

# **USERS GUIDE**

**&**

## **INSTALLATION**

Model: FHLG51W

**Single oven gas  
cooker with grill**



## Please read this user manual first!

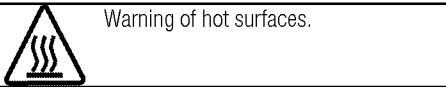
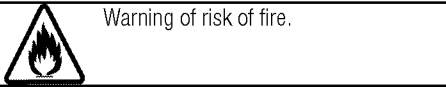
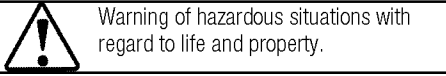
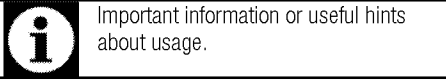
Dear Customer,

Thank you for purchasing this Flavel product. We hope that you get the best results from your product which has been manufactured with high quality and state-of-the-art technology. Therefore, please read this entire user manual and all other accompanying documents carefully before using the product and keep it as a reference for future use. If you handover the product to someone else, give the user manual as well. Follow all warnings and information in the user manual.

Remember that this user manual is also applicable for several other models. Differences between models will be identified in the manual.

### Explanation of symbols

Throughout this user manual the following symbols are used:



**Arçelik A.Ş.**  
Karaağaç caddesi No:2-6  
34445 Sülüce/Istanbul/TURKEY  
Made in TURKEY

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## **1 Important instructions and warnings for safety and environment**

This section contains safety instructions that will help protect from risk of personal injury or property damage. Failure to follow these instructions shall void any warranty.

### **General safety**

- 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.

- Never place the product on a carpet-covered floor. Otherwise, lack of airflow beneath the product will cause electrical parts to overheat. This will cause problems with your product.
- Installation and repair procedures must always be performed by Authorized Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may

also void the warranty. Before installation, read the instructions carefully.

- Do not operate the product if it is defective or has any visible damage.
- Ensure that the product function knobs are switched off after every use.

### **Safety when working with gas**

- Any works on gas equipment and systems may only be carried out by authorised qualified persons who are Gas Safe registered.
- Prior to the installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- This appliance is not connected to a combustion products or 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; See *Before installation*, page 13
- The use of gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the

kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example increasing the level of the mechanical ventilation where present.

- Gas appliances and systems must be regularly checked for proper functioning. Regulator, hose and its clamp must be checked regularly and replaced within the periods recommended by its manufacturer or when necessary.
- Clean the gas burners regularly. The flames should be blue and burn evenly.
- Good combustion is required in gas appliances. In case of incomplete combustion, carbon monoxide (CO) might develop. Carbon monoxide is a colourless, odourless and very toxic gas, which has a lethal effect even in very small doses.
- Request information about gas emergency telephone numbers and safety measures in case of gas smell from you local gas provider.

### **What to do when you smell gas**

- Do not use open flame or do not smoke. Do not operate any

electrical buttons (e.g. lamp button, door bell and etc.) Do not use fixed or mobile phones. Risk of explosion and toxication!

- Open doors and windows.
- Turn off all valves on gas appliances and gas meter at the main control valve, unless it's in a confined space or cellar.
- Check all tubes and connections for tightness. If you still smell gas leave the property.
- Warn the neighbours.
- Call the fire-brigade. Use a telephone outside the house.
- Call the Gas Emergency Services immediately on 0800 111 999. If you have door or gates that are secured by an electric lock, or entry phone, please open these manually.
- Do not re-enter the property until you are told it is safe to do so.

### **Electrical safety**

- If the product has a failure, it should not be operated unless it is repaired by the Authorized Service Agent. There is the risk of electric shock!
- Only connect the product to a grounded outlet/line with the voltage and protection as specified in the "Technical specifications". Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our

company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.

- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!
- Never touch the plug with wet hands! Never unplug by pulling on the cable, always pull out by holding the plug.
- The product must be unplugged during installation, maintenance, cleaning and repairing procedures.
- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance must be installed so that it can be completely disconnected from the network. The separation must be provided either by a mains plug, or a switch built into the fixed electrical installation, according to construction regulations.
- Rear surface of the oven gets hot when it is in use. Make sure that the gas/electrical connection does not contact the rear surface; otherwise, connections can get damaged.
- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable

insulation may melt and cause fire as a result of short circuit.

- Any work on electrical equipment and systems should only be carried out by authorized and qualified persons.
- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.
- Make sure that fuse rating is compatible with the product.

### **Product safety**

- 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.
- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- During use the appliance becomes hot. Care should be taken to avoid

touching heating elements inside the oven.

- Keep all ventilation slots clear of obstructions.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven, as the heat accumulation might damage the bottom of the oven.
- Do not place aluminium foil on the base of the tray.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not use steam cleaners to clean the appliance as this may cause an electric shock.
- Do not use the product if the front door glass removed or cracked.
- Do not use the oven handle to hang towels for drying. Do not hang up towel, gloves, or similar textile products when the grill function is at open door.
- Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
- 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.

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

Prevention against possible fire risk!

- Ensure all electrical connections are secure and tight to prevent risk of arcing.
- Do not use damaged cables or extension cables.
- Ensure liquid or moisture is not accessible to the electrical connection point.
- Ensure the gas connection is sound and not likely to cause a gas leak.

### **Intended use**

- This product is designed for domestic use. Commercial use will void the guarantee.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- This product should not be used for warming the plates under the grill, drying towels, dish cloths etc. by hanging them on the oven door handles. This product should also not be used for room heating purposes.
- The manufacturer shall not be liable for any damage caused by improper use or handling errors.
- The oven can be used for defrosting, baking, roasting and grilling food.

## Safety for children

- Accessible parts may become hot during use. Young children should be kept away.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- Electrical and/or gas products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- An additional protective means to avoid contact with the oven door is available. This part should be fitted when young children are likely to be present.
- Do not place any items above the appliance that children may reach for.
- When the door is open, do **not** load any heavy object on it and do **not** allow children to sit on it. It may overturn or door hinges may get damaged.

## Disposing of the old product

### Compliance with the WEEE Directive and Disposing of the Waste Product:



This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).

This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.

