

USERS GUIDE

&

INSTALLATION

Milano G60

**Gas Cooker with
oven and grill**

Model: ML61NDP



Please read this manual first.

Dear Customer,

We would like you to obtain best performance with your product that has been manufactured in modern facilities and passed through strict quality control procedures.


Therefore, we advise you to read through this User Manual carefully before using your product and keep it for future reference. If you hand over the product to someone else, deliver the User Manual as well.

The User Manual will help you use the product in a fast and safe way.


- Read the User Manual before installing and operating the product.
- You must strictly observe the safety instructions.
- Keep this User Manual within easy reach for future reference.
- Also read other documents supplied with the product.
Remember that this User Manual may also be applicable for several other models.
Differences between models are explicitly identified in the manual.


Explanation of symbols

Throughout this User Manual the following symbols are used:

 Important information or useful hints about usage.

 Warning for hazardous situations with regard to life and property.

 Warning for electric shock.

 Warning for risk of fire.

 Warning for hot surfaces.

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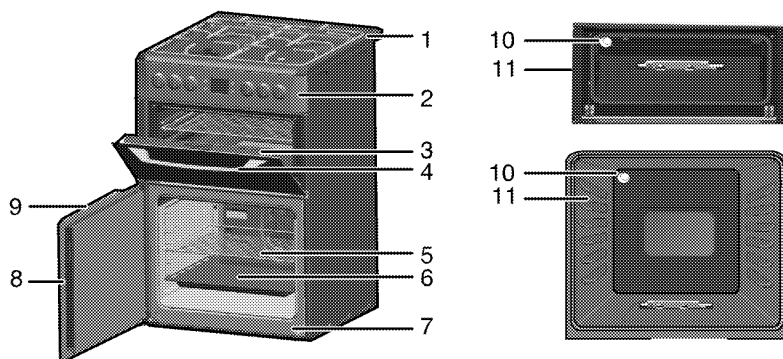
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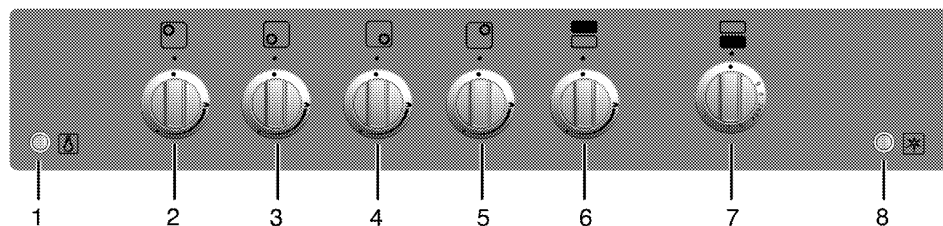
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1 General information

Overview



- | | | | |
|---|---------------|----|-----------------|
| 1 | Burner plate | 7 | Rating plate |
| 2 | Control panel | 8 | Main oven door |
| 3 | Top oven door | 9 | Handle |
| 4 | Handle | 10 | Lamp |
| 5 | Wire shelf | 11 | Shelf positions |
| 6 | Tray | | |





- | | | | |
|---|------------------------------|---|--------------------------------|
| 1 | Lamp button | 5 | Normal burner Rear right |
| 2 | Normal burner Rear left | 6 | Top oven/Grill thermostat knob |
| 3 | Rapid burner Front left | 7 | Main oven thermostat knob |
| 4 | Auxiliary burner Front right | 8 | Ignition button |


Technical specifications

GENERAL	
External dimensions (height / width / depth)	900 mm/600 mm/600 mm
Voltage / frequency	220-240 V ~ 50 Hz
Cable type / section	H05VV-FG 3 x 0,75 mm ² or equivalent
Cable length	max. 2 m
Category of gas product	II _{2H3+}
Gas type / pressure	NG G 20/20 mbar
Total gas consumption	12,7 kW
Converting the gas type / pressure ^s – optional	LPG G 30/28-30 mbar Propane 31/37 mbar - /mbar
HOB	
Burners	
Rear left	Normal burner
Power	2000 W
Front left	Rapid burner
Power	2900 W
Front right	Auxiliary burner
Power	1000 W
Rear right	Normal burner
Power	2000 W
OVEN/GRILL	
Top oven	Grill oven
Grill power consumption	2.3 kW
Main oven	Gas oven
Oven power	2,5 kW
Inside illumination	15–25 W

** See. *Installation*, page 11.


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Technical specifications may be changed without prior notice to improve the quality of the product.
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Figures in this manual are schematic and may not exactly match your product.
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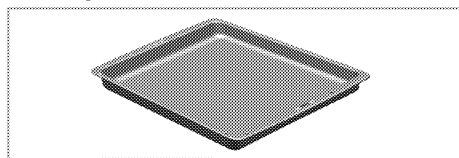
Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

Accessories supplied with the unit

 Accessories supplied can vary depending on the product model. All the accessories described in the user manual may not exist on your product.

