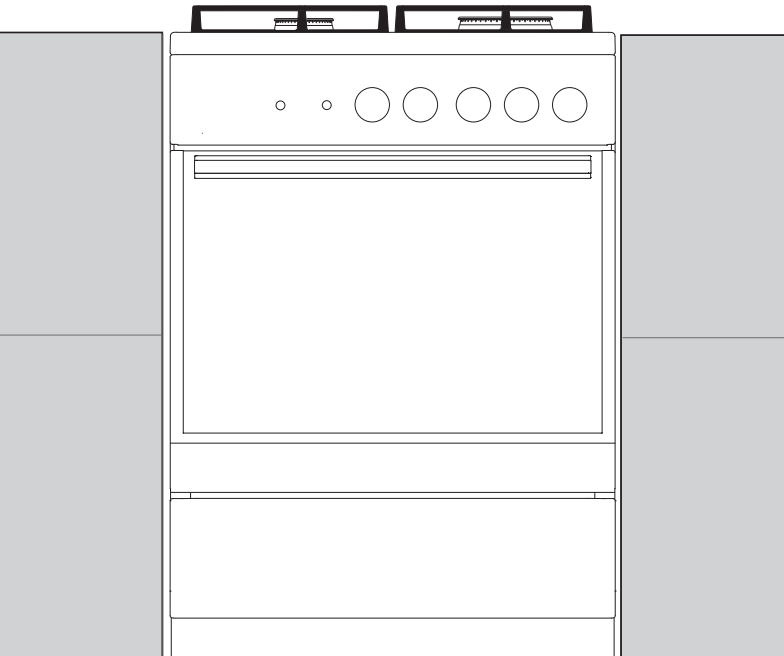
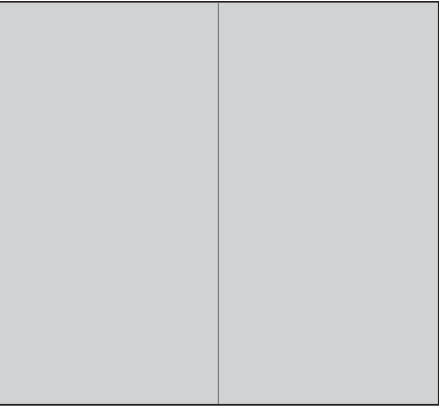


EN

**DETAILED
INSTRUCTIONS**
FOR USE OF A GAS
FREE STANDING
COOKER

gorenje



We thank you for your trust and the purchase of our appliance.

This detailed instruction manual is supplied to make the use of this product easier. The instructions should allow you to learn about your new appliance as quickly as possible.

Make sure you have received an undamaged appliance. If you do find transport damage, please contact the seller from which you purchased the appliance, or the regional warehouse from which it was supplied. The telephone number can be found on the invoice or on the delivery note.

Instructions for use are also available at our website:

www.gorenje.com / < <http://www.gorenje.com> />



Important information



Tip, note

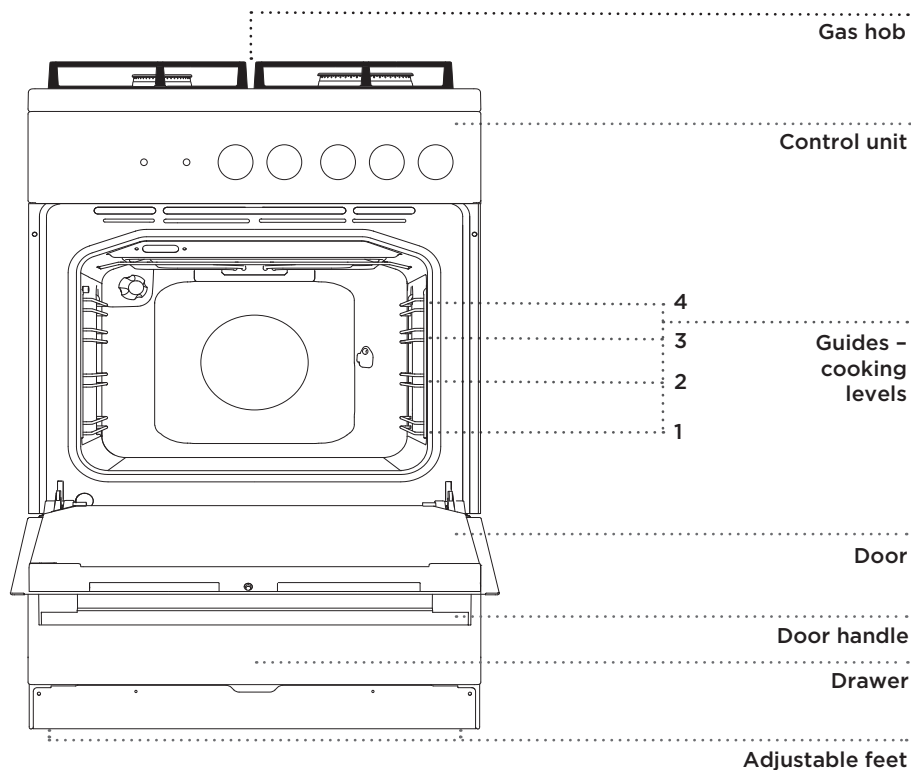
CONTENTS

4 GAS FREE STANDING COOKER 8 Control unit 10 Technical specifications	INTRODUCTION
11 IMPORTANT SAFETY INSTRUCTIONS 13 Before connecting the oven:	
14 BEFORE USING THE APPLIANCE FOR THE FIRST TIME	PREPARING THE APPLIANCE FOR THE FIRST USE
15 COOKING HOB	
17 STEPS OF THE COOKING PROCESS (1-4) 17 Step 1: CHOOSING THE COOKING SYSTEM 19 Step 2: STARTING THE COOKING PROCESS 19 Step 3: SWITCHING OFF THE OVEN	COOKING STEPS
20 DESCRIPTIONS OF SYSTEMS (COOKING MODES) AND COOKING TABLES	
27 MAINTENANCE & CLEANING 28 Gas burner 29 Conventional oven cleaning 30 Using the aqua clean function to clean the oven 31 Cleaning the insert bottom panel 32 Removing and cleaning wire and telescopic extendible guides 33 Installing the catalytic inserts 34 Removing and inserting the oven door 36 Removing and inserting the oven door glass pane 37 Replacing the bulb	MAINTENANCE & CLEANING
38 TROUBLESHOOTING TABLE	
39 INSTALLATION AND CONNECTION INSTRUCTIONS	TROUBLE-SHOOTING
46 NOZZLE TABLE	
48 DISPOSAL	OTHER

GAS FREE STANDING COOKER

(DESCRIPTION OF THE OVEN AND EQUIPMENT - DEPENDING ON THE MODEL)

Since the appliances for which these instructions were drawn up may have different equipment, some functions or equipment may be described in the manual that may not be present in your appliances.