### Compliance with RoHS Directive:

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

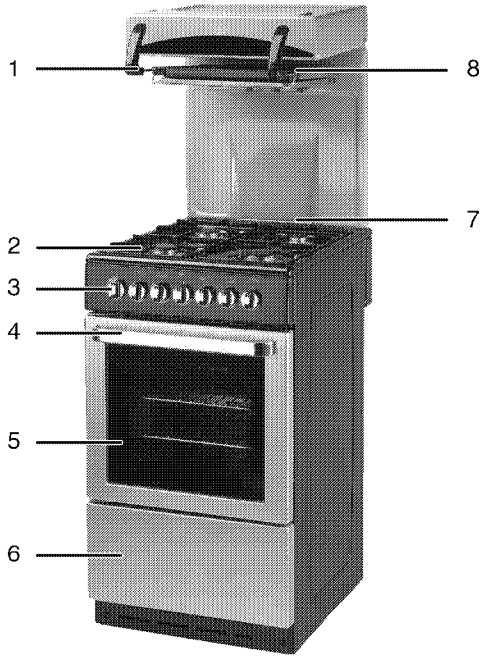
### Package information

- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

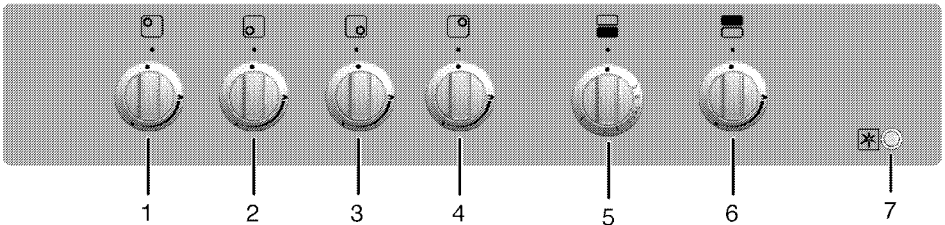


## 2 General information

### Overview



- |   |               |   |                    |
|---|---------------|---|--------------------|
| 1 | Grill pan     | 5 | Door               |
| 2 | Burner plate  | 6 | Lower part         |
| 3 | Control panel | 7 | Integral air grill |
| 4 | Handle        | 8 | Integral air rack  |



- |   |                              |
|---|------------------------------|
| 1 | Normal burner Rear left      |
| 2 | Rapid burner Front left      |
| 3 | Auxiliary burner Front right |
| 4 | Normal burner Rear right     |
| 5 | Main oven thermostat knob    |
| 6 | Top oven thermostat knob     |
| 7 | Ignition button              |

## Package contents

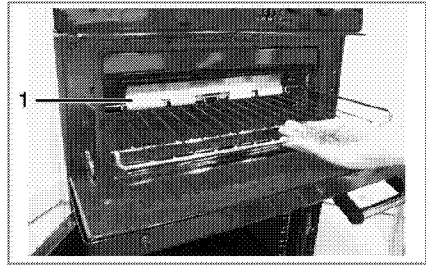
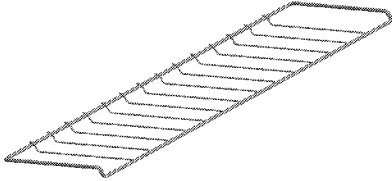


Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

1. **User manual**

2. **Wire Shelf**

Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.



1 **Metal shield**

The metal shield must be attached the rear upper side of the wire shelf as illustrated above. Correct use of the shelf is with the downward formed front edge of the shelf towards the front of the cavity.

## Technical specifications

GENERAL	
External dimensions (height / width / depth)	1460 mm/500 mm/600 mm
Voltage / frequency	220-240 V ~ 50 Hz
Cable type / section	H05VV-FG 3 x 0,75 mm <sup>2</sup> or equivalent
Cable length	max. 2 m
Category of gas product	II <b>2H3+</b>
Gas type / pressure	NG G 20/20 mbar
Total gas consumption	12.9 kW
Converting the gas type / pressure <sup>S</sup>	LPG G 30/28-30 mbar
– optional	Propane 31/37 mbar
HOB	
Burners	
Rear left	<b>Normal burner</b>
Power	2000 W
Front left	<b>Rapid burner</b>
Power	2900 W
Front right	<b>Auxiliary burner</b>
Power	1000 W
Rear right	<b>Normal burner</b>
Power	2000 W
OVEN/GRILL	
Main oven	<b>Gas oven</b>
Gas consumption of oven	2.5 kW
Grill power consumption	2.5 kW



Technical specifications may be changed without prior notice to improve the quality of the product.



Figures in this manual are schematic and may not exactly match your product.



Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

## Injector table

Position hob zone	2000 W Rear left	2900 W Front left	1000 W Front right	2000 W Rear right
Gas type / Gas pressure				
G 20/20 mbar	103	115	72	103
G 30/28-30 mbar	72	87	50	72
G 31/ 37 mbar	72	87	50	72

Gas type / Gas pressure	Grill
G 20/20 mbar	119
G 30/28-30 mbar	81
G 31/ 37 mbar	81
Gas type / Gas pressure	Gas oven
G 20/20 mbar	115
G 30/28-30 mbar	78
G 31/ 37 mbar	78

### 3 Installation

Product must be installed by a qualified person in accordance with the regulations in force. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty.

**i** Preparation of location and electrical and gas installation for the product is under customer's responsibility.

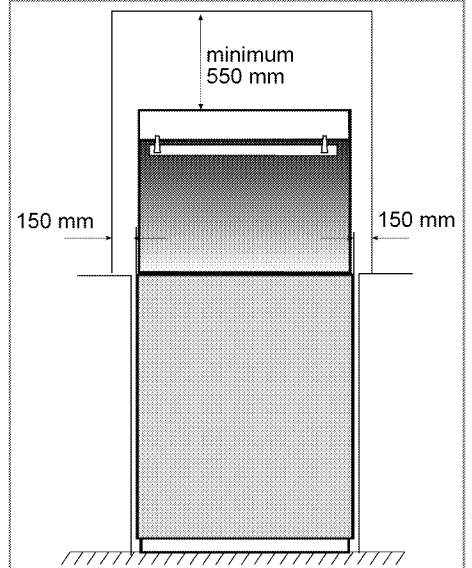
**! DANGER:**  
The product must be installed in accordance with all local gas and/or electrical regulations.

**! DANGER:**  
Prior to installation, visually check if the product has any defects on it. If so, do not have it installed.  
Damaged products cause risks for your safety.

#### Before installation

To ensure that critical air gaps are maintained under the appliance, we recommend that this appliance is mounted on a solid base and that the feet do not sink into any carpet or soft flooring.