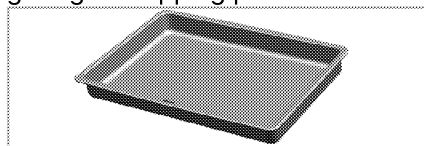
Baking tray

Can be used for pastries, frozen foods and big roasts.



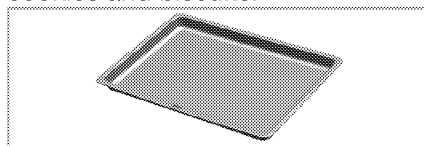
Deep roasting tray

Can be used for pastries, big roasts, foods with liquid content and during grilling as dripping pan.



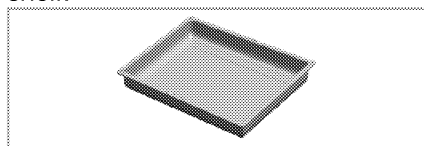
Pastry tray

It is recommended for pastries such as cookies and biscuits.



Small baking tray

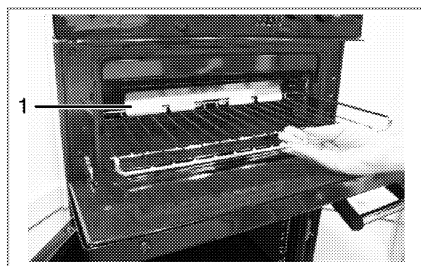
Can be used for small portions. This baking tray is placed onto the wire shelf.



Wire shelf

Can be used for roasting and as deposit for baking, roasting and casserole dishes.

In order to get best cooking performance it should be used together with the wire shelf metal shield on the rear side.

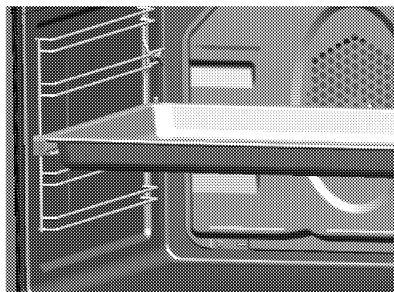


1 Metal shield

Metal shield should be attached on the rear upper side of wire shelf. Use the wire shelf as its bended side positioned on the front of the cavity and turned downside.

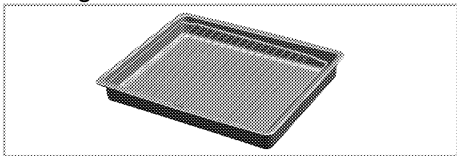
Proper positioning of the wire shelf and tray on sliding shelves

Trays and wire shelves used with the sliding shelf (model dependant) must be positioned correctly with the inner edges of the shelf placed over the pins on the sliding shelf. This holds the shelf firmly in place".

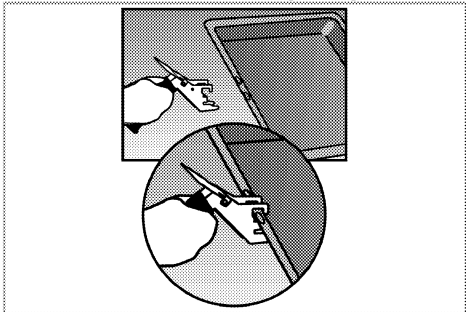


Small wire shelf and fat pan with handle

Can be used for both grilling and fat collection. The fat pan is placed onto the large wire shelf.

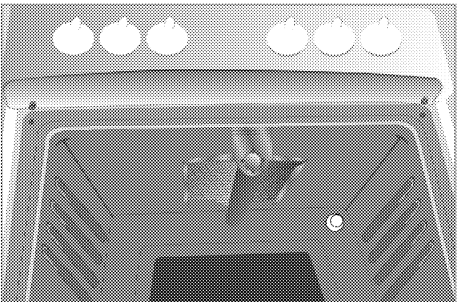


- Attach handle in the middle of the pan edge as shown in the diagram.
- Remove handle for grilling.



Heat shield

For grilling with the oven door open.
Protects the control panel and knobs against heat and soiling.



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/ G 31/ 37 mbar	72	87	50	72
Gas type / Gas pressure-Top OVEN		Grill		
G 20/20 mbar		110		
G 30/28-30 mbar/ G 31/ 37 mbar		75		
Gas type / Gas pressure-Main OVEN		Gas oven		
G 20/20 mbar		115		
G 30/28-30 mbar / G 31/ 37 mbar		78		

call CUSTOMER SERVICES HELPLINE. 0845 600 4911 to order LPG injector kit.

2 Important safety instructions


This section contains safety instructions that will help you avoid risk of injury and damage. All warranties will become void if you do not follow these instructions.

