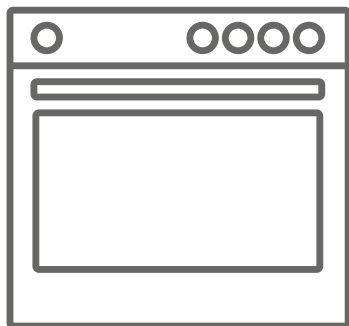




EN Free Standing Cooker / User Manual



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Thank you for choosing this product.

This User Manual contains important information on safety and instructions intended to assist you in the operation and maintenance of your appliance.
Please take the time to read this User Manual before using your appliance and keep this book for future reference.



CE Declaration of conformity

We declare that our products meet the applicable European Directives, Decisions and Regulations and the requirements listed in the standards referenced.



Disposal of your old machine

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Icon	Type	Meaning
	WARNING	Serious injury or death risk
	RISK OF ELECTRIC SHOCK	Dangerous voltage risk
	CAUTION	Injury or property damage risk
	IMPORTANT	Operating the system correctly






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1. SAFETY INSTRUCTIONS

- Read these instructions carefully and completely before using your appliance and keep them in a convenient place for reference when necessary.
- This manual is prepared for more than one model. Your appliance may not have some of the features described in this manual. Pay particular attention to any figures while you are reading the operating manual.

1.1. General Safety Warnings

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
-  **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Keep children less than 8 years of age away unless they are continuously supervised.
-  **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.


- For models which incorporate a hob lid, clean any spillages off the lid before using and allow the Cooker to cool before closing the lid.
- Do not operate the appliance by means of an external timer or separate remote-control system.



- **⚠ WARNING:** To prevent the appliance tipping, the stabilizing brackets must be installed. (For detailed information refer to the anti-tilting kit set guide.)



- During use the appliance will get hot. Care should be taken to avoid touching heating elements inside the oven.
- During use handles held for short periods in normal use may get hot.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass and other surface. They can scratch the surface which may result in shattering of the glass or damage to the surface.
- Do not use steam cleaners for cleaning the appliance.
- **⚠ WARNING:** To avoid the possibility of electric shocks, make sure that the appliance is switched off before replacing the lamp.
- **⚠ CAUTION:** Accessible parts may be hot when cooking or grilling. Keep young children away from the appliance when it is in use.
- Your appliance is produced in accordance with all applicable local and international standards and regulations.
- Maintenance and repair work must only be carried

out by authorised service technicians. Installation and repair work that is carried out by unauthorised technicians may be dangerous. Do not alter or modify the specifications of the appliance in any way. Inappropriate hob guards can cause accidents.

- Before connecting your appliance, make sure that the local distribution conditions (nature of the gas and gas pressure or electricity voltage and frequency) and the specifications of the appliance are compatible. The specifications for this appliance are stated on the label.
-  **CAUTION:** This appliance is designed only for cooking food and is intended for indoor domestic household use only. It should not be used for any other purpose or in any other application, such as for non-domestic use or in a commercial environment or room heating.
- Do not use the oven door handles to lift or move the appliance.
- This appliance is not connected to a ventilation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.
- If the burner has not lit after 15 seconds, stop operating the device and open the compartment door and/or wait at least 1 minute before attempting a further ignition of the burner.
- These instructions are only valid if the correct country symbol appears on the appliance. If the symbol does not appear on the appliance, refer to the technical instructions which describe how to modify the appliance to match the conditions of use of the country.



-  All possible measures have been taken to ensure your safety. Since the glass may break, care should be taken while cleaning to avoid scratching. Avoid hitting or knocking the glass with accessories.
- Make sure that the supply cord is not trapped or damaged during installation. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to prevent a hazard.
- Do not let children climb on the oven door or sit on it while it is open.
- If your appliance is provided with a cooking hotplate made of glass or glass ceramic:
 **CAUTION:** “In case of hotplate glass breakage”:
 - immediately shut off all burners and any electrical heating element and isolate the appliance from the power supply
 - do not touch the appliance surface
 - do not use the appliance.





1.2. Installation Warnings

- Do not operate the appliance before it is fully installed.
- The appliance must be installed by an authorised technician. The manufacturer is not responsible for any damage that might be caused by defective placement and installation by unauthorised people.
- When the appliance is unpacked, make sure that it has not been damaged during transportation. In case of any defect do not use the appliance and contact a qualified service agent immediately. The materials used for packaging (nylon, staplers, styrofoam, etc.) may be harmful to children and they should be collected and removed immediately.

- Protect your appliance against atmospheric effects. Do not expose it to effects such as sun, rain, snow, excessive humidity etc.
- The material around the appliance (cabinet) must be able to withstand a minimum temperature of 100°C.

1.3. During Usage


- When you first use your Oven you may notice a slight smell. This is perfectly normal and is caused by the insulation materials on the heater elements. We suggest that before using your Oven for the first time you leave it empty, and set at maximum temperature for 45 minutes. Make sure that the environment in which the product is installed is well ventilated.
- Take care when opening the oven door during or after cooking. The hot steam from the oven may cause burns.
- Do not put flammable or combustible materials in or near the appliance when it is operating.
- Always use oven gloves to remove and replace food in the oven.
-  Do not leave the cooker unattended while cooking with solid or liquid oils. They may catch fire under extreme heating conditions. Never pour water on to flames that are caused by oil, instead switch the cooker off and cover the pan with its lid or a fire blanket.
- Always position pans over the centre of the cooking zone, and turn the handles to a safe position so they cannot be knocked or grabbed.
-  If the product will not be used for a long period of time, turn the main control switch off. Also when not using a gas appliance, turn the gas valve off.

- Make sure the appliance control knobs are always in the “0” (stop) position when it is not used.
- The trays incline when pulled out. Take care not to spill or drop hot food when removing it from the ovens.
-  **CAUTION:** The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use, keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.
- While using the grill burner, keep the oven door open and always use the grill deflector shield supplied with the product. Never use the grill burner with the oven door closed.
-  **CAUTION:** Glass lids may shatter when heated. Turn off all the burners and allow the hob surface to cool before closing the lid. 
- Do not place anything on the oven door when it is open. This could disrupt the balance of the oven or damage the door.
- Do not place heavy items or flammable or ignitable items (e.g. nylon, plastic bag, paper, cloth, etc.) into the drawer. This includes cookware with plastic accessories (e.g. handles).
-  **CAUTION:** The inside surface of the storage compartment may get hot when the appliance is in


use. Avoid touching the inside surface.

- Do not hang towels, dishcloths or clothes from the appliance or its handles.

1.4. During Cleaning and Maintenance

-  Always turn the appliance off before operations such as cleaning or maintenance. You can do it after plugging the appliance off or turning the main switches off.
- Do not remove the control knobs to clean the control panel.
- To maintain the efficiency and safety of your appliance, we recommend you always use original spare parts and to call our authorised service agents in case of need.

