

GB

**FREE STANDING
GAS/ELECTRIC COOKER
USER MANUAL**





Dear Customer,

Pieces of packaging (plastic bags, polystyrene etc.) must not be left within reach of children, as they are potentially dangerous. Please dispose of packaging thoughtfully by the appropriate means.

To this effect, we recommend that you read the entire guide carefully before operating the product and keep it as a reference.

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.

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

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

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IMPORTANT WARNINGS



- **WARNING:** This appliance must be earthed!
- Please find required information as power and ratings for your cooker from rating label is which located behind of appliance.
- Ensure that the electricity supply is turned OFF before installing your appliance.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

- If the supply cord is damaged, it must be replaced by the manufacturer, its services agent or similar qualified persons in order to avoid hazard.
- Keep the electrical cable of your cooker away from the hot areas; do not let them touch the appliance. Keep them away from sharp sides and heated surfaces.
- Usage of your appliance creates moisture and heat in the room; make sure that your kitchen is well ventilated.
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening increasing the level of mechanical ventilation where present.
- When the cooker is hot never touch the cooker glass by hand.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating. All our appliances are only for domestic use, not for commercial use.
- Before starting to use your appliance, keep curtains, paper or inflammable things away from your appliance. Do not keep combustible or inflammable things in or near the appliance.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Use glove when using cooker. Do not touch on hot surfaces
- Do not carry cooker to hold from handle
- Do not use cooker in potentially explosive atmospheres.
- If the current rate of the fuse in your installation is less than 16 Amp, have a qualified electrician fit A 16 Amp fuse.
- When the oven is being used, some parts may become hot; children should be kept away and supervised at all times.
- Do not splash cool water in an oven tray or inside the oven when the surface of the appliance is still hot. Arising steam may cause burns

and sudden temperature exchange may cause damages on the surface of the appliance

- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface which may result in shattering of the glass.
- If the current rate of the fuse in your installation is less than 32Ampere, have a qualified electrician fit a 32A. fuse. (With rapid Hotplate models 40 A.)
- This appliance is produced in accordance with the safety regulations. Incorrect use will harm people and appliance.
- The cooker must be supplied via a suitable double pole isolating switch, having contact separation of at least 3 mm in all poles placed in a readily accessible position adjacent to the unit.
- Children should be supervised to ensure that they do not play with the appliance. Never let them play with the appliance.
- The cooker may be located in a kitchen, a kitchen/diner or bed-sitting room but not in a room containing a bath or shower.
- Caution: glass lids may shatter when heated. Turn off all the burners before shutting the lid. Any spillage should be removed from the lid before opening.
- In models that have digital timer, after power cut set your digital timer rightly. Otherwise, your oven will not operate.
- **Caution:** Accessible parts may be hot when the grill is in use. Young children should be kept away”
- Do not put flammable, combustible, explosive liquid able or deformable by heat any material in the oven against possible risk of danger even if your appliance is not in use.
- Bread may catch fire if the toasting time is too long. Close supervision is necessary during toasting

- For cleaning fan guard panel (optional) the cooker must be switched off before removing the guard and after cleaning, the guard must be replaced in correct position into the cooker.
- **WARNING:** Before obtaining access to terminals, all supply circuits must be disconnected.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

TECHNICAL FEATURES OF YOUR COOKER(*) Optional

SPECIFICATIONS	50 x 50	50 x 60	60 x 60
Outer width	500 mm	500 mm	600 mm
Outer depth	600 mm	660 mm	660 mm
Outer height	850 mm	850 mm	850 mm
Inner width	395 mm	395 mm	445 mm
Inner depth	405 mm	405 mm	445 mm
Inner height	330 mm	330 mm	330 mm
Lamp power *	15-25 W		
Thermostat	50 - 250 °C		
Bottom heating element	800 W	800 W	1300 W
Top heating element	650 W	650 W	850 W
Grill heating element *	1500 W	1500 W	2000 W
Supply voltage *	220-240V AC, or 230V AC, 50 - 60 Hz.		
Hot plate Ø145 mm	1000 W		
Hot plate Ø180 mm	1500 W		
Hot plate Rapid Ø145 mm	1500 W		
Hot plate Rapid Ø180 mm	2000 W		

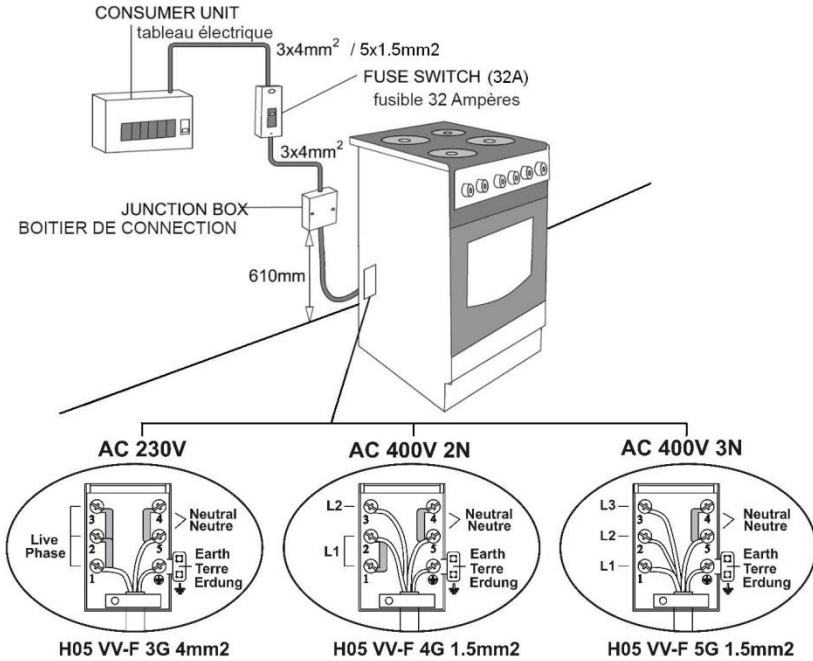
BURNER INJECTOR VALUES ACCORDING TO THE GAS TYPE	LPG				Natural gas					
	G30-30 mbar	G31-37 mbar	G30-37 mbar	G30-50 mbar	G20-13 mbar	G20-20 mbar	G25-25 mbar	G20-25 mbar	G25.1-25 mbar	
Wok Burner*	Injector	0.90 mm	0.90 mm	0.82 mm	0.80 mm	1.40 mm	1.20 mm	1.20 mm	1.20 mm	-
	Power	3.00 kW	3.00 kW	3.00 kW	3.00 kW	3.23 kW	3.00 kW	3.00 kW	3.10 kW	-
	Consumption	218 gr/h	218 gr/h	218 gr/h	218 gr/h	0.299 m ³ /h	0.290 m ³ /h	0.311 m ³ /h	0.290 m ³ /h	-
Rapid Burner	Injector	0.80 mm	0.80 mm	0.75 mm	0.70 mm	1.30 mm	1.15 mm	1.15 mm	1.05 mm	1.20 mm
	Power	2.50 kW	2.50 kW	2.50 kW	2.50 kW	2.66 kW	2.50 kW	2.50 kW	2.50 kW	2.70 kW
	Consumption	182 gr/h	182 gr/h	182 gr/h	182 gr/h	0.253 m ³ /h	0.234 m ³ /h	0.258 m ³ /h	0.237 m ³ /h	0.296 m ³ /h
Semi- rapid Burner	Injector	0.65 mm	0.65 mm	0.60 mm	0.60 mm	1.15 mm	0.97 mm	0.97 mm	0.92 mm	0.94 mm
	Power	1.70 kW	1.70 kW	1.50 kW	1.70 kW	2.00 kW	1.70 kW	1.70 kW	1.70 kW	1.70 kW
	Consumption	124 gr/h	124 gr/h	109 gr/h	124 gr/h	0.190 m ³ /h	0.168 m ³ /h	0.176 m ³ /h	0.160 m ³ /h	0.182 m ³ /h
Auxiliary Burner	Injector	0.50 mm	0.50 mm	0.50 mm	0.43 mm	0.85 mm	0.72 mm	0.72 mm	0.70 mm	0.72 mm
	Power	0.90 kW	0.90 kW	0.90 kW	0.90 kW	0.68 kW	0.90 kW	0.90 kW	0.95 kW	0.90 kW
	Consumption	65 gr/h	65 gr/h	65 gr/h	65 gr/h	0.065 m ³ /h	0.085 m ³ /h	0.093 m ³ /h	0.094 m ³ /h	0.099 m ³ /h
Oven Burner	Injector	0.75 mm	0.75 mm	0.70 mm	0.65 mm	1.20 mm	1.05 mm	1.05 mm	1.00 mm	1.05 mm
	Power	2.20 kW	2.20 kW	2.20 kW	2.20 kW	2.02 kW	2.20 kW	2.20 kW	2.20 kW	2.20 kW
	Consumption	160 gr/h	160 gr/h	160 gr/h	160 gr/h	0.210 m ³ /h	0.220 m ³ /h	0.233 m ³ /h	0.215 m ³ /h	0.237 m ³ /h
Grill Burner	Injector	0.60 mm	0.60 mm	0.60 mm	0.55 mm	1.0 mm	0.90 mm	0.90 mm	0.85 mm	0.90 mm
	Power	1.40 kW	1.40 kW	1.40 kW	1.40 kW	1.58 kW	1.40 kW	1.40 kW	1.40 kW	1.40 kW
	Consumption	102 gr/h	102 gr/h	102 gr/h	102 gr/h	0.150 m ³ /h	0.140 m ³ /h	0.163 m ³ /h	0.138 m ³ /h	0.158 m ³ /h