General safety

- This product is not intended to be used by persons with physical, sensory or mental disorders or unlearned or inexperienced people (including children) unless they are attended by a person who will be responsible for their safety or who will instruct them accordingly for use of the product.
Children must be supervised to prevent them from tampering with the product.
 - 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.
 - Do not operate the product if the power cable or plug is damaged. Call Authorized Service Agent.
 - Do not operate the product if it is defective or has any visible damage.
 - Do not carry out any repairs or modifications on the product.
- However, you may remedy some troubles that do not require any repairs or modifications. See *Troubleshooting*, page 33.
- Never wash down the product with water! There is the risk of electric shock!
 - Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
 - Product must be disconnected from the mains during installation, maintenance, cleaning and repair procedures.
 - Installation and repair procedures must always be performed by Authorized Service Agents. Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons and may void the warranty.
 - 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 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 any flammable materials close to the product as the sides become hot during use.
 - Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat

accumulation might damage the bottom of the oven.

- Keep all ventilation slots clear of obstructions.
- Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc.
- Always use heat resistant oven gloves when putting and removing dishes into/from the hot oven.
- Do not use the product with front door glass removed or cracked.
- Rear surface of the oven gets hot when it is in use. Make sure that the gas/electrical connection do 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 the hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Make sure that the product function knobs are switched off after every use.

 Product must be installed by a qualified person in accordance with the regulations in force. Otherwise, the warranty shall become void.

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 11*
- "CAUTION: 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. Please arrange for annual maintenance.
- 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!

1. Turn off all valves on gas appliances and gas meter at the main control valve, unless it's in a confined space or cellar.
2. Open doors and windows.
3. Check all tubes and connections for tightness. If you still smell gas leave the property.
4. Warn the neighbours.
5. Call the fire-brigade. Use a telephone outside the house.

Call the Gas Emergency Services immediately on 0800 111 999

- 5.1 If you have door or gates that are secured by an electric lock, or entry phone, please open these manually.

6. Do not re-enter the property until you are told it is safe to do so.

Intended use

This product is designed for domestic use. Commercial use is not admissible.

"CAUTION: 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

- Electrical and 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.
- Accessible parts of the appliance will become hot whilst the appliance is in use and until the appliance has cooled, children should be kept away.
- "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."
- "**CAUTION:** Accessible parts may be hot when the grill is in use. Young children should be kept away."
- Do not store any items above the appliance that children may reach.
- 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.
- 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.

3 Installation

Refer to the nearest Authorised Service Agent for installation of the product. Make sure that the electric and gas installations are in place before calling the Authorised Service Agent to have the product ready for operation. If not, call a qualified electrician and fitter to have the required arrangements made.

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

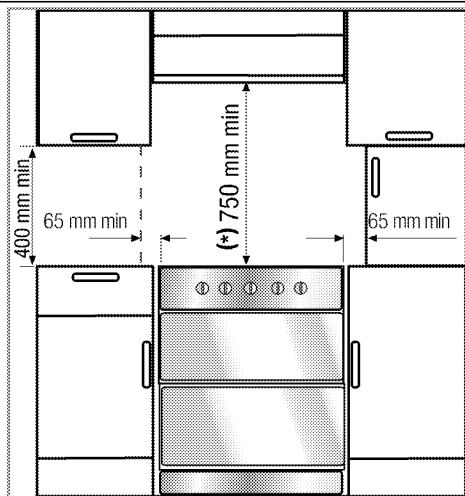
⚠ The product must be installed in accordance with all local gas and/or electrical regulations.

⚠ 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.



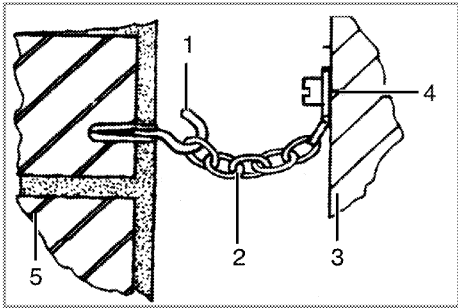
A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

- It can be used with cabinets on either side but in order to have a minimum distance of 400 mm above hotplate level allow a side clearance of 65 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 750 mm above the hob surface.
- (*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer's instructions regarding installation height (min 650mm).
- 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.).

i 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

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. Do not install this appliance in a room below ground level unless it is open to ground level on at least one side. Failure to install correctly is dangerous and could result in prosecution. Prolonged intensive use of the appliance may call for additional ventilation, for example the opening of a window, or the use of permanent fixed mechanical ventilation system, for example, an extractor fan or cooker hood that ventilates to the outside.

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


Installation and connection


- i** Do not install the product next to refrigerators or freezers. The heat emitted by the product will increase the energy consumption of cooling appliances.
- Product can only be installed and connected in accordance with the statutory installation rules.
 - Carry the product with at least two persons.

-  Do not use the door and/or handle to carry or move the product. The door, handle or hinges get damaged.
- Product must be placed directly on the floor. It must not be placed onto a base or a pedestal.


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.

-  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.

-  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.