APPLIANCE LID

Make sure the lid is clean and that there is no liquid spilt on it before raising it. The lid may be lacquer-coated or glass. It may only be closed when the cooking zones have completely cooled down.



The symbol on the product or its packaging indicates that glass lids may shatter when heated. Turn off all the burners before shutting the lid.

APPLIANCE DRAWER



Do not store combustible, explosive, volatile or temperature-sensitive items (such as paper, dish cloths, plastic bags, cleaners or detergents and spray cans) in the oven's storage drawer, as they can ignite during over operation and cause a fire.

WIRE GUIDES

The wire guides allow preparation of the food on four levels (please note that the levels/guides are counted from the bottom up).

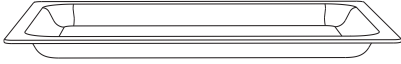
Guides 3 and 4 are intended for grilling.

TELESCOPIC PULL-OUT GUIDES

Telescopic pull-out guides may be fitted for the 2nd, 3rd, and 4th level.

Pull-out guides can be partly or fully extendible.

OVEN EQUIPMENT AND ACCESSORIES



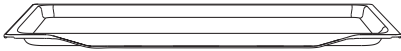
GLASS BAKING DISH is used for cooking with all oven tray systems. It can also be used as a serving tray.



The **GRID** is used for grilling or as support for a pan, baking tray or baking dish with the food.

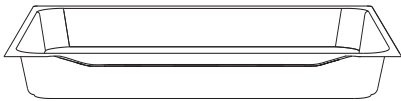


There is a safety latch on the grid. Therefore, lift the grid slightly at the front when pulling it out from the oven.



The **SHALLOW BAKING SHEET** is used for baking pastry and cakes.

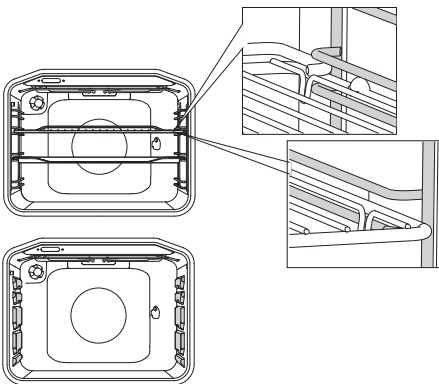
SHALLOW BAKING SHEET MADE OF BRIGHT SHEET METAL is only intended for baking pastry and cupcakes. Place it on the middle of the grid and push it all the way back (to the retainer on the grid).



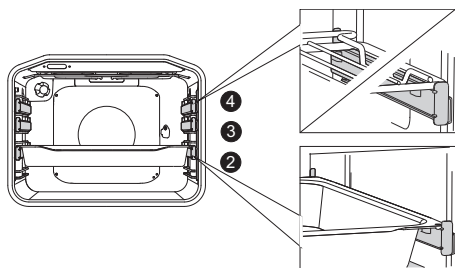
The **DEEP BAKING TRAY** is used for roasting meat and baking moist pastry. It can also be used as a drip tray.




Never place the deep baking tray in the first guide during the cooking process, except when grilling food or using the roasting spit and you are only using the deep tray as a drip tray.

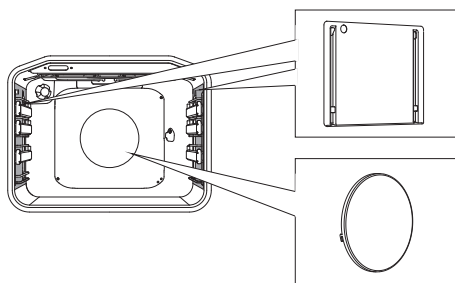


The grid or the tray should always be inserted into the groove between the two wire profiles.



With telescopic extendible guides, first pull out the guides of one level and place the grid or the baking tray onto them. Then, push them in with your hand as far as they will go.

 Close the oven door when the telescopic guides are retracted all the way into the oven.

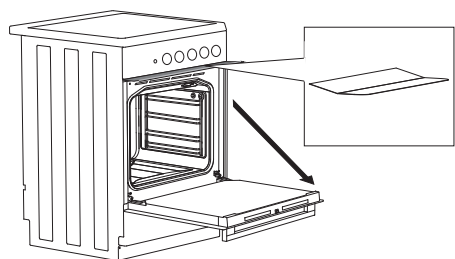


CATALYTIC INSERTS prevent the spraying fat from sticking to sides of the oven cavity.

GREASE FILTER protects the fan, the round heater, and the oven from undesired fat impurities. It may also be used when roasting meat. Always remove it when baking pastry.



The **ROTISSERIE** (meat skewer) is used for roasting meat. The set consists of a skewer support, skewer with screws, and a removable handle.



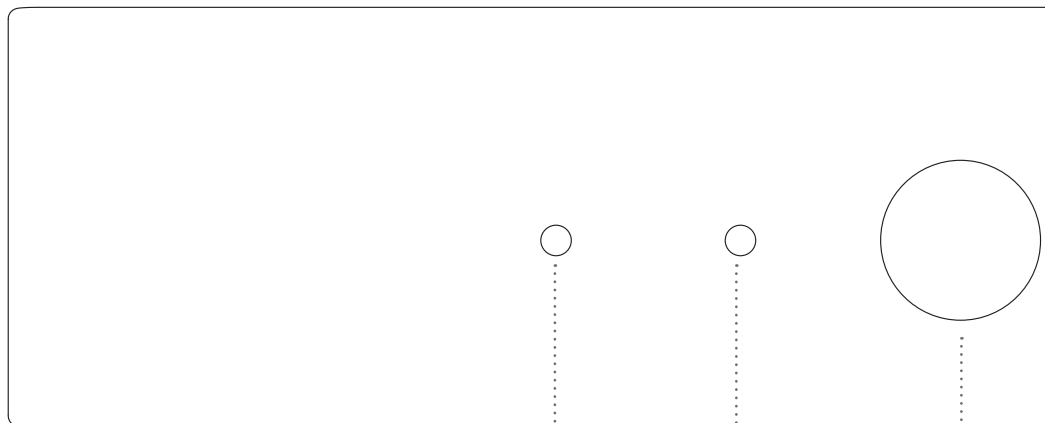
KNOB SHIELD prevents any damage to the knobs and the timer on the control unit when using the gas-fired infrared burner. Insert the shield under the lower control unit attachment screws.



The appliance and some of the accessible parts tend to heat up during cooking. Use oven mitts.