INSTALLATION OF YOUR COOKER

ELECTRICAL CONNECTION

- The adjustment conditions for this appliance are stated on the rating label.
- Your appliance requires 16 or 32 Ampere supply according to total power of your cooker. Please find all required values from rating label of your cooker. If necessary, installation by a qualified electrician is recommended.
- Electrical connection of the cooker should only be made to connections/sockets with an earth system installed in compliance with local regulations. If there are no connections/sockets with an earth system in place where the cooker will be installed, immediately contact a qualified electrician to install. The manufacturer is not responsible for damages that will arise because of the appliance not be connected to an earth system.
- Your cooker is for use with 220-240V AC or 230VAC for mono phase and 230V/400V 3N for 3 phase 50-60 Hz electric supply. If your supply is different from the specified value, contact your authorized service agent.
- When placing your cooker to its location, ensure that it is at the counter level. Bring it to the counter level by adjusting the feet if necessary.
- Some models are supplied without a plug-and-lead set. In this case please use a flexible cable to suitable for connection to mono phase: H05 VV-F 3 G 2,5 mm², H05 VV-F 3 G 4 mm² or for 3 phase: H05 VV-F 5 G 1.5 mm²

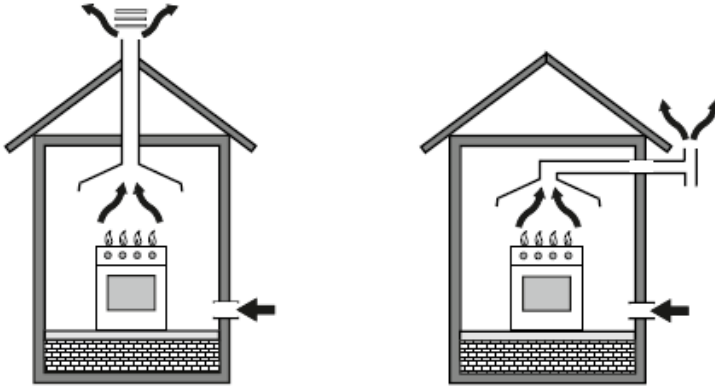
Connection schemes;



GAS CONNECTION

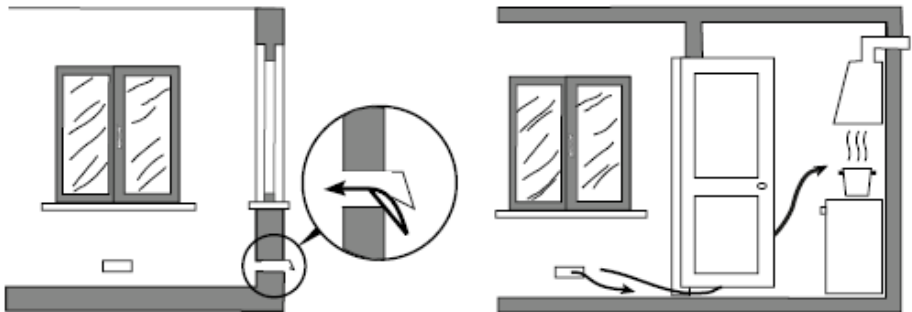
CAUTION: THIS APPLIANCE MUST ONLY BE INSTALLED IN A PERMANENTLY VENTILATED ROOM IN COMPLIANCE WITH THE APPLICABLE REGULATIONS.

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



The use of a gas cooking appliance results in 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 ventilat,ion device (mechanical exttractor hood)

Prolonged intensitive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.



Connection and Security:

1. Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible
2. The adjustment conditions for this appliance are stated on the label (or data plate)

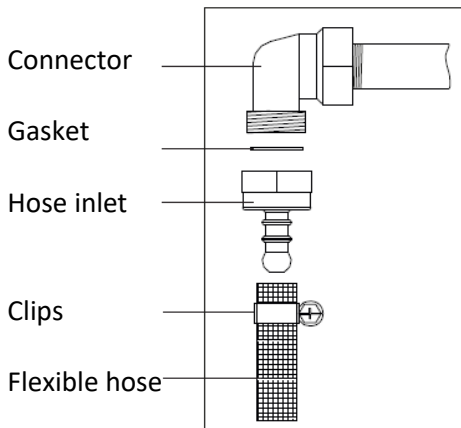
3. This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation
4. Fit the clamp to the hose. Push one of the hose until it goes to the end of the pipe.
5. For the sealing control; ensure that the control buttons in the control panel are closed, but the gas cylinder is open. Apply some soap bubbles to the connection. If there is gas leakage, there will be foaming in the soaped area.
6. The cooker should be using a well ventilation place and should be install on flat ground.
7. Re-inspect the gas connection.
8. When placing your cooker to its location, ensure that it is at the counter level. Bring it to the counter level by adjusting the feet if necessary.
9. Do not make gas hose and electrical cable of your cooker go through the heated areas, especially through the behind of the cooker. Do not move gas connected cooker. Since the forcing shall loosen the hose, gas leakage may occur.
10. Please use flexible hose for gas connection.
11. Connect your cooker to LPG in shortest way and without any leakage. Min. 40 cm Max. 125 cm.
12. When making gas leakage check, never use any flame type like those of lighter, matches, cigarette fire or similar ones.