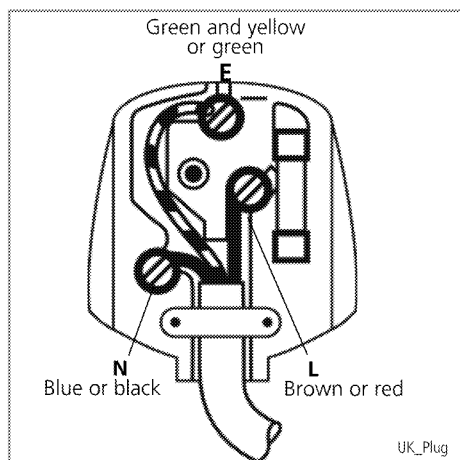
-  Power cable plug must be within easy reach after installation (do not route it above the hob).

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.



- ⚠ 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

- ⚠ 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.

- ⚠ 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

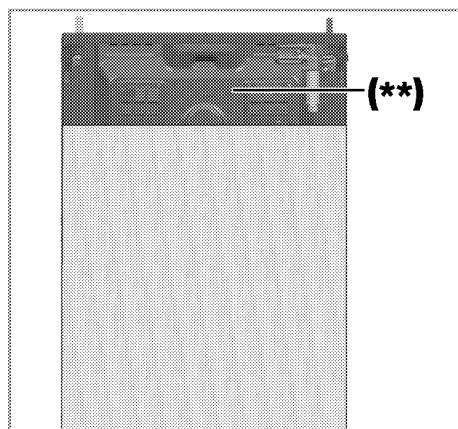
The cooker must be installed in accordance with the Gas Safety (Installation and Use) Regulations and the relevant Building Regulations in force.

- i** 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.

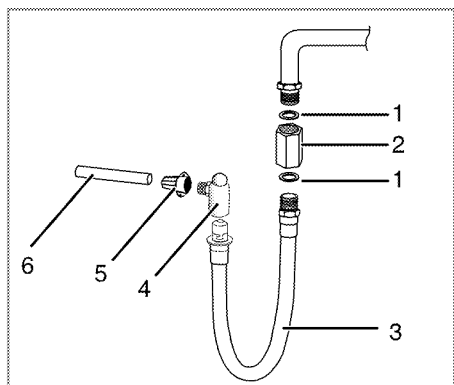


(**) Hot region

- 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 5 to the inlet valve of the oven.
3. Connect gas hose with elbow joint 6 .



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

- ⚠** 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.

- Push the product towards the kitchen wall.
- Hook safety chain.
- **Adjusting the legs 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

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

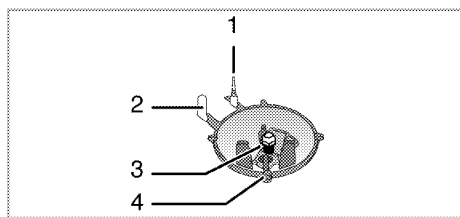
In order to change your appliance's gas type, change all injectors and make flame adjustment for all valves at reduced flow rate position.

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

Exchange of injector for the burners

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

i New injectors have their position marked on their packing or injector table on *Injector table*, page 6 can be referred to.



- 1 Flame failure device (model dependant)
- 2 Spark plug
- 3 Injector
- 4 Burner

i 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

1. Ignite the burner that is to be adjusted and turn the knob to the reduced position.
2. Remove the knob from the gas tap.

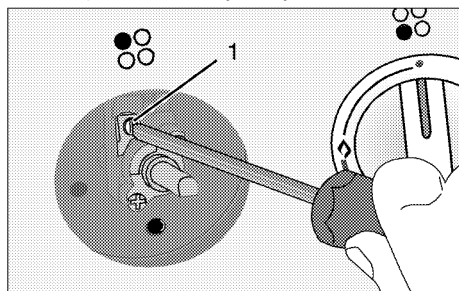
3. Use an appropriately sized screwdriver to adjust the flow rate adjustment screw.

For LPG (Butane - Propane) turn the screw clockwise. For the natural gas, you should turn the screw **counter-clockwise** once.

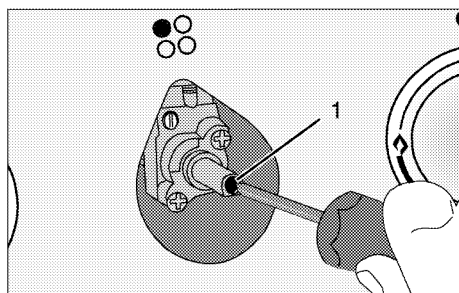
» The normal length of a straight flame in the reduced position should be 6-7 mm.

4. If the flame is higher than the desired position, turn the screw clockwise. If it is smaller turn anticlockwise.
5. 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.