CONTROL UNIT

(DEPENDING ON THE MODEL)



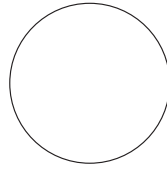
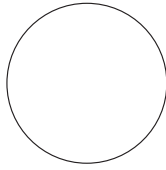
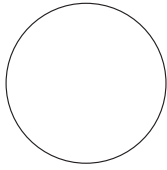
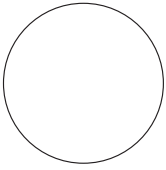
1 ELECTRIC
IGNITION KNOB

2 OVEN
LIGHTING
KNOB

3 COOKING
SYSTEM
SELECTOR KNOB

NOTE:

Symbols of cooking systems may be located on the knob or on the front panel (depending on the appliance model).



4 COOKING ZONE KNOB, REAR LEFT

gas burner

5 COOKING ZONE KNOB, FRONT LEFT

gas burner

6 COOKING ZONE KNOB, FRONT RIGHT

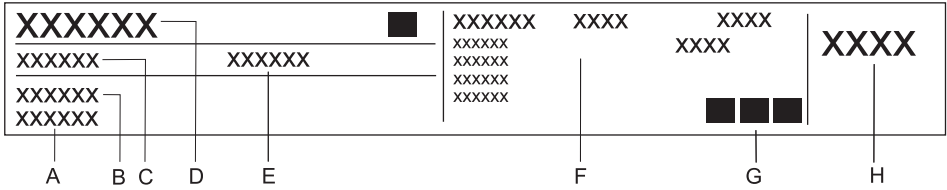
gas burner

7 COOKING ZONE KNOB, REAR RIGHT

gas burner

TECHNICAL SPECIFICATIONS

(DEPENDING ON THE MODEL)



- A Serial number
- B Model
- C Type
- D Trademark
- E Code
- F Technical information
- G Compliance indications / symbols
- H Factory settings for gas type

The rating plate indicating the basic information about the appliance is located at the edge of the oven and it is visible when the oven door is opened.

IMPORTANT SAFETY INSTRUCTIONS



CAREFULLY READ THE INSTRUCTIONS AND SAVE THEM FOR FUTURE REFERENCE.

This appliance may only be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if supervision or instructions are provided to them concerning use of the appliance in a safe way and if they understand the hazards involved. Do not let the children play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

WARNING: The appliance and some of its accessible parts may become very hot during use. Be careful not to touch the heaters. Children younger than 8 years should be constantly supervised.

The appliance becomes very hot during use. Be careful not to touch the oven heaters.

WARNING: The accessible parts of the appliance may become hot during use. Children should be kept away from the oven.

WARNING: Danger of fire: do not store items on the cooking surfaces.

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 with a lid or a damp cloth.

WARNING: Before replacing the light bulb, make sure the appliance has been disconnected from the power mains, in order to prevent the hazard of an electric shock.

Do not use abrasive cleaners or sharp metal scrapers to clean the oven as they may damage the finish or the protective enamel coating. Such damages may lead to cracking of the glass.

Do not use steam cleaners or high-pressure cleaners to clean the cooking hob, as this may result in an electric shock.

The appliance is not intended to be controlled by external timers or special control systems.

The appliance is intended for household use. Do not use it for any other purpose, such as room heating, drying of pets or other animals, paper, fabrics, herbs etc. as this may lead to injury or fire hazard.

The appliance is intended to be placed directly on the floor, without any supports or plinths.

The appliance may only be connected by an expert authorized by the gas distribution company or an authorized service center. All relevant legislation and local gas distributor's technical conditions for connection to the gas mains should be complied with.

Unauthorized service and repair can result in risk of explosion, electric shock, or short circuit and consequently personal injury and damage to the appliance. Such tasks may only be carried out by an authorized expert.

Before installing and connecting the appliance, make sure the local connection conditions and characteristics (gas type and pressure) are compatible with the appliance set-up.

The set-up of the appliance is specified on the rating plate.

The appliance is not connected to a flue or a ventilation opening. The appliance should be installed and connected in compliance with the relevant regulations on connection. Heat, moisture, and combustion by-products are released during the use of the cooking appliance in the room where it is installed. Make sure your kitchen is adequately ventilated, especially during the use of appliance. Open all natural ventilation openings or install a mechanical ventilation device (a mechanical kitchen hood).

This is a class 2/14 appliance. The appliance may touch the adjacent cabinets on both sides when placed in a row. On one side, a tall cabinet – taller than the appliance – may be placed at a distance of at least 10 cm from the appliance. On the other side, only a cabinet of the same height may be placed.

Pay attention to correct placement of the burner parts.

If you smell gas in the room, immediately close the main inlet valve on the gas cylinder or the gas grid, extinguish any fire (including cigarettes), ventilate the room, do not switch on any electrical devices, and call a natural gas expert.

Close the main inlet valve if you do not intend to use the burners for a longer period of time (e.g. before leaving on vacation).

If the power cords of other appliances located near this appliance are caught in the oven door, they may be damaged, which may in turn result in a short circuit. Therefore, keep the power cords of other appliances at a safe distance.

If the power cord is damaged, it should be replaced by the manufacturer or an authorized service technician, in order to avoid hazard.

Do not line the oven walls with aluminium foil and do not place baking trays or other cookware on the oven bottom. Aluminium foil would prevent air circulation in the oven, hinder the cooking process, and ruin the enamel coating.

Oven door become very hot during operation. A third glass is installed for extra protection, reducing the temperature of the outside surface (only with some models).

Oven door hinges may be damaged when under excessive load. Do not place heavy pans on open oven door and do not lean against open oven door when cleaning the oven cavity. Never stand on the open oven door and do not let children to sit on it.

Appliance operation is safe with and without tray guides.

Make sure the vents are never covered or obstructed in any other way.

BEFORE CONNECTING THE OVEN:



Carefully read the instructions for use before connecting the appliance. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty.

BEFORE USING THE APPLIANCE FOR THE FIRST TIME

Upon receiving the appliance, remove all parts, including any transport equipment, from the oven.

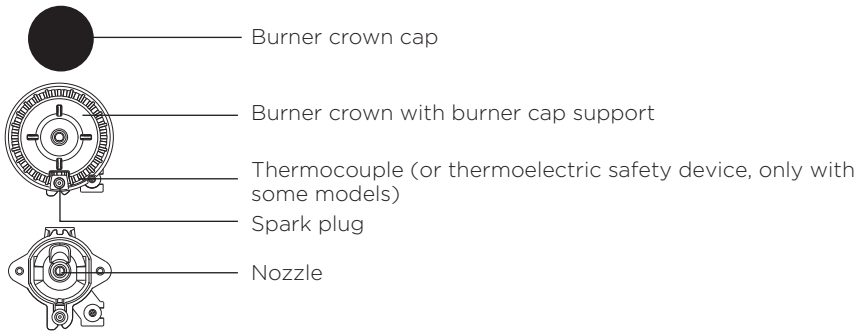
Clean all accessories and utensils with warm water and regular detergent. Do not use any abrasive cleaners.