Do not shut lid when burner alight
Caution: glass lids may shatter when heated. Turn off all the burners before shutting the lid.

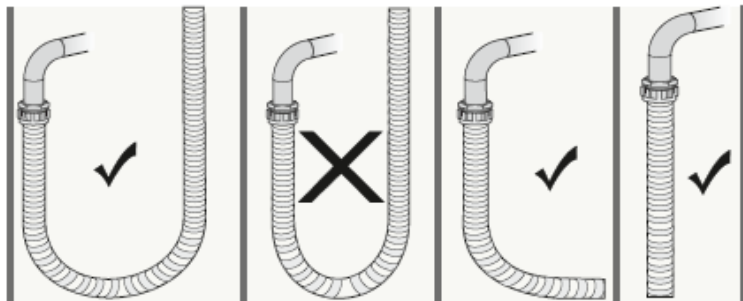
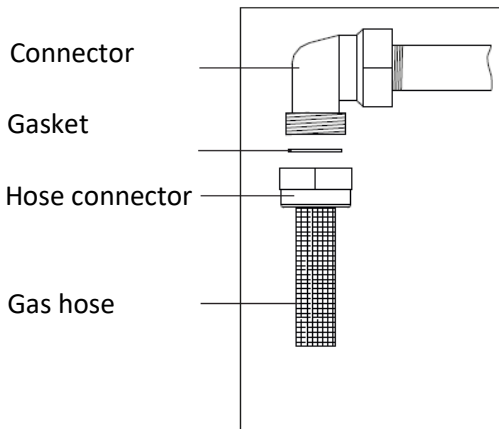