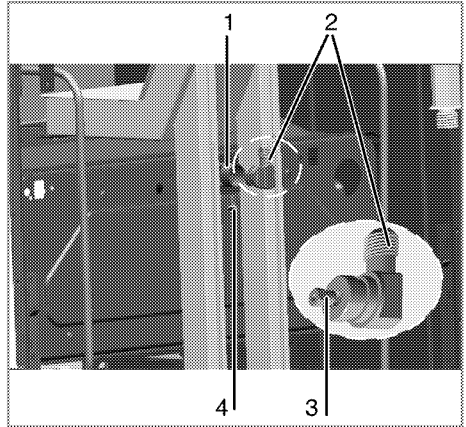
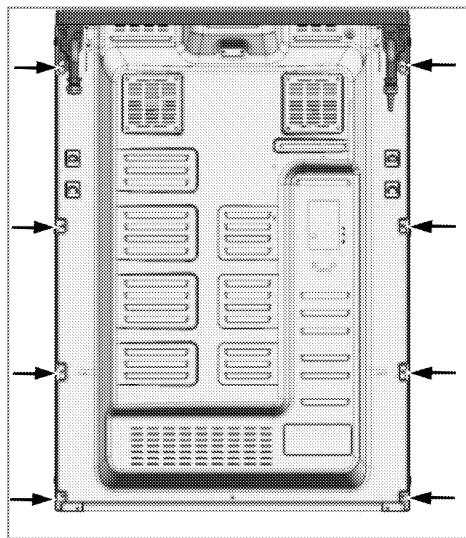
- 1 Flow rate adjustment screw



- 1 Flow rate adjustment screw

Exchange of injector for grill burner

1. Unscrew the screws fixing the rear cover sheet .

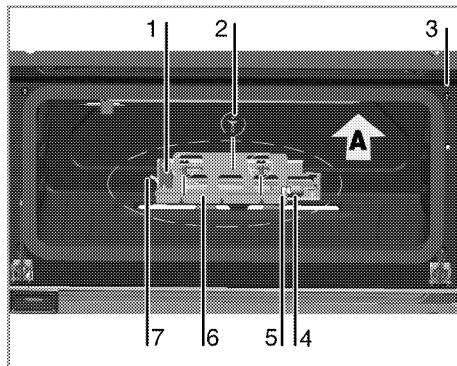


- 1 Grill burner
- 2 Injector holder
- 3 Injector
- 4 Fixing screw

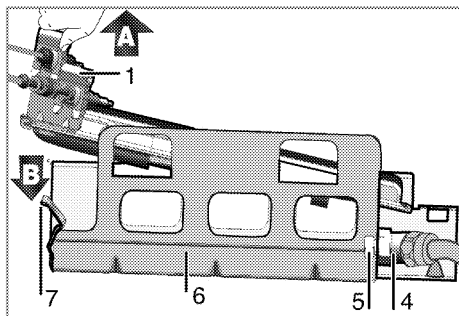
2. After removing the rear cover sheet, you can reach the grill burner tube (1) and grill injector holder (2).

3. Unscrew the grill injector holder (2) fixing screw (4).
4. Unscrew the injector (3) and replace it with appropriate injector, see injector table, on *Injector table*, page 6.
5. Conduct the leakage control after replacing the injector.
6. Assemble the injector holder (2) into the grill burner tube (1).
7. Fix the injector holder by the screw (4).
8. Assemble the rear cover sheet.

Exchange of injector for oven burner



- 1 Oven burner
- 2 Screw (3 pieces)
- 3 Cut-off valve
- 4 Injector holder
- 5 Injector
- 6 Oven burner holder
- 7 Clips

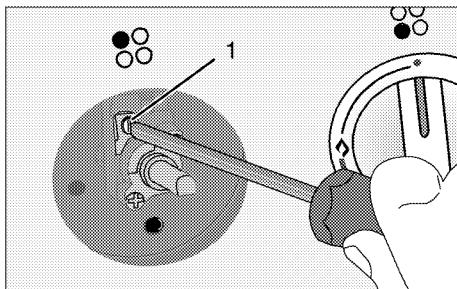


1. Unscrew 3 screws (2) to remove oven burner (1) and oven burner holder (7).
2. Gently pull up burner and holder in "A" direction- be careful with gas connection tube and thermocouple.
3. Push the clips (7) in "B" direction to disassemble oven burner (1) and its holder(6).
4. Unscrew the injector (5) and replace it with appropriate injector, see, *Injector table, page 6 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.

Reduced flow adjustment for the gas oven

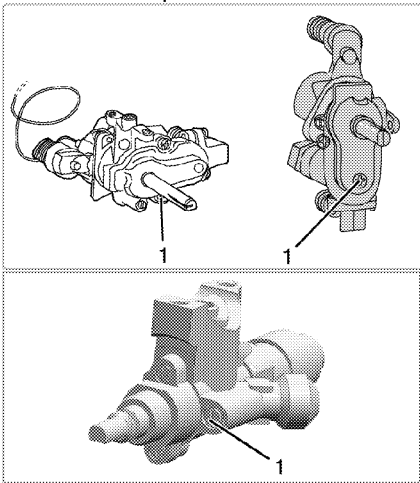
Reduced flow rate adjustment is extremely important for the appropriate functioning of the oven. In order to provide maximum security to the user these operations have to be done with care.