2. INSTALLATION AND PREPARATIONS FOR USE


 **WARNING:** This appliance must be installed by an authorised service person or qualified technician, according to the instructions in this guide and in compliance with the current local regulations.

- Incorrect installation may cause harm and damage, for which the manufacturer accepts no responsibility and the warranty will not be valid.
- Prior to installation, ensure that the local distribution conditions (electricity voltage and frequency and/or nature of the gas and gas pressure) and the adjustments of the appliance are compatible. The adjustment conditions for this appliance are stated on the label.
- The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.).

2.1. Instructions for the Installer

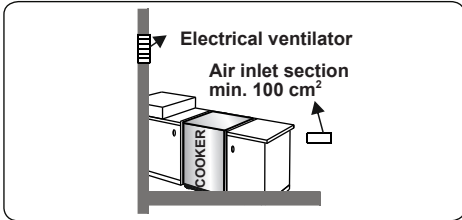
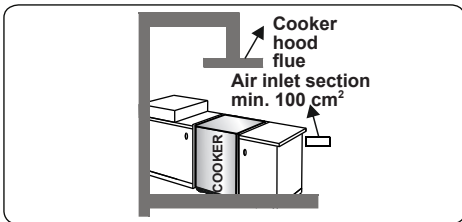
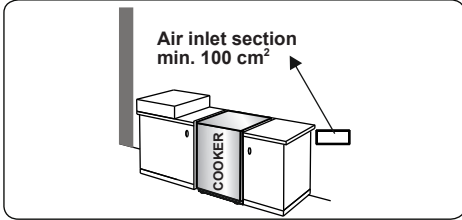
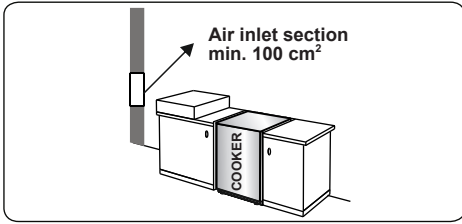
Ventilation requirements

- For rooms with a volume of less than 5 m³ permanent ventilation of 100 cm² free area is required.
- For rooms with a volume of between 5 m³ and 10 m³ permanent ventilation of 50 cm² free area will be required, unless the room has a door which opens directly the outside air in which case no permanent ventilation is required.
- For rooms with a volume greater than 10 m³ no permanent ventilation is required.

 **Important:** Regardless of room size, all rooms containing the appliance must have direct access to outside air via an openable window or equivalent.

Emptying of the burned gases from environment

Gas appliances expel burned gas waste to the outside air, either directly or via a cooker hood with a chimney. If it is not possible to install a cooker hood, install a fan on the window or wall that has access to fresh air. The fan must have the capacity to change the volume of air in the kitchen a minimum of 4-5 times per hour.



General instructions

- After removing the packaging material from the appliance and its accessories, ensure that the appliance is not damaged. If you suspect any damage, do not use it and contact an authorised service person or qualified technician immediately.
- Make sure that there are no flammable or combustible materials in the close vicinity, such as curtains, oil, cloth etc. which may catch fire.
- The worktop and furniture surrounding the appliance must be made of materials resistant to temperatures above 100°C.
- The appliance should not be installed directly above a dishwasher, fridge,

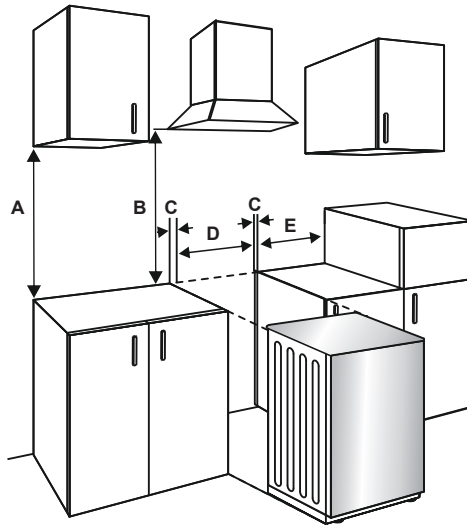
freezer, washing machine or clothes dryer.

- The appliance can be placed close to other furniture on condition that in the area where the appliance is set up, the furniture's height does not exceed the height of the cooktop.

2.2. Installation of the Cooker

- If the kitchen furniture is higher than the cooktop, the kitchen furniture must be at least 10 cm away from the sides of appliance for air circulation.
- There should be a minimum 2cm blank space around the appliance for air circulation.
- If a cooker hood or any cupboard is to be installed above the appliance, the safety distance between cooktop and any cupboard/cooker hood should be as shown below.

A (mm)	420
B (mm) Cooker Hood/Cupboard	650/700
C (mm)	20
D (mm)	Product Width
E (mm)	100



2.3. Gas Connection

Assembly of gas supply and leakage check

The connection of the appliance should be performed in accordance with applicable local and international standards and regulations. First, check what type of gas is installed on the cooker. This information is available on a sticker on the back of the cooker. You can find the information related to appropriate gas types and appropriate gas injectors in the technical data table. Check that the feeding gas pressure is compliant with values on the technical data table, to be able to get the most efficient use and to ensure the minimum gas consumption. If the pressure of used gas is different than the values stated or not stable in your area, it may be necessary to assemble an available pressure regulator on the gas inlet. You should contact the authorised service to make these adjustments.

Points that must be checked during flexible hose assembly:

- If the gas connection is made by a flexible hose fixed onto the gas inlet of the hob, it must be fixed on by a pipe collar.
- Connect your appliance with a short and durable hose that is as close as possible to the gas source.
- The permitted maximum length of the

hose is 1.5 m.

- The hose that supplies the appliance with gas must be changed once a year for your security.
- The hose must be kept clear of areas that may heat up to temperatures of more than 90°C.
- The hose must not be cracked, torn, bent or folded.
- Keep the hose clear of sharp corners and objects that could move.
- Before you assemble the connection, you must make sure the hose is not damaged. Use bubbly water or leakage fluids to perform the check. Do not use a naked flame to check for gas leakage.
- All metal items that are used during gas connection must be free from rust. Check the expiry date of any components used for connection.