Connection scheme for LPG Connection scheme for NG

LPG



NG



Correct

Wrong

Correct

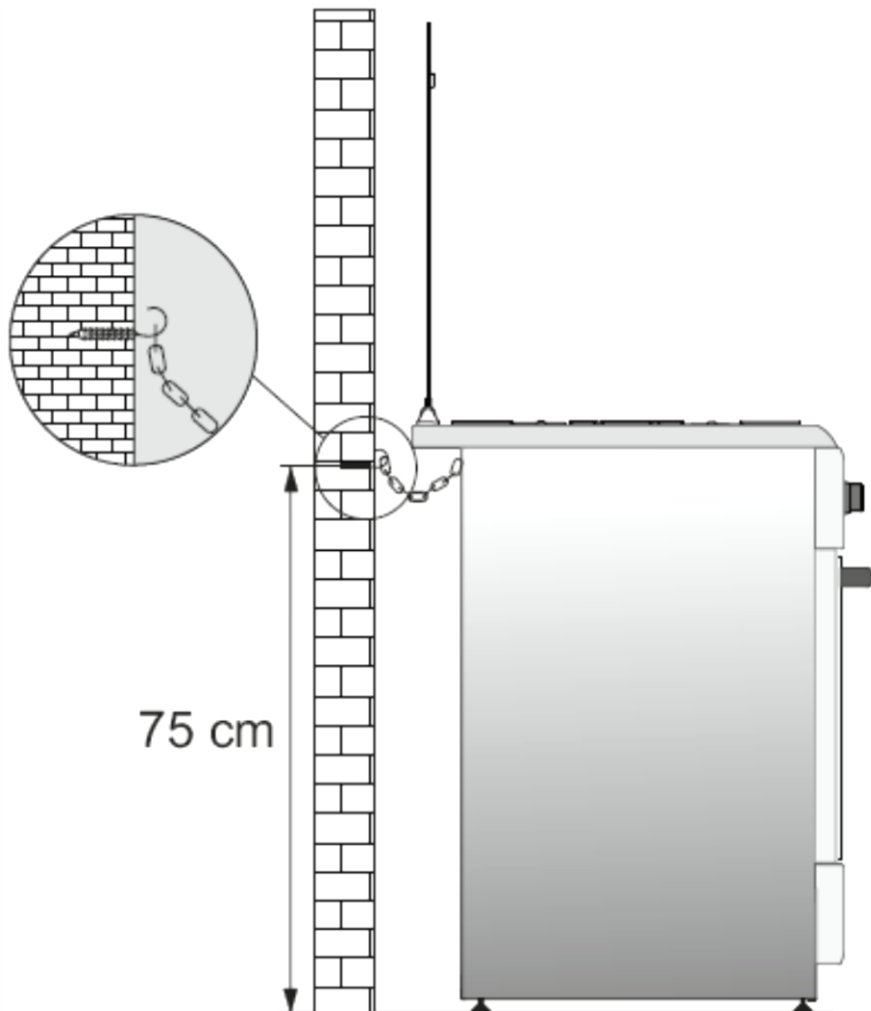
Correct

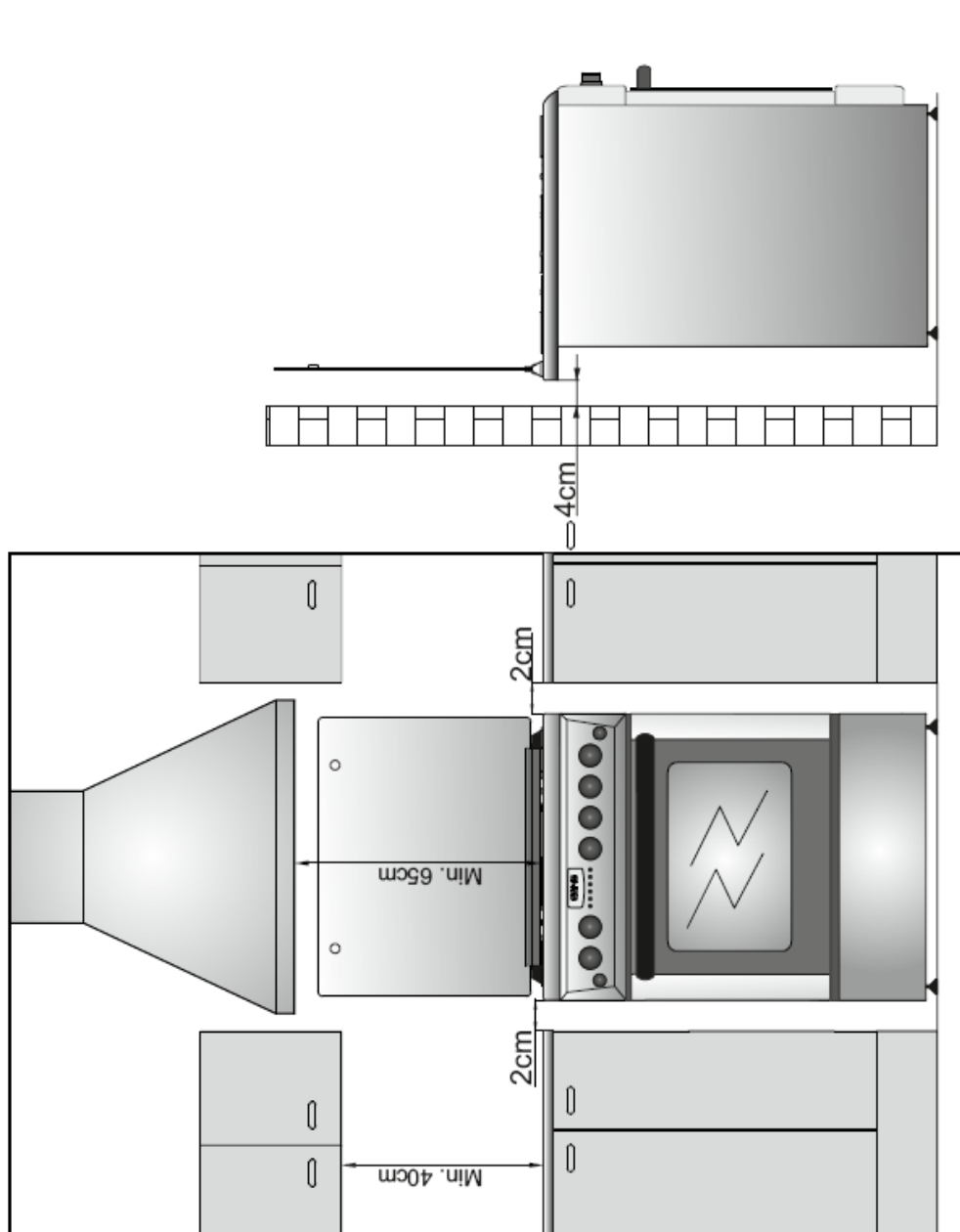
WALL FIXING (*) Optional

- 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

WARNING!
















In order to prevent tipping of the appliance, this stabilizing means must be installed. Refer to the instructions for installation.

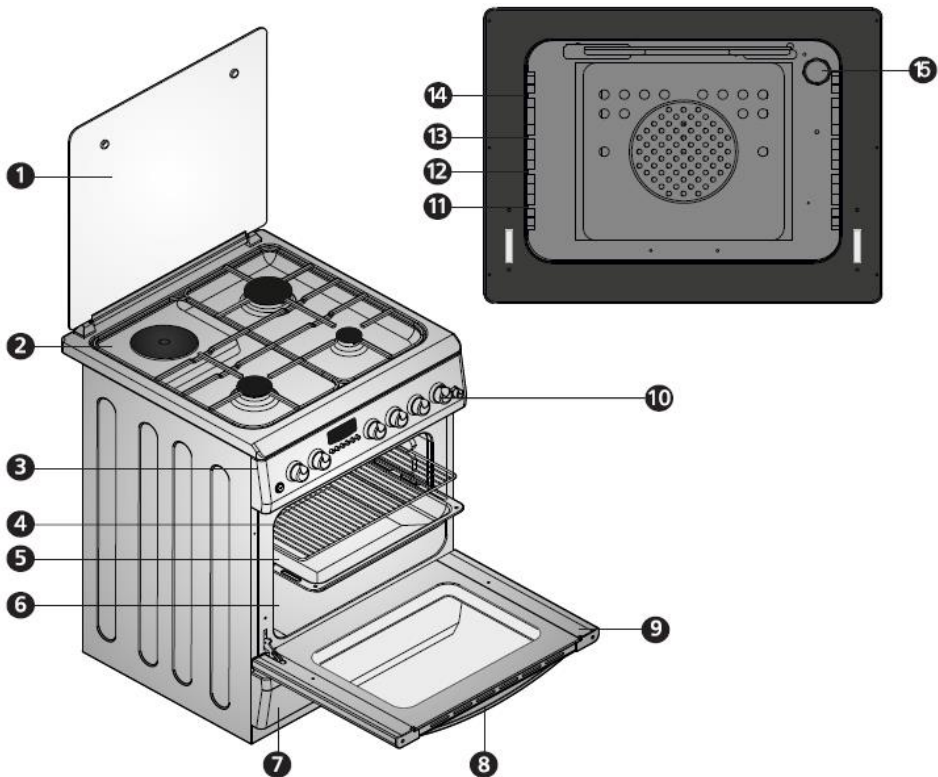




DESCRIPTION OF COOKER

Symbols of functions on cooker:

-  Closed  Oven Burner / heating element
-  Small flame  Top heating element
-  Big flame  Oven & grill burner / heating element
-  Ignition  Grill burner / heating element
-  Manual using  Grill & turnspit
-  Oven lamp  Turbo fan
-  Timer  Turbo fan & turbo heating element
-  Turnspit (*)







- | | |
|------------------|------------------------|
| 1- Top lid | 9- Oven door |
| 2- Cooktop | 10- Command knobs |
| 3- Command panel | 11- Bottom shelf |
| 4- Wire grid | 12- Middle down shelf |
| 5- Tray | 13- Middle top shelf |
| 6- Cavity | 14- Top shelf |
| 7- Bottom cover | 15- Oven lamp (Option) |
| 8- Door handle | |

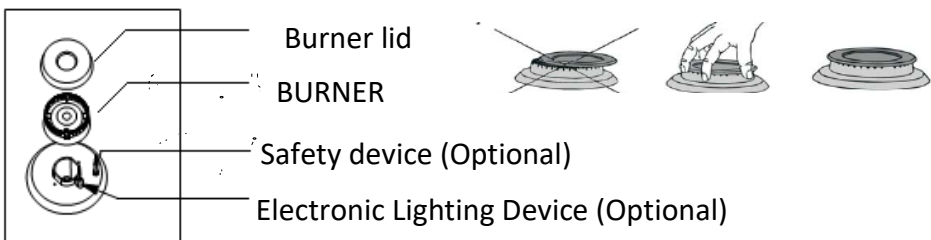
USING OF YOUR COOKER

Before using cooker please remove all flammable tapes, styrofoam or any other ambalage materials on cooker. Also take out user manual and other flammable materials from inside of cooker.

Using cooktop for gas burners:

1. Which burner will be used with which corresponding knob is defined by signs on the knob frame or on command panel. The gas burner controlled by each one of the knobs is shown by a symbol. Push forward and turn the corresponding knob in counter clockwise direction to the max.  (+) symbol. To turn off the burner turn the corresponding knobs clockwise until it stops. Shown on the knob are different symbols for off as , for maximum flame as  and minimum flame as .
2. If your cooktop equipped with burners that operates with gas, appropriate knob should be used in order to ignite the burners. Some models have automatic ignition from the knob; it is easy to ignite the burner by turning the knob. Also, burners can be ignited by pressing the ignition button or they can be ignited with a match.
3. Do not operate continuously the igniter for more than 15 seconds. If the burner does not ignite, wait minimum one minute before trying again. If the any burners are extinguished for of the any reason, close the gas control valve and wait a minimum of one minute before trying again.
4. In models with Gas 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 press the knob and turn counter-clock-wise. After the ignition you must wait nearly 5-10 second for gas security systems activation. 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.