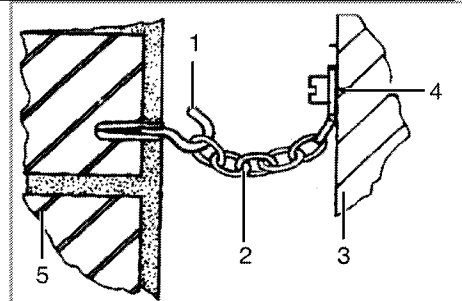
The kitchen floor must be able to carry the weight of the appliance plus the additional weight of cookware and bakeware and food.



- It can be used with cabinets on either side but in order to have a minimum distance of 500 mm above hotplate level allow a side clearance of 150 mm between the appliance and any wall, partition or tall cupboard.
- It can also be used in a free standing position. Allow a minimum distance of 550 mm above the hob surface.
- Movement of your appliance is most easily achieved by lifting the front as follows and pulling towards. Open the top oven door and the bottom oven door sufficiently to allow a comfortable grip on the underside front edge of the oven roofs. While gripping, it should be avoided to damage any grill elements or oven interior furniture.
- The appliance corresponds to device class 1, i.e. it may be placed with the rear and **one** side to kitchen walls, kitchen furniture or equipment of any size. The kitchen furniture or equipment on the **other** side may only be of the same size or smaller.
- Any kitchen furniture next to the appliance must be heat-resistant (100 °C min.).



The appliance must be secured against overbalancing by using the supplied two safety chains on your oven. Fasten hook (1) to the kitchen wall (5) and connect safety chain (2) to the hook.



- 1 Hook (is not supplied)
- 2 Safety chain (supplied and mounted to oven)
- 3 Rear of cooker
- 4 Firmly fix chain to cooker rear
- 5 Kitchen wall

### Room ventilation

All rooms require an openable window, or equivalent, and some rooms will require a permanent vent as well.

The air for combustion is taken from the room air and the exhaust gases are emitted directly into the room.

Good room ventilation is essential for safe operation of your appliance. If there is no window or door available for room ventilation, an extra ventilation must be installed.

The appliance may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or shower. The appliance must not be installed in a bed-sitting room of less than 20m<sup>3</sup>.

Do not install this appliance in a room below ground level unless it is open to ground level on at least one side.

Room size	Ventilation opening
smaller than 5 m <sup>3</sup>	min. 100 cm <sup>2</sup>
5 m <sup>3</sup> to 10 m <sup>3</sup>	min. 50 cm <sup>2</sup>
greater than 10 m <sup>3</sup>	not required
In the cellar or basement	min. 65 cm <sup>2</sup>

## Installation and connection

Product can only be installed and connected in accordance with the statutory installation rules.



Do not install the product next to refrigerators or freezers. The heat emitted by the product will increase the energy consumption of cooling appliances.

- Carry the product with at least two persons.
- Product must be placed directly on the floor. It must not be placed onto a base or a pedestal.



Do not use the door and/or handle to carry or move the product. The door, handle or hinges get damaged.

### Electrical connection

Connect the product to a grounded outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.



#### DANGER:

The product must be connected to the mains supply only by an authorised and qualified person. The product's warranty period starts only after correct installation.

Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.



#### DANGER:

The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product.

A damaged power cable must be replaced by a qualified electrician. Otherwise, there is risk of electric shock, short circuit or fire!

The mains supply data must correspond to the data specified on the type label of the product. The rating plate is either seen when the door or the lower cover is opened or it is located at the rear wall of the unit depending on the unit type.

Power cable of your product must comply with the values in "Technical specifications" table.




Power cable plug must be within easy reach after installation (do not route it above the hob).

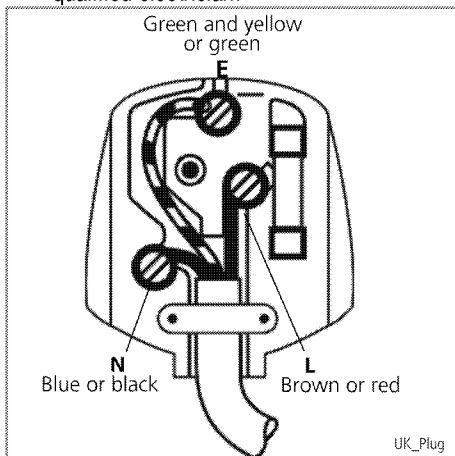
The moulded plug on this appliance incorporates a 13 A fuse. Should the fuse need to be replaced an ASTA approved BS1362 fuse of the same rating must be used. Do not forget to refit the fuse cover. In the event of losing the fuse cover, the plug must not be used until a replacement fuse cover has been fitted. Colour of the replacement fuse cover must be the same colour as that visible on the pin face of the plug. Fuse covers are available from any good electrical store.

#### • Fitting a different plug

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals on your plug, proceed as follows:

- Brown cable = L (Live)
- Blue cable = N (Neutral)
- Green/yellow cable must be connected to ground (E)  line.

With the alternative plugs a 13 A fuse must be fitted either in the plug or adaptor or in the main fuse box. If in doubt contact a qualified electrician.



#### **DANGER:**

Before starting any work on the electrical installation, disconnect the product from the mains supply. There is the risk of electric shock!

Plug the power cable into the socket.

#### **Gas connection**



#### **DANGER:**

Product can be connected to gas supply system only by an authorised and qualified person. Risk of explosion or toxication due to unprofessional repairs! Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.



#### **DANGER:**

Before starting any work on the gas installation, disconnect the gas supply. There is the risk of explosion!

- Gas adjustment conditions and values are stated on labels (or ion type label).
- In the UK, Gas Safe registered installers (including the Regions of British Gas) undertake to work to safe and satisfactory standards.

#### **Regulations**

The cooker must be installed in accordance with the Gas Safety (Installation and Use) Regulations and the relevant Building Regulations in force.



Your product is equipped for natural gas (NG).

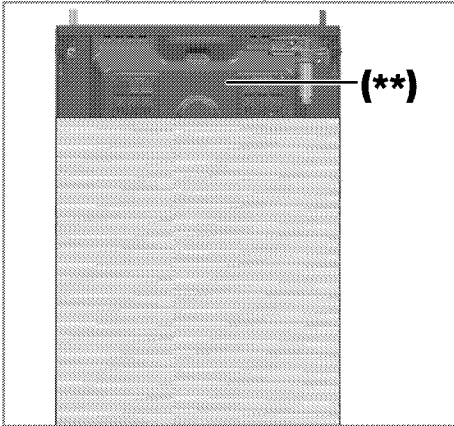
The cooker is designed for UK installation using a flexible connection with tubing in accordance with the regulations in force. Length of 900mm is recommend.