Points that must be checked during fixed gas connection assembly:

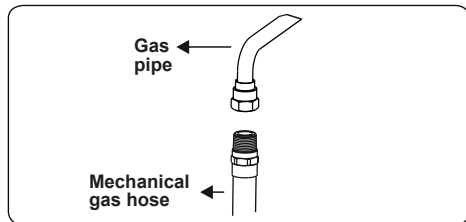
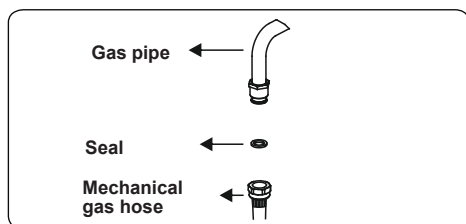
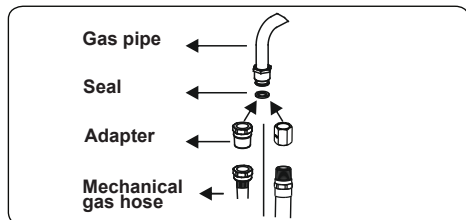
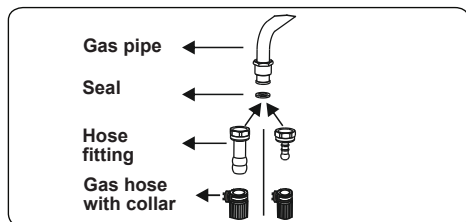
The method used to assemble a fixed gas connection (gas connection made by threads, e.g. a nut) varies according to the country you are in. The most common parts for your country will be supplied with your appliance. Any other parts required can be supplied as spare parts.

During connection, always keep the nut on the gas manifold fixed while rotating

the counter-part. Use appropriately-sized spanners for a safe connection. For surfaces between different components always use the seals provided in the gas conversion kit.

The seals used during connection should also be approved to be used in gas connections. Do not use plumbing seals for gas connections.

Remember that this appliance is ready to be connected to the gas supply in the country for which it has been produced. The main country of destination is marked on the rear cover of the appliance. If you need to use it in another country, any of the connections in the figure below may be required. In such a case, contact local authorities to learn the correct gas connection.



The Cooker must be installed and maintained by a suitably qualified gas registered technician in accordance with current safety legislation.

⚠ WARNING: Do not use a naked flame to check for gas leaks.

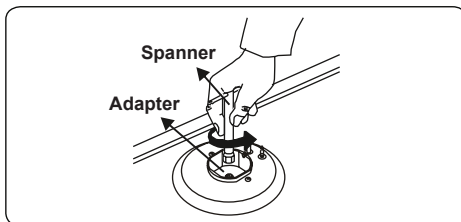
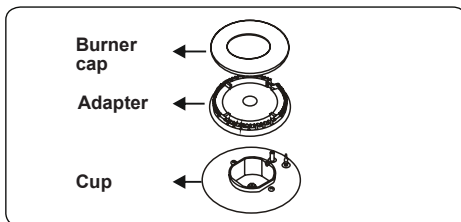
2.4. Gas Conversion (If available)

Your appliance is designed to be operated with LPG/NG gas. The gas burners can be adapted to different types of gas, by replacing the corresponding injectors and adjusting the minimum flame length suitable to the gas in use. For this purpose, the following steps should be performed:

Changing injectors

Hob burners

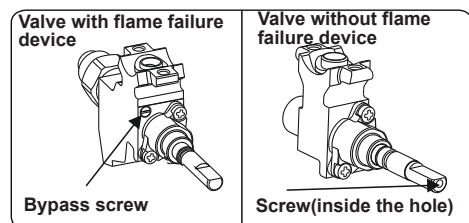
- Cut off the main gas supply and unplug the appliance from the mains electrical supply.
- Remove the burner caps and the adapters.
- Use a 7 mm spanner to unscrew the injectors.
- Replace the injector with the ones from the gas conversion kit, with the correct diameters for the type of gas that is going to be used, according to the gas injector table.



Adjusting the minimum flame position:

First of all, make sure that the appliance is unplugged from the the mains electrical supply and that the gas feed is open. The minimum flame position is adjusted with a flat screw located on the valve. For valves

with a flame failure safety device, the screw is located on the side of the valve spindle as in figures. For valves without a flame failure safety device, the screw is located inside the valve spindle as in figure. To make adjusting the flame position easier, we recommend that you remove the control panel (and the micro switch if your model has one) during the alteration. The position of the bypass screw must be loosened for conversion from LPG to NG. For conversion from NG to LPG, the bypass screw must be tightened.



Determining the minimum flame position

To determine the minimum position, ignite the burners and leave them on in minimum position. Remove the knobs because the screws are accessible only when the knobs are removed. With the help of a small screwdriver, fasten or loosen the bypass screw by around 90 degrees. When the flame has a length of at least 4mm, the gas is well distributed. Make sure that the flame does not die out when passing from the maximum position to the minimum position. Create an artificial wind with your hand toward the flame to see if the flames are stable.

Changing the gas inlet

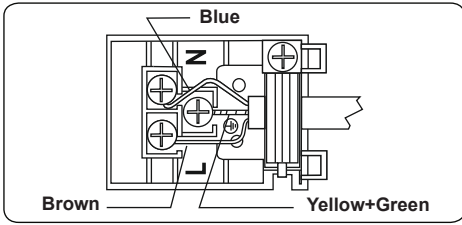
For some countries, the gas inlet type can be different for NG/LPG gases. In such a case, remove the current connection components and nuts (if any) and connect the new gas supply accordingly. In all conditions, all components used in gas connections should be approved by local and/or international authorities. In all gas connections, refer to the "Assembly of gas supply and leakage check" clause explained before.

2.5. Electrical Connection and Safety

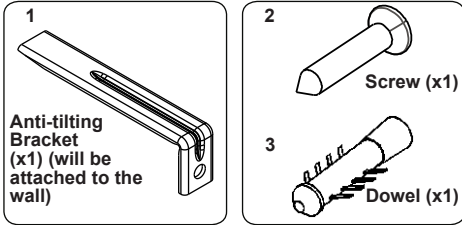
⚠ WARNING: The electrical connection of this appliance should be carried out by an authorised service person or qualified electrician, according to the instructions in this guide and in compliance with the current local regulations.

⚠ WARNING: THE APPLIANCE MUST BE EARTHED.

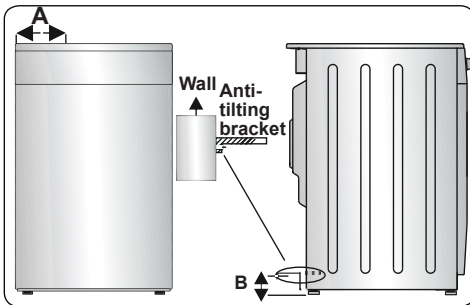
- Before carrying out the connection to the power supply, the voltage rating of the appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be capable of handling the appliance's power rating (also indicated on the identification plate).
- During installation, please ensure that isolated cables are used. An incorrect connection might damage your appliance. If the mains cable is damaged and needs to be replaced this should be done by a qualified personnel.
- Do not use adaptors, multiple sockets and/or extension leads.
- The supply cord should be kept away from hot parts of appliance and must not be bent or compressed. Otherwise the cord may be damaged, causing a short circuit.
- If the appliance is not connected to the mains with a plug, a multi-pole isolator switch (with at least 3 mm contact spacing) must be used in order to meet the safety regulations.
- The appliance is designed for a power supply of 220-240 V~. If your supply is different, contact the authorized service personnel or qualified electrician.
- The power cable (H05VV-F) must be of sufficient length to be connected to the appliance.
- The fused switch must be easily accessible once the appliance has been installed.
- Ensure all connections are adequately tightened.
- Fix the supply cable in the cable clamp and then close the cover.
- The terminal box connection is placed on the terminal box.



