



BUILT-IN GAS OVEN

INSTALLATION, USE AND MAINTENANCE MANUAL

MODEL

**FN2K66G3X/1-FN2K66G3W/1-FN2K66G3B/1
FN2K66M4X/1-FN2K66M4W/1-FN2K66M4B/1-**

Important

This appliance is designed and manufactured for home cooking only, and it is not for any application outside the house and thus should not be used in commercial environments.

In case the appliance is used somewhere outside a house; meaning being used semi-commercially, commercially or in public space, it's warranty will be void.

cannot be held responsible for the injuries or losses caused by misuse or wrong installation of the product. Reserves the right to void the warranty delivered with the product due to wrong installation or misuse of the appliance.

Appliance Information:

Please note below the information on appliance plate for reference to record the warranty of the appliance and help Customer Call Center during an appliance malfunction. Appliances carry only one year parts and one year labour guarantee.

CE Conformity Statement

This oven is designed for cooking only.

All kinds of other uses (i.e. to heat the room) are inappropriate and dangerous.

This oven is designed and manufactured in conformance with the directives below, and is marketed in accordance with them:

- "Gas" EU Directive 2009/142/EC safety conditions
- "Low Voltage" EU Directive 2006/95/EC safety conditions
- EU Directive 93/68/EEC conditions

Before First Use

- Read the instructions carefully before setting up and using the appliance.
- Make sure the appliance is not damaged, after removing it from the packaging. In case of doubt, do not use the appliance and consult your supplier or a competent engineer.
- Remove all packaging materials. Do not store the packaging materials in places that children can reach, as they can cause serious injuries (plastic bags, polystyrene, tapes, etc.). Packaging materials are recyclable.
- The appliance should be installed in accordance with the regulations in force and following the instructions of the manufacturer, by a competent engineer and gas/power connections should also be made by a competent engineer.
- Do not attempt to change the technical characteristics of the appliance as its use can be dangerous.

Important Precautions and Advices Regarding Use of Electrical Appliances

Using any electrical appliance requires compliance with a set of basic rules. Especially:

- Never touch the appliance with wet hands or feet;
- Do not operate the appliance with bare feet;
- Do not allow children or handicapped people to operate the appliance without supervision.

Manufacturer cannot be held responsible for any damage caused by inappropriate, wrong or unreasonable use of the appliance.

Using The Oven For The First Time

We recommend you do the following:

- Install the inner part of the oven as described under "Cleaning and Maintenance".
- Operate the oven empty for maximum temperature for two hours to remove the oil stains and smell from the parts.
- Let the oven cool down, turn off the power, and then clean the interior of the oven with a cloth dipped in neutral detergent, and wipe dry well.

Important Safety Precautions and Recommendations

- Do not perform any cleaning or maintenance operation without unplugging the appliance.
- Some parts might get very hot during or after using the oven. Do not touch the hot parts.
- After use, make sure all controls are in closed position.
- Home appliance is not for children's play.
- Keep children away when using the oven.
- For children and people who have a handicap that prevent them to use the appliance, a responsible person must be present to supervise them about the oven's use. The person who supervises them has to make sure that they can use the oven in a way not to damage themselves or the environment.

- WARNING

When installed correctly, your product meets all the safety conditions foreseen for this product category. But special care should be given to the rear and bottom sides of the appliance, since it can have sharp or hard corners that can cause injuries and these areas should not be touched.

- Risk of Fire! Do not store flammable materials in the oven.

- Always use oven mittens when removing racks or trays from the oven while hot.

- Clean the oven regularly and do not allow oil to gather in oven floor or trays. Clean the spills right away.

- Do not cover the oven walls with aluminum. Do not place cake molds and grill on the oven surface.

- To allow steam and hot air out before taking food out, always stay away from the oven when opening the oven door.

- Do not hang towel, drying cloth or other things inside the oven or on the oven handle. It might cause fire.

- Make sure that the power cords of other nearby appliances cannot get stuck in oven's door.

- We recommend that an unwanted appliance be rendered inoperable and all parts that can cause danger to be made not dangerous.

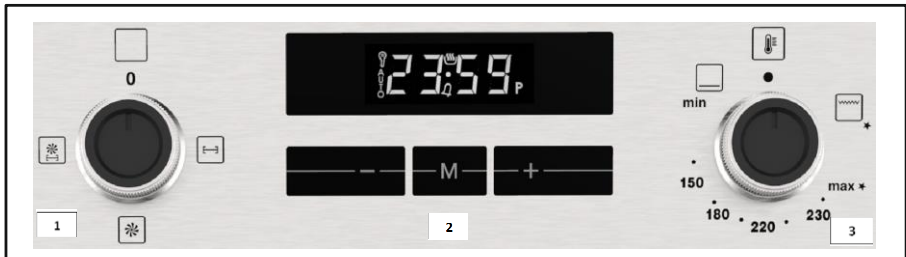
- **Important:** This appliance is designed for home use only. It is NOT fit for use in semi-commercial, commercial or common area uses.

- **Cooking Safely:** Keep the foods inside the oven for short durations before and after cooking. This is to prevent contamination by organisms that can cause poisoning. Take special care in hot weather.

Introduction to Controls

1. Oven fan control knob
2. Digital timer control panel
3. Upper and lower gas burner control knob

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Note:


- Electrical ignition is integrated to thermostat control knob.
- Appliance is equipped with a safety valve system. Gas flow will be cut off if flame is extinguished by accident.

	<p>OFF FUNCTION : The product won't work in this position.</p>
	<p>LIGHTING: Only lamp is used.</p>
	<p>ROTISSERIE: Grill element will be activated with the rotisserie function. Used mainly for big meat portions. It is advised to place meat directly on the rotisserie grate with a tray under.</p>
	<p>FAN: Only fan will be activated</p>
	<p>FAN + ROTISSERIE: Fan is activated with rotisserie at the same time.</p>
	<p>FAN + BOTTOM HEATER: Fan and Bottom heaters will be activated at the same time.</p>
	<p>FAN + GRILL: Fan is activated with grill at the same time.</p>
	<p>GRILL + ROTISSERIE: Grill heater is activated with rotisserie at the same time. This function is suitable for grilling the food (meat, fish, chicken, etc...) that placed on the rotisserie.</p>

USING DIGITAL TIMER

 Minute Minder Icon

 Cooking Icon

 Automatic Cooking Icon

 Dot Icon

 Key Lock Icon



1: Function Selection Button

2: Minus Button

3: Plus Button

2 and 3: Manual

SETTING THE TIME OF DAY (24 H CLOCK)

After plugging in or reconnecting to a power source after current decay, “0.00”, and “AUTO” flashes.