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.

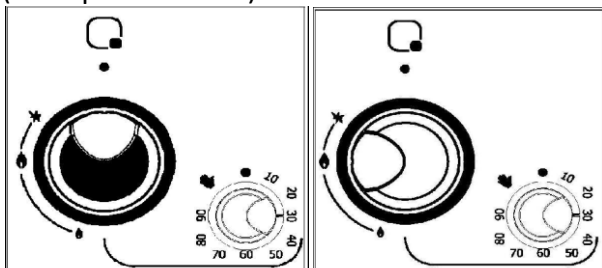


USABLE SOUCEPAN DIAMETER

Wok Burner	Ø 24 - 28 cm
Rapid Burner	Ø 22 - 26 cm
Semi-rapid Burner	Ø 18 - 22 cm
Auxiliary Burner	Ø 12 - 18 cm

Smart Burner Cell (Optional)

- 1- Cooking time is adjusted by turning the control knob to the right (Example: 30 mins.) as below



- 2- After the time is adjusted, press the burner control knob and turn it to the left (counterclockwise) to the flame symbol and ignite burner. After the burning commences, make the safety system go on by keeping the knob pressed down for 5-10 seconds.

- 3- If the burning does not take place after you press and release the knob, repeat the 2nd step.

- 4- After the duration that was set in the timer, the flame on the burner will be automatically cut off and a notification “bing” sound will be heard. End the process by turning the control knob of the smart burner to (●) position.

WARNING:

Time setting is not possible when the knob on position with hand mark C



. Burner runs forever.

Using cooktop for Hot Plates:

Hotplate power table for 3 levels

145 mm	LEVEL	250 W	LEVEL 2	750 W	LEVEL 3	1000 W
180 mm		250 W		1100		1500 W





Hotplate power table for 6 levels (Optional)


Hot Plate	LEVEL 1	LEVEL 2	LEVEL 3	LEVEL 4	LEVEL 5	LEVEL 6
145 mm	95 W	155 W	250 W	400 W	750 W	1000 W
180 mm	115 W	175 W	250 W	600 W	850 W	1500 W
145mm Rapid	135 W	165 W	250 W	500 W	750 W	1500 W
180mm Rapid	175 W	220 W	300 W	850 W	1150 W	2000 W

1. Electric hotplates have standard of 3 or 6 temperature levels (as described herein table)
2. When using first time, operate your electric hotplate in maximum position for 5 minutes. This will make the agent on your hotplate which is sensitive to heat get hardened by burning.
3. Use flat bottomed saucepans which fully contact with the heat as much as you can, so that you can use the energy more productively.
4. Adjust temperature level by control knob of hotplate as turn to clockwise direction.
5. ATTENTION! Do not operate the hot plate while there isn't a pot to heat on it, and do not operate it on while the pot on it is empty.
6. Before cleaning the surface of the hot plates, turn off the hot plates and let them cool down.
7. Do not use any hard, scratching or abrasive materials on the hot plates for cleaning.
8. While cleaning, do not use chemical cleaners such as; thinner, fuel or other corrosives.
9. While cleaning, use a wool sponge along with washing-up liquid.

Using gas oven:

Which burner will be used with which corresponding knob is defined by signs on the knob frame or on command panel.

Control for oven burner: Push forward and turn the corresponding knob in counter clockwise direction to the max.  (+) symbol. To turn off the burner turn the corresponding knobs clockwise until it stops. Shown on the knob are different symbols for off as , for maximum flame as  and minimum flame as .

Control for grill burner: Push forward and turn the corresponding knob in clockwise direction to the max.  (+) symbol.

Notes:

* When you start to operate oven burners please do not close oven door and wait 3 minutes as open position.


* If your cooker has two separate control knob to operate oven and grill burner please push forward and turn the corresponding knob in counter clockwise direction to the max.

* If your cooker has thermostat, mentioned control knob should be positioned to desired temperature value. (Optional)

* If your cooker has smart gas oven option (timer with cut off function), please follow up recommendations as mentioned on smart burner cell.

* If your cooker has mechanical timer, timer knob should be positioned to desired timing value. End of adjusted cooking time, will heard "bing" tone from timer. The timer is only for warning about time. It can not operate the cooker.

Using electrical oven:

- 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 at 250°C for 45-60 minutes while it is empty.
- 2 Oven control knob should be positioned to desired value; otherwise oven does not operate.
- 3 Thermostat control knob should be positioned to desired temperature value.
- 4 Timer control knob should be positioned to desired timing value. End of adjusted cooking time, will heard "bing" tone from timer and cooker will stop the operate. If you want to use cooker without timer control, please turn timer control knob to the manual position as  symbol. (Optional)
- 5 During the time when cooking is being performed in the oven, the door of the oven should not be opened frequently. Otherwise circulation of the heat may be imbalanced and the results may change.
- 6 5 - 10 min. preliminary heating should be done prior cooking.

Cooking Time Table:

Meals	Temperature (°C)	Rack position	Cooking time (min.)
Creamed cake	150 - 170	2	30 - 35
Pastry	200 - 220	2	35 - 45
Biscuit	160 - 170	3	20 - 25
Cookie	160 - 170	3	20 - 35
Cake	160 - 180	2	25 - 35
Braided cookie	200 - 220	2	30 - 40
Filo pastry	180 - 220	2	35 - 45
Savory pastry	160 - 180	2	20 - 30
Lamb meat	200 - 230	1	90 - 120
Veal	200 - 230	1	90 - 120
Mutton	210 - 230	1	90 - 120
Chicken (in	210 - 230	1	75 - 100
Fish	190 - 210	2	40 - 50

Note: The results may change according to the area voltage and material having different quality, amount and temperatures. Using cake forms while cooking cake gives better result.

Nozzle change operation for cooktop gas burners:

1. First of all please close all gas supply of cooker. Please use driver with special head for removed and install nozzle.



2. Please remove nozzle from burner with special nozzle driver and install new nozzle

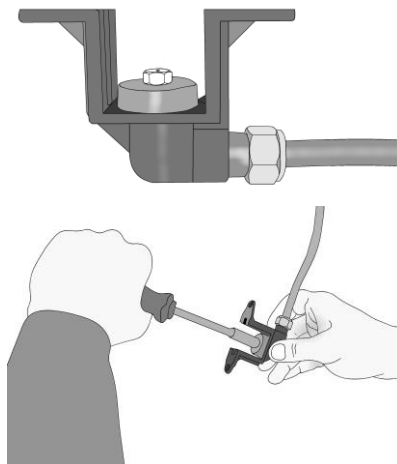
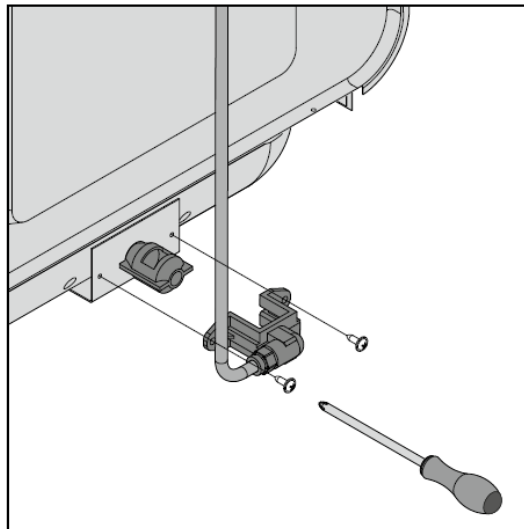


3. Please close nozzle by your finger, open gas valve and check gas leakage by soap foam.

Nozzle change operation for oven burners:

Please remove back cover of cooker and remove nozzle fixing body from burner. Then remove nozzle from injector body with special nozzle driver for change nozzle. After change close nozzle hole by finger, open gas

valve and check gas leakage by soap foam from round of nozzle-body connection surface. Then re-install nozzle body to the burner by screws.