Make sure that the natural gas valve is readily accessible.

Service Representative will remove the plug during connection and connect your appliance by means of a straight connection device (coupling).

If a flexible hose is used it must not come into contact with the top 150mm/6 inches (hot region)

of the rear of the appliance. Do not pass the hose through the (\*\*) hot region behind the oven.

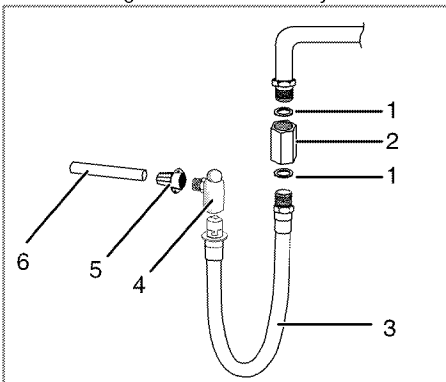


(\*\*) Hot region

**i** If you need to use your appliance later with a different type of gas, you must consult an authorised service centre for the related conversion procedure.

Seal all connections with gas sealant.

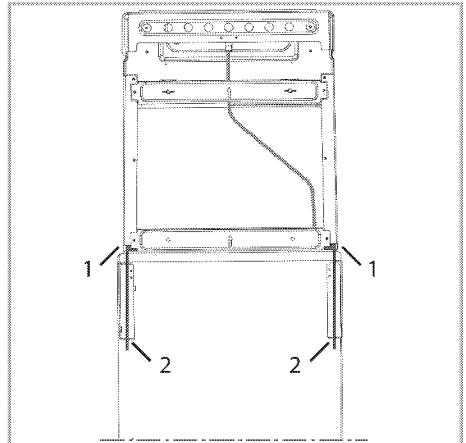
1. Shut gas supply.
2. Connect safety (gas) hose 3 to the inlet valve of the oven.
3. Connect gas hose with elbow joint 4 .



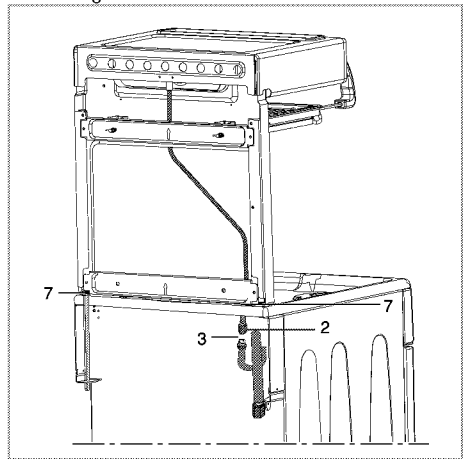
- 1 Gasket
- 2 Adapter (optional) with 1/2" outlet
- 3 Gas (safety) hose
- 4 Valve with 90° outlet
- 5 Connection piece
- 6 Gas supply pipe

**Insert the grill onto the oven**

1. Place grill back into the oven in upright position. Insert connecting braces at the bottom of the grill back into the seats 1 at the back of the oven.

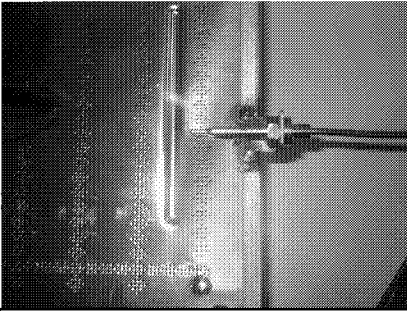


2. Tighten connecting braces with the screws 2 if the grill is in correct position.
3. Connect grill gas pipe 3 . Seal connection with gas sealant.

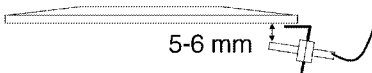


4. Also check if this connection is correct and tight after connection to the gas supply.





**i** Please note that the positioning and vertical distance between the sensor and the grill burner surface are critical for a sound operation. Therefore maximum attention should be paid to adjust the indicated gap to 5-6 mm after mounting the sensor.



**! DANGER:**  
The gas hose must not be clamped, bent or trapped or come into contact with hot parts of the product. There is the risk of explosion due to damaged gas hose.

- Gas hose must not contact the area above the oven (150 mm from top).

**Safety checks.**

- Check that the grill gas connection is gas sound when you have completed connecting the cooker to the gas supply. A safety device fitted to the grill prevents a build up of gas if the burner doesn't light or goes out for any reason.
- Press and turn the grill control to the large flame symbol.
- While keeping the control depressed press the ignition button to light the burner.
- Keep the knob depressed for 15 seconds after the burner has lit to override the safety device.
- After 2 minutes at maximum setting, reduce to the small flame symbol and operate for 3 minutes. Check to ensure to flame is maintained during reduced rate operation.

- Switch off the grill by turning the knob to the 0 position.
- When the flame has extinguished, press and turn the grill control to the large flame symbol and release the knob. Do not press the ignition button.
- The safety device will cut off the gas to the grill within 60 seconds.
- \* If the flame goes out during the reduced rate operation, check the FFD position has not been disturbed during installation, also the reduced rate flame condition.
- \* If auto cut off is not actuated as stated please check that the FFD pipe has not been damaged during installation.

- Push the product towards the kitchen wall.
- Hook safety chain.
- **Adjusting the feet of oven**  
Vibrations during use may cause cooking vessels to move. This dangerous situation can be avoided if the product is level and balanced.

For your own safety please ensure the product is level by adjusting the four feet at the bottom by turning left or right and align level with the work top.

**Final check**

1. Open gas supply.
2. Check gas installations for secure fitting and tightness.
3. Ignite burners and check appearance of the flame.

**i** Flame must be blue and have a regular shape. If the flame is yellowish, check if the burner cap is seated securely or clean the burner.

**Gas conversion**

**! DANGER:**  
Before starting any work on the gas installation, disconnect the gas supply. There is the risk of explosion!

In order to change your appliance's gas type, change all injectors and make flame adjustment for all valves at reduced flow rate position.