Press button **M** approximately 2 sec., dot icon starts flashing. Set the current time using buttons (-) and (+). About 7 seconds after the set time has been finished, new data is memorized.

The time correction can be done later :

Press button (-) and (+) approximately 2 sec., dot icon starts flashing. Then you can set the current time.

Notice! If the correct time is not set then proper operation of the oven is not possible.

MANUAL OPERATION

If the programmer is not in semi-automatic or full-automatic mode you can use oven functions manually.

SETTING THE MINUTE MINDER

You can activate the minute minder at any time, regardless the activity state of other programmer functions. The measured time ranges from 1 minute to 23 hours 59 minutes.

Press button **M** until the minute minder icon starts to flash, and the display shows “0.00”. Enter the required time using buttons (+) and (-). Minute minder icon remains on the display.

After the set time has elapsed, an audible signal will be heard for some minutes and the

minute minder icon starts to flash again.

Press any buttons to turn the signal off; the minute minder icon disappears, and the display indicates the current time.

CHANGE THE TIMER BEEPS

The tone of the timer beeps may be changed as follows:

Press buttons (-) and (+) simultaneously, Press button **M** to see actual tone “**ton.1**” to see on the display. Press button (-) to select the tone you wish from 1 to 3.

CANCEL SETTINGS

Cancel automatic function settings:

Press buttons (-) and (+) simultaneously. Cancel minute minder settings:

Press button **M** to select minute minder settings, Press buttons (-) and (+)

COOKING TIMER

If the oven is supposed to turn off at specified time, cooking timer can be set. **It is named as semi- automatic operation.**

Press button **M** until the “**dur**” and “**0.00**” flashes on the digits, beside automatic cooking icon flashes.

Set the cooking time using buttons (+) and (-), within the range from 1 minute to 10 hours.

The set time is memorized after about 7 seconds; the current time is shown again. Automatic cooking icon remains on the display.

Select the required temperature and the oven function.

When cooking is completed, an audible signal will be heard for some minutes, and the automatic cooking icon starts to flash again. Return control and thermostat knobs to the OFF position. Press button (-) ,(+) or **M** to cancel signal and to return to the manual operation.

COOKING TIME WITH DELAY

If the oven is supposed to turn on for specified cooking time and turn off at specified time, cooking time and the cooking end time can be set. **It is named as full-automatic operation.**

Press button **M** until the “**dur**” and “**0.00**” flashes on the digits, beside automatic cooking icon flashes. (for example hour is 17:30 now)

Set the cooking time using buttons (+) and (-), within the range from 1 minute to 10 hours. (for example 1 hour)

Press button **M** until the “**End**” and “**18.30**” (end time) flashes on the digits.

Set the turn-off (cooking end) time using buttons (+) and (-), which is limited up to 23 hours 59 minutes. (for example 19:30).


Turn the thermostat and function control knobs to the required settings.

Cooking icon is disappeared on the display. Oven will not be switched on until cooking start time (for example 18:30), that is the difference between the cooking end time and the cooking time. When cooking is completed (19:30), an audible signal will be heard for some minutes, and the automatic cooking icon starts to flash again. Return control and thermostat knobs to the OFF position.

Press button (-) , (+) or **M** to cancel signal and to return to the manual operation.

SAFETY LOCK

This digital timer has a function that locks the oven or the programmings set. The lock does not work when the timer is active.

Activation: Touch the (+) button for about 5 seconds then the symbol  will appear.

Notes:

- if the lock is activated with the display showing the current time and no programming set (end of cooking or start and end of cooking), the oven is locked

- if it is activated with the oven functioning or a programming selected (end of cooking or start and end of cooking), the lock prevents modifying the programmings.

Deactivation: touch the + control for about 5 seconds.

NOTE : in the case of a power cut, when the power returns, the lock will still be active.

CAUTION:

When the burner goes off by accident, turn off the gas from the control knob and wait at least for one (1) minute before trying to light it again.

CAUTION:

Gas appliances cause heat and humidity in their environment. Ensure that the cooking area is ventilated well, by opening the natural ventilation grids or mounting an aspirator to the exit channel.

CAUTION:

Additional ventilation might be required by opening a window or increasing the suction power of the aspirator (if any) when the appliance is used for excessive durations.

Gas Oven**Technical Specifications**

Oven is delivered completely clean.

Again, it is recommended that the oven is set to maximum temperature in first use to remove the possible oil stains from the oven burner.

The same must be applied with the gas grill as well.

This oven has the following equipment:

- One gas oven burner (2 kW) mounted on the floor which provides automatic ignition and safety device
- One gas grill burner (1.4-1,5 kW) mounted on the ceiling provides automatic ignition and safety device

Cooling Fan Motor

This appliance is equipped with a safety cooling fan motor that enables the maintain lower temperatures for most efficient operation of the controls and cooling the internal parts. Cooling fan motor automatically starts running when oven or grill burner is ignited.

It can keep running (for a few minutes) after the oven or grill is turned off. This duration is dependent on the previous cooking temperature and duration.

CAUTION:

Oven might get very hot during operation and very hot steam might come out of the area under the control panel. Keep children away.

Door is hot, so use the handle.

Appliance gets hot while running.

Avoid touching the heating elements inside the oven.

HOW TO USE THE OVEN

IMPORTANT INFORMATION:

- Do not use the appliance if there is an electrical malfunction or if the cooling fan motor is damaged.

The appliance may overheat and be damaged due to cooling fan motor not operating.

- In case the cooling fan motor is damaged during gas oven or gas grill operation, oven or grill burner automatically shuts down after approximately 20 minutes. In that case, do not use the appliance and call Post-Sale Service.

- If the cooling fan motor is running correctly, an air flow is formed above the appliance (Figure 2).

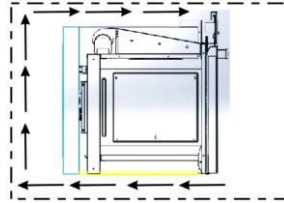


Fig.-2

Oven Burner

The gas flow of the burner is regulated with a thermostat that allows the oven temperature to be kept stable.