2.6. Anti-tilting kit



The document bag contains an anti-tilting kit. Loosely attach the anti-tilting bracket (1) to the wall using the screw (2) and dowel (3), following the measurements shown in the figure and table below. Adjust the height of the anti-tilting bracket so that it lines up with the slot on the cooker and tighten the screw. Push the appliance towards the wall making sure that the anti-tilting bracket is inserted into the slot on the appliance.



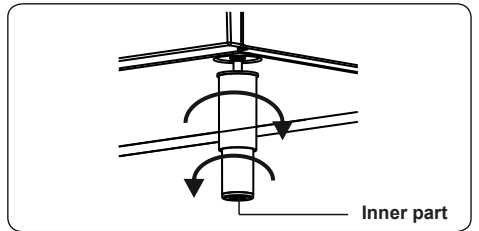
Product Dimensions (Width X Depth X Height) (Cm)	A (mm)	B (mm)
60x60x90 (Double Oven)	297.5	52
50x60x90 (Double Oven)	247.5	52
90x60x85	430	107
60x60x90	309.5	112
60x60x85	309.5	64
50x60x90	247.5	112
50x60x85	247.5	64
50x50x90	247.5	112
50x50x85	247.5	64

2.7. Adjusting the feet

The appliance is supplied with 4 adjustable feet. Attach the feet to the bottom panel support by rotating clockwise as shown in the figure.

For safe operation, it is important that your appliance is safe and balanced. Make sure the appliance is level prior to cooking. To increase the height of the appliance, turn the inner part of the feet anti-clockwise. To decrease the height of the appliance, turn the inner part of the feet clockwise.

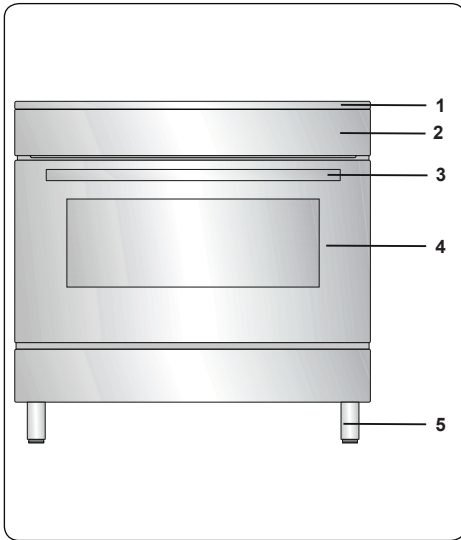
It is possible to raise the height of the appliance 50 mm by adjusting the feet. The appliance is heavy and we recommend that a minimum of 2 people lift it. Never drag the appliance.



3. PRODUCT FEATURES

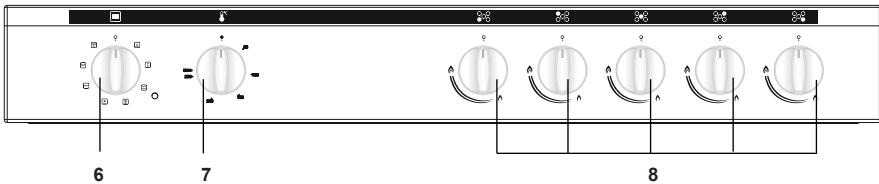
Important: Specifications for the product vary and the appearance of your appliance may differ from that shown in the figures below.

List of Components



1. Cooktop
2. Control Panel
3. Oven Door Handle
4. Oven Door
5. Adjustable Feet

Control Panel



6. Oven Function Control Knobs
7. Thermostat Control Knob
8. Hob Control Knobs

4. USE OF PRODUCT

4.1. Use of gas burners

Ignition of the burners

The position symbol above each control knob determines the burner that the knob controls.

Manual Ignition of the Gas Burners

If your appliance is not equipped with any ignition aid or in case there is a failure in the electric network, follow the procedures listed below:

For Hob Burners: Push in the knob of the burner you wish to ignite and keep it pressed while turning anticlockwise so that the knob is in the 'maximum' position. Continue pressing the knob and hold a lighted match, taper or other manual aid to the upper circumference of the burner. Move the ignition source away from the burner as soon as you see a stable flame.

Electrical ignition by control knob

Push in the knob of the burner you wish to ignite and keep it pressed while turning anti-clockwise so that the knob is the 90 degrees position. The microswitch under the knob will create sparks through the spark plug for as long as the control knob is pressed. Press the knob until you see a stable flame on the burner.

Flame safety device

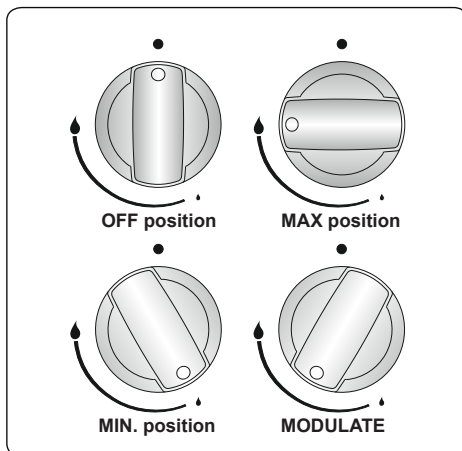
Hob burners

Hobs equipped with flame failure device provide security in case of accidentally extinguished flame. If such a case occurs, the device will block the burners gas lines and will avoid any accumulation of unburned gas. Wait 90 seconds before re-igniting an extinguished gas burner.

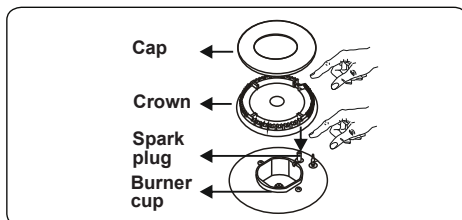
4.2. Control of Hob

Control of the hob burner

The knob has 3 positions: Off (0), maximum (big flame symbol) and minimum (small flame symbol). Ignite the burner with the knob in the maximum position; you can then adjust the flame length between the maximum and minimum positions. Do not operate the burners when the knob is between the maximum and off position.