Reduced Flame Adjustment:

In order to adjust your cooker 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 or near of the gas valve as well as nozzle changes.

	From LPG to Natural gas	From Natural gas to LPG
Rapid Burner	3 turns anticlockwise	3 turns clockwise
Semi-rapid Burner	2.5 turns anticlockwise	2.5 turns clockwise
Auxiliary Burner	2 turns anticlockwise	2 turns clockwise
Wok Burner	4 turns anticlockwise	4 turns clockwise
Oven Burner	4,5 turns anticlockwise	4,5 turns clockwise
Grill Burner	4 turns anticlockwise	4 turns clockwise

IF THE APPLIANCE DOES NOT OPERATE

Electrical equipments

Problem	Possible Causes	Suggested Solutions
Oven is not working	Fuse malfunction or automatic fuse blown	Check the general fuse box and correct if there are any thrown breakers. Check the general fuse box to see if the automatic fuse or the breakers are thrown off. If the problem repeats, call technical service to remove the reason of the fuse blowing.
	The device is unplugged to (grounded) power socket	Make sure the unit is plugged in
Oven light is not working	Oven lamp is defective.	Change the lamp.
	There is no any current	Check the general fuse box and correct if there are any thrown breakers. Check the general fuse box to see if the automatic fuse or the breakers are thrown off. If the problem repeats, call technical service to remove the reason of the fuse blowing.
Oven is not heating	Oven temperature and/or cooking mode has not been selected	Set the cooking mode and temperature
	There is no any current	Check the general fuse box and correct if there are any thrown breakers. Check the general fuse box to see if the automatic fuse or the breakers are thrown off. If the problem repeats, call technical service to remove the reason of the fuse blowing.

Gas equipments

Does not spark ignition.	There is no any current	Check the general fuse box and correct if there are any thrown breakers.
	Main gas valve is turned off	Turn on the main gas valve
	Gas hose is bent.	Connect the gas hose out properly.

Gas does not come	Burner injectors are clogged.	Clean the injectors
	Gas hose is bent.	Connect the gas hose out properly.
Uneven flame / No flame	Burner injectors are clogged.	Clean the injectors
	Burners might be wet.	Dry the burner parts carefully.
	Burner caps might not be placed correctly.	Make sure the caps and the burners are placed correctly.
	Main gas valve is turned off	Turn on the main gas valve
	Empty gas bottle (LPG is used)	Replace with new bottle

Digital Timer/ Display (models with digital timer)

Problem	Possible Causes	Suggested Solutions
Time display is flashing or lit up clock.	Before power failure occurs.	Set the current time. Turn off the cooking mode and re-rotate the cooking mode you desired

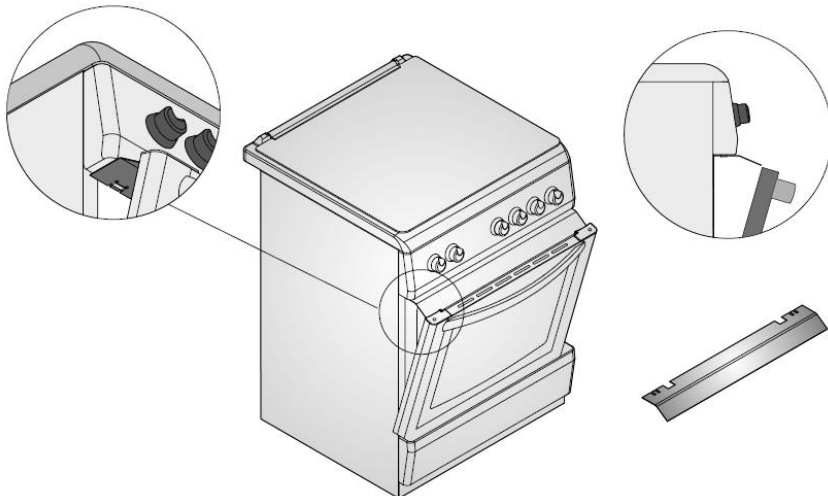
If the problem is not solved:

- 1) Cut the electricity connection of unit (turn off the circuit breaker)
- 2) Call the manufacturer, its services agent or similar qualified persons

IMPORTANT

Do not try to repair the device yourself. There are no any parts inside the product may be repaired by customer.

USING HEAT SHIELD(*) Optional



A safety panel is designed to protect control panel and the buttons when the oven is in Grill mode. Place the safety panel under control panel by opening the oven front cover glass.

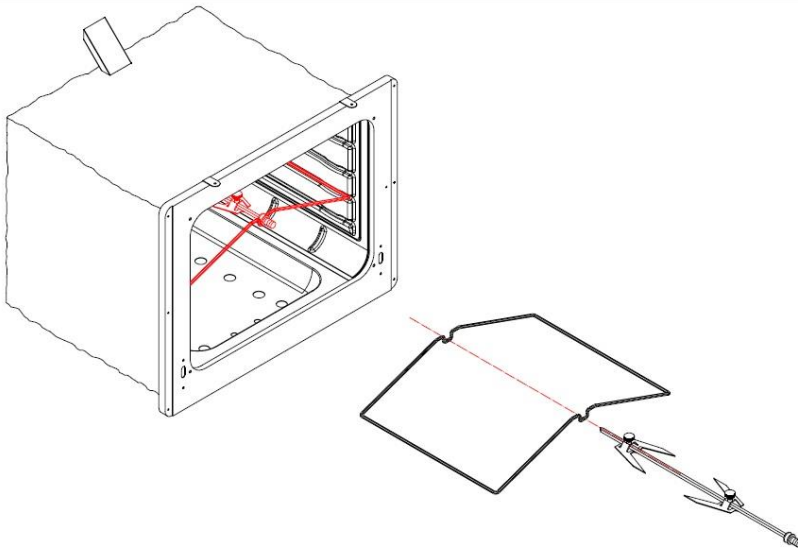
And then secure the safety panel in between oven and front cover by gently closing the cover. Please use this safety panel in order to avoid the heat to damage control panel and the buttons when the oven is Grill mode.