Heat is controlled by a thermostat probe inside the oven.

The probe must always be kept clean and inside its case. A wrong location or crustation might cause changes in heat control.

Thermostat is also equipped with a safety valve that automatically shuts off the gas when the flame goes out.

Thermostat

The indicator on the control panel (Figure 3) shows the increasing oven temperature.

To regulate the heat, bring the knob onto the selected number. The symbol closest to the maximum ★ position indicates that electrical ignition is built in the knob (it is activated by the knob itself).

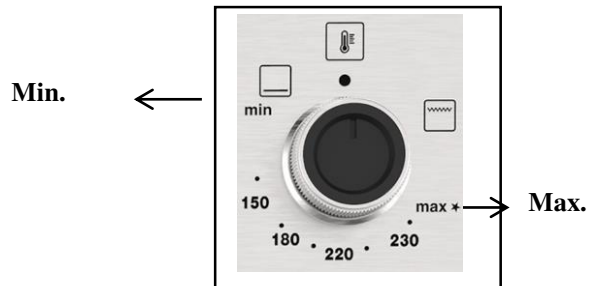



Fig.-3

Igniting the Oven Burner

IMPORTANT: The oven door will be open during this operation.

To ignite the oven burner:

1.  **Completely open the oven door. Do not continue igniting the oven unless you do this.**
2. Press the thermostat knob to start electrical ignition and while keeping the knob pressed, turn it counter-clockwise (Figure 4) until it reaches the Maximum position (Figure 3). **Never keep this operation up longer than 15 seconds. If the burner is still not ignited, wait for around one (1) minute and repeat the ignition.**
3. Wait for about 10 seconds after igniting the burner to release the knob (duration for thermal connection to start).
4. Make sure the burner is ignited. If not, turn the knob clockwise again to the "O" (Closed) position and repeat the operation from step one.
5. Slowly close the oven door and bring the thermostat knob to the desired setting.

If the flame goes out for any reason, the safety valve will automatically cut off the gas supply to the burner.

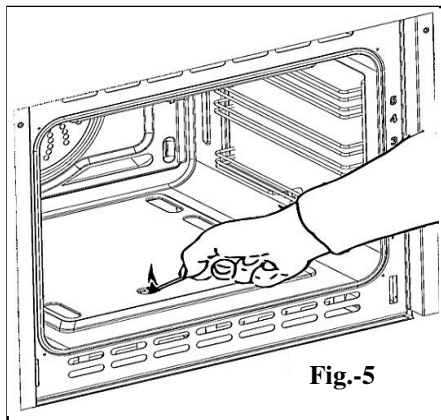
To reignite the burner, first bring the control knob to the OFF ("O") position, wait for at least one (1) minute and repeat the ignition procedure.

For correct use of the gas oven, see "COOKING WITH GAS OVEN" chapter.

Some parts might be very hot during and after using the oven.

Keep children away.


CAUTION: Never turn the thermostat before approaching the "A" hole on the floor in case of a manual ignition.



Igniting The Grill Burner

IMPORTANT: The oven door must be open after this operation.

To ignite the burner:

1.  Completely open the oven door.
Do not continue igniting the oven unless you do this.
2. Press the thermostat knob to start electrical ignition and while keeping the knob pressed, turn it clockwise (Figure 4) until it reaches the GRILL position (Figure 3). Never keep this operation up longer than 15 seconds. If the burner is still not ignited, wait for around one (1) minute and repeat the ignition.

To operate the oven manually in case of an electrical malfunction, bring a flame close to the left and right side of the burner (Figure 5) and then press and turn the thermostat knob (Figure 4).

3. Wait for about 10 seconds after igniting the burner to release the knob (duration for thermal connection to start).
4. Make sure the burner is ignited. If not, turn the knob clockwise again to the "O" (Closed) position and repeat the operation from step one.
5. The oven door will be kept half-open throughout the grill use.

For correct use see. "TRADITIONAL GRILL" chapter.

If the flame goes out for any reason, the safety valve will automatically cut off the gas supply to the burner.

To reignite the burner, first bring the control knob of the grill to the OFF ("O") position, wait for at least one (1) minute and repeat the ignition procedure.

Some parts might be very hot during and after using the grill.

Keep children away.

CAUTION: Never turn the thermostat before approaching the burner with a flame in case of a manual ignition.

Cooking With Gas Oven

Heat the oven to the desired temperature before putting the food in the oven.

For correct pre-heating operation, remove the tray and place it with the food after the oven reaches the desired temperature.

Check the cooking time and turn the oven 5 minutes before the actual time to use the stored heat.

Oven Light

Oven has a built-in lamp for visual inspection during cooking.

To turn on the oven lamp, bring the knob


seen in Figure 8 to  position.



Fig.-8

Traditional Grill

Warning: Grill burner is used only when the door is closed.

Leave it to heat up for approximately 5 minutes when the door is half-open.

Place the food on the grill, while the rack is as close to the grill as possible.

Place the tray on the suitable rack to collect the juice dripping from the food during grilling.

Grill should not be operated for longer than 30 minutes.

Caution: Oven door gets very hot while running.

Keep children away.

Cooking Guide

Your gas oven has a burner located under the burner cap.

If you are accustomed to cook with gas from before, you might have to change your cooking methods slightly. The oven floor is hot and it is ideal for baking the bottom of flat cake molds and pizzas.

Other foods must be cooked closer to the upper part of the oven.

When making cake, pita bread etc. over more than one racks, you can get the best results by switching the racks in the middle of cooking time.

Safety

NEVER allow oil to gather on the oven floor.

As in all ovens, clean the oil from walls and oven floor regularly to prevent oil from flaming.

The oven is equipped with a safety cooling fan motor that enables the maintain lower surface temperatures for most efficient operation of the controls and cooling the internal parts.

