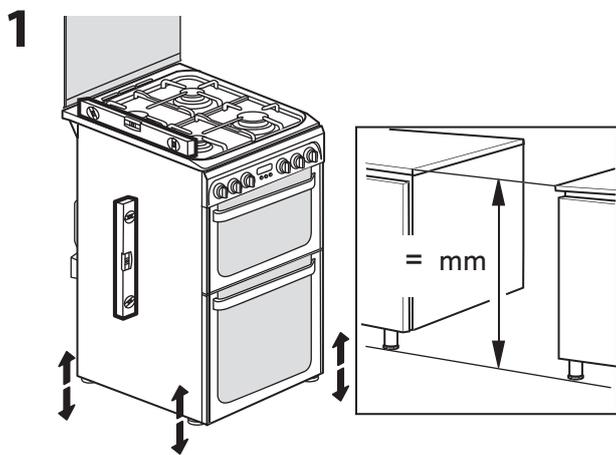
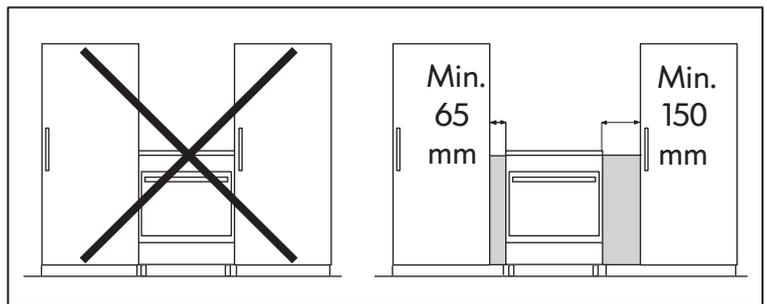
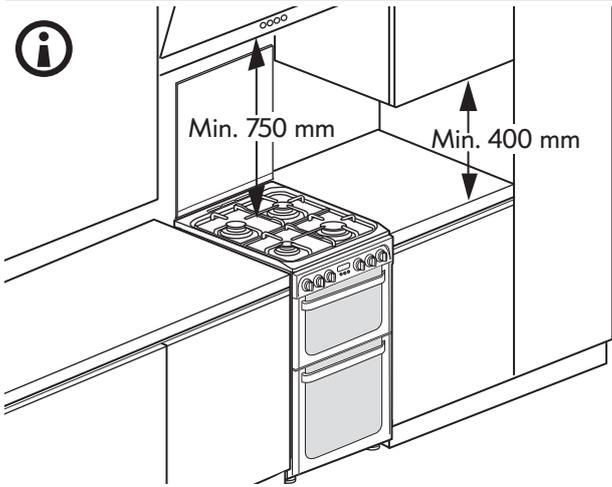
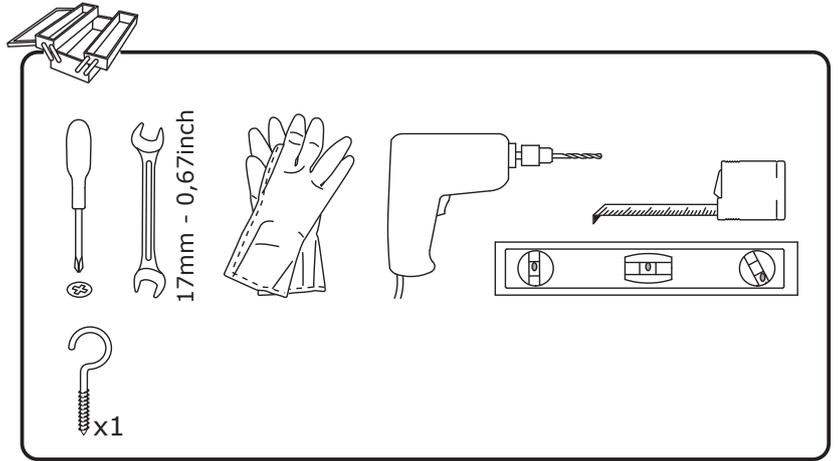
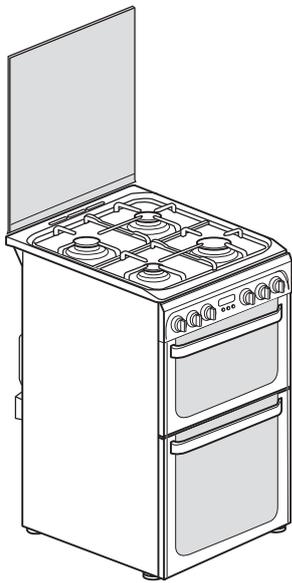
Problem	Check
Grilling Uneven cooking front to back	Ensure that the grill pan is positioned centrally below the grill element.
Fat splattering	Ensure that the grill is not set to too high a temperature.
Oven Baking Uneven rising of cake	Ensure that the oven shelves are level by using a spirit level on the rod shelf and adjusting, using suitable packing e.g. wood, under the feet of the appliance. This should be checked both left to right and front to back. Ensure that the food is positioned centrally in the oven.
Sinking of cakes	The following may cause cakes to sink: 1. Cooking at too high a temperature. 2. Using normal creaming method with soft margarine.
Over/Under cooking Fast/Slow cooking	Refer to the cooking times and temperatures given in the oven temperature charts, however, it may be necessary to increase or decrease temperatures by 10°C to suit personal taste. Do not use utensils greater than 2L' ins in height.

