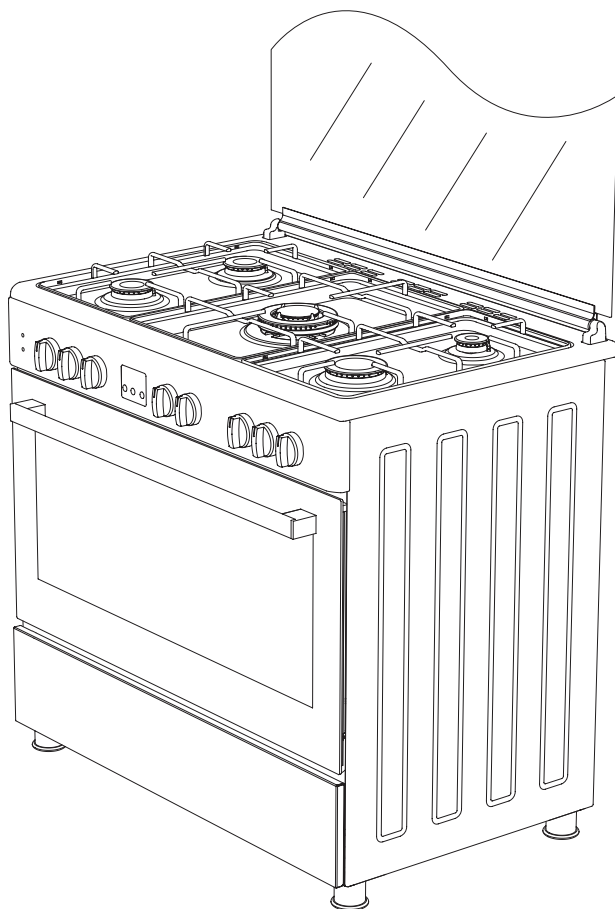


FREE STANDING OVEN

90x60 Gas & Electrical Oven



H10-20-180-052 Rev 003

USER MANUAL **GB**



Dear User,

Our objective is to make this product provide you with the best output which is manufactured in our modern facilities in a careful working environment, in compliance with total quality concept.

Therefore, we suggest you to read the user manual carefully before using the product and, keep it permanently at your disposal.

Note: This user manual is prepared for more than one model. Some of the features specified in the Manual may not be available in your appliance.

All our appliances are only for domestic use, not for commercial use.

* Mark the products as option.

“THIS APPLIANCE SHALL BE INSTALLED IN ACCORDANCE WITH THE REGULATIONS FORCE AND ONLY USED IN A WELL VENTILATED SPACE. READ THE INSTRUCTIONS BEFORE INSTALLING OR USING THIS APPLIANCE”

“Conforms with the WEEE Regulations.”

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IMPORTANT WARNINGS

- 1.WARNING:** To avoid electrocution, ensure that the electrical circuit of the product is open before replacing the lamp.
- 2.WARNING:**Before touching the connection terminals, all supply circuit should be disconnected.
- 3.WARNING:**While operating the grill, the reachable sections can be hot. Keep the children away.
- 4.WARNING:**Any inadvertent cooking made with fats and oils can be dangerous and cause fire.
- 5.WARNING:**Risk of fire; do not store the food materials on the cooking surface.
- 6.WARNING:**If the surface is cracked, unplug the device to prevent any risk of electric shock.
- 7.WARNING:**During usage the reachable sections can be hot. Keep the small children away.
- 8.WARNING:**The appliance and its reachable sections become hot during usage.
- 9.**The setting conditions of this appliance is indicated on the label. (Or data tag)
- 10.**This appliance is not connected to a combustion product discharge system.This appliance shall be connected and installed as per the applicable installation legislation. Consider the requirements related with ventilation.

11.Using a gas hob will release humidity and combustion products in the room where it resides. Especially during when the appliance in use, ensure that the kitchen is well ventilated and retain the natural ventilation holes or install a mechanical ventilation system. (Hood on top of the oven) Sustained usage of the appliance may require additional ventilation. For example opening a window or if available, increasing the ventilation level of a mechanical ventilation system.

12.The reachable sections can become hot when the grill is used. Keep the small children away.

13.WARNING:The appliance is intended for cooking only. It must not be used for other purposes like room heating.

14.There are additional protective equipment to prevent inadvertent touching to the oven doors. This equipment should be installed if there are children.

15.“This appliance should be installed as per regulations and in well-ventilated location only. Read the instructions before installing or operating the appliance.”

16.“Before placing the appliance check the local conditions (gas type and gas pressure) and ensure that the settings of the appliance is appropriate.”

17.“These instructions are applicable for countries of which symbols are indicated on the appliance. If the country symbol is not available on the appliance, in order to adapt the appliance to the conditions of such country, the technical instructions should be read.”

■ ■ ■ ■

18.“Do not operate the system for more than 15 seconds. If the burner does not ignite at the end of 15 seconds stop the operation of the system and open the section door and/or wait for at least 1 minute before igniting the burner.

19.Do not use steam cleaners to clean the appliance.

20.Before opening the oven door clean the remnants on it. Before closing the oven door, let it cool.

21.NEVER try to extinguish a fire with water, first disconnect the mains supply and then using, for example a lid or blanket, cover the fire.

22.Do not use hard and abrasive cleaning agents or hard metal scrapers to clean the oven door glass as they may scratch and shatter the surface.

