



Instructions for Use
Руководство по эксплуатации
Інструкції з експлуатації
Қызмет көрсету және техникалық
қызмет көрсету жөніндегі нұсқау

EN, RU, BY, UA, KZ

Dear customer!

Thank you for purchasing a new combined electric and gas cooker. The following information will help you understand the features of the appliance and use it safely. We hope the appliance will serve you successfully for a long period of time.

IMPORTANT PRECAUTIONS

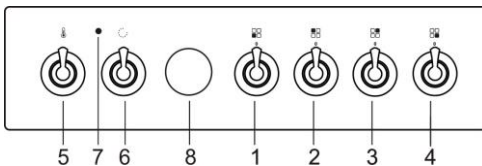
- This appliance is not connected to a kitchen hood. It must be installed and connected according to the standing regulations and relevant installation instructions. Special attention is drawn on room ventilation requirements.
- Make sure the technical information regarding gas type and voltage indicated on the rating plate agree with the type of gas and voltage of your local distribution system.
- The product is assembled and set up by the manufacturer for use of natural gas G20 /20mbar.
- An omni - polar curcuit - breaker must be installed before the appliance, with a between - contact spacing of 3 mm or more (mark in the following text as main switch).
- Before cleaning or repairing of appliance switch off main switch.
- Installation, repairs, adjustments or resetting of the appliance to another type of gas may be performed by authorized persons only (see Certificate of Warranty)
- Installation of the appliance and resetting to another type of gas must be endorsed in the Certificate of Warranty by the authorized service. Failure to do so would render the warranty void.
- The appliance must not be used for any other purposes other than for the preparation of food. Using the appliance for any other purposes may result in life threatening concentration of combustion by-products, or cause malfunction. The warranty does not apply to faults resulting from the incorrect use of the appliance.
- It is recommended to have the appliance checked by the authorized service personnel every two years. Such professional maintenance will extend the useful life of the appliance.
- If you should smell gas, immediately shut the gas pipe cock and cut the gas supply. In such cases the appliance may be used only after the cause of such gas escape is discovered and removed by qualified personnel and the room thoroughly ventilated.
- When using gas for cooking, heat and moisture are generated into the room, so make sure it gets sufficient air supply: keep a window open or install a mechanical ventilation device (a vapor hood with mechanical extraction). Prolonged operation of the appliance may require extensive ventilation, for instance opening the window or boosting the performance of the hood with a mechanical fan.
- The appliance requires a minimum air admission of 2m³/h for every kW of power input.
- Never use naked light to detect gas leakage!
- If you detect a flaw on the gas installation of the appliance, never attempt to repair it by yourself. Switch the appliance off, cut the gas supply and call authorized personnel to make the repair.
- If you plan an absence exceeding 3 days, turn off the gas pipe cock and shut the gas supply. If the appliance is out of service for more than 3 months, it is advised to retest and reset all functions of the appliance.
- In change of the environment for which the appliance is designed, with a transient risk of fire or blast (e.g. at linoleum or PVC gluing, working with paints, etc.), the appliance must be put out of service in time, prior to the risk.
- Do not place any combustible objects on the appliance or at a distance shorter than its safety distance (the shortest distance of an appliance from combustible items is 750 mm in the direction of main radiation and 100 mm in other directions).
- Do not put any flammable objects close to hob burners, oven heating elements, or in accessory space.
- Do not use cookware with damaged surface coating or otherwise defective due to wear or handling.
- Do not place the appliance on a pedestal.
- Manufacturer does not recommend using any additional accessories, for instance flame extinguishing protectors, or efficiency increase gadgets.
- Do not move the cooker by holding the hob.
- Do not close the hob cover while gas burners or hot plates are still hot.
- The manufacturer declines responsibility for any damage caused by violating the

instructions and recommendations set herewith.

- Do not use pressure vapor cleaner for cleaning the appliance.
- Cooker may only be installed against non inflammable back wall.
- The surface of storage shelf could be heated up up to a high temperature. At pulling out of hot shelf the surfaces and objects coming into contact or being in a close distance can be damaged. Do not operate the appliance with pulled out shelf. The objects stored in the shelf can be hot, therefore it is not allowed to put in this storage shelf flammable or easily flammable objects.
- 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.
- Life of the appliance: 10 years

Solely an authorised, skilled person may install the range. The authorised person is obliged to set the range cooking plate in horizontal position, to connect it to the mains and to check up on its duty. Installation of the range must be confirmed in the certificate of warranty.