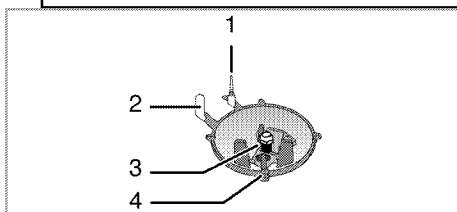
- Gas conversion must only be carried out by a Gas Safe registered installer or service agent.

### Exchange of injector for the burners

- Take off burner cap and burner body.
- Unscrew injectors by turning the counter-clockwise.
- Fit new injectors.
- Check all connections for secure fitting and tightness.



New injectors have their position marked on their packing or injector table on *Injector table, page 12* can be referred to.



- Flame failure device
- Spark plug
- Injector
- Burner

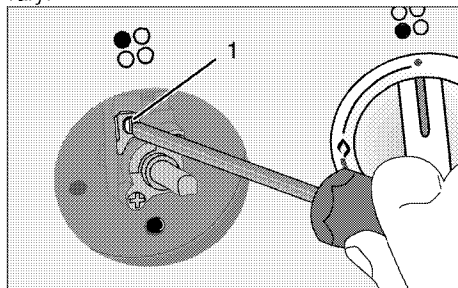


Unless there is an abnormal condition, do not attempt to remove the gas burner taps. You must call an Authorised service agent if it is necessary to change the taps.

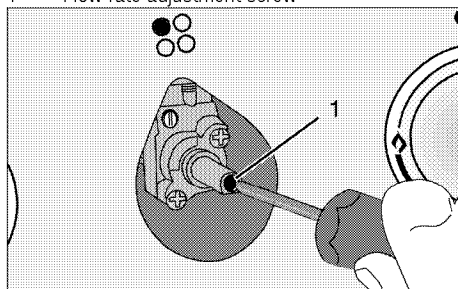
### Reduced gas flow rate setting for hob taps

- Ignite the burner that is to be adjusted and turn the knob to the reduced position.
  - Remove the knob from the gas tap.
  - Use an appropriately sized screwdriver to adjust the flow rate adjustment screw.
- For LPG (Butane - Propane) turn the screw clockwise. For the natural gas, you should turn the screw **counter-clockwise** once.
- » The normal length of a straight flame in the reduced position should be 6-7 mm.
- If the flame is higher than the desired position, turn the screw clockwise. If it is smaller turn anticlockwise.
  - For the last control, bring the burner both to high-flame and reduced positions and check whether the flame is on or off.

Depending on the type of gas tap used in your appliance the adjustment screw position may vary.

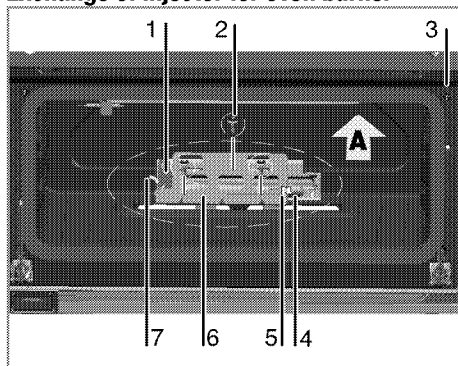


1 Flow rate adjustment screw

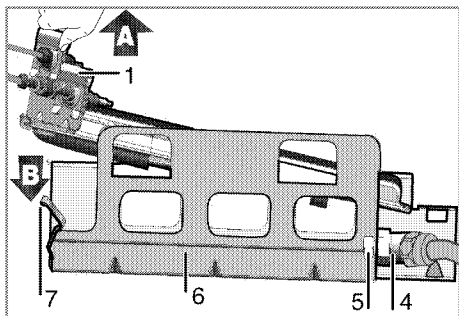


1 Flow rate adjustment screw

### Exchange of injector for oven burner



- Oven burner
- Screw (3 pieces)
- Cut-off valve
- Injector holder
- Injector
- Oven burner holder
- Clips

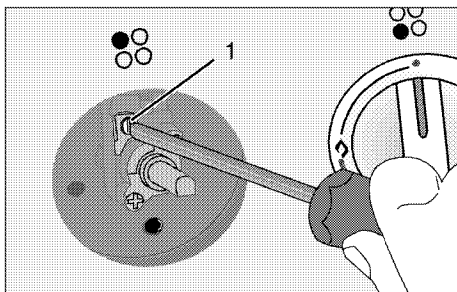


1. Unscrew 3 screws (2) to remove oven burner (1) and oven burner holder (7).
2. Gently pull up burner and holder in "A" direction- be careful with gas connection tube and thermocouple.
3. Push the clips (7) in "B" direction to disassemble oven burner (1) and its holder(6).
4. Unscrew the injector (5) and replace it with appropriate injector, see, *Injector table, page 12* injector table.
5. Conduct the leakage control after replacing the injector.
6. Assemble the oven burner (1) to its holder (6) by pushing the burner on the clips (7) in "B" direction.
7. Mount the oven burner (1) and holder (6) as a group to the cavity by screwing 3 screws (2).

### Reduced flow adjustment for the gas oven

For the appropriate functioning of the oven re-checking the by-pass adjustment is extremely important. In order to provide maximum security to the user these operations have to be done with care.

1. Ignite the burner that is to be adjusted and turn the knob to the high flame position.
2. Close the oven door and wait for 10 to 15 minutes until the oven becomes ready for adjustment.
3. Take out the knob
4. After 15 minutes, adjust the oven to the lowest flame position.



5. Set the flame length to 2 to 3 mm by means of the screw 1 on the oven tap. Turning in clockwise direction reduces the flame, turning counter-clockwise increases the flame.

### Future Transportation

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.
- To prevent the wire grill and tray inside the oven from damaging the oven door, place a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.
- Secure the caps and pan supports with adhesive tape.
- Do not use the door or handle to lift or move the product.

<b>i</b>	Do not place any objects onto the product and move it in upright position.
<b>i</b>	Check the general appearance of your product for any damages that might have occurred during transportation.

## 4 Preparation

### Tips for saving energy

The following information will help you to use your appliance in an ecological way, and to save energy:

- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire shelf.
- Cook more than one dish one after another. The oven will already be hot.
- Defrost frozen dishes before cooking them.
- Use pots/pans with cover for cooking. If there is no cover, energy consumption may increase 4 times.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.

### Initial use

#### First cleaning of the appliance



The surface might get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

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

1. Remove all packaging materials.
2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.

#### Initial heating

Heat up the product for about 30 minutes and then switch it off. Thus, any production residues or layers will be burnt off and removed.