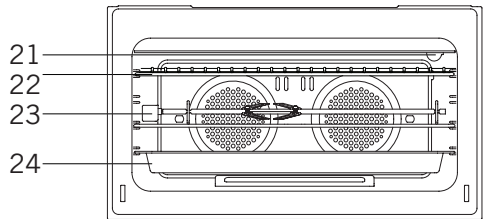
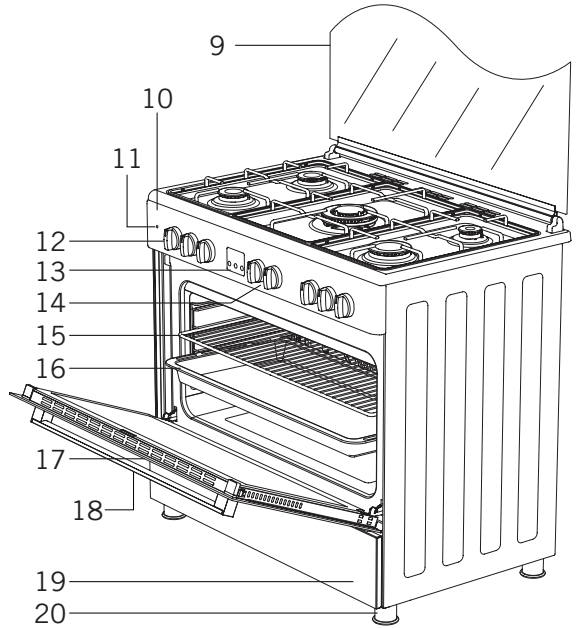
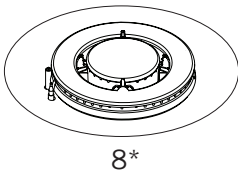
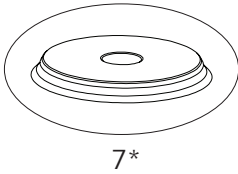
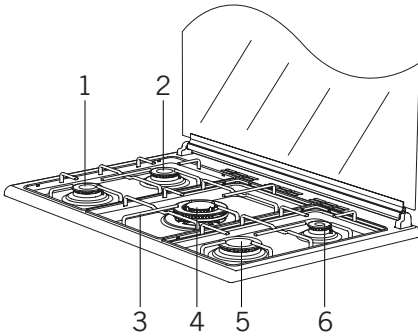
23.After placing a dish, ensure that the door is firmly closed.

24.Unless continuous supervision is provided, the children of age 8 or below should be kept away.

25.Pay attention for not to touch the heating elements.

26.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.

INTRODUCTION OF THE APPLIANCE



- | | | |
|---------------------|------------------------|------------------------|
| 1. Middle Burner | 9. Glass Door | 17. Door |
| 2. Middle Burner | 10. Control Panel | 18. Handle |
| 3. Trivet | 11. Led Lamp | 19. Lower Cabinet Door |
| 4. WOK Burner | 12. Oven Control Knobs | 20. Plastic Leg |
| 5. Large Burner | 13. Digital Timer | 21. Lamp |
| 6. Auxiliary Burner | 14. Hob Control Knobs | 22. Grill |
| 7. Hot Plate | 15. Wire Grill | 23. Chicken Roasting |
| 8. WOK Burner | 16. Deep Tray | 24. Deep Tray |

IMPORTANT WARNINGS

Electrical Connection and Security

1. Your oven requires 16 or 32 Ampere fuse according to the appliance's power. If necessary, installation by a qualified electrician is recommended.

2. Your oven is adjusted in compliance with 220-240V AC/380-415V AC 50/60Hz electric supply. If the mains are different from this specified value, contact your authorized service.

3. Electrical connection of the oven should only be made by the sockets with earth system installed in compliance with the regulations. If there is no proper socket with earth system in the place where the oven will be installed, immediately contact a qualified electrician. Manufacturer shall never be responsible from the damages that will arise because of the sockets connected to the appliance with no earth system.

4. Electrical cable should not touch the hot parts of the appliance.

5. For disconnection from the supply mains having a contact separation in all poles that provide full disconnection, must be incorporated in fixed wiring in according with the wiring rules.

Gas Connection and Security

1. Before your appliance is connected to the gas supply, ensure that the gas category and pressure specifications shown in the data plate corresponds with your gas supply. If necessary call authorized service for adjusting to gas category.

2. This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance. In the interest of safety this appliances must be installed and / or serviced by a competent person as stated in the gas safety regulations current editions.

3. The appliance must not be installed in a room without a window or other controllable opening. If is installed in a room without a door which opens directly to the outside, a permanent opening is required. The air circulation should be 2 m³/h per kW of burners.

4. The gas connection should be performed from the right or left. For this reason, change the hose nozzle, plug and the seals.

5. Please use flexible hose for gas connection.

6. If you make a connection with a flexible metal hose, locate a seal between the main gas pipes.

7. The inner diameter of the flexible hose, which the butane hose nozzle is connected, should be 6mm for the house-type gas tubes. The inner diameter of the flexible hose, which the natural hose nozzle is connected, should be 15mm. The hose should tightly be fitted to the hose nozzle by squeezing with a clamp. The hose should be replaced before its last expiry date.

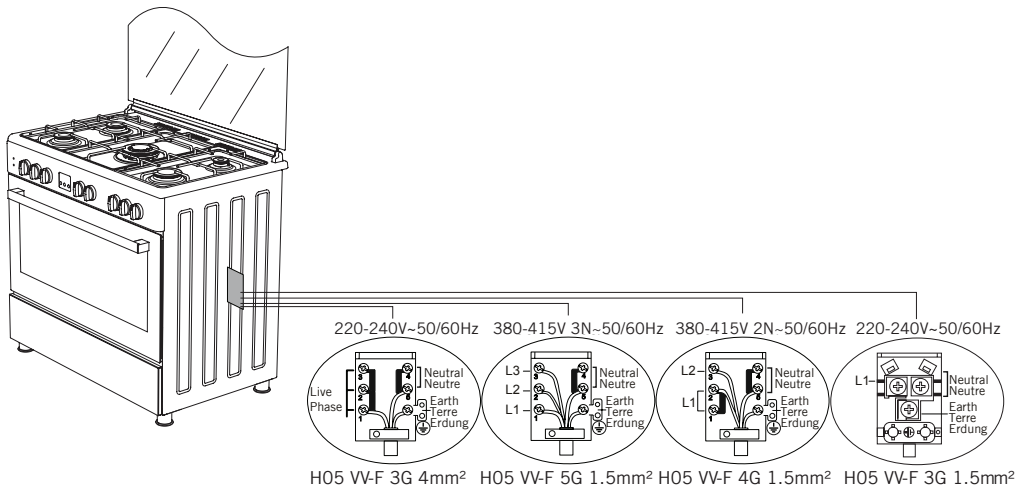
8. Caution! Make the oven connection to the gas inlet valve, the hose length must be short and be sure that there is no leakage. The flexible hose used should not be longer than 125 cm for safety.

9. Re-inspect the gas connection.

10. When placing your oven to its location, ensure that it is at the counter level. Bring it to the counter level by adjusting the feet if necessary.

DO NOT MAKE GAS HOSE and ELECTRICAL CABLE OF YOUR OVEN GO THROUGH THE HEATED AREAS, ESPECIALLY THROUGH THE REAR SIDE OF THE OVEN. DO NOT MOVE GAS CONNECTED OVEN. SINCE THE FORCING SHALL LOOSEN THE HOSE, GAS LEAKAGE MAY OCCUR.