CONTROL ELEMENTS OF THE RANGE



1. Control knob of the left front burner
2. Control knob of the left rear hot plate
3. Control knob of the right rear burner
4. Control knob of the right front burner
5. Oven thermostat knob
6. Oven function knob
7. Thermostat function signal lamp
8. Digital timer

BEFORE FIRST USE

Prior to usage it is necessary to remove any packing material from the range.

Various parts and components of the range and package are recyclable. Handle them in compliance with the valid instructions and national decrees.

Before first use we must clean appliance and accessories. After drying cleaned surfaces switch on main switch and keep following instructions.

Warning: Do not clean and disassemble other parts of cooker, than mentioned in chapter CLEANING.

OVEN

- Before first use of the oven turn the control knob to the top and bottom heater position. Set the temperature selector to 250°C and leave the oven in operation with the door shut for 1 hour. Provide proper room ventilation. This process will remove any agents and odors remaining in the oven from the factory treatment.
- Be sure that the power cords of adjacent or other appliances do not come into contact with hotplates, oven door or other hot parts of the range while in operation.

OPERATION

CAUTION

- The appliance is not a toy and may be operated only by adult persons in accordance with these instructions. Do not leave small children without supervision in a room where the appliance is installed.
- Electric and gas combined cooker is an appliance whose operation requires supervision.
- The maximum baking pan load inserted in guides is 3 kg, and the maximum baking pan load placed on a grid is 7 kg.
- The baking plates and roasting pans are not designed for a long-term storage of food (exceeding 48 hours). For longer storage use convenient dishes.

LIGHTING THE HOB BURNERS

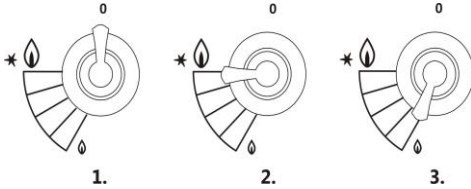
- Press the appropriate burner control knob slightly towards the appliance and turn it anti-clockwise to the „MAXIMUM POWER“ position. Light the gas using a match or any gas ignition device.
- After firing the burner hold the knob pressed to a limit position to the panel for about 3 seconds till the flame sensor heats up.
- Release the knob and check whether the burner is on.
- If the flame dies after releasing the knob, repeat the ignition procedure.

LIGHTING THE BURNERS WITH HIGH VOLTAGE GAS IGNITION NOB

- Press the appropriate burner control knob slightly towards the appliance and turn it anti-clockwise to the „MAXIMUM POWER“ position. Then push the

knob towards the panel to a limit position. High voltage ignition device starts firing the burner.

- After firing the burner hold the knob pressed to a limit position to the panel for about 3 seconds till the flame sensor heats up.
- Release the knob and check whether the burner is on.
- If the flame dies after releasing the knob, repeat the ignition procedure.



1. OFF
2. Maximum power
3. Saving

SHUTTING THE HOB BURNERS OFF

Turn the selected knob to the "OFF" position and check whether the flame is extinct

CAUTION

Before opening the hob lid any spilled liquid must be removed from the lid surface.

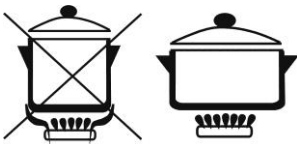
Do not close the hob lid if the burners are still hot!

COOKING

Use low and wide cookware for preparing food on gas burners. Make sure the burner flames heat the dish bottom and do not go beyond its rim.

The appliance is fitted with different size burners. For optimum (economical) consumption of gas use the recommended cookware bottom diameters:

- small burner from Ø 120 to Ø 160 mm,
- medium burner from Ø 160 to Ø 220 mm,
- large burner from Ø 220 to Ø 280 mm.



OVEN INSIDE

Oven is fitted with three level side guides for inserting the grid.