When the oven heats up for the first time, the characteristic smell of a new appliance will be emitted. Ventilate the room thoroughly during the first operation.

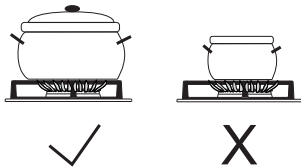
COOKING HOB

GAS BURNERS

- To sear the food, set the burner to maximum power first, and then continue to cook at minimum power.
- In some models, the cooker burners are fitted with thermoelectric safety devices. If the burner flame is extinguished (due to boiling over, draft etc.), gas supply will be shut off automatically. Any chance of gas leaking into the room is eliminated.
- If the burner flame is extinguished on a cooker without a thermoelectric safety device, the gas will leak into the room!
- Always place the burner cap accurately on the burner crown. Make sure the slots in the burner crown are never blocked.



TIPS REGARDING YOUR COOKWARE



- Correct choice of cookware allows optimum cooking time and gas consumption. Cookware diameter is the most important in this respect.
- If a pot or a pan is too small, the flames reaching over the edge of its bottom will damage it. Moreover, gas consumption will be higher.
- Combustion of gas also requires air. If the pot or pan is too large, there is not enough air and the burning efficiency is decreased.

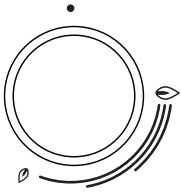
Gas hob reducer (only with some models) Use the gas hob reducer when cooking in a container of smaller diameter. Place it on the grid over the auxiliary burner.

Burner type	Container diameter
Large (3.0 kW)	220-260 mm
Normal (1.9 kW)	180-220 mm
Auxiliary (1.9 kW)	120-180 mm
Three-ring (3.5 kW)	220-260 mm

BURNER IGNITION AND OPERATION



Always press the knob before rotating it.



Cooking power levels are indicated on the knobs with a large and a small flame symbol. Rotate the knob over **the large flame** position (🔥) to **the small flame** position (🔥) and back. Operating range is between the two flame symbols.

Settings between (🔥) and (●) are not recommended. In this range, the flame is unstable and may be extinguished.

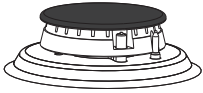


Place the pot or pan on the grid above the burner before igniting it (applies to three-ring, double-ring, and mini-wok burner). To turn off a burner, rotate the knob to the right to position (●).

Single-handed ignition



To ignite a gas burner, press the corresponding knob and rotate it to the maximum power position. Electric spark from the spark plug will be activated and the gas will ignite.



Two-handed ignition

To ignite a gas burner, press the corresponding knob and rotate it to the maximum power position. **Press the spark plug button.** Electric spark from the spark plug will be activated and the gas will ignite.



Electric ignition will only work if the power cord is connected to the power mains. If electric ignition does not work due to a power supply failure or damp spark plugs, the gas can still be ignited with a match or a lighter. After ignition, keep the knob depressed for approximately 10 more seconds until the flame is stabilized.



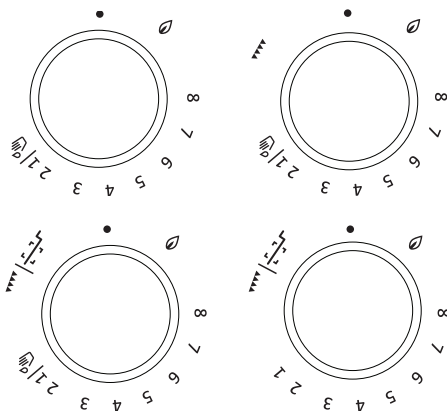
If the burner does not ignite in 15 seconds, close it and wait for at least 1 minute. Then, repeat the ignition process.

If the flame on a burner is extinguished (regardless of the reason), close the burner and wait for 1 minute before trying to ignite it again.

STEPS OF THE COOKING PROCESS (1-4)

STEP 1: CHOOSING THE COOKING SYSTEM


(depending on the model)





Rotate the knob (left and right) to select the cooking system (see program table).

 Settings can also be changed during operation.

CONVENTIONAL OVEN HEATING WITH GAS

Press the knob and rotate it to the left to position . At the same time, press the ignition device knob or hold a lit match to the oven burner ignition opening until the gas is ignited. When the flame settles, set the desired heating power between 1 and 8.

 After ignition, keep the knob depressed for 10 more seconds until the flame is stabilized.

 Oven temperature is regulated by a thermostat. Immediately after ignition, the burner operates with maximum power until the set temperature is reached. Then, the thermostat automatically reduces the burner power to the level required to maintain the set temperature. Temperature regulation will only work correctly if the oven door is closed.

Setting		8	7	6	5	4	3	2	1
Temperature °C	Gas tap is shut.	280	260	240	220	200	180	160	150

▼▼▼ HEATING THE OVEN WITH THE GAS INFRARED BURNER

The heat is radiated by the infrared (grill) heater installed in the oven ceiling. It is used for grilling.

Press the knob and rotate it to the right to position ▼▼▼. At the same time, press the ignition device knob or hold a lit match to the oven burner ignition opening until the gas is ignited.



After ignition, keep the knob depressed for 10 more seconds until the flame is stabilized.



During operation, the infrared oven heater is not temperature-controlled and it operates with full power.

Oven door has to be open or removed. Insert the knob shield under the control unit.

▼▼▼ HEATING THE OVEN WITH THE ELECTRIC INFRARED HEATER

The heat is radiated by the infrared (grill) heater installed in the oven ceiling. It is used for grilling.

It is suitable for grilling smaller steaks, sausages, cutlets etc. It is also used for spit-roasting chicken.

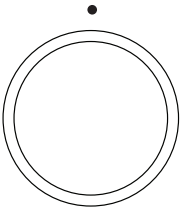
Press and rotate the knob. Grilling temperature is around 240 °C. When this temperature is reached, the heater is switched off and it is activated again when the temperature drops to below 240 °C.

STEP 2: STARTING THE COOKING PROCESS

Set the cooking system; then, switch it on.

STEP 3: SWITCHING OFF THE OVEN

Turn the COOKING SYSTEM SELECTOR KNOB to position ●.



DESCRIPTIONS OF SYSTEMS (COOKING MODES) AND COOKING TABLES

If your desired food cannot be found in the cooking table, find information for similar food. The information displayed applies to cooking in a single level.

An interval of suggested temperature is indicated. Start with a lower temperature setting and increase it if you find the food is not browned sufficiently.

Cooking times are rough estimates and may vary subject to some conditions.

The symbol * means that the oven should be preheated using the selected cooking system.

Only preheat the oven if required by the recipe or in the tables in this instruction manual. Heating an empty oven consumes a lot of energy. Hence, baking several types of pastry or several pizzas successively will save a lot of energy as the oven will already have been preheated.

Use dark, black silicon-layered or enamel-coated baking sheets and trays as they conduct the heat very well.