#### WARNING

Hot surfaces cause burns!

Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.

#### Gas oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select the highest flame of the gas oven; see *How to use the gas oven, page 23*.
4. Operate the oven about 30 minutes.
5. Turn off your oven; See *How to use the gas oven, page 23*



Smoke and smell may emit for a couple of hours during the initial operation. This is quite normal. Ensure that the room is well ventilated to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits.

## 5 How to use the hob

### General information about cooking



Never fill the pan with oil more than one third of it. Do not leave the hob unattended when heating oil. Overheated oils bring risk of fire. **Never attempt to extinguish a possible fire with water!** When oil catches fire, cover it with a fire blanket or damp cloth. Turn off the hob if it is safe to do so and call the fire department.

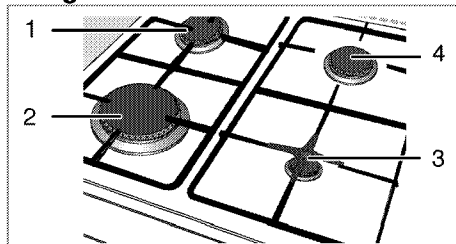
- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you use when heating oil.
- Place the pans and saucepans in a manner so that their handles are not over the hob to prevent heating of the handles. Do not place unbalanced and easily tilting vessels on the hob.
- Do not place empty vessels and saucepans on cooking zones that are switched on. They might get damaged.
- Operating a cooking zone without a vessel or saucepan on it will cause damage to the product. Turn off the cooking zones after the cooking is complete.
- As the surface of the product can be hot, do not put plastic and aluminum vessels on it. Such vessels should not be used to keep foods either.
- Use flat bottomed saucepans or vessels only.
- Put appropriate amount of food in saucepans and pans. Thus, you will not have to make any unnecessary cleaning by preventing the dishes from overflowing. Do not put covers of saucepans or pans on cooking zones.  
Place the saucepans in a manner so that they are centered on the cooking zone. When you want to move the saucepan onto another cooking zone, lift and place it onto

the cooking zone you want instead of sliding it.

### Gas cooking

- Size of the vessel and the flame must match each other. Adjust the gas flames so that they will not extend the bottom of the vessel and center the vessel on saucepan carrier.

### Using the hobs



list of advised diameter of pots to be used on related burners.

- 1 Normal burner 18-20 cm
- 2 Rapid burner 22-24 cm
- 3 Auxiliary burner 12-18 cm
- 4 Normal burner 18-20 cm

Large flame symbol indicates the highest cooking power and small flame symbol indicates the lowest cooking power. In turned off position (top), gas is not supplied to the burners.

### Igniting the gas burners



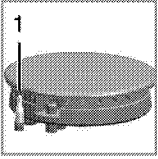
Gas burners are ignited with ignition buttons.

1. Keep burner knob pressed.
2. Turn it counter clockwise to large flame symbol.
3. Press and release the ignition button. Repeat the procedure until the released gas is ignited.
4. Adjust it to the desired cooking power.

### Turning off the gas burners

Turn the keep warm zone knob to off (upper) position.

## Gas shut off safety system (in models with thermic component)




1. Gas shut off safety

As a counter measure against blow out due to fluid overflows at burners, safety mechanism trips and shuts off the gas.



- Push the knob inwards and turn it counter clockwise to ignite.

- After the gas ignites, keep the knob pressed for 3-5 seconds more to engage the safety system.
- If the gas does not ignite after you press and release the knob, repeat the same procedure by keeping the knob pressed for 15 seconds.

	<p><b>DANGER:</b> Release the button if the burner is not ignited within 15 seconds. Wait at least 1 minute before trying again. There is the risk of gas accumulation and explosion!</p>
---	---

## 6 How to operate the oven

### General information on baking, roasting and grilling

	<b>WARNING</b> Hot surfaces cause burns! Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
	<b>DANGER:</b> Be careful when opening the oven door as steam may escape. Exiting steam can scald your hands, face and/or eyes.

#### Tips for baking

- Use non-sticky coated appropriate metal plates or aluminum vessels or heat-resistant silicone moulds.
- Make best use of the space on the rack.
- Place the baking mould in the middle of the shelf.
- Select the correct rack position before turning the oven or grill on. Do not change the rack position when the oven is hot.
- Keep the oven door closed.


#### Tips for roasting

- Treating whole chicken, turkey and large piece of meat with dressings such as lemon juice and black pepper before cooking will increase the cooking performance.
- It takes about 15 to 30 minutes longer to roast meat with bones when compared to roasting the same size of meat without bones.
- Each centimeter of meat thickness requires approximately 4 to 5 minutes of cooking time.
- Let meat rest in the oven for about 10 minutes after the cooking time is over. The juice is better distributed all over the roast and does not run out when the meat is cut.

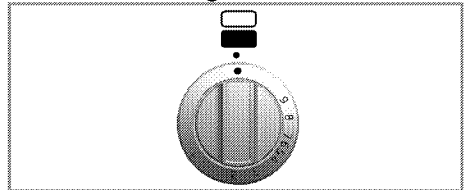
- Fish should be placed on the middle or lower rack in a heat-resistant plate.

#### Tips for grilling

- Grilling is a quick and healthy way of cooking meat, fish, vegetables and poultry. Flat pieces are particularly suitable for grilling.
- Distribute the pieces to be grilled on the wire shelf or in the baking tray with wire shelf in such a way that the space covered does not exceed the size of the heater.
- Slide the wire shelf or baking tray with grill into the desired level in the oven. If you are grilling on the wire shelf, slide the baking tray to the lower rack to collect fats. Add some water in the tray for easy cleaning.

	Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat. Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.
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### How to use the gas oven




The gas oven is operated by the gas oven control knob. In off position (top) the gas supply is Off.

#### Switch on the gas oven

The gas oven is ignited with the ignition button.

1. Open oven door.
2. Keep gas oven control knob pressed and turn it **counterclockwise**.
3. Press ignition button and release it again.
4. Keep the gas oven control knob pressed for 3 to 5 seconds.  
» Repeat the process until the emanating gas is ignited.
5. Keep the gas oven control knob pressed for another 3 to 5 seconds. Be sure that gas has ignited and flame is present.
6. Select the desired baking power/ gas mark.