There is an upper heating element with grill element inside of the oven. The lower heating element is situated under the oven bottom. In the rear part of the oven – under the distributing cover – the circular heating element and the ventilator are situated.

OVEN SWITCHING ON AND OFF

Select the desired function of the oven by the oven function knob. The knob can be turned in both directions. Set the temperature for food preparation by the thermostat knob within 50-250°C.

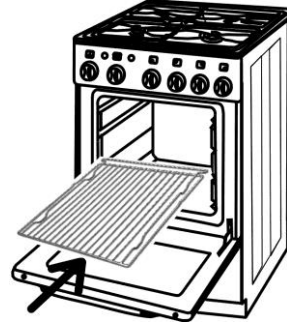
You must turn right by the thermostat knob - setting higher temperature. Turning back, the set temperature is reduced.

Forcible overturning of the zero position will lead to the thermostat damage!

WARNING!

Do not cover oven bottom with aluminum foil, place on bottom oven tray, baking pan, container, food or food products. Coverage causes local overheating of the bottom surface of the bottom of the furnace and the furnace can be irreparably damaged by this behavior.

INSERTING OF GRID IN THE OVEN



OVEN FUNCTIONS AND APPLICATIONS



Oven illumination being on in setting up all the oven functions.



Oven is heat by top and bottom heating element. The thermostat can be set to a temperature within 50-250°C.



Grilling by infrared radiation. The temperature selector is set to the maximum position.



Grilling assisted with oven fan.

Temperature inside the oven is higher towards the top. The temperature selector is set between the 150-250°C range.

Tip: This function is also used for grilling or baking bulky meat chunks at high temperature. Oven door is closed.



Bottom heater are in operation, enhanced by the circular heater and a fan. Temperature is set with the temperature selector.

Tip: This function is used to preheat the oven before baking. When the oven reaches the selected temperature, switch the knob to the desired baking position.



Oven is heated by the circular heater, with the fan in service, generating even temperature around the entire oven. The temperature selector can be set anywhere between 50-250°C.

Tip: this function is used for simultaneous baking on two levels (high and bulky pastry, or roasting large amounts of meat).



Bottom heater in operation, assisted by the fan. Interior temperature is uniformly spread around the oven. The temperature selector can be set anywhere from 50-250°C.



»PIZZA SYSTEM«

This new cooking mode is ideal for making pizza. Pizza is baked in a preheated oven at a temperature of approx. 190-210°C. Baking tray with pizza is placed in bottom guide level for 15 – 20 minutes, depending on the size of pizza. Noticed baking time is for information only (depends on sort of pizza).



Warming zone – keep warm of done dish

(baking grid is in second level)

Use this function to heat ready made food. Set the temperature to 70 °C and place the food onto the support grid inserted in the second guide level.

Reheating time is a matter of your choice, but make sure it is not too short, or the food will not be thoroughly reheated.



Fan without heater is in operation. Temperature selector is out of service. There is an intensive air flow in the oven.

Tip: This function is used for defrosting food prior final preparation.



Applying lower heater/ Aqua Clean

Heat is applied only by the bottom side of the oven. Use this option for browning the bottom side of the food (baking heavy, moist pastry with fruit dressing). The temperature selection button in such cases may be selected as required. Lower heater may also be used for the cleaning of oven. You will find details in the section Cleaning and maintenance.

RECOMMENDATIONS AND ADVISES

For your guide we give the recommended temperatures of the oven space for typical food preparation.

50-70°C drying

130-150°C stewing

150-170°C preservation

180-220°C baking of daught

220-250°C meat roasting

It is necessary to try out a precise temperature value for every sort of food and the baking or roasting method. Before putting the food in, it is necessary to preheat the oven in some instances. If the selected temperature is not reached, the thermostat signal light is on. If the selected temperature is exceeded, the thermostat signal light goes out.

Slide best the oven shelf, on which a baking plate or pan is laid down, into the second groove from below on sides of the oven. If possible, do not open the oven door in the process of baking. The thermal regime of an oven will thus be disturbed, the baking time prolonged and the food can be burnt.

FOOD GRILLING

- Laid down the prepared food to the grate.
- Insert the grate to the grooves on the side walls of baking oven.
- Insert a baking tray for capturing of dripping fluids into the lower grooves on the side walls of the baking oven or put a pan on the baking oven bottom.
- The grilling is provided at closed oven doors.