When using parchment paper, make sure it is resistant to high temperatures.

When cooking larger chunks of meat or pastry, a lot of steam will be generated inside the oven, which in turn may condense on the oven door. This is a normal phenomenon which will not affect the operation of the appliance. After the cooking process, wipe the door and the door glass dry.

Switch off the oven approximately 10 minutes before the end of the cooking process to save energy by making use of the accumulated heat.

Do not cool the food in a closed oven to prevent condensation (dew).

BAKING PASTRY

Only use one level and light-coloured baking sheets or trays. Dark baking sheets or trays absorb too much of the heat from the oven burner.

Always place the baking trays on the grid. If you are using the supplied baking sheet, remove the grid. Cooking time will be shorter if the oven is preheated.

Type of pastry	Guide (from the bottom)	Temperature (in °C)	Cooking time (minutes)
SWEET PASTRY			
Marble cake, Gugelhupf (Bundt cake)	2	180-190	50-70
Cake in a rectangular baking sheet	2	180-190	60-75
Mould cakes	2	180-190	45-60
Cheesecake	2	180-190	60-90
Fruit cake, short crust	2	190-200	50-70
Fruit cake with icing	2	180-190	60-70
Sponge cake*	2	190-200	30-40
Crumble cake	2	200-210	25-35
Fruit cake, sponge	2	190-200	50-70
Plum cake	2	180-200	35-50
Sponge roll *	2	220-230	18-25
Sponge cake	2	190-200	25-35
Braided bread, ring bread	2	180-190	25-45
Christmas loaf	2	170-180	40-60
Apple strudel	2	190-200	50-70
Jelly-filled rolls (Buchtel)	1	190-200	40-60
SAVOURY PASTRY			
Quiche Lorraine	1	200-210	50-60
Pizza *	2	200-220	30-45
Bread*	2	170-180	15-20
		240-250	45-50
SMALL PASTRIES			
Shortcrust biscuits	2	190-200	15-30
Pressed cookies*	2	200-210	15-25
Small pastries, leavened dough	2	200-210	35-50
Phyllo pastry	2	200-210	20-40
Cream-filled pastry	2	200-220	25-45
FROZEN PASTRY			
Apple and cottage cheese strudel	2	190-200	60-75
Cheesecake	2	180-190	70-90
Pizza	2	200-220	20-30
Fried potatoes, oven-ready*	2	200-220	20-35
Croquettes, oven-baked	2	200-220	20-35

Tip	Use
Is the cake done?	<ul style="list-style-type: none"> • Pierce the cake at the top with a wooden toothpick or skewer. If there are no traces on the pick or the skewer when pulled out, the cake is done.
Did the cake collapse?	<ul style="list-style-type: none"> • Check the recipe. • Next time, use less liquid. • Note the mixing time when using small mixers, blenders etc.
The cake is too light at the bottom?	<ul style="list-style-type: none"> • Use a dark-coloured baking sheet or tray. • Place the baking sheet one guide lower and switch on the lower heater towards the end of the cooking progress.
Cake with moist stuffing is underdone?	<ul style="list-style-type: none"> • Increase temperature and extend baking time.



Do not insert the deep baking tray into the first guide.

ROASTING MEAT:

Use enamel coated, tempered glass, clay, or cast iron pan or tray. Stainless steel trays are not suitable as they strongly reflect the heat.

Provide enough liquid during the cooking process to prevent the meat from burning. Turn the meat during cooking. The roast will remain juicier if you cover it.

Type of meat	Weight (g)	Guide level (from the bottom)	Temperature (°C)	Cooking time (minutes)
BEEF				
Beef roast	1000	2	200-220	90-120
Beef roast	1500	2	190-210	120-150
Roast beef, medium	1000	2	210-230	30-40
Roast beef, well done	1000	2	210-230	40-50
PORK				
Pork roast, including skin	1500	2	180-190	140-160
Pork belly	1500	2	190-200	120-150
Pork belly	2000	2	180-190	150-180
Pork shoulder	1500	2	200-210	120-140
Pork roulade	1500	2	200-210	120-140
Kasseler (cured, slightly smoked pork chops)	1500	2	180-200	90-120
Meat loaf	1500	2	210-220	60-70
VEAL				
Veal roulade	1500	2	190-200	90-120
Veal shank	1700	2	180-200	120-130
LAMB				
Lamb sirloin	1500	2	190-200	100-120
Mutton shank	1500	2	190-200	110-130
VENISON				
Rabbit loin	1500	2	190-200	100-120
Deer shank	1500	2	190-200	100-120
Wild boar shank	1500	2	190-200	100-120
POULTRY				
Chicken, whole	1200	2	200-220	60-70
Fattened chicken	1500	2	200-210	70-90
Duck	1700	2	180-200	120-150
Goose	4000	2	160-180	180-200
Turkey	5000	2	150-160	180-240
FISH				
Whole fish	1000	2	200-210	50-60
Fish soufflé	1500	2	180-200	45-65

Grilling with the gas-fired infrared heater

When grilling, keep the door open and insert the knob shield.

Type of food	Weight (g)	Guide (from the bottom)	Cooking time (minutes)
MEAT AND SAUSAGES			
2 tenderloin steaks	400	3	25-30
2 pork neck fillets	350	3	25-30
2 chops	400	3	25-30
4 lamb chops	700	3	18-22
4 grill sausages	400	3	18-23
2 slices spam	400	3	15-20
1 chicken, halved	1400		35-45 (one side) 25-35 (other side)
FISH			
Salmon steaks/fillets	400	3	15-20
Fish in aluminium foil	500	3	15-20
TOASTED BREAD			
4 slices of white bread	200	3	5-7
2 slices of mixed grain bread	200	3	6-8
Open sandwiches	600	3	6-9

Grilling with the electric infrared heater

Grilling with the electric infrared heater

Type of food	Weight (g)	Guide (from the bottom)	Cooking time (minutes)
MEAT AND SAUSAGES			
2 tenderloin steaks	400	3	20-23
2 pork neck fillets	350	3	20-23
2 chops	400	3	20-23
4 lamb chops	700	3	14-16
4 grill sausages	400	3	15-18
2 slices spam	400	3	12-16
1 chicken, halved	1400	2	28-33 (one side) 23-28 (other side)
FISH			
Salmon steaks/fillets	400	3	10-15
Fish in aluminium foil	500	3	10-13
TOASTED BREAD			
4 slices of white bread	200	3	1-3
2 slices of mixed grain bread	200	3	2-3
Open sandwiches	600	3	5-7

Preheat the infrared (grill) heater for five minutes.

Supervise the cooking process at all times. The meat may burn quickly due to high temperature.