ELECTRICAL WIRING SCHEME



GAS HOSE PASSAGE WAY

1. Connect the appliance to the gas piping tap in shortest possible route and in a way that ensure no gas leakage will occur.
2. In order to carry on a tightness and sealing safety check ensure that the knobs on the control panel are closed and the gas cylindir is open.
3. While performing a gas leakage check, never use any kind of lighter, match, cigarette or similar burning substance.
4. Apply soap bubble on the connection points. If there is any kind of leakage then it will cause bubbling.
5. While inserting the appliance in place ensure that it is on the same level with the worktop. If required adjust the legs in order the make level with the worktop.
6. Use the appliance on a level surface and in a well ventilated environment.

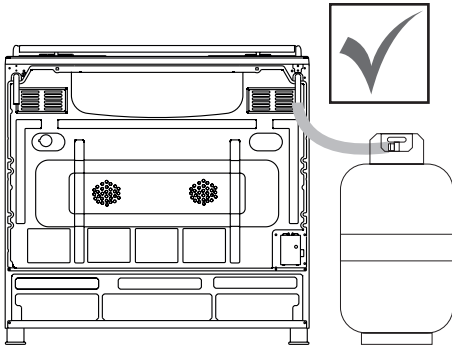


Figure 1

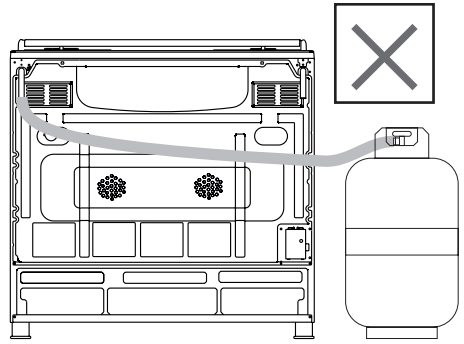
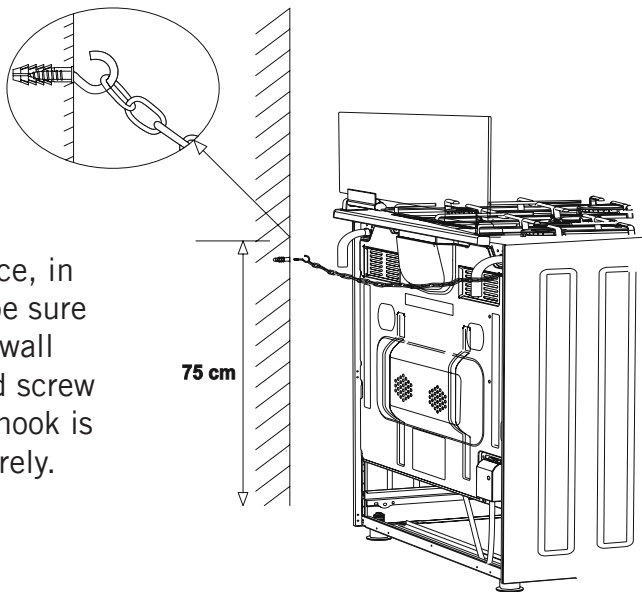


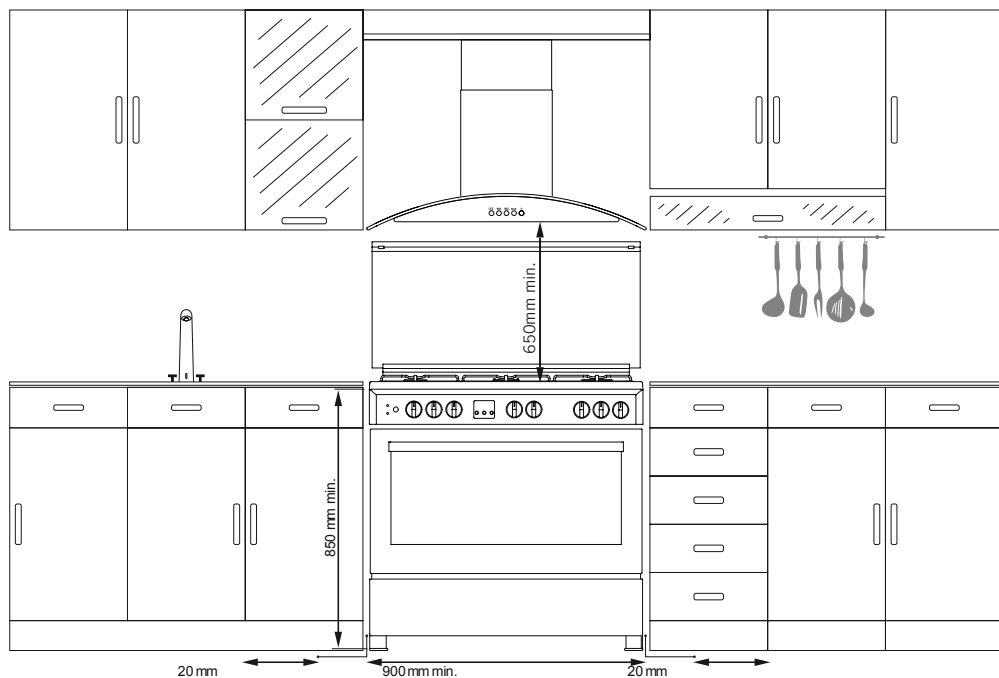
Figure 2

CHAIN LASHING ILLUSTRATION



Before using the appliance, in order to ensure safe use, be sure to fix the appliance to the wall using the chain and hooked screw supplied. Ensure that the hook is screwed into the wall securely.