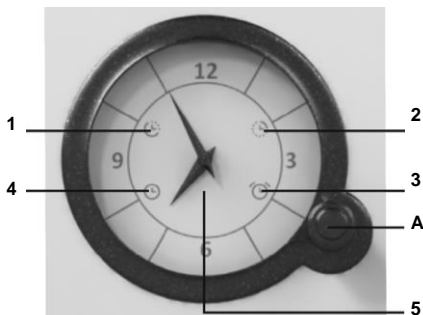
ATTENTION

When using a grill, the accessible parts (oven door, etc.) may become very hot, so make sure that children are well away at a safe distance from the oven.

GRILLING MEAT ON A GRID

- Open the oven door.
- Put the prepared food on a grid.
- Slide a shallow baking pan filled with water one level below the grid to catch the dripping gravy from the grid.

ELECTRONIC PROGRAM TIMER



A Function selection knob

- 1 Oven delayed start
- 2 End oven operation
- 3 Minute minder
- 4 Time display
- 5 Clock

- Select the time settings by consecutively pressing the (A) knob. Selected symbol will flash on the display. Rotate the (A) knob to set the function and press to confirm. Clock hands will automatically move to time display. The set symbols will remain lit.
- Each time you press the (A) knob, this will be confirmed by a short acoustic signal.
- Press and hold the (A) knob for 2 seconds to delete the set function.

SETTING THE TIME OF DAY

- If the time display symbol (4) is flashing (after connecting the appliance for the first time or following a power failure), press the (A) knob and hold it for two seconds until the flashing stops.
- Then select the time display (4) by consecutively pressing the (A) knob. Time display will flash when selected.
- Rotate the (A) knob to set the time.
- Confirm the setting by pressing the (A) knob again. If nothing is pressed, the setting will be stored automatically after a few seconds.

OVEN OPERATION WITHOUT TIMER SETTINGS

- After connecting the appliance to the power mains for the first time or after a power supply failure, time display symbol (4) will flash.
- In order for the oven to operate, press the (A) knob and hold it for two seconds. Time display will stop flashing.
- The oven can be used without restrictions if no timer settings are made.

OVEN OPERATION WITH PROGRAM TIMER SETTINGS

Program timer can be used to program oven operation in two ways:

- **Setting the stop time** - the oven will stop operating at the preset time.
- **Setting delayed start** - the oven will automatically start and stop operating at a preset time.

SETTING THE STOP TIME

This mode allows you to set the time at which you wish the oven to stop operating. The longest possible setting is 15 hours from the current time.

- Check if the clock is set accurately to current time.
- Select the (2) symbol by consecutively pressing the (A) knob until the symbol starts to flash.
- Rotate the (A) knob to set stop time.
- Confirm the setting by pressing the (A) knob again. Clock hands will move to time display. The oven stop symbol will light up.
- Switch on the oven (use the oven knobs to set the operating mode and temperature). The oven will start operate at the set time and stop at the selected stop time.
- When the clock reaches the selected stop time, the oven will be switched off, which will also be indicated by an intermittent acoustic signal. The acoustic signal can be switched off by pressing the (A) knob; otherwise, it will switch off automatically after 1 minute. The symbol (2) will flash. To continue cooking, press the (A) knob and hold it for 2 seconds, and set a new cooking time if necessary.

SETTING THE DELAYED START

This mode allows you to specify the time when the oven should start to operate (cooking start time) and the time when you wish the cooking process to stop (end time). Stop time may be delayed by a maximum of 12 hours relative to the current time of day; cooking duration may be set to a maximum of 3 hours.