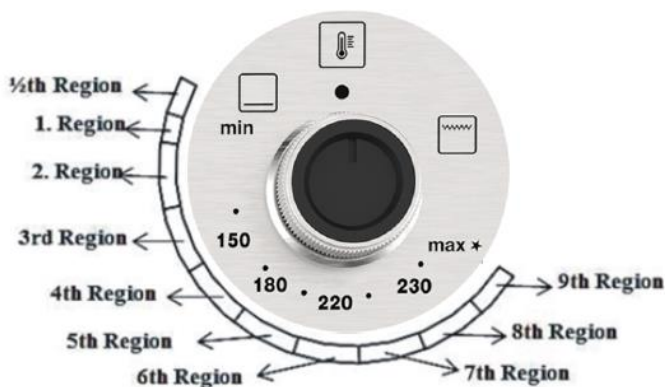
Oven door might get hot - keep children away.

Never place something on the oven floor.

Do not cover the walls of the oven with aluminum.

Do not place racks or dripping tray on the oven floor.

Heat Guide		
SIGN	OVEN HEAT	FOOD TO BE COOKED
½th Region	Very cold oven	Meringue cakes, foods cooked in low temperature
1. Region	Cold oven	Rice pudding, cakes with lots of fruit, i.e. Christmas
2. Region	Cold or slow oven	Stew, casserole, foods cooked in low fire, rich fruit cakes, i.e. Dundee
3rd Region	Cold or slow oven	Biscuits, flat cakes, i.e. Madeira, frying in low temperature
4th Region	Warm oven	Flat cakes, Victorian sandwich, mince pie, chicken
5th Region	Medium-warm oven	Small cakes, pies, fish
6th Region	Somewhat hot oven	Flat cakes, fruit cakes, frying in high temperature
7th Region	Hot oven	Bread and loaves of bread, etc. pita bread, flat puff pastry, frying in high temperature
8th Region	Medium-hot oven	Sausages, pastry, puff pastry, pizza, meat
9th Region	Very hot oven	Food ready to be fried



Maintenance

We recommend that you clean the appliance when it is cold, especially the enamel parts. Avoid using alkaline or acidic materials (lemon juice, vinegar, etc.) on the surfaces. Do not use chlorine or acid-based cleaning agents.

WARNING

When installed correctly, your product meets all the safety conditions foreseen for this product category. But special care should be given to the rear and bottom sides of the appliance, since it can have sharp or hard corners that can cause injuries and these areas should not be touched.

Inside the Oven

The oven must always be cleaned when cold after use. Clean the gap with a mild detergent solution and warm water.

Appropriate chemicals can be used after consulting the recommendations of the manufacturer and trying it on a small part of the gap. Abrasive cleaning agents or abrasive clothes must not be used on the surfaces of the gap.

NOTE: The manufacturer of this appliance does not take responsibility for damages caused by chemicals or abrasive cleaning.

Enamel Parts

All enamel parts are cleaned only with sponge and soap water, or otherwise non-abrasive products.

Drying with a microfiber or soft cloth is preferred.

Stainless Steel, Aluminum, Painted Parts and Silkscreen Surfaces

Clean using an appropriate product. Always dry thoroughly.

IMPORTANT: These parts must be cleaned very carefully to prevent scratches and wear. Use a soft cloth and acid-free soap.

Glass Control Panel (Only in some models)

Clean using an appropriate product. Always dry thoroughly.

Do not use hard abrasive cleaning agents or sharp-edged metal scratchers to clean the control panel as they may scratch the surface and cause the glass to break.

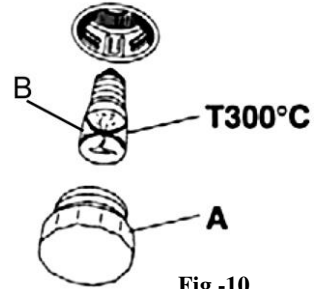
IMPORTANT: Cut off the appliance's power before you start cleaning.	CAUTION: Wait for the oven to cool down and take care not to touch the hot heating elements inside the oven gap.	WARNING: Do not use abrasive materials or acidic detergents as they will scratch the surface without repair.
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IMPORTANT: Do not use steam cleaning appliances as the humidity can get into the oven and make the appliance unreliable.	CAUTION: Do not store foreign materials inside the oven.	WARNING: Do not use hard abrasive materials or sharp-edged metal scratchers as they will scratch the surface beyond repair and may cause the glass to break.
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Replacing the Oven Lamp

WARNING: To prevent electric shock, make sure the appliance is turned off before replacing the lamp.

- Leave the oven gap and heating elements to cool down.
- Cut off the power connection.
- Remove the protective cover "A" (Figure 10).
- Remove the bulb "B" and replace with a bulb suitable for high temperatures (300°C) that is 230 V or 220-240 V, E14 specifications (Check the Watt power on the bulb).
- Replace the protective cover "A".



Note: Replacing the oven bulb is not covered under warranty.

Installation and Removal of Side Rail Frames

- Place the side rail frames into the holes on the side walls inside the oven (Figure 11).
- Place the racks as shown.
- Follow the reverse order to remove.