After ignition, visually check the flames. If you see a yellow tip, lifted or unstable flames, turn the gas flow off, then check the assembly of burner caps and crowns once they have cooled. Make sure there is no liquid in the burner cups. If the burner flames go out accidentally, turn the burners off, ventilate the kitchen with fresh air and wait at least 90 seconds before attempting re-ignition.



To turn the hob burners off, Turn the hob burner knob clockwise so that the hob burner knob shows the '0' position or the marker on the hob burner knob points upwards.

Your hob has burners of different diameters. You will find that the most economical way of using gas is to choose the correct size gas burner for your cooking pan size and to bring the flame to the minimum position once boiling point is reached. We recommend that you always cover your cooking pan.

To obtain maximum performance from the main burners, we suggest you use pots with the following flat bottom diameters. Using pots smaller than the minimum dimensions shown below will cause energy loss.

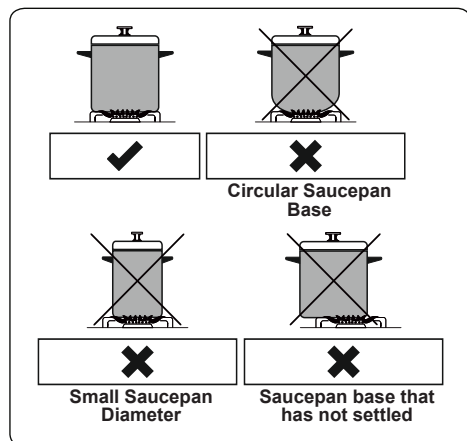
Rapid / Wok Burner	22-26 cm
Semi-rapid Burner	14-22 cm
Auxiliary Burner	12-18 cm

Make sure that the tips of the flames do not spread out from the outer circumference of the pan, as this may harm the plastic accessories, such as handles.

When the burners are not in use for prolonged periods, always turn the main gas control valve off.

WARNING:

- Only use flat-bottomed pans with thick bases.
- Make sure the bottom of the pan is dry before placing it on the burner.
- The temperature of accessible parts may be high when the appliance is operating. It is imperative that children and animals are kept well away from the burners during and after cooking.
- After use, the hob remains very hot for a prolonged period of time. Do not touch it and do not place any object on top of it.
- Never place knives, forks, spoons and lids on the hob as they will get hot and could cause serious burns.
- Do not allow pan handles or any other cooking utensils to project over the edge of the cooker top.



Control of Oven

Oven function control knob

Turn the knob to the corresponding symbol of the desired cooking function. For the details of different functions see 'Oven functions'.

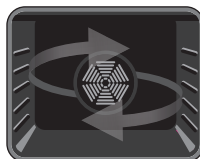
Oven thermostat knob

After selecting a cooking function, turn this knob to set the desired temperature. The oven thermostat light will light whenever the thermostat is in operation to heat up the oven or maintain the temperature.

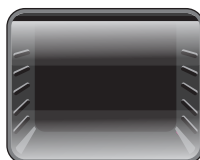
Oven Functions



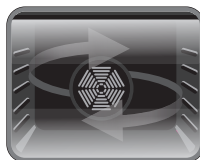
Oven Lamp: Only the oven light will be turned on. It remains on for the duration of the cooking function.



Defrost Function: The oven's warning lights will be turned on and the fan starts operating. To use the defrost function, take your frozen food and place it in the oven on a shelf in the third slot from the bottom. It is recommended that you place an oven tray under the defrosting food, to catch the water accumulated due to melting ice. This function will not cook or bake your food, it will only help to defrost it.

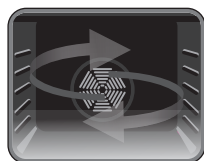


Static Cooking Function: The oven's thermostat and warning lights will be turned on and the lower and upper heating elements will start operating. The static cooking function emits heat, ensuring even cooking of food. This is ideal for making pastries, cakes, baked pasta, lasagne and pizza. Preheating the oven for 10 minutes is recommended and it is best to cook on only one shelf at a time in this function.



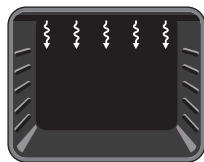
Fan Function: The Oven's thermostat and warning lights will turn on, the upper and lower heating elements and fan will start operating. This function is very good when baking pastry. Cooking is carried out by the lower and upper heating elements within the oven and by the fan,

which provides air circulation, giving a slightly grilled effect to the food. It is recommended that you pre-heat the oven for about 10 minutes. The fan and lower heating function is ideal for baking food such as pizza, evenly in a short period of time. While the fan evenly disperses the heat of the oven, the lower heating element bakes the food.



Lower Heating and Fan Function: The oven's thermostat and warning lights will be turned on. The lower heating element and fan will start operating.

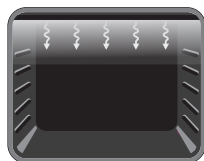
The lower heating and fan function is ideal for heating foods evenly in a short time. It is recommended that you pre-heat the oven for about 10 minutes.



Grilling Function: The oven's thermostat and warning lights will be turned on, the grill heating element will start operating. This function is used for

grilling and toasting foods. Use the upper shelves of the oven. Lightly brush the wire grid with oil to stop food sticking and place food in the centre of the grid. Always place a tray beneath the food to catch any drips of oil or fat. It is recommended that you pre-heat the oven for about 10 minutes.

Warning: When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.

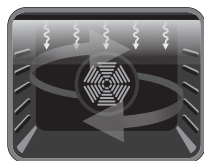


Faster Grilling Function: The oven's thermostat and warning lights will be turned on. The grill and upper heating elements will start

operating. This function is used for faster grilling and for grilling a larger surface area, such as grilling meat. Use the upper shelves of oven. Lightly brush the wire grid with oil to stop food sticking and place food in the centre of the grid. Always place a tray beneath the food to catch any drips of oil or fat. It is recommended that you pre-heat the oven for about 10 minutes.

Warning: When grilling, the oven door must be closed and the oven temperature should be adjusted to

190°C.



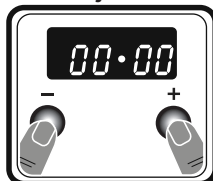
Double Grill and Fan Function: The oven's thermostat and warning lights will be turned on. The grill, upper heating elements and fan will

start operating. This function is used for faster grilling of thicker foods and for grilling a larger surface area. Both the upper heating elements and grill will be energised along with the fan to ensure even cooking. Use the upper shelves of oven. Lightly brush the wire grid with oil to stop food sticking and place food in the centre of the grid. Always place a tray beneath the food to catch any drips of oil or fat. It is recommended that you pre-heat the oven for about 10 minutes.

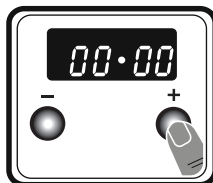
Warning: When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.