INSTALLATION OF YOUR OVEN



TECHNICAL FEATURES OF YOUR OVEN

SPECIFICATIONS	90x60
Outer Width	900mm
Outer Depth	610mm
Outer Height	925mm
Lamp Power	15W
Bottom Heating Element	2000W
Top Heating Element	1500W
Grill Heating Element	2500W
Turbo Heating Element	1250W x 2
Supply Voltage	220-240V AC/380-415V AC 50/60Hz
Hotplate 145mm*	1000W
Hotplate 180mm*	1500W
Hotplate Rapid 145mm*	1500W
Hotplate Rapid 180mm*	2000W

REDUCED GAS FLOW RATE SETTING FOR HOB TAPS

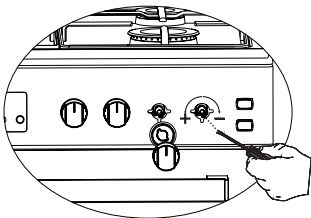


Figure 3

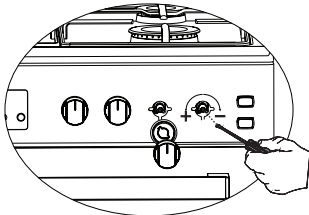


Figure 4

1. Ignite the burner that is to be adjustment 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.

To adjust your oven acc. to the gas type, make the adjustment for reduced flame carefully by turning with a small screwdriver as shown below on the screw in the middle of the gas cocks as well as nozzle changes. (Figure 3 and 4)

REDUCED FLAME GAS COCK ADJUSTMENT

1. Please use driver with special head for removed and install nozzle as (Figure 5).

2. Please remove nozzle (Figure 6) from burner with special nozzle driver and install new nozzle. (Figure 7)

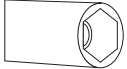


Figure 5

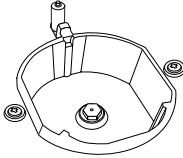


Figure 6

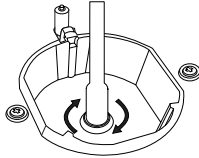
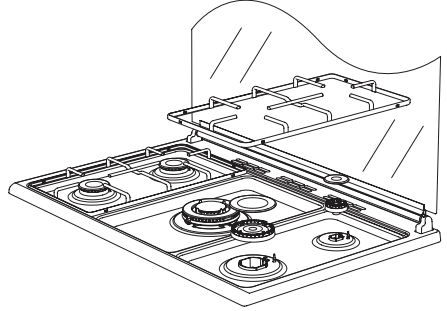


Figure 7



DESCRIPTION OF OVEN

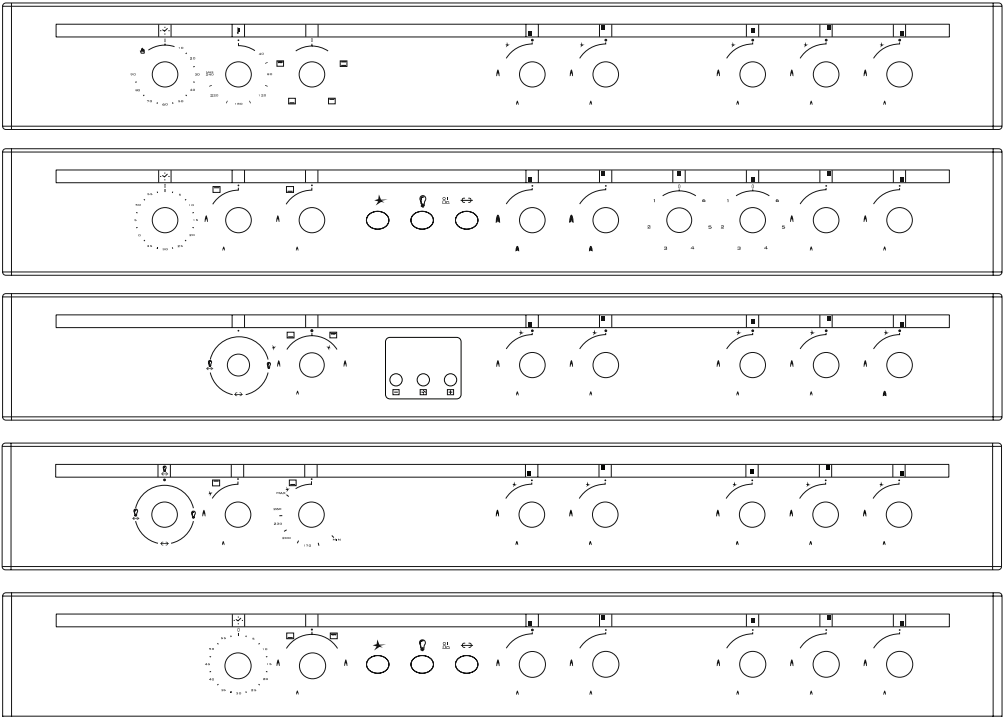
	Turnspit		Fan
	Top + Bottom Heating Element		Turbo Heating + Fan
	Lamp		Bottom + Top Heating Elements + Fan
	Bottom Heating Element + Fan		Grill Heating Element + Fan
	Grill Heating Element		Grill Burner / Grill Heating Element
	Grill Heating Element + Lamp		Top Heating Element
	Electrical Timer		Oven Burner / Bottom Heating Element
	Flame		Ignition Lighter

THERMOSTAT KNOB; In order to operate the oven, thermostat must be adjusted to desired temperature. Your thermostat has a feature of adjustment to 40 - 240 degree.

MECHANIC TIMER KNOB*; In order to operate the oven, timer switch should be adjusted to desired time from 0-90 minute. You can use cooking time table.

Front Right Burner (Small Burner)	Rear Right Burner (Middle Burner)	Wok Burner Or Hotplate	Front Electric Hot Plate	Rear Electric Hot Plate	Rear Left Burner (Middle Burner)	Front Left Burner (Big Burner)
Grill Burner Or Heating Element	Oven Burner (Optional) Or Heating Element	Timer (Optional)	Thermostat (Optional)	Turnspit	Lamp	Ignition Lighter

DESCRIPTION OF THE CONTROL PANELS



USING THE BURNER GROUPS

1. ● Closed 🔥 Fully open 🔥 Half open

2. Our gas ovens top and bottom burner working system is one by one. When you want use your preference burner, before you must make press the tap knob and wait nearly 5-10 second. Then you can to inflame through with automatic ignition system (optional) or match. You must wait 10-15 second after inflame to have press by tap knob and after you can make allow the knob. If you can not made this operation you must try again.

3. The cocks controlling the gas cookers have special mechanism. In order to light the cooker;

4. Always press on the switch forward and bring it to flame symbol by turning anticlockwise (left). All of the lighters shall operate and the cooker you controlled shall light only. Keep the switch pressed until ignition is performed.

5. If your oven has ignition system from push button switch please press and turn gas valve open position and same time press ignition button.