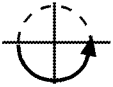
1. Ignite the burner that is to be adjusted and turn the knob to the high flame position.
2. Close the oven door and wait for 10 to 15 minutes until the oven becomes ready for adjustment.
3. After 15 minutes, adjust the oven to the lowest flame position.
4. Take out the knob.

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

i If the temperature of the oven increases unintendedly, turn off the oven and call the authorised service agent to have oven thermostat repaired.

i If the temperature of the oven increases unintendedly, turn off the oven and call the authorised service agent to have oven thermostat repaired.



Butan/propan	Natural gas
Fasten the screw until the end	Loosen the screw 1/2 round
	

i If the gas type of the unit is changed, then the rating plate that shows the gas type of the unit must also be changed.

Disposal


Disposing of packaging material

Packaging materials are dangerous to children. Keep packaging materials in a safe place out of reach of children. Packaging materials of the product are manufactured from recyclable materials. Dispose of them properly and sort in accordance with recycled waste instructions. Do not dispose of them with normal domestic waste.

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.

i Do not place any objects onto the product and move it in upright position.

-  Check the general appearance of your product for any damages that might have occurred during transportation.

Disposing of the old product



Dispose of the old product in an environmentally friendly manner. This equipment bears the selective sorting symbol for waste electrical and electronic equipment (WEEE). This means that this equipment must be handled pursuant to European Directive 2002/96/EC in order to be

recycled or dismantled to minimize its impact on the environment. For further information, please contact local or regional authorities.

Electronic equipments not included in the selective sorting process are potentially dangerous for the environment and human health due to the presence of hazardous substances. Refer to your local dealer or solid waste collection centre in your area to learn how to dispose of your product. Before disposing of the product, cut off the power cable plug and make the door lock (if any) unusable to avoid dangerous conditions to children.

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 grill.
- 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.

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.

-  Hot surfaces may cause burns!
Do not touch the hot surfaces of the product. Keep children away from the product and use oven gloves.
Allow the product to cool down before removing the knob protection sheet.

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 25.
4. Operate the oven about 30 minutes.
5. Turn off your oven; See *How to use the gas oven*, page 25



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.

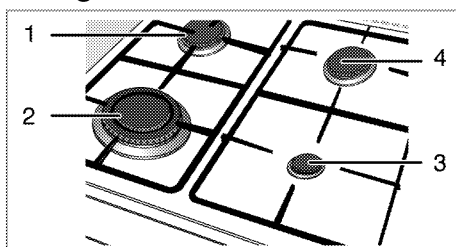
Do not put covers of saucepans or pans on cooking zones.

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



- 1 Normal burner 18-20 cm
- 2 Rapid burner 22-24 cm
- 3 Auxiliary burner 12-18 cm
- 4 Normal burner 18-20 cm is list of advised diameter of pots to be used on related burners.

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



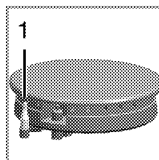
Gas burners are ignited with ignition buttons.

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.



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!

6 How to operate the oven

General information on baking, roasting and grilling

-  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-stick coated appropriate metal plates or aluminum containers or heat-resistant silicone moulds.
- Make best use of the space on the rack.
- It is recommended to place the baking mould in the middle of the rack.
- Select the correct shelf position before turning the oven or grill on - don't move oven shelves when hot.
- Keep the oven door closed.

Tips for roasting


- Seasoning with lemon juice and black pepper will improve the cooking performance when cooking a whole chicken, turkey or a large piece of meat.
- Meat with bones takes about 15 to 30 minutes longer before it is cooked than a roast of the same size without bones.
- You should calculate about 4 to 5 minutes cooking time per centimeter height of the meat.
- Let meat rest in the oven for about 10 minutes after the cooking time. The juice is better distributed all over the roast and does not run out when the meat is cut.

- Fish in a fire-resistant dish should be placed on the rack at the medium or lower level.

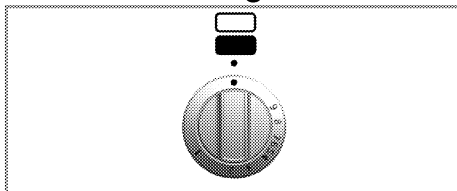
Tips for grilling

Grilling is ideal for cooking meat, fish and poultry and will achieve a nice brown surface without it drying out too much. Flat pieces, meat skewers and sausages are particularly suited for grilling as are vegetables with a high water content such as tomatoes and onions.

- Distribute the pieces to be grilled on the wire shelf.
- If the grilling is on the wire shelf, locate a dripping pan under it in order to collect the fat.
- Add some water in the dripping pan 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.

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.



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 gas oven control knob to off position (top).

Gas level temperature conversion chart

Gas level	1	2	3	4	5	6	7	8	9
Temperature in °C	140	145	150	175	190	200	220	240	250
Temperature in °F	285	295	302	345	375	395	430	465	482

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.