4.3. Use of Digital Minute Minder

Time adjustment



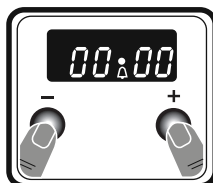
1. Press '+' and '-' keys simultaneously. The screen will start to flash.




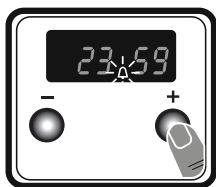
2. Adjust the time while the screen is flashing, using the '+' and '-' keys.


Audible warning time adjustment

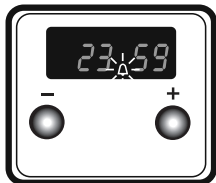
The audible warning time can be set to any time between 0:00 and 23:59 hours. Audible warning time is for warning purposes only. The oven will not be activated with this function.





1. Press the '+' or '-' button. The symbol  will begin to flash and '0's will appear.





2. Select the desired time period using the - and + keys while  is flashing.



3. The symbol  lights continuously, the time is saved and the warning is set.

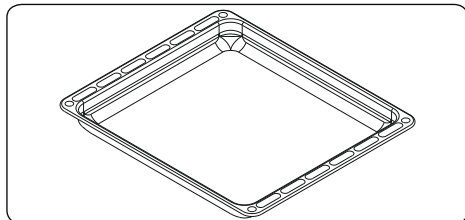
When the timer reaches zero an audible warning will sound and the symbol  will flash. Press any key to stop the audible warning. The symbol will disappear but the oven will continue to operate. Use the switch and oven control to turn the oven off.

Sound Adjustment

To alter the signal beep, while the timer shows the time of day press and hold the  button for 1-2 seconds until an audible signal beep sounds. After that each time the  button is pressed a different signal beep is sounded. There are three different types of signal beep. Select the desired signal beep and do not press any other buttons. After a short time, the selected signal beep will be saved.


Deep Tray

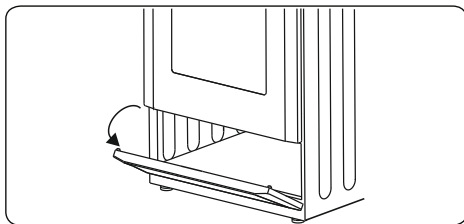
The deep tray is used when cooking stews. To locate the tray correctly in the cavity, put it to any rack and push it up to the end.



Flap Drawer


Your appliance has a drawer to store accessories like trays, shelves, grids, small pots and pans.

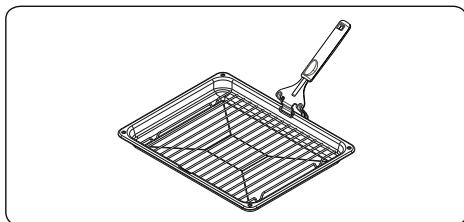
 **WARNING:** The inside surface of drawer may become hot during use. Do not store any food, plastic or inflammable materials in the drawer.



Grill Pan and Handle Set

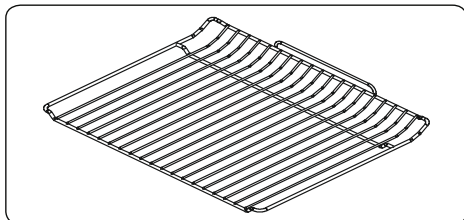
The grill pan set is used when grilling steaks, etc.


 **WARNING:** The grill pan has a detachable handle. Make sure when using the grill pan handle that it is centralised and secure as shown in the figure. Do not leave the handle in position when grilling.

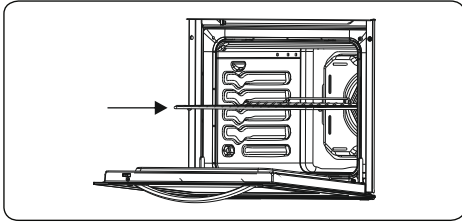


Wire Grid

The wire grid is used when grilling or processing food in other containers.

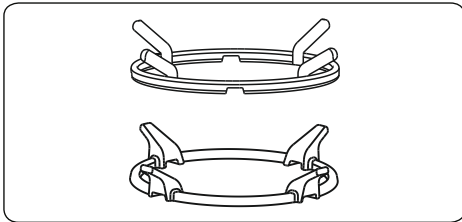


 **WARNING:** The wire grid is used when grilling or processing food in other containers.



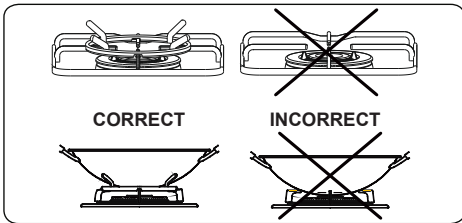
Wok Adaptor

The wok adaptor should be placed on the pan support of the wok burner.



WARNING: Using wok pans without the wok adaptor may cause the burner to malfunction.

Do not use the wok adaptor with flat-bottomed saucepans. Do not use convex-bottomed saucepans without the wok adaptor.



5. CLEANING AND MAINTENANCE

5.1. Cleaning

WARNING: Switch off the appliance and allow it to cool down before cleaning your appliance.

General Instructions

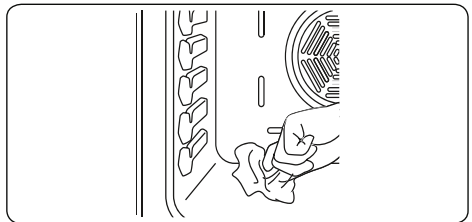
- Check whether the cleaning materials are appropriate and recommended by the manufacturer before using on your

appliance.

- Use cream cleaners or liquid cleaners which do not contain particles. Do not use caustic (corrosive) creams, abrasive cleaning powders, rough wire wool or hard tools as they may damage the cooker surfaces.
- Do not use cleaners that contain particles, as they might scratch the glass, enameled and/or painted parts of your appliance.
- Should any liquids overflow, clean them up immediately to avoid parts becoming damaged.
- Do not use steam cleaners for cleaning any part of the appliance.

Cleaning the inside of the Oven



- The inside of enamelled ovens are best cleaned when the oven is warm.
- Wipe the oven with a soft cloth soaked in soapy water after each use. Then wipe the oven over again with a wet cloth and then dry it.
- You may need to use a liquid cleaning material occasionally to completely clean the oven.



Cleaning the Gas Hob

- Clean the gas hob on a regular basis.
- Take off the pan supports, caps and crowns of the hob burners.
- Wipe the hob surface with a soft cloth soaked in soapy water. Then wipe the hob surface over again with a wet cloth and then dry it.
- Wash and rinse caps of the hob burners. Do not leave them wet and dry them immediately with a dry cloth.
- Make sure you re-assemble all parts correctly after cleaning.
- The surfaces of the pan supports might

be scratched over time due to the use, this is not a production fault.