6. In models with security system, when flame of the cooker is extinguished, control valve cuts off the gas automatically. For operate the burners with gas security system you must make press the knob and turn antilock wise. After the ignition (with optional automatic ignition system or match) you must wait nearly 5-10 second for gas security systems activation.

7. Do not continuously operate the igniter for more than 15 seconds. After 15 seconds, if the burner does not ignite, then stop and if you are trying to ignite the oven then open the door and wait a minimum of one minute before trying again. If the burner is extinguished for of the any reason, close the gas control valve and wait a minimum of one minute before trying again.

8. Before operating your hob please make sure that the burner caps are well positioned. The right placement of the burner caps are shown as below.

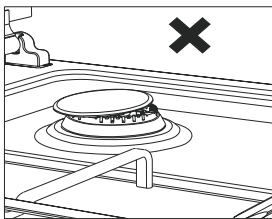


Figure 8

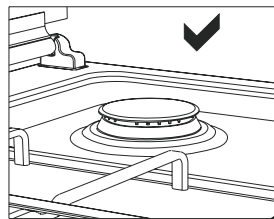


Figure 9

USING HOT PLATES

	LEVEL 1	LEVEL 2	LEVEL 3	LEVEL 4	LEVEL 5	LEVEL 6
Ø80mm	200W	250W	450W	---	---	---
Ø145mm	250W	750W	1000W	---	---	---
Ø180mm	500W	750W	1500W	---	---	---
Ø145mm Rapid	500W	1000W	1500W	---	---	---
Ø180mm Rapid	850W	1150W	2000W	---	---	---
Ø145mm	95W	155W	250W	400W	750W	1000W
Ø180mm	115W	175W	250W	600W	850W	1500W
Ø145mm Rapid	135W	165W	250W	500W	750W	1500W
Ø180mm Rapid	175W	220W	300W	850W	1150W	2000W

1. Electric Hotplates have standard of 6 temperature levels.
(as described herein above)

2. When using first time, operate your electric hotplate in position 6 for 5 minutes. This will make the agent on your hotplate which is sensitive to heat get hardened by burning. Use flat bottomed saucepans which fully contact with the heat as much as you can, so that you can use the energy more productively.

3. In order to obtain maximum output, be careful that the saucepan which will be used should be flat bottomed, and use the saucepans with dimensions given below.

WOK Burner	26-32cm
Big Burner	22-26cm
Normal Burner	18-22cm
Small Burner	12-18cm



INSTALLATION OF THE OVEN FEET

In order to install the oven feet;

1. Foot attachment lath is installed on the oven from the bottom of the oven as shown in (Figure 10). Nuts are centered on these lathes in order to screw feet. Complete the feet installation process by screwing the feet to the nuts (Figure 11).

2.You can balance your oven by turning the screwed feet according to the surface type you are using.

3.If your oven has plastic food as in (Figure 12) you can adjust your ovens height from these feet as turned clockwise or anticlockwise.

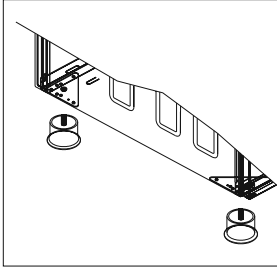


Figure 10

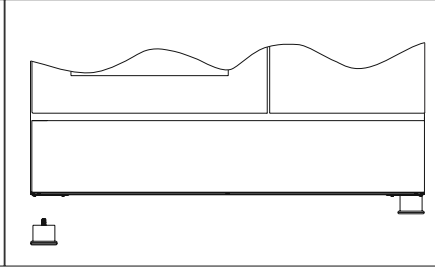


Figure 11

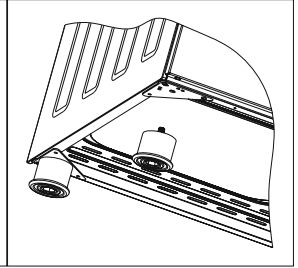


Figure 12

USING OVEN SECTION

1. When your oven is operated first time, an odor will be spread out which will be sourced from using the heating elements. In order to get rid of this, operate it for 45 minutes while it is empty. In order to make cooking in your oven; oven switch must have been rotated and ignition must have been made. Otherwise, your oven will not run.

2. Kinds of meals you will cook, cooking times and Thermostat positions (Optional) were given in cooking table. The values given in the cooking table are characteristic values and were obtained as a result of the tests performed in our laboratory. You can find different flavors suitable for your taste depending on your cooking and using habits.

3. Open the oven cover at level 1 and use the safety panel when grilling on your oven.

4. Cooking times: The results may change according to the local voltage and material having different quality, amount, and temperatures.

5. During the time when cooking is being performed in the oven, the lid of the oven shouldn't be opened frequently. Otherwise circulation of the heat may be imbalanced and the results may change.

6. Cake forms while cooking cake gives better result.

7. MECHANIC TIMER KNOB; In order to operate the oven, timer switch should be adjusted to desired time.

COOKING TIME TABLE

WARNING: Oven must be preheated for 7-10 minutes before placing the food in it.

Food	Cooking Function	Cooking Temperature (°C)	Cooking Rack	Cooking Time (min.)
Cake	Static	180	2	70
Small Cake	Static	180	2	40
Pie	Static	200	2	70
Pastry	Static+Fan	180-200	2	20-25
Cookie	Static	175	2	20
Apple Pie	Static	180-190	1	150
Sponge cake	Static	175	2	45-50
Pizza	Static	190	2	25
Lasagne	Static	180-200	2	50-60
Meringue	Static	100	2	60
Grilled Chicken*	Grill+Fan	220	4	25-35
Grilled Fish*	Grill+Fan	220	4	35-40
Calf Steak*	Grill	Max.	4	30
Grilled Meatball*	Grill	Max.	4	40

* Food must be turned after half of the cooking time.