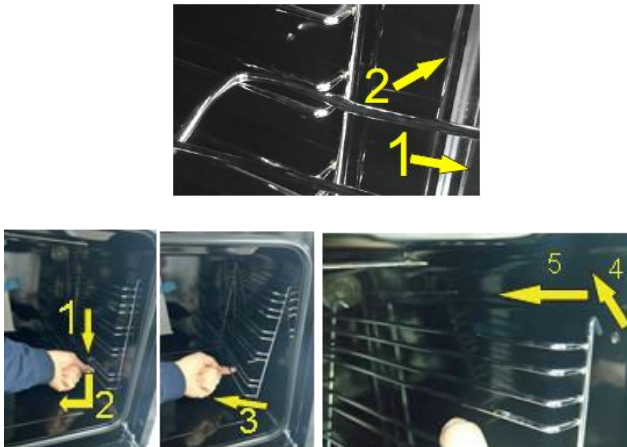


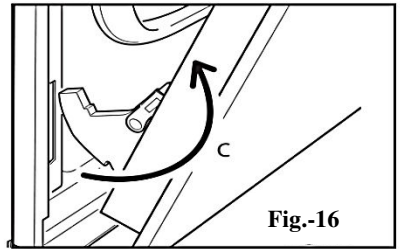
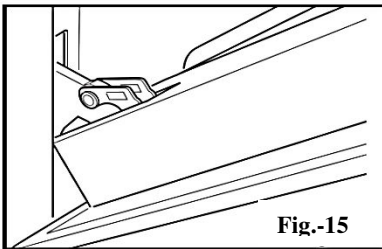
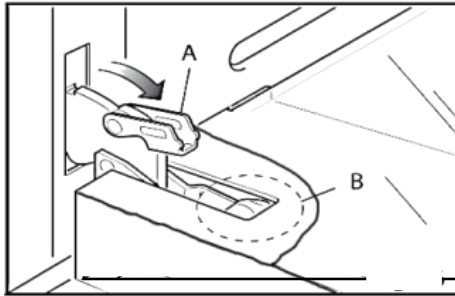
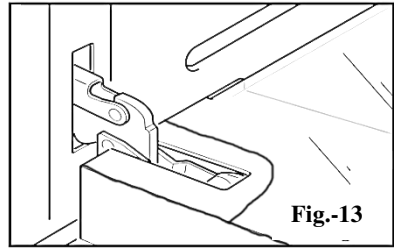
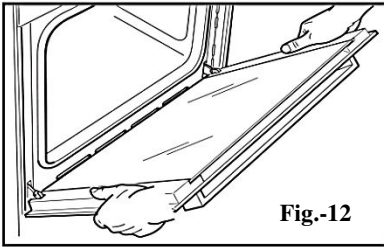
Fig.-11

Removing the Oven Door

Be careful, oven door is heavy. When in doubt, do not try to remove the door.

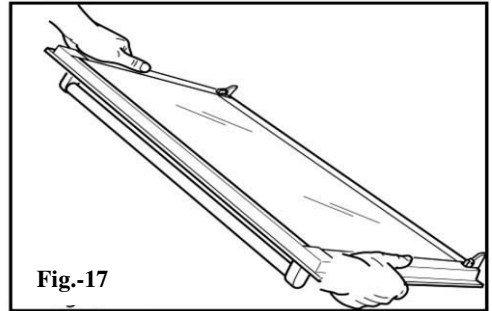
Oven door can be removed as follows:

- Open the door to the end (Figure 13)
- Completely open the A arm on the left and right hinges (Figure 14).
- Hold the door as shown in Figure 12.
- Close the door slowly (Figure 15) until the left and right hinge arms A lock on the B part of the door (Figure 14).
- Follow Ok C and remove the hinge hooks from their places (Figure 16).
- Place the door on a soft surface.



Placing the Oven Door Back

- Hold the door fast (Figure 17).
- Place the hinge latches in the gaps and make sure that the gap is fitted into place as in figure 18.
- Open the door to the end.
- As seen in Figure 19, completely close the "A" arms on the left and right side.
- Close the door and make sure it fitted into place.



Removing and Reinstalling the Inner Door Pane for Cleaning

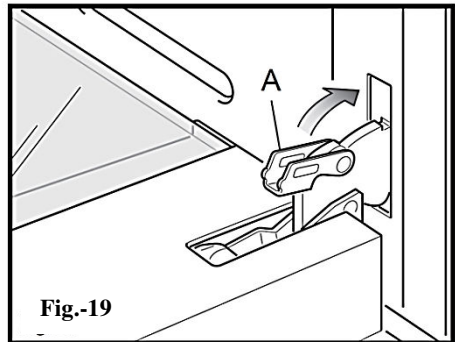
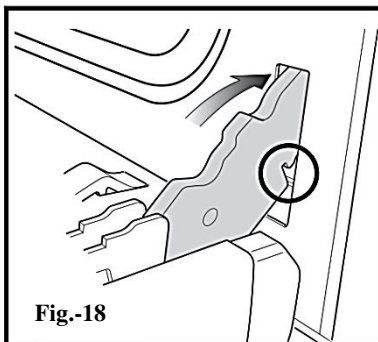
If you want to clean the inner glass of the door, closely follow the precautions and instructions.

Replacing the glass pane and the door wrongfully causes the oven to be damaged and voids the warranty.

IMPORTANT!

- Oven door is heavy, take care. When in doubt, do not try to remove the door.
- Make sure the oven and all its parts are cooled down. Do not attempt to replace the parts of a hot oven.
- Exercise maximum caution when working with the glass pane. Ensure the glass edges do not crash into any surface. Glass might break.
- Do not use hard abrasive cleaning agents or sharp-edged metal scratchers to clean the control panel - as they may scratch the surface and cause the glass to break.
- Do not use the oven if you see any damage (crack or break) on the glass pane. Call Authorized Service or Customer Services.
- Make sure you replaced the glass pane correctly. Do not use the oven when glass pane is not correctly placed.
- Do not force the glass pane if you are having difficulty removing or replacing it. Call Authorized Service or Customer Service for help.

Note: The visits made for use or maintenance of the oven are not covered under warranty.



Removing the Inner Glass Pane

The oven door has two panes:

- 1 glass outer
- 1 glass inner

To clean all panes from both sides, the inner pane must be removed as specified below:

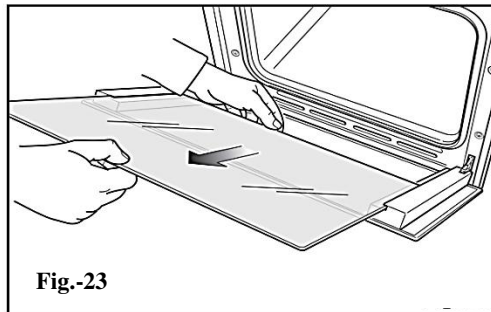
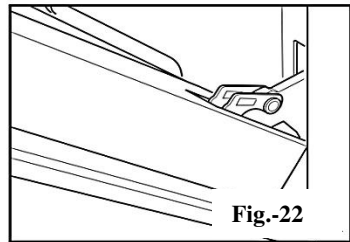
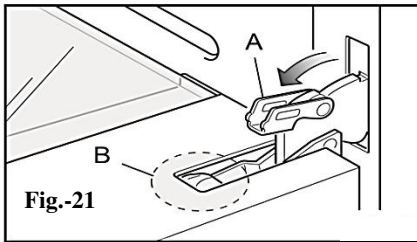
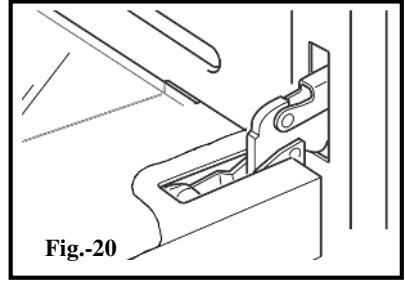
1. Open the door

- Open the door to the end (Figure 20)
- Completely open the A arm on the left and right hinges (Figure 21).
- Close the door slowly (Figure 22) until the left and right hinge arms A lock on the B part of the door (Figure 22).