-  Do not use metal sponge for cleaning any part of the hob.
-  Make sure no water gets into the burners as this may block the injectors.



Cleaning the Hotplate Heater (If available)

- Clean the hotplate heater on a regular basis.
- Wipe the hotplate with a soft cloth soaked in only water. Then run the hotplate for a short time to dry completely.



Cleaning the Glass Parts

- Clean the glass parts of your appliance on a regular basis.
- Use a glass cleaner to clean inside and outside of the glass parts, then rinse and dry them thoroughly with a dry cloth.

Cleaning the Enamelled Parts

- Clean the enamelled parts of your appliance on a regular basis.
- Wipe the enamelled parts with a soft cloth soaked in soapy water. Then wipe them over again with a wet cloth and then dry them.
-  Do not wash the enamelled parts when they are still hot from cooking.
-  Do not leave vinegar, coffee, milk, salt, water, lemon or tomato juice on the enamel for a long time.

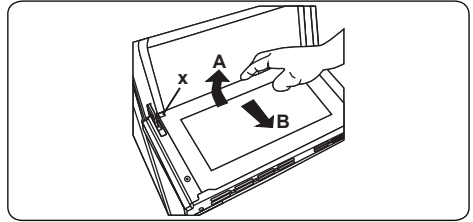
Cleaning the Stainless Steel Parts (If available)

- Clean the stainless steel parts of your appliance on a regular basis.
- Wipe the stainless steel parts with a soft cloth soaked in only water. Then dry them thoroughly with a dry cloth.
-  Do not wash the stainless steel parts when they are still hot from cooking.
-  Do not leave vinegar, coffee, milk, salt, water, lemon or tomato juice on the stainless steel for a long time.

Removal of inner Glasses

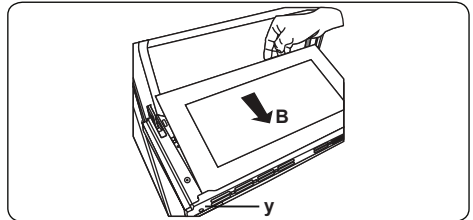
Before cleaning the oven door glass, you must remove the inner glass as shown:

1. Push the glass towards direction **B** and release from the location bracket (**x**). Pull out the glass towards direction **A**.

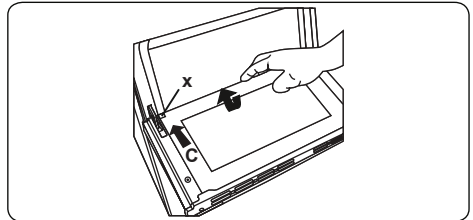



To replace the inner glass;

2. Push the glass towards and under the location bracket (**y**) towards to direction **B**.



3. Place the glass under the location bracket (**x**) towards to direction **C**.

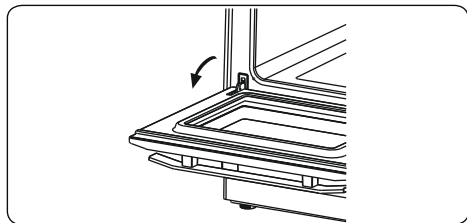


-  If the oven door is a triple glass oven door, the third glass layer can be removed the same way as the second glass.

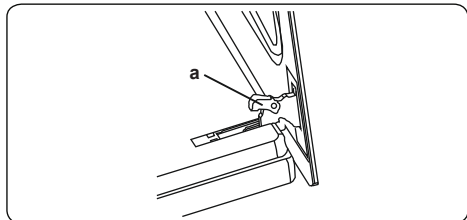
Removal of Oven Door

Before cleaning the oven door glass, you must remove the oven door as shown:

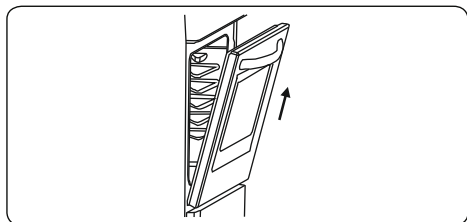
1. Open the oven door.



2. Open the saddle bracket (a) (with the aid of a screwdriver) up to the end position.



3. Close the door until it almost reaches the fully closed position and remove the door by pulling it towards you.




5.2. Maintenance

WARNING: The maintenance of this appliance should be carried out by an authorised service person or qualified technician.

Change of Oven Lamp

WARNING: Switch off the appliance and allow it to cool down before cleaning your appliance.

- Remove the glass lense and then remove the bulb.
- Insert the new bulb (resistant to 300°C) to replace the bulb that you removed (230 V, 15-25 Watt, Type E14).
- Replace the glass lens, then your oven is ready for use.

 The lamp design is designed specifically for use in household cooking appliances. It is not suitable for household room illumination.

5.3. Maintenance

WARNING: The maintenance of this appliance should be carried out by an authorised service person or qualified technician.

Other Controls

- Periodically check the gas connection pipe. If a defect is found, inform the technical service to have it changed.
- We recommend the gas connection components are changed annually. If a defect is found while operating the control knobs of appliance, contact the authorised service.

6. TROUBLESHOOTING&TRANSPORT

6.1. Troubleshooting

 After checking these basic trouble shooting, if you have still problem with your appliance, please contact with an authorised service person or qualified technician.


Problem	Possible Cause	Solution
Hob burners do not work.	The burners may be 'off' position. Supply gas pressure may be improper. Power (if the appliance has an electric connection) is turned off.	Check the position of oven and/or grill burner's control knob. Check the gas supply and gas pressure. Check whether there is power supplied. Also check that other kitchen appliances are working.
Hob burners does not light.	Burner cap and crown are not assembled correctly. Supply gas pressure may be improper. LPG cyclinder(if your appliance working with LPG cylinder) may be depleted. Power (if the appliance has an electric connection) is turned off.	Ensure the burner parts have been placed correctly. Check the gas supply and gas pressure. You may need replacing LPG cylinder with new one. Check whether there is power supplied. Also check that other kitchen appliances are working.
Flame color is orange/yellow.	Burner cap and crown are not assembled correctly. Different gas compositions.	Ensure the burner parts have been placed correctly. Due to the design of the burner, the flame can appear to be orange/yellow in certain areas of the burner. If you operate the appliance with natural gas, city natural gas may have diffrent compositions. Do not operate the appliance couple of hours.
Burner is not igniting or only partially lighting.	Burner parts may not be clean or dry.	Ensure that parts of the appliance are dry and clean.
Burner sounds noisy.	-	It is natural for the burners. The noise may reduce as they heat up.
Noise	-	It is normal for some metal parts on the cooker to produce noise when in use.
The hob or cooking zones cannot be switched on.	There is no power supply.	Check the household fuse for the appliance. Check whether there is a power cut by trying other electronic appliances.
The hob produces an odour during the first cooking sessions.	New appliance	Heat a saucepan full of water on each cooking zone for 30 minutes.
Oven does not turn on.	Power is turned off.	Check whether there is power supplied. Also check that other kitchen appliances are working.
No heat or oven does not warm up.	Oven temperature control is incorrectly set. Oven door has been left open.	Check the oven temperature control knob is set correctly.
Cooking is uneven within the oven.	Oven shelves are incorrectly positioned.	Check that the recommended temperatures and shelf positions are being used. Do not frequently open the door unless you are cooking things that need to be turned. If you open the door often, the interior temperature will be lower and this may affect the results of your cooking.