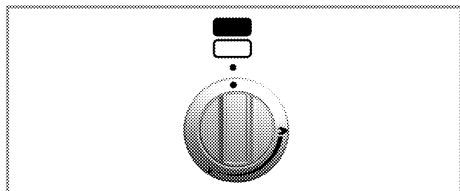
Stand dishes on a baking sheet to prevent spillages onto oven base and help keep oven clean.

Baking and roasting

Food	Preheating *	Insertion level	Gas mark	Cooking time
Fruit pies	10 min.	4	4	25-30 mins
Pizza	10 min.	4 or 5	4-5	12-25 mins depending on thickness
Small cakes One tray Two trays	10 min.	4 4 and 2	4	20-30 mins
Victoria sandwich	10 min.	4	4	20-30 mins
Biscuits	10 min.	4	4	15-20 mins
Scones	10 min.	4	4	15-20 mins
Rich fruit cake (20-22cm)	10 min.	3	3	3-4 hours??

Food	Preheating *	Insertion level	Gas mark	Cooking time
Roast beef; Sirloin, topside, toprump, rib	10 min.	3	7 then 4	20-30 mins, then Rare 15mins per 450g/lb + 15 mins Medium 20mins per 450g/lb + 20mins Well done 25mins per 450g/lb + 25mins
<i>Roast Lamb; Leg, shoulder, rack, breast, whole neck fillet</i>	10 min.	3	7 then 4	20-30 mins, then 20-25mins per 450g/lb + 20 mins
Roast pork; loin, shoulder, leg	10 min.	3	7 then 4	20-30 mins, then 25-30 mins per 450g/lb + 25 mins
Roast chicken	10 min.	3	7 then 4	20 mins, then 20-25 mins per 450g/lb + 20 mins
Roast turkey	–	2	9 then 4...5	20-30 mins, then 25-30 mins per 450g/lb + 25 mins
Casseroles	10 min.	4	3	2-3 hours
Whole fish	10 min.	3	4	20-30 mins
Pasta bake	10 min.	4	5	25-30 mins
* at control knob position 7 / ^S depending on quantity / [#] depending on size				

How to operate the gas grill - Top oven



Oven door must remain open while grilling.



Hot surfaces may cause burns!
Keep children away from the product.
Oven door remains slightly inclined when opened full and thus, possible splashes to not reach you.

Switching on the grill

Gas grill is ignited with the ignition button.

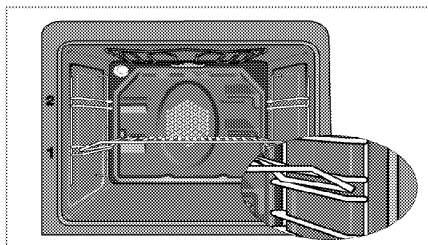
1. Open the oven door.

2. Press and release the ignition button.
- » Repeat the procedure until the gas is ignited.
3. Keep the knob pressed for 3 to 5 seconds more.
4. Make sure that the grill is ignited.

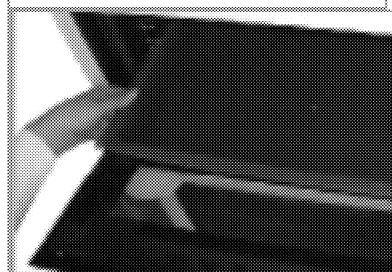
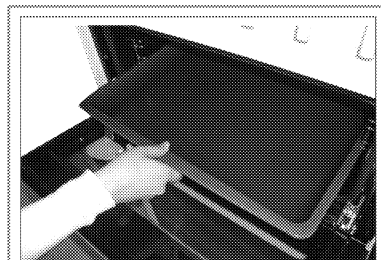
⚠ There is the risk of gas compression and explosion! Do not attempt to ignite the gas more than 15 seconds. If the burner is not ignited within 15 seconds, turn off the knob and wait for 1 minute. Ventilate the room before reattempting to ignite the burner. There is the risk of gas compression and explosion!

Switching off the grill

1. Turn the Grill control knob to Off (upper) position.
- i** Do not use the top rack for grilling.
- i** 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.



When removing tray from top oven, pull as shown in picture and hold with two hands from two sides.



Cooking times table

- i** 1st rack of the oven is the **bottom** rack.
- i** Do not use the top rack for grilling.
- i** 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.
- If food is cooking too quickly, it can be placed in the bottom of the grill pan.
 - Do not place cookware with rough bases on the oven door.
 - Ensure that there is at least 25mm space at top of oven when grilling larger foods or cookware.

- Do not place aluminium foil on the wire rack to grill on.
- Turn food over to ensure it is cooked on both sides.
- Preheat grill first.