2. Remove the inner pane:

- Pull the glass inner pane slowly (Figure 23).
- Clean the glass with appropriate cleaning agent. Dry throughout and place on a soft surface.

Now you can clean the inner side of the outer glass as well.



Replacing the Inner Glass Pane After Cleaning

When replacing the inner glass pane:

- make sure you replaced the pane correctly as shown. Pane must be in the position specified below to fit in the door and to ensure oven's safe and correct operation.

- Ensure that glass edges do not crash into an object or surface.

- Do not try to force the pane into place.

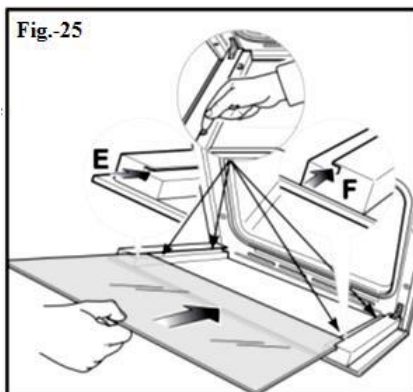
If you're having difficulty replacing the pane, remove it and start over. Otherwise call Customer Service.

To install the inner glass pane:

1. Make sure the door is open

2. Replacing the inner glass pane:

- Ensure that four rubber seats are in place (Figure 25).



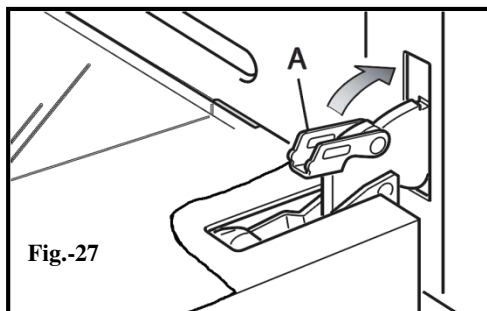
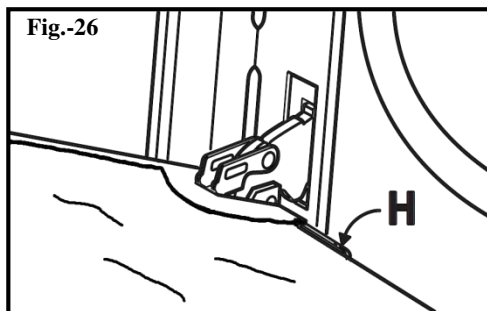
IMPORTANT: When reinstalling the glass,

we recommend that you hold the four rubber seat D in place to prevent the rubber seals from breaking or sliding off.

- Make sure you hold the pane correctly. You should be able to read the texts on it when it's facing you.

- Fit the pane into the left E and right F guide rails (Figure 25) and slide up to the holders H (Figure 26).

- Open the oven door completely and close the arms A on the left and right hinges, and open the door (Figure 27).



What Should / Shouldn't Be Done

- Always grill with the door half-open.
- Read the user instructions carefully before using the oven for the first time.
- Before using the oven for the first time, operate the oven empty for two hours to remove the odors caused by new oven insulation.
- Clean your oven regularly.
- Clean the spills immediately.
- Always use oven mittens when removing the racks and trays from the oven.
- Do not allow children to come near the oven when in operation.
- Do not allow oil to gather on the tray or oven floor.
- Do not place food bowls or plates directly on the oven floor.
- Do not grill oily food without using the wire grill.
- Do not cover the grill with aluminum foil.
- Do not use the over tray for frying.
- Do not immerse enamel parts in water when hot. Let them cool down first.
- Do not allow vinegar, coffee, milk, salt water, lemon or tomato juice to come into contact with enamel parts (inside the oven or over the oven tray).
- Do not use abrasive cleaning agents or powders that scratch the surfaces and enamel.
- Do not attempt to repair the inner equipment of your oven.
- Remove the protective film before first use.
- Do not perform any cleaning or maintenance without cutting off the power connection of the appliance.
- Risk of fire! Do not store flammable materials in the oven.

For your safety

The product should be used only for the intended purpose; to cook at home.

No external covers must be removed by unauthorized people for servicing or maintenance.

Important Notes

Installation or any presentation, information or adjustment is not covered under the warranty. The oven will be installed by competent and authorized people in accordance with the related standards.

CAUTION:

The appliance gets very hot, especially around cooking areas. Do not leave your children unattended in the kitchen while cooking.

Recommendations for the Installer

The installation and maintenance of the appliance shall be performed only by AUTHORIZED TECHNICIANS and in accordance with local safety standards.

- Warranty becomes void unless this is conformed to.
- Cut off the power connection of the appliance when performing any maintenance or repair operation.
- The walls around the oven must be made from fire-resistant material.
- DO NOT lift the oven from the door handle.

WARNING

When installed correctly, your product meets all the safety conditions foreseen for this product category. But special care should be given to the rear and bottom sides of the appliance, since it can have sharp or hard corners that can cause injuries and these areas should not be touched.

Location

The appliance can be installed to the kitchen, kitchen/living room or living room, but it cannot be installed in bathroom or a location where shower is present.

The appliance must not be installed to a living room smaller than 20 m³.

The appliance is designed only for domestic use, and should not be installed on commercial, semi-commercial or common areas.

Your appliance will not be covered under the warranty in the above environments and it may affect any third party or public liability insurance you might own.

The oven is designed to fit into a cabinet of 600mm width.

The oven can be installed into or under kitchen units, but it should be well-ventilated.

The flushed oven in the diagram is ventilated from the opening left in the upper part of the kitchen cabinet.

Many other methods are available to ventilate the oven. Consult an engineer for advice.

Important

Ensure that air can flow freely around the case area.

Not having enough ventilation can cause the appliance to overheat or cause the units around to malfunction.

Place the oven on the rack carefully, but DO NOT lift by the door handle.

When you take the oven door down, you will see 4 screw holes, 2 on each side of the oven.

Fix the oven to the case using these screw holes.

The case should not stand free. It should be fixed to the wall and/or adjacent fixtures.