7. If there is no electricity; ignite the gas with the gas lighter from the ignition control hole.



**DANGER:**  
There is the risk of gas compression and explosion!  
Do not attempt to ignite the gas more than 15 seconds. If the burner is not ignited within 15 seconds, turn off the knob and wait for 1 minute. Ventilate the room before reattempting to ignite the burner. There is the risk of gas compression and explosion!


### Switch off the gas oven

1. Turn the knob to off (upper) position.


### Gas level temperature conversion chart

Gas level	1	2	3	4	5	6	7	8	9
Temperature in °C	130	140	150	170	180	200	220	250	280
Temperature in °F	266	285	302	338	356	395	430	482	536


### Cooking times table



1st rack of the oven is the **bottom** rack.



Maximum load capacity of oven tray: 4 kg (8.8 lb).



The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.

Stand dishes on a baking sheet to prevent spillages onto oven base and help keep oven clean.

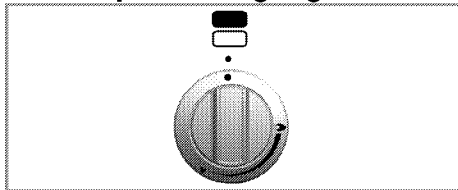
### Baking and roasting

Food	Preheating *	Insertion level	Control knob position	Cooking time
Roast beef: Sirloin, topside, top rump, rib	10 min.	2	5 - 6	20...40 mins then per 450 g/lb + 30 mins. Medium 20 mins then per 450 g/lb + 20 mins. Well done 25 mins then per 450 g/lb + 25 mins
Roast Lamb: Leg, shoulder, rack, breast, whole neck fillet	10 min.	2	5 - 6	20...40 mins then per 450 g/lb + 20 mins
Roast pork: loin, shoulder, leg	10 min.	2	5 - 6	20...40 mins then per 450 g/lb + 25 mins
Roast chicken	10 min.	2	6 - 7	30...40 mins then per 450 g + 20 mins
Roast turkey	10 min.	2	6 - 7	30...40 mins, then per 450 g + 25 mins
Casseroles	–	2	4 - 5	2...3 hours
Whole fish	10 min.	2	4 - 5	25...35 mins <sup>§</sup>
Pasta bake	10 min.	3	5	30...40 mins <sup>§</sup>
Fruit pies	10 min.	3	4 - 5	25...35 mins <sup>§</sup>
Pizza	10 min.	2-3	4 - 5	15...25 mins, depending on thickness <sup>§</sup>
Small cakes - One tray	10 min.	3	4 - 5	30...50 mins
Victoria sandwich	10 min.	3	4 - 5	30...50 mins
Biscuits	10 min.	3	5	15...25 mins
Scones	10 min.	3	5	15...25 mins
Rich fruit cake (20-22cm)	10 min.	3	3	3...4 hours

\* at control knob position 7 / <sup>§</sup> depending on quantity / \* depending on size



## How to operate the gas grill



### WARNING

Parts may become hot when the grill is in use, children must be kept away.



The maximum load must not exceed 2.5 kg (5.5 lbs).

### Switching on the grill

Gas grill is ignited with the ignition button.

1. Position the rack in a suitable position.
2. Press and turn the control knob anticlockwise to the large flame symbol.
3. Push the ignition button to light the burner.  
» Repeat the procedure until the gas is ignited.
4. Allow the grill to preheat for 2 minutes.
5. The grill can be operated at the variable setting.



### DANGER

There is the risk of gas compression and explosion!

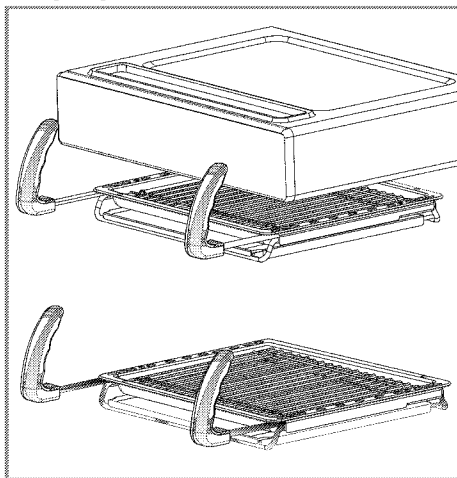
Do not attempt to ignite the gas more than 15 seconds. If the burner is not ignited within 15 seconds, turn off the knob and wait for 1 minute. Ventilate the room before reattempting to ignite the burner. There is the risk of gas compression and explosion!

### Switching off the grill

1. To switch off turn the knob clockwise to the off position.
- If the burner doesn't light the first time, press the ignition button once or twice again. If it still doesn't light, turn off and wait for 1 minute to allow gas to disperse before trying again.
  - Do not hold the control in for more than 15 seconds.
  - Ensure the food is correctly positioned on the grill pan under the grill burner.

- Oiling the grill rack prevents meat sticking on the wires.
- Do not line the grill pan with aluminium foil. This will result in an increase in temperatures and could result in damage to your cooker or increased risk of fire.
- Always remove the grill pan from the compartment as soon as you have finished grilling, it makes the pan much easier to clean. When grilling, if meat is placed too near the grill burner, the fat may ignite.

### Using of grill pan



### WARNING

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



Always take care not to touch hot surfaces when using the grill pan.

### Grilling guidelines

For thicker foods requiring longer cooking, turn the control to a lower setting after the initial sealing on both sides. The thicker the food, the lower the control should be set. When grilling thicker food, the grill rack should be turned over to its lowest position.

## 7 Maintenance and care

### General information

Service life of the product will extend and the possibility of problems will decrease if the product is cleaned at regular intervals.



#### DANGER:

Disconnect the product from mains supply before starting maintenance and cleaning works.

There is the risk of electric shock!



#### DANGER:

Allow the product to cool down before you clean it.

Hot surfaces may cause burns!

- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.



The surface might get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

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



Do not use steam cleaners to clean the appliance as this may cause an electric shock.

### Cleaning the hob

#### Gas hobs

1. Remove and clean the saucepan carriers and burner caps.
2. Clean the hob.
3. Install the burner caps and make sure that they are seated correctly.
4. When installing the upper grills, pay attention to place the saucepan carriers so that the burners are centered.

### Cleaning the control panel

Clean the control panel and knobs with a damp cloth and wipe them dry.



Do not remove the control buttons/knobs to clean the control panel.

Control panel may get damaged!