Grilling with gas grill


Food	Preparation/setting	Grilling time [#]
Toast	Place on wire rack in grill pan.	3-5mins
Bacon	Place on wire rack in grill pan.	4-6 mins
Gammon steaks	Place on wire rack in grill pan.	10-15 mins
Beefburgers	Place on wire rack in grill pan.	10-20 mins
Sausages	Place on wire rack in grill pan.	10-15 mins
Chops, chicken pieces	Place on upturned wire rack in grill pan.	15-30 mins
Fish fillets, fish fingers	Place on wire rack in grill pan.	10-20 mins
Grilling /browning tops of foods e.g. cottage pie	Place on base of top oven.	8-10 mins
[#] depending on size resp. thickness		

7 Maintenance and care


General information

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

-  Disconnect the product from mains supply before starting maintenance and cleaning works. There is the risk of electric shock!
-  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 steam cleaners for cleaning.


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 control knobs with a wet 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

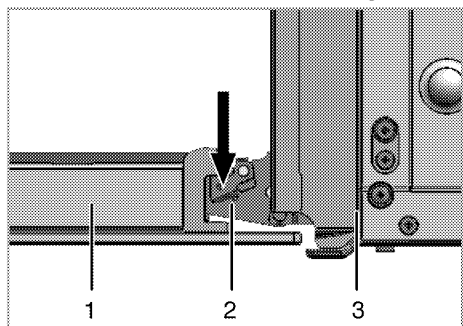
Clean oven door

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.

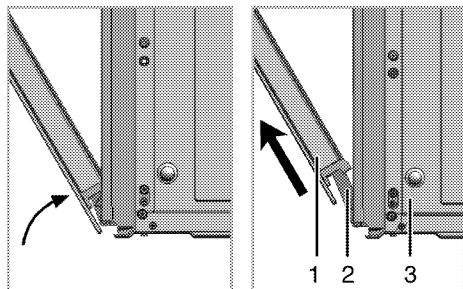
- i** Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

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



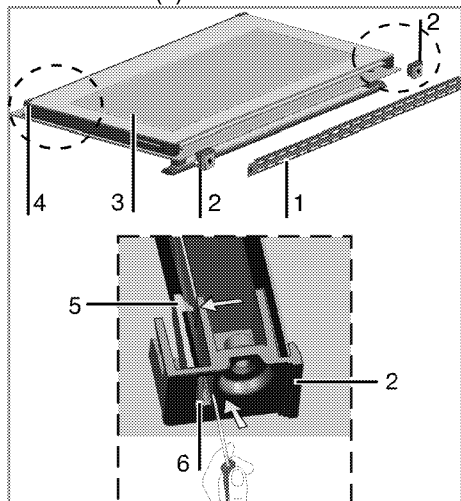
3. Move the front door to half-way.
4. Remove the front door by pulling it upwards to release it from the right and left hinges.

- 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.

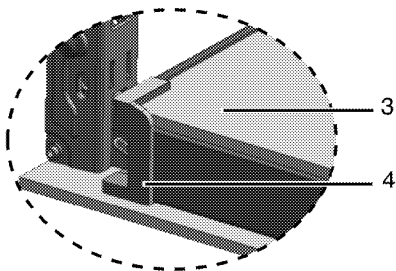
Removing the door inner glass

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

- Open the oven door.
 - Remove the metal part (1) by removing two screws that secure it.
 - To remove the plastic holders (2), use a flat metal or plastic, e.g., a knife, slotted screwdriver, to free the fixing foot (5).
- Push the fixing foot through the window (6) in arrow direction.





- 1 Metal part
- 2 Plastic carrier
- 3 Inner glass panel
- 4 Lower plastic slot
- 5 Fixing foot
- 6 Window



- Pull the inner glass panel (3) towards yourself until it detaches from its plastic slots (4).
- When reinstalling the glass panel, make sure that it is seated into the plastic slots.

Replacing the oven lamp

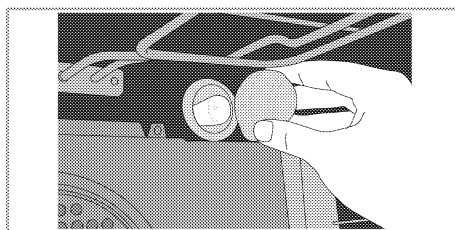
 Before replacing the oven lamp, make sure that the product is disconnected from mains and cooled down in order to avoid the risk of an electrical shock. Hot surfaces may cause burns!

 The oven lamp is a special electric light bulb that can resist up to 300 °C. See *Technical specifications, page 5* for details. Oven lamps can be obtained from Authorised Service Agents.

 Position of lamp might vary from the figure.

If your oven is equipped with a round lamp:


1. Disconnect the product from mains.
2. Turn the glass cover counter clockwise to remove it.




3. Remove the oven lamp by turning it counter clockwise and replace it with the new one.
4. Install the glass cover.

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.*

-  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, flaps, 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 inexpert 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

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Facsimile: 0845 6004922
[www. Leisurecp.co.uk](http://www.Leisurecp.co.uk)

Part no. 285.3008.04/R.AA/06.06.2011