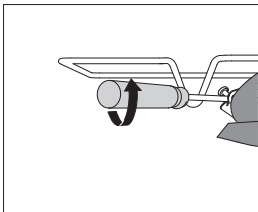
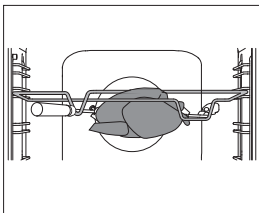
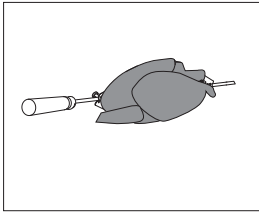
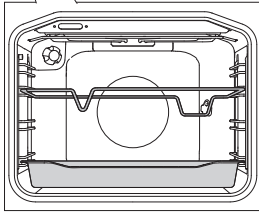
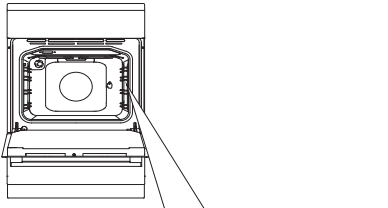
Roasting with the grill heater is appropriate for crispy and low-fat cooking of bratwurst, cuts of meat and fish (steaks, escalopes, salmon steaks or fillets etc.) or toasted bread.

When grilling directly on the grid, smear it with oil to prevent the meat from sticking onto it and insert it into the 3rd guide. Insert the drip tray in to the 1st or 2nd guide.

When grilling in a baking tray, make sure there is enough liquid in the tray to prevent burning. Turn the meat during cooking.

After grilling, clean the oven, the accessories, and the utensils.

Cooking with the rotisserie (depending on the model)



1 Insert the skewer support into the 3rd guide from the bottom and place the deep tray into the bottom (1st) guide to serve as a drip tray.

.....


2 Impale the meat on the skewer and tighten the screws.

.....

3 Place the skewer handle on the front skewer support and insert the tip into the opening in the right hand side of the rear oven cavity wall (the opening is protected with a rotating cover).

.....

4 Undo the skewer handle and close the oven door.

Switch on the oven, selecting the system of grill heater and spit roast (rotisserie) .



The grill will only operate when the oven door is closed.

MAINTENANCE & CLEANING



Be sure to unplug the appliance from the power supply and wait for the appliance to cool down.

Children should not clean the appliance or perform maintenance tasks without proper supervision.

Aluminium finish

Clean the aluminium finish with non-abrasive liquid cleaners intended for such surfaces. Apply the cleaner onto a wet cloth and clean the surface. Then, rinse the surface with water. Do not apply the cleaner directly onto the aluminium finish.

Do not use abrasive cleaners or sponges.

Note: The surface should not come into contact with oven cleaning sprays as this may result in visible and permanent damage.

Stainless steel sheet front side of the housing

(depending on the model)

Clean this surface only with a mild detergent (soapsuds) and a soft sponge that will not scratch the finish. Do not use abrasive cleaners or cleaners containing solvents as they may damage the housing finish.

Lacquer-coated surfaces and plastic parts

(depending on the model)

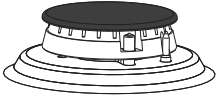
Do not clean the knobs and buttons, door handles, stickers, and rating/type plates with abrasive cleaners or abrasive cleaning materials, alcohol-based cleaners, or with alcohol. Immediately remove any stains with a soft non-abrasive cloth and some water, in order to avoid damaging the surface.

You may also use cleaners and cleaning materials intended for such surfaces as instructed by their respective manufacturers.



The aluminium-coated surfaces should not come into contact with oven cleaning sprays as this may result in visible and permanent damage.

GAS BURNER




The grid, cooking surface, and burner parts may be cleaned in hot water with some washing up detergent. Do not clean them in a dishwasher.

Clean the thermocouple and the spark plug with a soft brush.

These parts have to be spotlessly clean to function correctly.

Clean the burner crown and cap. Make sure the slots on the burner crown are not clogged or otherwise blocked. After cleaning, thoroughly dry all the parts and reassemble them correctly. Any part placed askew will make burner ignition harder.

 Burner caps are finished in black enamel. Due to high temperatures, discoloration cannot be avoided. However, it does not affect burner operation.

CONVENTIONAL OVEN CLEANING

You may use the standard cleaning procedure to clean stubborn dirt in the oven (using cleaners or an oven spray). After such cleaning, rinse the cleaner residues thoroughly.

Clean the oven and the accessories after each use to prevent the dirt from burning into the surface. The easiest way to remove fat is by using warm soapsuds while the oven is still warm.

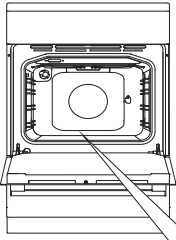
With stubborn dirt and grime, use conventional oven cleaners. Rinse the oven thoroughly with clean water to remove all cleaner residue.


Never use aggressive cleaners, abrasive cleaners, abrasive sponges, stain and rust removers etc.

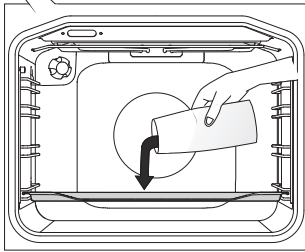
Clean the accessories (baking sheets and trays, grids etc.) with hot water and detergent.

The oven, the oven cavity and the baking trays are lined with a special enamel coating for a smooth and resistant surface. This special coating makes cleaning at room temperature easier.

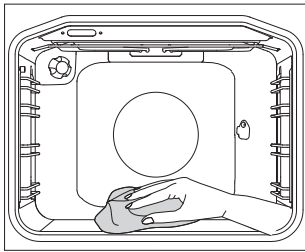
USING THE AQUA CLEAN FUNCTION TO CLEAN THE OVEN



1 Ignite the gas in the oven and rotate the system selector knob to the AQUA CLEAN position .



2 Pour 0.6 l water into a baking tray and place it in the lower guide.

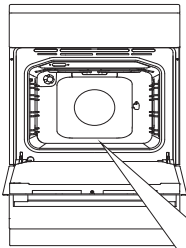


3 After 30 minutes, food residues on the oven enamel walls will have softened and they will be easy to clean with a damp cloth.

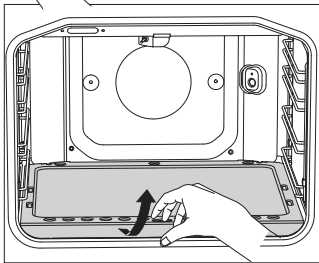


Use the Aqua Clean system when the oven has fully cooled down..

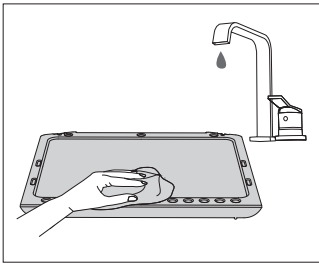
CLEANING THE INSERT BOTTOM PANEL




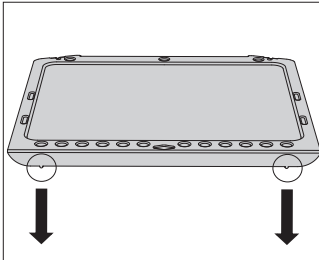
Allow the bottom insert to cool down completely.