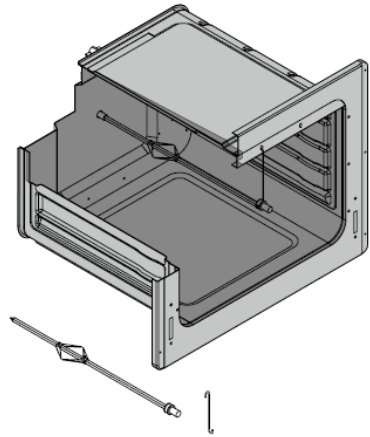
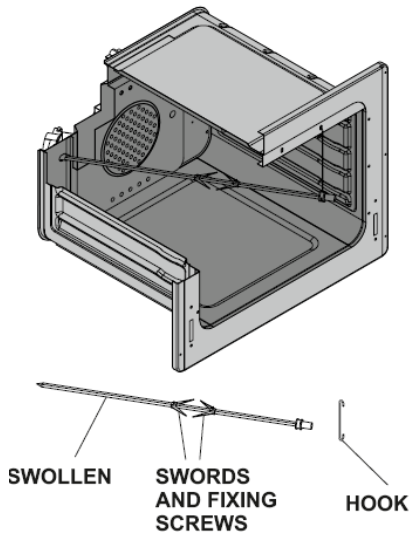
It is important for cooking to keep the cover open in specified distance when cooking in grill mode. Safety panel will provide an ideal cooking circumstance while protecting control panel and buttons.

USING TURNSPIT(*) Optional

If your cooker has turnspit option please follows recommendations as below;

Install turnspit hook to the fixing hole on the cavity. Put the cooking item (chicken etc.) on grill swollen and fix by sword and screws. Than install them on turnspit motor as shown in below figures and operate turnspit system from command knob from control panel.





MAINTENANCE and CLEANING

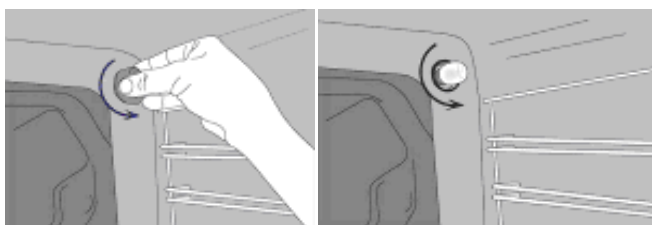
1. Disconnect the plug supplying electricity for the oven from the socket.
2. While oven is operating or shortly after it starts operating, it is extremely hot. You must avoid touching from heating elements.
3. Never clean the interior part, panel, lid, trays and all other parts of the oven by the tools 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 top 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.

Removing of oven door:

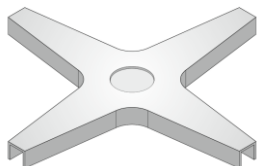


Changing oven lamp:

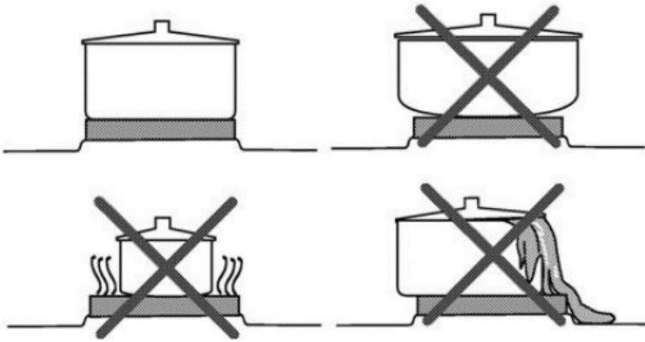
Let the oven cavity and grill burner or heating elements cool down. Cut off the electrical connection of your appliance before changing the inner lamp. Change with a 15-25W, 300 C° temperature resistant lamp.



USAGE OF COFFEEPOT SUPPORT(*) Optional



Coffeepot support is to use small diameter pots with your cooker. Place the support part on the grid centrally and then put the pot on it to start using.



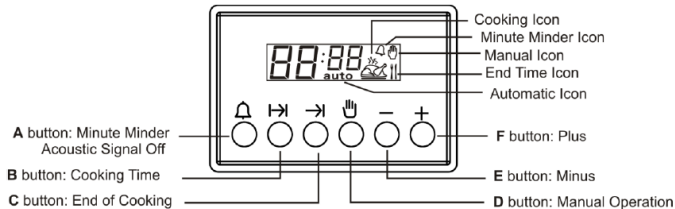
WARNING:According to the usage time, there might be some yellowing around the hot plates.

WARNING:The electric plates should never be used for “housewarming” purposes and should always been operated with appropriate pots and pans. The pans and pots on plates should never be empty.

PRODUCT FICHE		
Type :	50x50 & 50x60 Free Standing Gas Cooker	60x60 Free Standing Gas Cooker
Cavity Number:	1	1
Energy Source:	Gas	Gas
Volume:	50 lt	64 lt
Energy Consumption / Convection Mode (EC):	5,07 MJ/ 1,41 kW	5,72 MJ / 1.59 kW
Energy Efficiency Index (EEI):	88,48	90,08
Energy Class:	A	A
Measurement method:	EN 15181 / Regulation (EU)66/2014	EN 15181 / Regulation (EU)66/2014

PRODUCT FICHE		
Type :	50x50 &50x60 Plate Free Standing Electric Cooker	60x60 Free Standing Electric Cooker
Cavity Number:	1	1
Energy Source:	Electrical	Electrical
Volume:	52 lt	64 lt
Energy Consumption / Convection Mode (EC):	0,72 kWh	0,78 kWh
Energy Efficiency Index (EEI):	95,6	95,4
Energy Class:	A	A
Measurement method:	EN 60350-1 / Regulation (EU)66/2014	EN 60350-1 / Regulation (EU)66/2014

DIGITAL TIMER USER MANUAL



MANUAL OPERATION

To set oven for manual operation or to cancel automatic cooking, press button **D**.



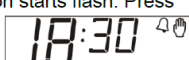
SETTING THE TIME OF DAY (24 H CLOCK)

Press button **D** while automatic cooking is not in progress, “.” icon starts flash. Press **E** or **F** to enter the time of day. “.” icon stops flashing 6 seconds later.



SETTING THE MINUTE MINDER

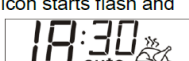
Press button **A**, “.” icon starts flash. Press button **F** or **E** to enter the required time (maximum 23h. 59min.).



After required time has been selected the clock will revert to the time of day. When time is up an audible signal will be heard for approximately 7 minutes. To cancel press button **A** and return control and thermostat knobs to the OFF position.

COOKING TIMER

Press button **B**, “.” icon starts flash and “auto” icon appears on the display. Press button **F** or **E** to enter the required time (for example 1 hour). The “.” icon appears on the display. Then, select the required temperature and the oven function.



When cooking is completed, an audible signal will be heard for approximately 7 minutes, “.” icon and flashing “.” icon will be seen on the display. Return control and thermostat knobs to the OFF position. Press button **D** to cancel signal and to return to the manual operation.



COOKING TIME WITH DELAY

Press button **B**, “.” icon starts flash and “auto” icon appears on the display. Press button **F** or **E** to enter the required time (for example 1 hour). The “.” icon appears on the display.



Then, press button **C**, “.” icon starts flash on the display. Press button **F** or **E** to enter the end of cooking time. (for example 20:30)



The “.” icon disappears on the display. Turn the thermostat and function control knobs to the required settings. Oven will not be switched on until cooking start time.

When cooking start “.” icon appears on the display.