USING THE GRILL DEFLECTOR SHEET*

Figure 13

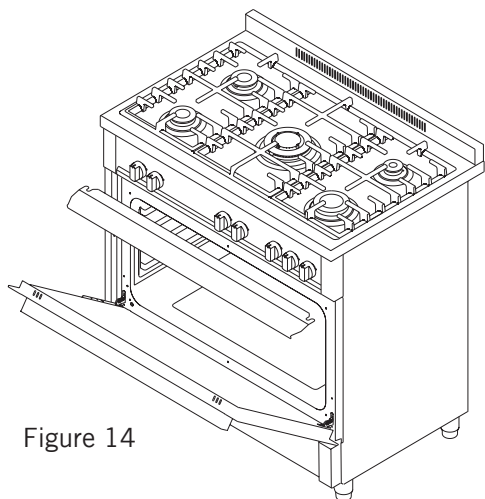
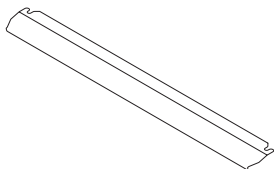


Figure 14

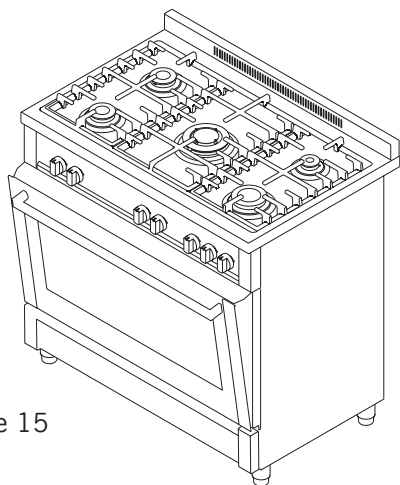


Figure 15

1. A safety panel is designed to protect control panel and the buttons when the oven is in grill mode. (Figure 13)

2. Please use this safety panel in order to avoid the heat to damage control panel and the buttons when the oven is grill mode.

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

3. Place the safety panel under control panel by opening the oven front cover glass. (Figure 14)

4. And then secure the safety panel in between oven and front cover by gently closing the cover. (Figure 15)

5. It is important for cooking to keep the cover open in specified distance when cooking in grill mode.

6. Safety panel will provide an ideal cooking circumstance while protecting control panel and buttons.

If the cooker has the “CLOSED GRILL FUNCTIONED” option with thermostat, you can keep the oven door closed during operation; in this case the grill deflector sheet will be unnecessary.

CATALYTIC WALLS*

Catalytic walls are located on the left and the right side of cavity under the guides. Catalytic walls banish the bad smell and obtain the best performance from the cooker. Catalytic walls also absorb oil residue and clean your oven while it's operating.

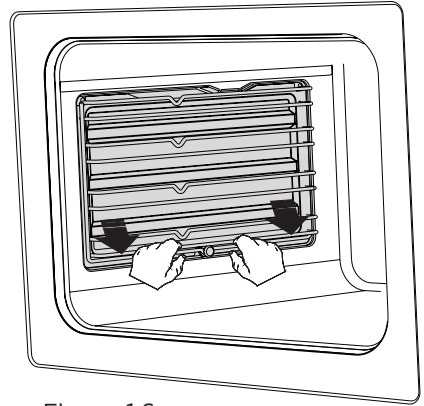


Figure 16

Removing the catalytic walls

In order to remove the catalytic walls; the guides must be pulled out. As soon as the guides are pulled out, the catalytic walls will be released automatically. The catalytic walls must be changed after 2-3 years.

CHICKEN ROASTING*

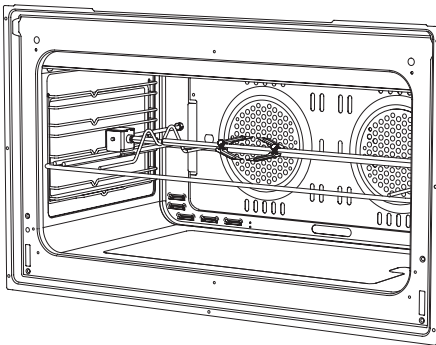


Figure 17

Place the spit on the frame. Slide turn spit frame into the oven at the desired level. Locate a dripping pan through the bottom in order to collect the fat. Add some water in dripping pan for easy cleaning. Do not forget to remove plastic part from spit. After grilling, screw the plastic handle to the skewer and take out the food from oven.

“Always grill with the oven door closed”

CLEANING AND MAINTENANCE OF THE OVEN'S FRONT DOOR GLASS

Remove the profile by pressing the plastic latches on both left and right sides as shown in Figure 18 and pulling the profile towards yourself as shown in Figure 19 Then remove the inner-glass as shown in Figure 20 If required, middle glass can be removed in the same way. After cleaning and maintenance are done, remount the glasses and the profile in reverse order. Make sure the profile is properly seated in its place.

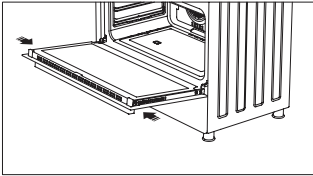


Figure 18

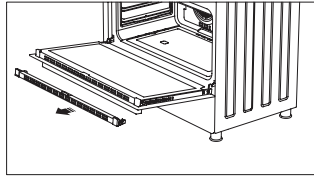


Figure 19

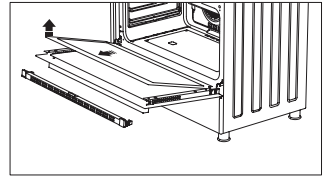


Figure 20

CHANGING THE OVEN LAMP

In order to avoid the possibility of an electric shock, ensure that the circuit of the appliance is open before changing the lamp. (The open-circuit is an electrical circuit that does not conduct current)

1. First of all, cut the electrical connection of the appliance and ensure that the appliance is cooled down.

2. Remove the glass protection by turning as shown in the figure. If you have difficulty in turning it, the use of plastic gloves will help you.

3. Afterwards, remove the lamp by turning and install the new lamp with the same specifications. The specifications of the lamp should be as follows:

- 230 V, AC
- 15 W
- Type E14

4. Place the glass protection and complete the replacing process by plugging in the electric cable of the appliance. Now, you can use your oven.