- Check if the clock is set accurately to current time.
- **Setting the start time:** Select the (1) symbol by pressing the (A) knob. Rotate the (A) knob to set the start time and confirm it by pressing the (A) knob. The symbol for the end of operation will start to flash (2).
- **Set the stop time:** Rotate the (A) knob to set the stop time and confirm it by pressing the (A) knob.
- The clock hands will turn to clock display. Symbols (1) and (2) will be lit up.
- The timer will wait for the start of the cooking process.
- Set the oven – use the oven knobs to set the operating mode and temperature.
- The oven will start to operate at the start time, and stop operating at the stop time.
- When the clock reaches the selected stop time, the oven will be switched off, which will also be indicated by an intermittent acoustic signal. The acoustic signal can be switched off by pressing the (A) knob; otherwise, it will switch off automatically after 1 minute. The symbol (2) will flash. To continue cooking, press the (A) knob and

hold it for 2 seconds, and set a new cooking time if necessary.



SETTING THE MINUTE MINDER

The clock can also be used as a minute minder which will sound an alarm upon expiry of a set amount of time. The minute minder can only be selected when the program timer is not programmed or in use.

- Select the (3) symbol by consecutively pressing the (A) knob until the symbol starts to flash.
- Rotate the (A) knob to set the time when you wish the minute minder to sound the alarm. The longest possible setting is 3 hours.
- Confirm the setting by pressing the (A) knob again. Clock hands will automatically turn to lock display and the symbol (3) will be lit up.
- When the time you set runs out, an intermittent acoustic signal will be sounded. The acoustic signal can be switched off by pressing the (A) knob and holding it for 2 seconds; otherwise, it will switch off automatically after 1 minute.

DISPLAYING THE SETTING

Whenever a timer function is set, you may check it by pressing the (A) knob. The clock hands will briefly move to the set value and then return to display the current time.

DELETING A SETTING

Delete the setting by pressing the (A) knob and holding it for 2 seconds. The symbol of the deleted function will be switched off.

CLEANING AND MAINTENANCE OF THE COOKER

Keep to the following principles while cleaning or maintaining the cooker:

- Set all knobs in off position.
- The main circuit - breaker placed before appliance must be in OFF position.
- Wait until the cooker is cool.

LACQUER-COATED AND PLASTIC SURFACES

Clean the buttons / knobs and the door handle with a soft cloth and liquid detergents intended for cleaning smooth lacquer-coated surfaces. You may also use the cleaners made especially for this type of surfaces; in this case, follow the manufacturer's instructions.

WARNING

The above surfaces should never come into contact with oven cleaning sprays, as these will permanently damage the aluminum parts.

COOKER SURFACE

Use a damp sponge with detergent for cleaning. Fatty stains can be removed with warm water and special detergent for enamel.

Never clean enamelled surfaces with abrasive means producing irremovable damage to the appliance surface.

HOB GRID

Remove the cooking grid from the hob and wash it separately or place it into the dishwasher. After washing replace it to fit the appropriate groves in the hob.

Remove burner parts (cover, distributor) from the hob and soak them in warm water with added detergent for 10 minutes.

After washing dry the burner parts carefully and check whether all burner notches are clean, then return them back to their position.

NOTICE

Since the burner distributor caps are made of aluminum alloy, we discourage you from cleaning them in a washing machine.

OVEN

Clean the oven walls with a damp sponge with detergent or special cleaner for ovens. If there are baked ends on the wall, water them, use the bursh and then clean with damp sponge. Do not use sharp, metal instruments. Following cleaning, carefully dry up the oven. Clean the oven only when cold. Never use abrasive means scratching the enamelled surface.


Wash the oven appurtenances with a sponge and detergent or employ the dish wash machine (shelf, pan, etc.) or use suitable detergent to remove rough impurities or burns as the case may be.



AQUA CLEAN

The oven may be cleaned in a traditional mode (using ovencleaners and sprays). The following procedure is recommended for regular cleaning of the oven (after each use): Turn the mode selection



button to the position . Set temperature control button of the cold oven to 50°C. Pour 0,4 l of water into the baking pan and insert it into the bottom level guide. After thirty minutes the food residues upon the enamelcoating are softened, and may be easily wiped off with a moist cloth.

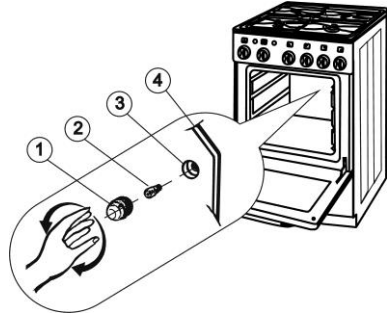
CHANGE OF AN OVEN LAMP

- Set all the control knobs to "off" and disconnect the cooker from the mains.
- Unscrew the lamp glass cover in the oven by turning left.
- Unscrew the faulty bulb.
- Put and screw a new bulb in.
- Mount the bulb glass cover.