### Cleaning the oven

#### Clean oven door

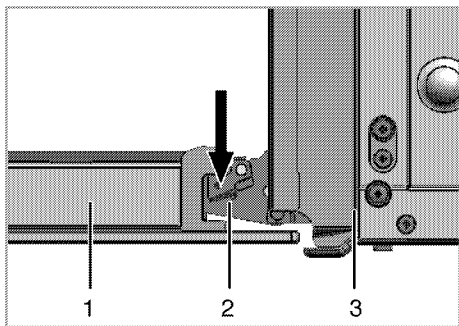
To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.



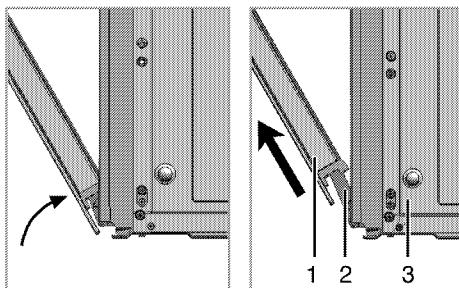
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

### Removing the oven door

1. Open the front door (1).
2. Open the clips at the hinge housing (2) on the right and left hand sides of the front door by pressing them down as illustrated in the figure.



- 1 Front door
- 2 Hinge
- 3 Oven



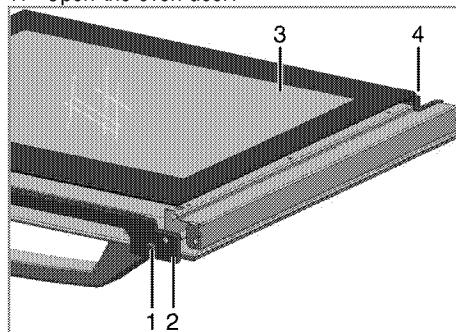
- 3. Move the front door to half-way.
- 4. Remove the front door by pulling it upwards to release it from the right and left hinges.

**i** Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

## Removing the door inner glass

The entire inner glass panel of the oven door can be removed for cleaning.

- 1. Open the oven door.



- 1 Screw
- 2 Plastic profile
- 3 Inner glass pane
- 4 Plastic slot

- 2. Using a screwdriver remove both screws (1) at the top of the door profile (one on each side).
- 3. Remove the door profile and carefully take out the glass (3).
- 4. When refitting the glass ensure the bottom edge of the glass is securely placed in the plastic slots. Refit the door profile using the screws.

## 8 Troubleshooting

### **Oven emits steam when it is in use.**

- It is normal that steam escapes during operation. >>> *This is not a fault.*

### **Product emits metal noises while heating and cooling.**

- When the metal parts are heated, they may expand and cause noise. >>> *This is not a fault.*

### **There is no ignition spark.**

- No current. >>> *Check fuses in the fuse box.*

### **There is no gas.**

- Main gas valve is closed. >>> *Open gas valve.*
- Gas pipe is bent. >>> *Install gas pipe properly.*

### **Burners are not burning properly or at all.**

- Burners are dirty. >>> *Clean burner components.*
- Burners are wet. >>> *Dry the burner components.*
- Burner cap is not mounted safely. >>> *Mount the burner cap properly.*
- Gas valve is closed. >>> *Open gas valve.*
- Gas cylinder is empty (when using LPG). >>> *Replace gas cylinder.*

### **Baking takes too long.**

Pipe pressure is low. >>> *Adjust a higher gas mark.*



Consult the Authorised Service Agent or the dealer where you have purchased the product if you can not remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.

## 9 Guarantee and Service

Your Cooker is guaranteed against the cost of breakdown repairs for twelve months from the date of the original purchase.

### What is covered?

- Repairs necessary as a result of faulty materials, defective components or manufacturing defects.
- The cost of functional replacement parts, but excluding consumable items.
- The labour cost of a Leisure Consumer Products approved repairer to carry out the repair.

### What is not covered?

- Transit, delivery or accidental damage or misuse and abuse.
- Cabinet or appearance parts, including knobs, saps, handles or container lids.
- Accessories or consumable items including but not limited to filters and light bulbs.
- Repairs required as a result of unauthorized repair or inexperienced installation that fails to meet the requirements contained in the user instruction book.
- Repairs to products used on commercial or non-residential household premises.

### Important notes

- Your Leisure Consumer Product is designed and built for domestic household use only.
- The guarantee will be void if the product is installed or used in commercial or non-residential domestic household premises.
- The product must be correctly installed, located and operated in accordance with the instructions contained in the User Instruction Booklet provided.
- Professional installation by a qualified Electrical Domestic Appliance Installer is recommended for all Washing Machines, Dishwashers, Electric Cookers and Cooker Hoods.
- Gas Cookers must only be installed by a Gas Safe (or BORD GAIS) registered Gas Installer.
- The guarantee is given only within the boundaries of the United Kingdom and the Republic of Ireland.
- The guarantee is applicable only to new products and is not transferable if the product is resold.
- Leisure Consumer Products disclaims any liability for incidental or consequential damages.
- The guarantee does not diminish your statutory or legal rights.

*Please keep your purchase receipt or other proof of purchase in a safe place; you will need to have it should the product require attention under guarantee.*

You should also complete the details below; it will help us assist you when requesting service. (The model is printed on the Instruction Booklet and Serial Number is printed on the Rating Label affixed to the appliance)

Model No: \_\_\_\_\_

Serial No: \_\_\_\_\_

Retailer: \_\_\_\_\_

Date of purchase: \_\_\_\_\_

**For service under guarantee simply telephone the appropriate number below**

### UK Mainland & Northern Ireland

Fridges & Freezers	0845 600 4903
Electric Cookers	0845 600 4921
Gas & Dual Fuel Cookers	0845 600 4921
Washing Machines & Dishwashers	0845 600 4906

### Republic of Ireland

All Refrigeration,	01862 34 11
All Cookers,	
Washing Machines & Dishwashers	

**Before requesting service please check the trouble-shooting guide in the Operating Instructions as a charge may be levied where no fault is found even though your product may still be under guarantee.**

### Service once the manufacturer's guarantee has expired

If you have purchased an extended guarantee please refer to the instructions contained within the extended guarantee agreement document. Otherwise please call the appropriate number above where service can be obtained at a charge.

Should you experience any difficulty in obtaining service please contact the Leisure Consumer Products Customer Help-Line.

Tel: 0845 600 4918 e-mail: [service@leisurecp.co.uk](mailto:service@leisurecp.co.uk)





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Part no. 485.3007.38/ R.AA/14.06.2013