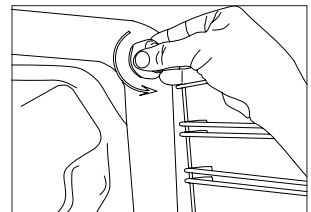


Figure 21

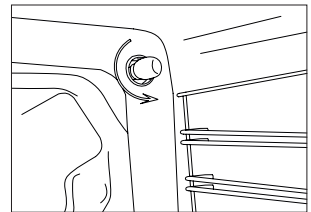


Figure 22

MAINTENANCE and CLEANING

1. Disconnect the plug supplying electricity for the oven from the socket.
2. While oven is operating or shortly after it starts operating, it is extremely hot. You must avoid touching from heating elements.
3. Never clean the interior part, panel, lid, trays and all other parts of the oven by the tools like hard brush, cleaning mesh or knife. Do not use abrasive, scratching agents and detergents.
4. After cleaning the interior parts of the oven with a soapy cloth, rinse it and then dry thoroughly with a soft cloth.
5. Clean the glass surfaces with special glass cleaning agents.
6. Do not clean your oven with steam cleaners.
7. Before opening the upper lid of the oven, clean spilled liquid off the lid. Also, before closing the lid, ensure that the cooker table is cooled enough.
8. Never use inflammable agents like acid, thinner and gasoline when cleaning your oven.
9. Do not wash any part of your oven in dishwasher.
10. In order to clean the front glass lid of the oven; remove the fixing screws fixing the handle by means of a screwdriver and remove the oven door. Then clean and rinse it thoroughly. After drying, place the oven glass properly and re-install the handle.

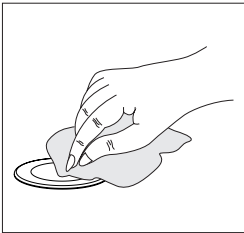


Figure 23

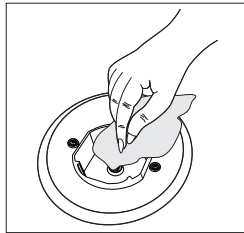


Figure 24

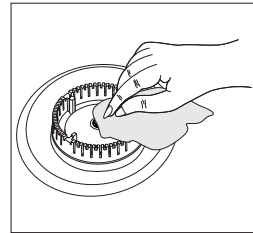


Figure 25

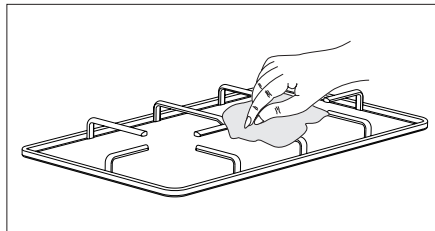


Figure 26

INSTALLATION OF THE OVEN DOOR

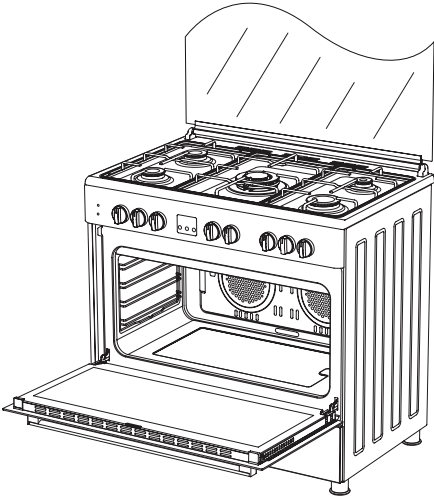


Figure 27

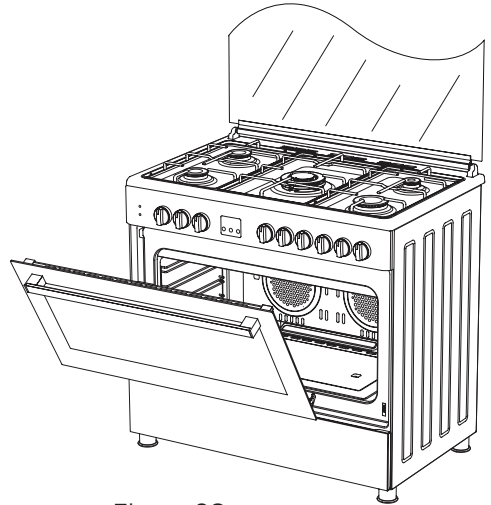


Figure 28

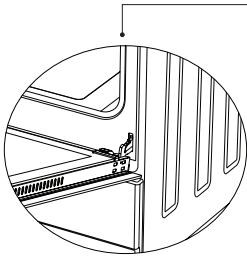


Figure 27.1

Completely open the oven door by pulling it to yourself. Afterwards, perform the unlocking process by pulling the hinge lock upwards with the help of a screw driver as shown in **Figure 27.1**.

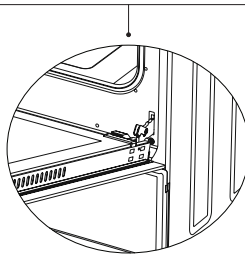


Figure 27.2

Bring the hinge lock to the widest angle as shown in **Figure 27.2**. Bring both hinges connecting the oven door to the oven to the same position.

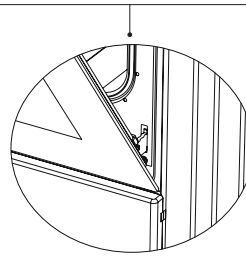


Figure 28.1

Afterwards, close the oven door as to lean on the hinge lock as shown in **Figure 28.1**.

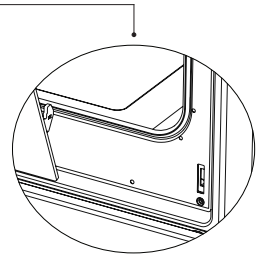


Figure 28.2

To remove the oven door, pull it upwards by holding it with both hands when close to the closed position as shown in **Figure 28.2**.

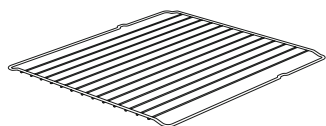
In order to re-place the oven door, perform the abovementioned steps in reverse.

ACCESSORIES



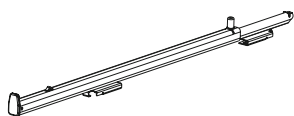
Deep Tray

Used for pastries, deep fried foods and stew recipes. In case of frying directly on the grill for cakes, frozen foods and meat dishes, it can be used of oil pick-up tray.



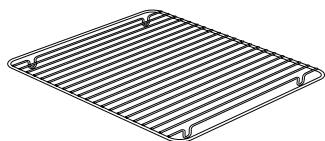
Wire Grill

Used for frying and/or placing the foods to be baked, fried and frozen foods on the desired rack.



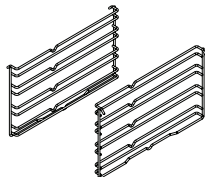
Telescopic Rail*

With the help of telescopic rails, the trays and/or wire racks can be easily placed and removed.



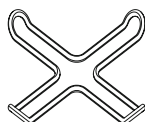
In Tray Wire Grill*

Foods that can stick while cooking such as beef are placed on in tray grill. Thus, the contact and sticking of the food is prevented.