NOTE

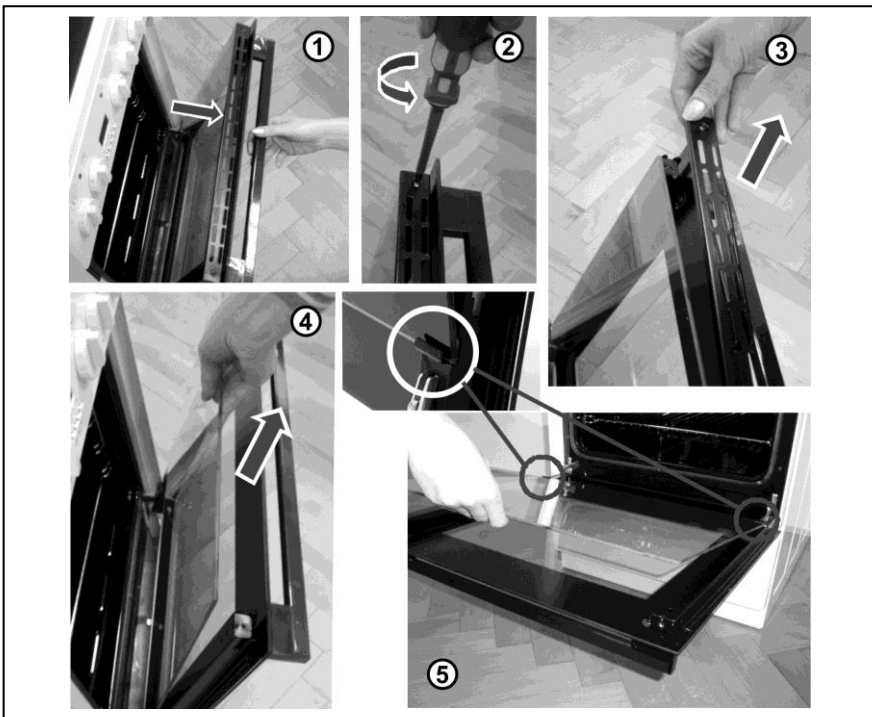
For illumination it is necessary to use a bulb T 300°C, E14, 230 V, 25 W.

1. Glass cover
2. Lamp
3. Sleeve
4. Oven rear wall



OVEN

Procedure for cleaning of internal glass door.



CLAIM

If there is any defect on the cooker within the period of warranty, do not repair it by yourself. Make a claim at a shop in which you bought the cooker or at service representatives.

METHODS OF UTILISATION AND LIQUIDATION OF PACKAGES

Deliver the disposed packaging material to your local collecting point for recycling.

Corrugated cardboard, wrapping paper

- sale to the collecting places;

- in waste paper containers;

Wooden parts

- other use;

- to the municipal disposal facility;

Wrapping foil and bags

- in waste plastic containers;

LIQUIDATION OF AN APPLIANCE FOLLOWING ITS LIFE EXPIRATION



The appliance contains valuable materials which ought to be reused or recycled, so once your appliance is of no use to you deliver it to the authorized scrap dealer for further treatment.

This appliance is marked in accordance with Directive 2012/19/EU on waste electrical and electronic equipment - WEEE.

After the expiry of its useful life deliver the appliance to the collecting place for used electric and electronic equipment.

INSTALLATION INSTRUCTIONS AND SETTINGS

The appliance must be installed in accordance with valid local regulations, and shall be placed only in well vented spaces.

IMPORTANT PRECAUTION

Any movement of the appliance from the existing installation requires shutting gas supply and disconnecting the appliance from electric mains power.

After installation the qualified personnel should perform the following:

Leakage test on gas couplings, and correct electric connection to the mains.

Check gas burners and their adjustment (oven burner prime air, saving power input, thermoelectric sensors).

Explain to the customer all functions of the appliance and particulars regarding its servicing and maintenance.