1 Slightly lift the bottom insert in the middle of the front edge and pull it out of the oven.



2  Clean it with non-abrasive cleaners and degreasers. However, make sure it is rinsed well under running water so that there are no residues of detergent on the surface. Then, wipe it dry.



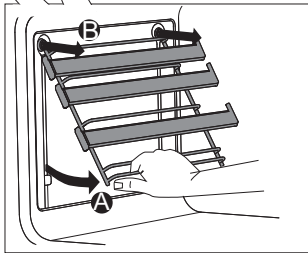
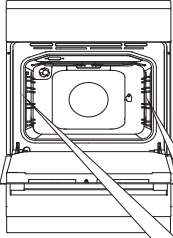
3 Insert it into the holes left and right at the front to prevent it from moving when the oven is used the next time.



If the bottom insert is not correctly placed and fixed, it could affect the quality of the cooking process.

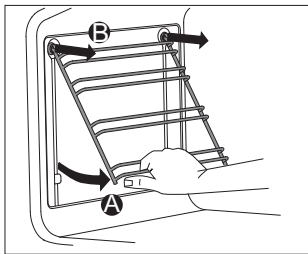
REMOVING AND CLEANING WIRE AND TELESCOPIC EXTENDIBLE GUIDES

Only use conventional cleaners to clean the guides.



A Hold the guides by the bottom side and pull them towards the center of the oven cavity.

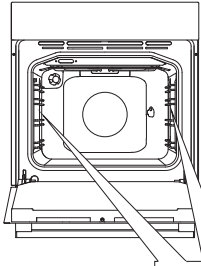
B Remove them from the openings at the top.



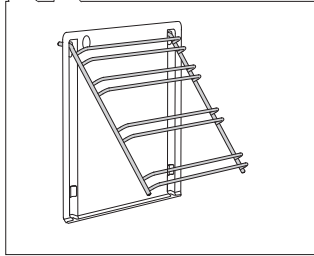
Do not clean the extendible guides in the dishwasher.

INSTALLING THE CATALYTIC INSERTS

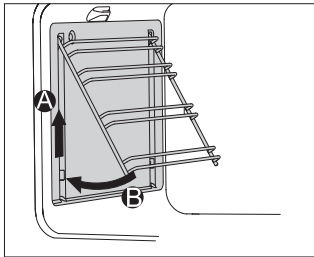
Only use conventional cleaners to clean the guides.



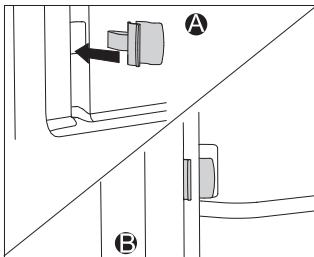
Remove the wire guides or extendible guides.



1 Mount the guides onto the catalytic insert.



2 Hang the inserts with guides attached using the holes provided, and pull upwards.



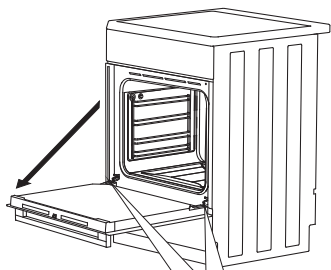
When installing fully extendible guides with catalytic inserts, insert one end of the supplied snap locks into the openings at the bottom of the oven cavity wall and insert the other end of the snap locks into the guides.

The purpose of the snap locks is to hold the guides in place more firmly.

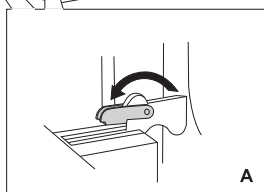


Do not wash the catalytic inserts in the dishwasher.

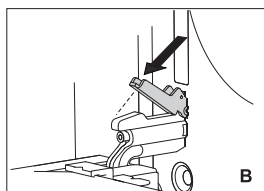
REMOVING AND INSERTING THE OVEN DOOR



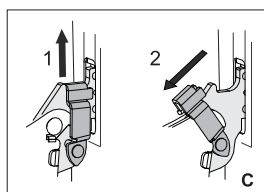
1 First, fully open the door (as far as it will go).



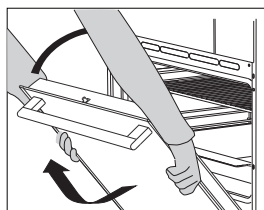
2 **A** Rotate the stoppers all the way back (in case of conventional closing).



B If the appliance is fitted with the GentleClose system, flip the door latches back to a 90° angle (Figure 2).



C If the appliance is fitted with the GentleClose system, slightly lift the door latches and pull them towards you.



3 Slowly close the door until the latches are aligned with the slots. Slightly lift the door and pull it out from both hinge slots on the appliance.

To replace the door, observe the reverse order. If the door does not open or close properly, make sure the notches on the hinges are aligned with the hinge beds.

SOFT DOOR CLOSING (depending on the model)

Oven door is fitted with a system that dampens the door closing force, starting at the 75-degree angle. It allows simple, quiet, and smooth closing of the door. A gentle push (to a 15-degree angle relative to the closed door position) is enough for the door to close automatically and softly.



If the force applied to close the door is too strong, the effect of the system is reduced or the system will be bypassed for safety.

DOOR LOCK (depending on the model)

Open the door lock by gently pushing it to the right with your thumb while simultaneously pulling the door outwards.



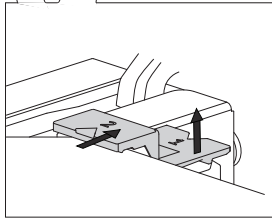
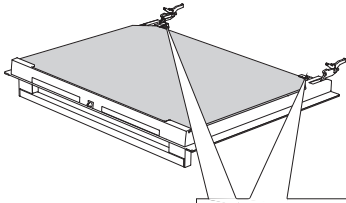
When the oven door is closed, the door lock automatically returns to the initial position.



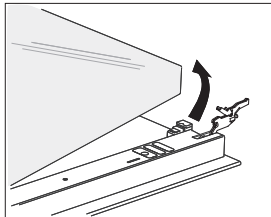
When replacing the door, always make sure the hinge retainers are correctly placed in the hinge beds to prevent sudden closing of the main hinge which is connected to a strong main spring. If the main spring is engaged, there is a risk of injury.

REMOVING AND INSERTING THE OVEN DOOR GLASS PANE

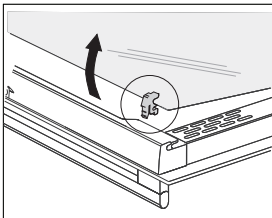
Oven door glass pane can be cleaned from the inside, but it has to be removed first. Remove the oven door (see chapter "Removing and replacing the oven door").