Lower and Upper Wire Racks

While cooking, you can place the deep tray and tray on the lower and upper wire racks.



Coffee Pot Support Unit*

Can be used for coffee pot.

REMOVAL OF THE LOWER AND UPPER BURNER AND INSTALLATION OF THE INJECTOR TO THE GAS OVEN

Removal of the Upper Burner:

With the help of a screw driver, remove the screw as shown in Figure 29. As shown in Figure 29.1, remove the injector in the bearing with a socket wrench. In order to re-place the burner, apply the removal process reversely.

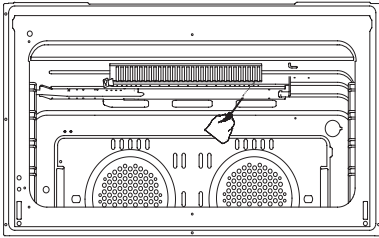


Figure 29

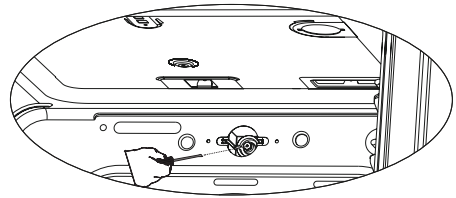


Figure 29.1

Removal of the Lower Burner:

The lower burner door has been fixed with two screws. As shown in Figure 30, remove it with the help of a screw driver. As shown in Figure 30.1, remove the injector in the bearing with a socket wrench. In order to re-place the burner, apply the removal process reversely.

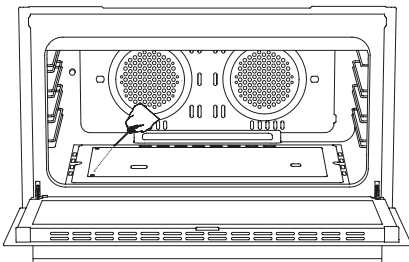


Figure 30

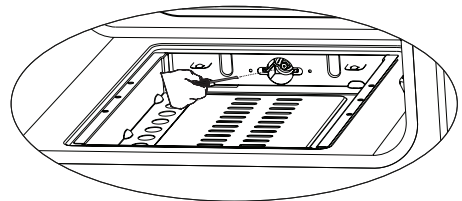


Figure 30.1

90*60
INJECTOR, GAS FLOW And POWER TABLE

BURNER SPECIFICATIONS	G20,20 mbar G25,25 mbar			G20,25 mbar		G20,13 mbar	
	Gas Natural			Gas Natural		Gas Natural	
Wok Burner	Injector	1,40	mm	1,28	mm	1,60	mm
	Gas Flow	0,333	m ³ /h	0,333	m ³ /h	0,333	m ³ /h
	Power	3,50	kW	3,50	kW	3,50	kW
Rapid Burner	Injector	1,15	mm	1,10	mm	1,45	mm
	Gas Flow	0,276	m ³ /h	0,276	m ³ /h	0,276	m ³ /h
	Power	2,90	kW	2,90	kW	2,90	kW
Semi-Rapid Burner	Injector	0,97	mm	0,92	mm	1,10	mm
	Gas Flow	0,162	m ³ /h	0,162	m ³ /h	0,162	m ³ /h
	Power	1,70	kW	1,70	kW	1,70	kW
Auxiliary Burner	Injector	0,72	mm	0,70	mm	0,85	mm
	Gas Flow	0,96	m ³ /h	0,96	m ³ /h	0,96	m ³ /h
	Power	0,95	kW	0,95	kW	0,95	kW
Grill Burner	Injector	1,20	mm	1,20	mm	1,50	mm
	Gas Flow	0,257	m ³ /h	0,257	m ³ /h	0,257	m ³ /h
	Power	2,70	kW	2,70	kW	2,70	kW
Oven Burner	Injector	1,45	mm	1,45	mm	1,70	mm
	Gas Flow	0,38	m ³ /h	0,38	m ³ /h	0,38	m ³ /h
	Power	4,00	kW	4,00	kW	4,00	kW

90*60 INJECTOR, GAS FLOW And POWER TABLE							
BURNER SPECIFICATIONS	G30,28-30 mbar G31,37 mbar			G30,50 mbar		G30,37 mbar	
	LPG			LPG		LPG	
Wok Burner	Injector	0,96	mm	0,76	mm	0,96	mm
	Gas Flow	254	g/h	254	g/h	254	g/h
	Power	3,50	kW	3,5	kW	3,5	kW
Rapid Burner	Injector	0,85	mm	0,75	mm	0,85	mm
	Gas Flow	211	g/h	211	g/h	211	g/h
	Power	2,90	kW	2,90	kW	2,90	kW
Semi-Rapid Burner	Injector	0,65	mm	0,60	mm	0,65	mm
	Gas Flow	124	g/h	124	g/h	124	g/h
	Power	1,70	kW	1,70	kW	1,70	kW
Auxiliary Burner	Injector	0,50	mm	0,43	mm	0,50	mm
	Gas Flow	69	g/h	69,1	g/h	69,1	g/h
	Power	0,95	kW	0,95	kW	0,95	kW
Grill Burner	Injector	0,85	mm	0,85	mm	0,85	mm
	Gas Flow	196	g/h	196	g/h	196	g/h
	Power	2,70	kW	2,70	kW	2,70	kW
Oven Burner	Injector	1,00	mm	1,00	mm	1,00	mm
	Gas Flow	291	g/h	291	g/h	291	g/h
	Power	4,00	kW	4,00	kW	4,00	kW

IF YOUR OVEN DOES NOT OPERATE

1. Please check main gas valve.
2. Gas hose is can be broken or bend.
3. Please check the connection of gas hose with oven.
4. Please check noise of gas rate.
5. Please check the gas valve, suitable or unsuitable for your oven.
6. If you can not to solve the problem, to apply manufacturer-supplier services agent or similar qualified persons.
7. We are recommended per 2 year chance your ovens gas valve.
8. Please check the plug of power supply cord has a well connection with wall socket or not.
9. Please check the electric network.
10. Please check the fuse.
11. Please check power supply cord for any damage problems.

ENVIRONMENTALLY-FRIENDLY DISPOSAL



Dispose of packaging in an environmentally-friendly manner.

This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the frame work for the return and recycling of used appliances as applicable throughout to the EU.

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.