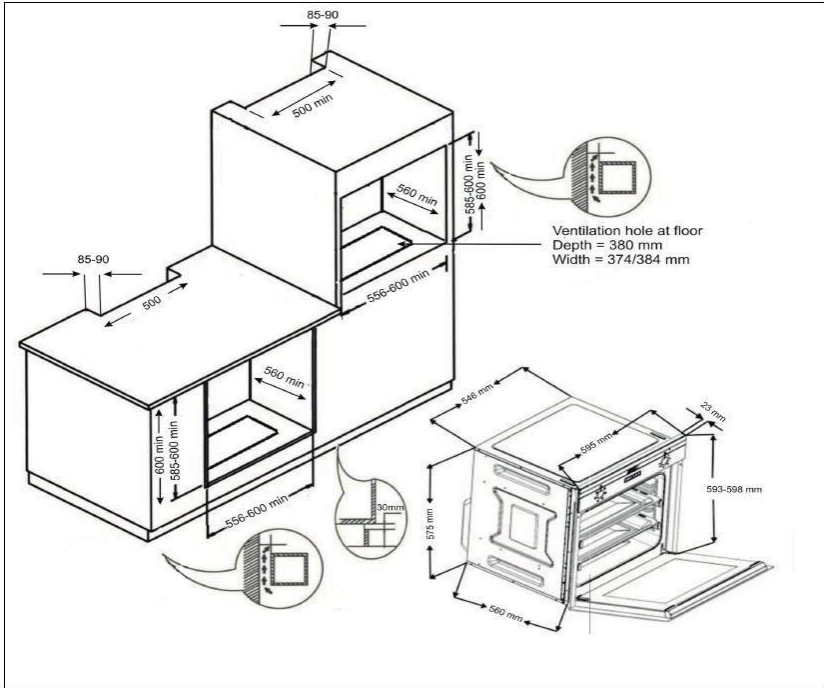


Fig.-28

Fixing the Oven

Place the oven to the gap in the cabinet and fix with 4 screws, as shown in Figure 29.

As the purpose of the fixing with screws is only complementary, make sure the oven stands on a surface that supports its weight.

To allow 4-5mm gap between the cabinet door and the oven frame, adjust the hinged of the cabinet doors next to the oven.

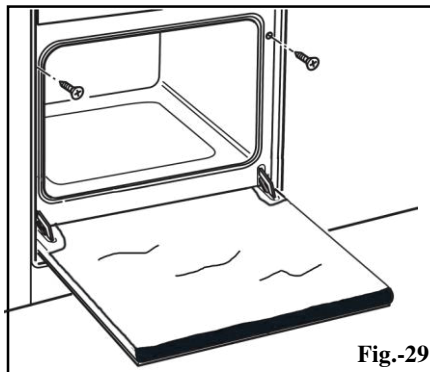


Fig.-29

IMPORTANT:

To prevent the lower rail from being damaged, follow the instructions below.

Lower rail is designed to ensure better ventilation and correct opening of the oven door. To make sure that the rail is not damaged due to the appliances mounted on the floor, the appliance should be supported as shown here.

After installation, the appliance door should be slowly opened to make sure no damage has occurred.

If these instructions are not adhered to, no responsibility shall be taken for lower rail damages.

Ventilation Conditions

- In rooms with a volume below 5 m³, continuous free air ventilation of 500 cm² is required.
- For rooms with a volume between 5 m³ to 10 m³, continuous free air ventilation of 100 cm² is required. If the room has a door opening directly outdoors, continuous ventilation is not required.
- Continuous ventilation is not required for rooms with over 10 m³ volume.

Not: Irrelevant with the room size, all the rooms that the appliance is installed in must have an opening window or direct access to outdoors air through equivalent means.

- The conditions specified above allow the use of a gas oven and grill, but if there are other gas appliances in the same room, consult a competent engineer.

Gas Fixture

Important Note

The appliance is supplied to be used with NATURAL GAS or LPG (Check the gas specification label on the appliance).

- Products supplied for NATURAL GAS: are adjusted only for this type of gas and do not work with another gas (LPG) without being modified. Appliances are designed to be converted to LPG.

- Products supplied for LPG: are adjusted only for this type of gas and do not work with another gas (NATURAL GAS) without being modified. Appliances are designed to be converted to NATURAL GAS.

If LPG/NATURAL GAS conversion kit is not delivered with the appliance kit, it can be purchased by contacting After-Sale Services.

Gas Connection

Connecting the gas appliance to natural gas or LPG shall be performed by a competent and authorized installer. Installers shall observe the clauses of related British Standards

Application Law, Gas Safety Regulation and the Building Standards (Scotland) (Assembly) issued by Scotland Office of Development.

Connection to Natural Gas

Connection to natural gas shall be compliant with Application Act etc.

Natural gas supply pressure is 20 mbar.

Fixture shall be compliant with relevant British standards.

Connection to LPG

28-30 mbar supply pressure is required when opened by butane gas.

37 mbar supply pressure is required when used with propane gas.

Fixture shall be compliant with relevant British standards.

Warning: Appliance should be installed only by a competent and authorized installer who also has knowledge of electricity. He/she will observe the regulations and application laws that govern the installation of gas appliances.

Note: The gas connection of the appliance must be made by a flexible tube as per Bs5386ç

Note:

- Flexible hoses may be used in places where the environment temperature of the hose is not above 70° C. These hoses should be manufactured in accordance with clauses of BS669 Chapter 1 and be suitable for the type of gas used.

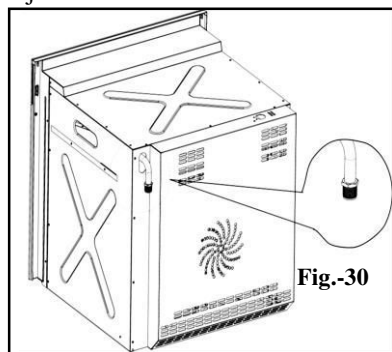
- Hoses designed for natural gas CANNOT be used for supplying LPG (LPG hoses can be identified by a red tape or band over the rubber outer coating of the hose).

The hose should not be crushed, squeezed and come into contact with sharp or abrasive edges.

If the installation will be made using flexible connections (BS669) the points below shall be observed:

Note: The final connection to the gas fixture pipes and appliance connection pipe shall be in the size that can maintain the heat output specified in the appliance installation chapter.