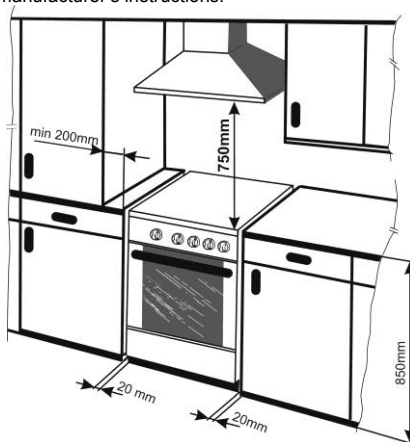
LOCATION OF THE RANGE

The appliance is designed for installation in the line of kitchen cabinets. The cooker can be located in the standard kitchen with a minimum space of 20 screwed in.

If the kitchen is smaller (but not less than 15 m³ as a minimum) it is necessary to provide a hood. Regarding thermal resistance the cooker can be positioned on any floor, as long as it is not located on a pedestal.

Thermal stability of the walls, surrounding elements and spaces (material of floor, partitions and walls around the cooker) must be at least 100 ° C.

A minimum distance of 750 mm, in line with the manufacturer's instructions.



CONNECTION TO GAS SUPPLY

GAS SUPPLY

The appliance may be connected to gas supply by only by the authorized personnel. Connection must comply with the local standards and requirements. The gas supply pipe must be fitted with the accessible gas shut-off cock, located before the coupling with the cooker.

WARNING

In handling the gas line (e.g. connection to the gas distribution system or flexible gas hose) always use a wrench to hold the gas line terminal, in order to avoid deformations.

FLEXIBLE HOSE CONNECTION

For safety reasons use only the certified hose complying with local standards and with recommended length of 1000 – 1500 mm. **Heat resistance of the connection hose should be at least 100° C.**

Each hose must contain instructions regarding the method of connection, allowed heating, inspections, service life, etc. These instructions must be unconditionally adhered to.

We recommend the use of metal gas hoses.

IMPORTANT PRECAUTION

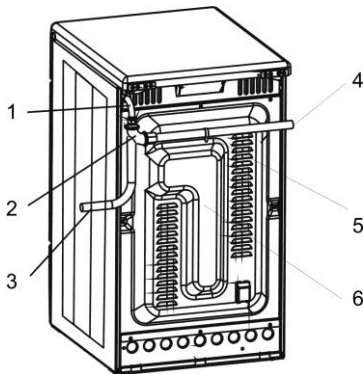
In case of left side connection (seen from the front) the hose must be connected by means of a clamp fixed in the back cover opening. You will find the fixing clamp in the accessory kit.

CONNECTION TO THE NATURAL GAS NETWORK

Connection must be made in accordance with standing local regulations. In case of excessive gas pressure use pressure regulator.

CONNECTION TO THE LPG NETWORK

Special LPG coupling must be installed at the 1/2" pipe connection.



1. Connection ending
2. Knee
3. Connection hose (connection from the right)
4. Connection hose (connection from the left)
5. Fixing clamp
6. Back cover of the cooker

IMPORTANT PRECAUTION

In case of left side connection (seen from the front) the hose must be connected by means of a clamp fixed in the back cover opening. You will find the fixing clamp in the accessory kit.

CONNECTION TO THE MAINS POWER

NOTE

The combined cooker is a Class I appliance according to the electric shock prevention degree and must be connected to the earthed mains power installation. The connections must be carried out by qualified personnel only.

- The appliance is fitted with power cord plug for connection to the mains.
- For appliances exceeding 2 kW of power it is recommended to use extra feed circuit with a 16A circuit breaker.
- Power socket to which the appliance is connected must be accessible at all times.
- Faulty power cord must be immediately replaced with a new one.

CAUTION

Make sure that the power cord is installed in such way to avoid touching hot parts of the cooker (exhaust at the back side, bottom part of the hob). High temperature could cause damage to the insulation.

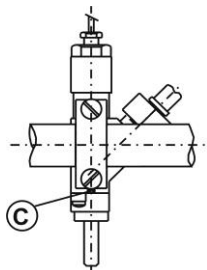
BURNER SETTINGS

MINIMUM OUTPUT ADJUSTMENT

Before starting any adjustments disconnect the appliance from the mains power supply. Adjustments must be carried out with the tap at the "SAVING" position.