Something Wrong with your Cooker?

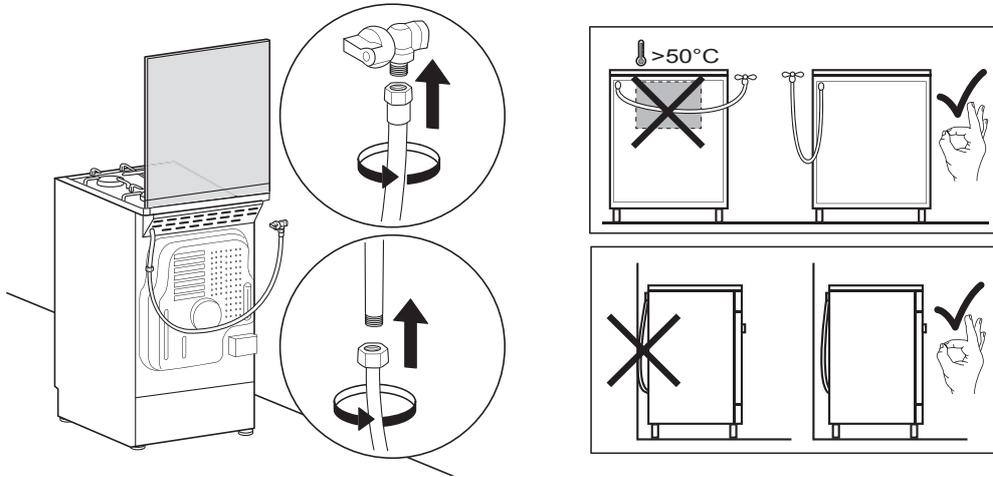
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Before contacting your Service Centre or Installer, check the problem guide below, there may be nothing wrong with your cooker.

Problem	Check
<p>Ignition does not work</p>  <p>The diagram consists of two images. The left image shows a white hob top with four burners. Red circles are drawn around each burner, and a red arrow points from the top-right burner towards the right image. The right image is a close-up of a hotplate burner. Red circles highlight the burner ports and the ignitor. Labels 'Burner Ports' and 'Ignitor' are placed below the burner with red lines pointing to the respective parts.</p>	<p>If all burners fail to ignite: Check that sparks appear at the burners; A clicking noise should be heard.</p> <p>If only one burner fails to ignite</p> <p>Check that the burner is dry and that spillage of food or cleaning fluid remains are not affecting the Ignitor or burner ports.</p> <p>Clean away any debris with a dry nylon brush such as an old dry toothbrush. If a wire wool pad has been used for cleaning around the burner ensure the Ignitor is free from any stray strands. Any water on the burner should be dried with a cloth or kitchen towel.</p> <p>On the hotplate make sure that all burner parts are correctly seated</p>
<p>Oven or Grill will not stay lit when the control knob is released</p>	<p>For correct ignition of oven/grill burners press the ignition button and then push in and turn control knobs anti-clockwise. Continue to press the ignition button until the spark lights the gas. Once alight release the ignition button and continue to hold the control knob in for a further 6 to 10 seconds. Then release the control knob and set to the required temperature.</p> <p>The flame should now stay alight. If the flame does not hold and goes out wait 30 seconds and try again</p>
<p>Oven Temperature seems too high or too low</p>	<p>Check that the temperature has been set in accordance with the temperature charts. It may be necessary to increase or decrease the recommended temperature by 10 C to suit your taste</p>
<p>Oven does not cook evenly.</p>	<p>Check the temperature and shelf position are as recommended in the temperature charts</p> <p>Check that the Utensil being used in the oven allow sufficient air flow around them.</p> <p>Check that the cooker is level.</p>
<p>Hotplates are slow to boil or will not simmer</p>	<p>Check that your pans conform to the recommendations in these instructions.</p>
<p>Odour or smoke when using your new cooker</p>	<p>This is normal and should cease after a short period.</p>
<p>Condensation / Steam in the Oven After Use</p>	<p>Condensation and steam is a by product of cooking food with a water content. To help minimise always: A) Try to avoid leaving food in the oven to cool after being cooked B) Use a covered Utensil wherever possible</p>
<p>Condensation on the Wall at the Rear of the Cooker</p>	<p>Steam and/or condensation may appear from the vent at the rear of the appliance when using an oven, particularly when cooking foods with a high water content (Such as Oven Chips or Chicken). This is normal and any excess should be wiped off</p>



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