When cooking is completed, an audible signal will be heard for approximately 7

minutes, “.” icon and flashing “.” icon will be seen on the display. Return control and thermostat knobs to the OFF position. Press button **D** to cancel signal and to return to the manual operation.



BUZZER TONE ADJUSTMENT

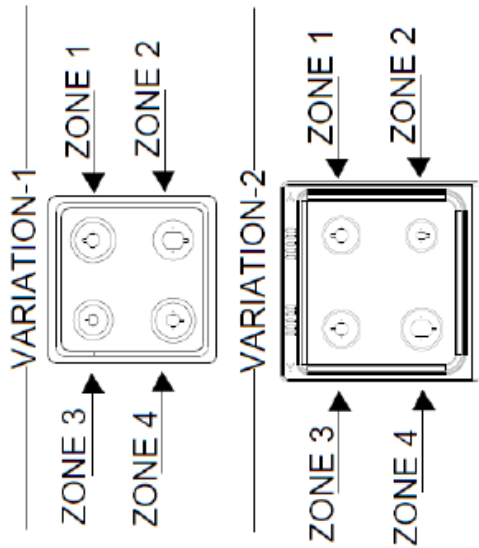
Every press button **E** changes tone. There are 3 different tones available (default is high).

DISPLAY BRIGHTNESS ADJUSTMENT

Every press button **F** changes brightness level. There are 3 different brightness levels available (default is the brightest).

In case of loss of power, time of day, set programs or programs in operation settings will be cancelled. When the power is restored, “.” icon on the display will flash, and the timer has to be reset.

INFORMATION FOR DOMESTIC GAS FIRED HOBS

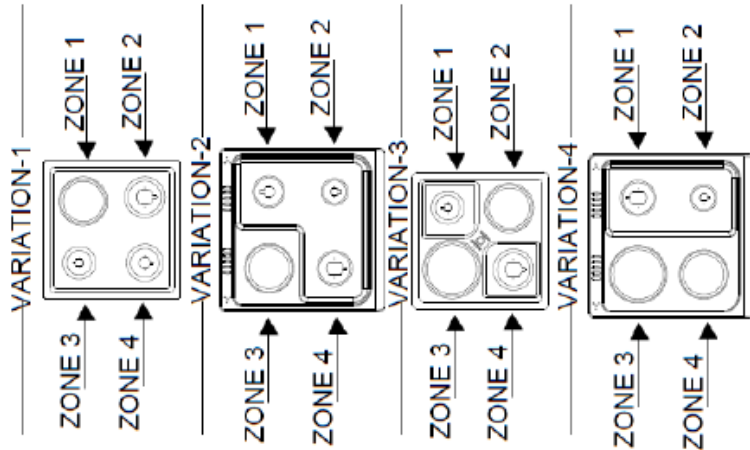


ZONE	EXPLANATION	TYPE
1	The burner on the right rear	Variation 1 : Medium Burner Variation 2 : Medium Burner
2	The burner on right front	Variation 1 : Big Burner Variation 2 : Small Burner
3	The burner on the left rear	Variation 1 : Small Burner Variation 2 : Medium Burner
4	The burner on left front	Variation 1 : Medium Burner Variation 2 : Big Burner

No 66/2014(EU) Table 5b

Modal identification	Symbol	Value	Unit
50x50 cm		/	/
50x60 cm		/	/
60x60 cm		/	/
Type of hob	Free Standing Cooker	/	/
Number of gas burners	/	4	/
Energy efficiency per gas burner	EE gas burner	COOKING ZONE 1(VARIATION 1): %60 COOKING ZONE 1(VARIATION 2): %60	/
		COOKING ZONE 2(VARIATION 1): %57,6 COOKING ZONE 2(VARIATION 2): /	/
		COOKING ZONE 3(VARIATION 1): / COOKING ZONE 3(VARIATION 2): %60	/
		COOKING ZONE 3(VARIATION 1): %60 COOKING ZONE 3(VARIATION 2): %57,6	/
Energy efficiency for the gas hob	EE gas hob	%59,2	/

INFORMATION FOR DOMESTIC MIXED GAS AND ELECTRIC HOBS



No 66/2014(EU) Table 5c

Model identification	Symbol	Value	Unit
Type of hob	Free Standing Cooker	/	/
Number of electric cooking zones and/or areas	/	2 or 1	/
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates) per electric cooking zone and/or area	Solid plates cooking zones	/	/
For circular cooking zones or areas: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5 mm	Ø	14,5 or 18	cm
For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area, rounded to the nearest 5 mm	L W	/	/
Energy consumption per cooking zone or area calculated per kg	EC electric cooking	193,2	Wh/kg
Number of gas fired burners	EE gas burner	3 or 2	/
Energy efficiency per gas burner	EE gas burner	Medium Burner : %60 Big Burner : %57,6 Small Burner : /	

Продуктов фиш

Съгласно Регламент (ЕС) №66/2014

Информация за потребителски електрически фурни за готвене

Марка		SNAIGĚ
Модел		FF6223 MBZW
Тип на фурната		Електрическа
Маса	kg	32
Итдекс на енергоефективност – обикновена фурна		95,4
Итдекс на енергоефективност – фурна с вентилатор		86,6
Енергиен клас		A
Енергоконсумация (електрическа) – обикновена фурна	kWh/цикъл	0,785
Енергоконсумация (електрическа) – фурна с вентилатор	kWh/цикъл	0,781
Брой кухини		1
Топлинен източник		Електрически
Обем	L	64
Тази фурна съответства на EN 60350-1		
Съвети за спестяване на енергия		
Фурна		
Гответе ястията заедно, ако е възможно.		
Придържайте се към кратко време за предварително нагряване.		
Не удължавайте времето за готвене.		
Не забравяйте да изключите фурната след готвене.		
Не отваряйте фурната по време на готвене.		

Продуктов фиш

Съгласно Регламент (ЕС) №66/2014

Информация за потребителски комбинирани плотове - електричестви и газ

Марка		SNAIGĒ
Модел		FF6223 MBZW
Тип на котлоните на плота		Комбинирани
Брой на зоните за готвене		4
Нагревателна технология – зона 1		Газ
Размер – зона 1	cm	Полубърз
Енергоконсумация – зона 1	Wh/kg	59,0
Нагревателна технология – зона 2		Газ
Размер – зона 2	cm	Бърз
Енергоконсумация – зона 2	Wh/kg	57,0
Нагревателна технология – зона 3		Гореща плоча
Размер – зона 3	cm	Ø14,5
Енергоконсумация – зона 3	Wh/kg	192,2
Нагревателна технология – зона 4		Гореща плоча-Rapid
Размер – зона 4	cm	Ø18,0
Енергоконсумация – зона 4	Wh/kg	189,3
Енергоконсумация на прота с котлони	Wh/kg	58,0

Плотът с котлони съответства на EN 60350-2, EN 30-2-1

Съвети за спестяване на енергия

Котлони

Използвайте домакински съдове с плоска основа.

Използвайте домакински съдове с подходящ размер.

Използвайте домакински съдове с капак.

Минимизирайте количеството на течностите и мазнините.

След завиране на течността, намалете мощността чрез настройка на ключа.