Oven light (if available) does not operate.	Lamp has failed. Electrical supply is disconnected or switched off.	Replace lamp according to the instructions. Make sure the electrical supply is turned on at wall socket outlet.
The timer buttons cannot be pressed properly.	If there is foreign matter caught between the timer buttons Touch model: if there is moisture on the control panel If the key lock function is set	Remove the foreign matter and try again. Remove the moisture and try again. Check whether the lock function is set.
The oven fan (if available) is noisy.	Oven shelves are vibrating.	Check that the oven is level. Check that the shelves and bakeware are not vibrating in contact with the oven back panel.

6.2. Transport

If you need to transport the product, use the original product packaging and carry it using its original case. Follow the transport signs on the packaging. Tape all independent parts to the product to prevent damaging the product during transport.

If you do not have the original packaging; prepare a carriage box so that the appliance, especially the external surfaces of the product, are protected against external threats.

Brand		
Model		BE444444695 BE444444696 BE444444697
Type of Hob		Gas
Number of Cooking Zones		5
Heating Technology-1		Gas
Size-1	cm	Auxiliary
Energy Efficiency-1	%	NA
Heating Technology-2		Gas
Size-2		Semi-Rapid
Energy Efficiency-2	%	59,0
Heating Technology-3		Gas
Size-3	cm	Semi-Rapid
Energy Efficiency-3	%	59,0
Heating Technology-4		Gas
Size-4		Rapid
Energy Efficiency-4	%	57,0
Heating Technology-5	%	Gas
Size-5		Wok
Energy Efficiency-5	%	56,0
Energy Efficiency of Hob	%	57,8
This hob complies with EN 30-2-1		
<p>Energy Saving Tips</p> <p>Hob</p> <ul style="list-style-type: none"> - Use cookwares having flat base. - Use cookwares with proper size . - Use cookwares with lid. - Minimize the amount of liquid or fat. - When liquid starts boiling , reduce the setting. 		

Brand		
Model		BE444444695 BE444444696 BE444444697
Type of Oven		ELECTRIC
Mass	kg	72,0
Energy Efficiency Index - conventional		118,0
Energy Efficiency Index - fan forced		104,7
Energy Class		A
Energy consumption (electricity) - conventional	kWh/cycle	1,15
Energy consumption (electricity) - fan forced	kWh/cycle	1,02
Number of cavities		1
Heat Source		ELECTRIC
Volume	l	101
This oven complies with EN 60350-1		
<p>Energy Saving Tips</p> <p>Oven</p> <ul style="list-style-type: none"> - Cook the meals together, if possible. - Keep the pre-heating time short. - Do not elongate cooking time. - Do not forget to turn-off the oven at the end of cooking. - Do not open oven door during cooking period. 		

G30 28/30mbar 10,7 kW 778 gr/h NL Cat:II2L3B/P + II2EK3B/P Class:1	G25 25 mbar	G25,3 25 mbar	G20 20 mbar	G30 28-30 mbar
LARGE BURNER				
DIA. of INJECTOR (1/100mm)	125	125	115	85
NOMINAL RATING (KW)	2,9	2,9	2,9	2,9
CONSUMPTION	321,2 l/h	314,3 l/h	276,2 l/h	210,9 g/h
MEDIUM BURNER				
DIA. of INJECTOR (1/100mm)	94	94	97	65
NOMINAL RATING (KW)	1,75	1,75	1,75	1,65
CONSUMPTION	193,8 l/h	189,6 l/h	166,7 l/h	120 g/h
MEDIUM BURNER				
DIA. of INJECTOR (1/100mm)	94	94	97	65
NOMINAL RATING (KW)	1,75	1,75	1,75	1,65
CONSUMPTION	193,8 l/h	189,6 l/h	166,7 l/h	120 g/h
SMALL BURNER				
DIA. of INJECTOR (1/100mm)	72	72	72	50
NOMINAL RATING (KW)	1	1	1	0,9
CONSUMPTION	110,7 l/h	108,4 l/h	95,2 l/h	65,4 g/h
WOK BURNER				
DIA. of INJECTOR (1/100mm)	140	140	130	96
NOMINAL RATING (KW)	3,6	3,6	3,6	3,6
CONSUMPTION	398,7 l/h	390,1 l/h	342,8 l/h	261,7 g/h



PRODUCT SUPPORT

For a perfect result!

Thank you for choosing this Belling product. This appliance has been designed to give you many years of excellent service. Your Belling product has many innovative technologies that help you make life easier; other appliances often do not have those features. Take a few minutes to read this manual, so that you can make the most of the many features.

Go to the Belling websites:

- For user advice, brochures, troubleshooting and information on maintenance
- To register your product so you get a better service, and to receive unique offers suitable for the product you have purchased

Customer Service:

- Always use original parts.
- When contacting Customer Service, please ensure you can provide the following details:
 - Model name
 - Product number
 - Serial number

Glen Dimplex Consumer Appliances Europe
Saturnus 8, PO Box 219
NL-8440 AE HEERENVEEN
T: +31 (0)513 656500

Glen Dimplex Consumer Appliances Europe
Burgemeester Maenhoutstraat 64
B-9820 Merelbeke
T: +32 (0)2100210

Registering your product:

To make things easy for you, you can register your Belling product online. This will help you make the most of the guarantee offered by Belling.

For the Netherlands: <https://www.belling.nl/klantenservice/product-registratie/>

For Belgium: <http://www.belling.be/klantenservice/product-registratie/>

PRODUCT SUPPORT

Help and assistance:

In this manual and on www.belling.nl / www.belling.be you can read what you should do in the event of a fault and how you should maintain your appliance. On the websites, you will also find Belling's guarantee and repair conditions.

In the unlikely event that your appliance has a fault, please contact our service department during office hours.

For the Netherlands: +31 (0)513 656500

For Belgium: +32 (0)2100210

What is even easier, and available 24/7, is the option to submit your service request online on <https://www.belling.nl/klantenservice/garantie-reparatie/> <http://www.belling.be/klantenservice/garantie-reparatie/>

Make sure you can provide the following details:

- Brand
- Model
- Serial number
- Purchase date
- Dealer