1. The flexible connection of the appliance should not be subjected to unsuitable forces neither during normal use nor when connected or not connected.
2. The flexible connection of the appliance must not be subjected to excessive heat due to contact with hot surfaces or direct exposure to chimney products.
3. The socket that the flexible connection of the appliance shall be fitted into must be continuously connected to a gas fixture pipe that is strongly connected and the hose freely dangling below.
4. The flexible connection of the appliance shall be placed as not to suffer mechanical damage, for example due to wear or squeezing with fixing device by kitchen furniture like doors or drawers during use.
5. Plug-in connection should be accessible to be able to be cut off after the device is moved.



Maintenance and Natural gas or LPG conversion

Injector Selection Table				Category:II2H3+		
BURNERS	Nominal Power [kW]	Reduced Power [kW]	LPG		Natural Gas	
			G30 (28-30 mbar) G31 (37 mbar)		G20 (20 mbar)	
			Injector diameter [1/100 mm]	Ring gap [mm]	Injector diameter [1/100 mm]	Ring gap [mm]
Oven	2	0,8	70	Completely open (*)	97	2(*)
Grill	1,4-1,5	-	65	Completely open (*)	85	2(*)

(*) = Reference value

VENTILATION GAP FOR GAS BURN = (2m ³ /h x kW)	
BURNERS	Air required for ignition (m ³ /h)
Oven	5
Grill	3,60

IMPORTANT: All interventions regarding appliance installation, maintenance and conversion must be made with original factory parts.

Manufacturer refuses all responsibility caused by not adhering to this liability.

Replacement Operations For Oven and Grill Burner Injectors

Some models are provided with an injector set for different gas types.

If the injector is not supplied, it can be purchased from Service Center.

Select the injectors to be changed from the "Injector Selection Chart"

The jet diameters specified in one hundredth of a millimeter are marked on the body of each injector.

Oven Burner

- Lift and remove the lower pane inside the oven.
- Remove the screws and remove the burner screw "A" (Figure 31).
- Remove the burner as shown in Figure 29 and place it into the oven. Take care not to damage the safety valve probe and electrical ignition electrode.

- Remove the screws of the injector using 7 mm box strainer (shown with an arrow in Figure 32) and replace with a new injector selected according to the "Injector Selection Chart".

- Adjust the air supply to the oven burner as specified in the "Oven and Grill Burners Air Supply Adjustment" chapter; then follow the steps in reverse order to replace the burner and other parts back into their places.

IMPORTANT: Check whether the safety valve and the ignition electrode work correctly or not.

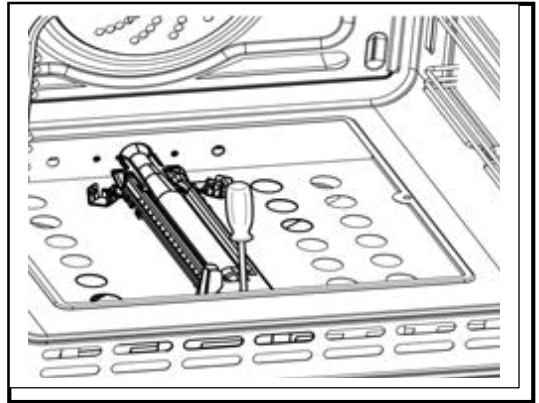


Fig.-31

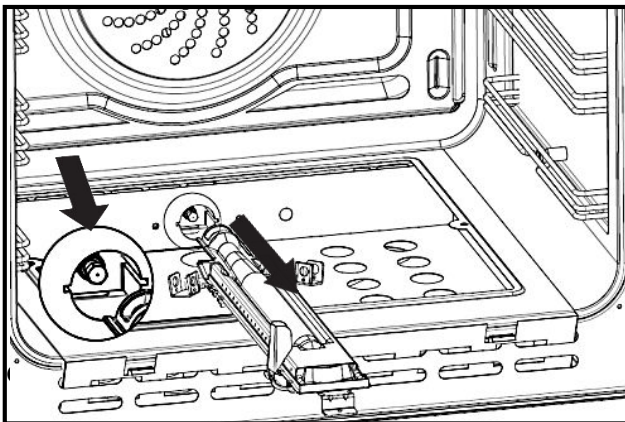


Fig.-32

- Remove the screws and remove the burner screw "A" (Figure 33).

- Remove the burner as shown in Figure 34. Take care not to damage the safety valve probe and electrical ignition electrode.

- Remove the screws of the injector using 7 mm box strainer (shown with an arrow in Figure 34) and replace with a new injector selected according to the "Injector Selection Chart".

- Adjust the air supply to the grill burner as specified in the "Oven and Grill Burners Air Supply Adjustment" chapter; then follow the steps in reverse order to replace the burner and other parts back into their places.

IMPORTANT: Check whether the safety valve and ignition electrode work correctly or not.

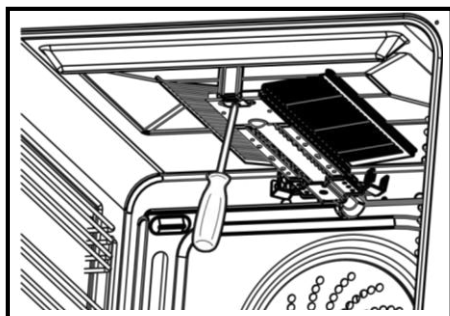


Fig.-33

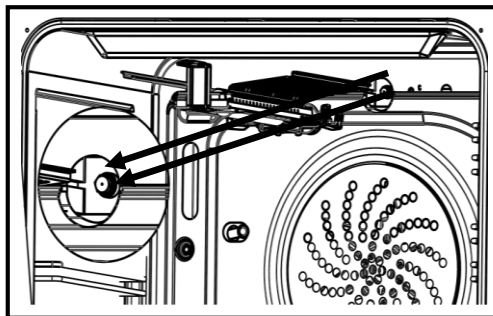





Fig.-34

Primer Air Insufficient	Correct Air	Primer Air Too Much
spread, yellow and flickering	light insides blue cone	short and sharp too blue inner cone, prone to separation
 <p>Primer Air Insufficient</p>	 <p>Correct Air</p>	 <p>Primer Air Too Much</p>
CAUSE		
Air adjustment bottle closed too much	Bottle in correct distance	Air adjustment bottle open too much