The minimum gas output is correctly adjusted when the inner cone of the flame arrives at the height of 3 to 4 mm.

If this is not the case, first remove the tap knob and then tighten or loosen the screw C, depending on whether the flame is to be reduced or increased. For butane/propane the screw C must be fully screwed in.



Burner	Small	Medium	Rapid
Input power (kW)	1,0	1,75	2,7
Natural gas G 20 – 20 mbar			
Nozzle diameter (mm)	0,77	1,01	1,22
Natural gas G 20 – 13 mbar			
Nozzle diameter (mm)	0,83	1,12	1,37
Propane-butane G 30 – 30 mbar			
Nozzle diameter (mm)	0,50	0,66	0,83
Nominal flow (gram / hour)	72,8	127,3	196,5

CONVERSION TO ANOTHER TYPE OF GAS

Conversion of cooker to another type of gas can be performed only by qualified technician.

Adhere to the following procedure:

- Change nozzles of all burners.
- Adjust or change gas pressure regulator if installed.
- Adjust SAVING power position of hob.
- Stick new gas setting label with relevant nozzle information.
- To conduct this operation, make the appropriate entry in "The warranty card."

LEVELING THE APPLIANCE

Cooker hob must be leveled in horizontal position by means of 4 leveling screws supplied with the appliance.

PROCEDURE

- Remove the range receptacle;
- Tilt the cooker on one side;
- Screw plastic screws into the bottom crossbar front and rear openings on one side;
- Tilt the cooker on the opposite side and fix the screws into the openings on the other side;
- Level the cooker using a screwdriver from the receptacle area, or by turning the leveling screw with a hexagon wrench;
- The procedure is less complicated if performed by using leveling screws.

NOTE




Leveling screws are unnecessary if the appliance height and horizontal position are acceptable.

NOTE

The manufacturer reserves the right to make minor changes in the Instructions for Use resulting from relevant technological modifications or improvements of the product.

TECHNICAL DATA	
COMBINED ELECTRIC AND GAS COOKER	K57CL11 K57CLB1
Dimensions: height / width / depth (mm)	850 / 500 / 605
Package dimensions: height/ width / depth (mm)	950 / 570 / 716
Cooking plate	
Left rear burner (kW)	1,75
Right rear burner (kW)	2,70
Right front burner (kW)	1,75
Left front burner (kW)	1,0
Oven	
Top heater (kW)	0,75
Bottom heater (kW)	1,10
Grill heater (kW)	1,85
Circular heater (kW)	2,0
Oven light (kW)	25
Oven fan (W)	30-40
Electric ignition (W)	2
Min. / max. oven temperature	50 / 250° C
Voltage	230 V ~, 50 Hz
Input power (kW)	3,2
Input power – gas (kW)	7,20
Gas type - Natural gas	G 20 – 20 mbar
Gas connection standard	ISO 228-1/ G ½
Appliance category	II 2H3B/P (RU)
Class of protection against moisture	IP 20
Class of protection against electric shock	I

ACCESSORIES	K57CL11 K57CLB1
Grid	+
Backing tray	+
Gril pan	+
Adjustable feet	+
Fixing clamp	+
Grid for small vessels	+
Nozzle - Natural gas G 20 – 13 mbar	+
Nozzle - Propane-butane G30 – 30 mbar	+

INFORMATION TABLE	
Model	K57CL11 K57CLB1
A – More efficient B C D E F G – Less efficient	A
Energy consumption (kWh) 	0,79
Time to cook standard load (min)	53,1
Energy consumption (kWh)  / 	0,78
Time to cook standard load (min)	43,4
Usable volume (litres)	48
Usable volume:	
SMALL	
MEDIUM	←
LARGE	
Noise (dB)	46
Min. energy consumption (standby) (W)	0,9
The area of the largest baking sheet (cm ²)	1230

MORA MORAVIA, s.r.o., Hlubočky– Mariánské Údolí, Czech republic

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ТОВАР СЕРТИФИЦИРОВАН

K57CLB1, K57CLI1

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