1 Slightly lift the supports on the left and right side of the door (marking 1 on the support) and pull them away from the glass pane (marking 2 on the support).



2 Hold the door glass pane by the lower edge; slightly lift it so that it is no longer attached to the support; and remove it.



3 To remove the third glass pane (only with some models), lift and remove it. Also remove the rubber seals on the glass pane.

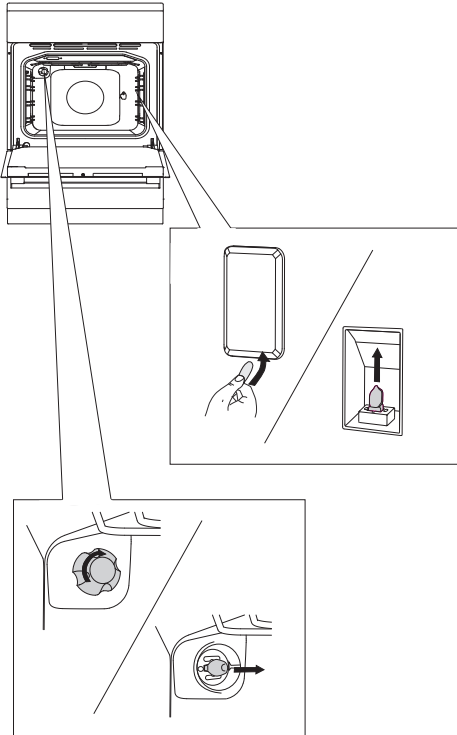


To replace the glass pane, observe the reverse order. The markings (semicircle) on the door and the glass pane should overlap.

REPLACING THE BULB

The bulb is a consumable and therefore not covered by warranty. Before changing the bulb, remove the trays, the grid, and the guides.
Disconnect the appliance from the power mains!

(Halogen lamp: G9, 230 V, 25 W; regular bulb E14, 25 W, 230 V)



Use a flat screwdriver to release the bulb cover and remove it. Pull out or undo the bulb.

💡 Be careful not to damage the enamel.

Undo the bulb cover and pull out or undo the bulb.

💡 Use protection to avoid burns.

TROUBLESHOOTING TABLE

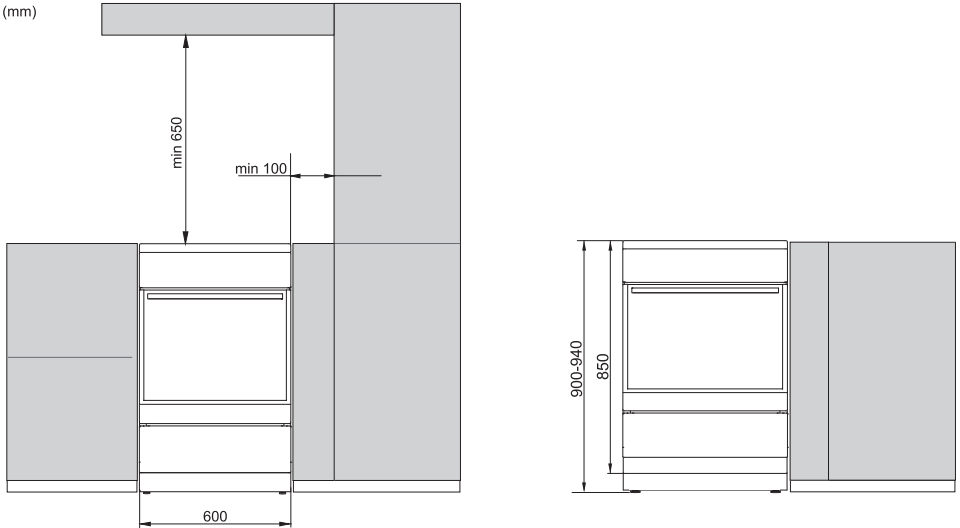
Problem/error	Cause
The main fuse in your home trips often.	Call a service technician.
The oven lighting does not work.	The process of changing the light bulb is described in the chapter Cleaning and Maintenance.
The pastry is underdone	Did you set the right temperature? Is the oven door closed?
The burners do not burn evenly.	Have an expert check the gas settings.
Burner flame suddenly changes; the knob has to be depressed longer to ignite the burner.	Make sure the burner is assembled correctly.
The flame is extinguished after ignition.	Hold the knob depressed for a longer period of time. Before releasing the knob, press it harder.
There is discolouration on the grid in the burner area.	This is a normal phenomenon resulting from high temperature. Clean the grid with a metal cleaner.
Electric burner ignition no longer works; the caps ...	Carefully clean the opening between the spark plug and the burner. Clean the burner caps with a metal cleaner. Place the burner cover correctly.

If the problems persist despite observing the advice above, call an authorized service technician. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty. In this case, the user will cover the cost of repair.

INSTALLATION AND CONNECTION INSTRUCTIONS

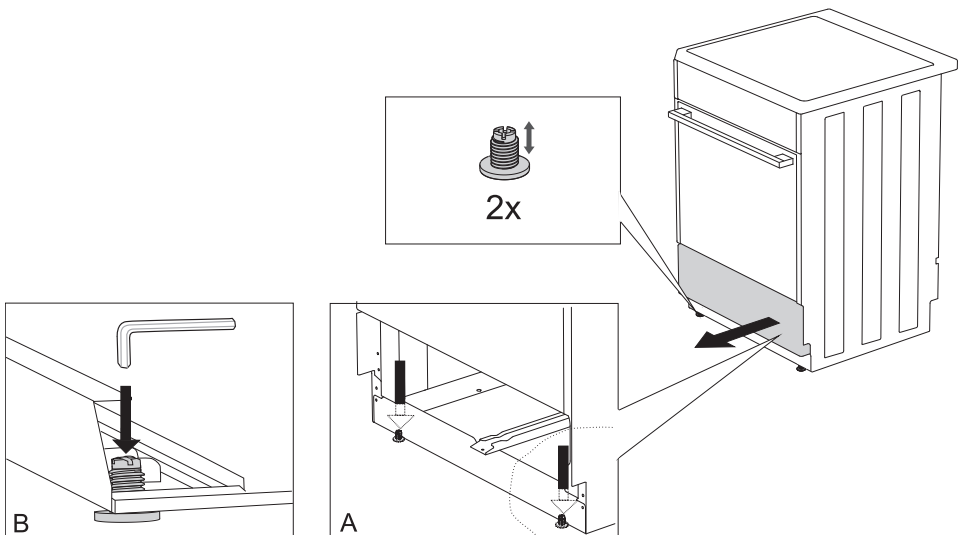
APPLIANCE PLACEMENT

(mm)

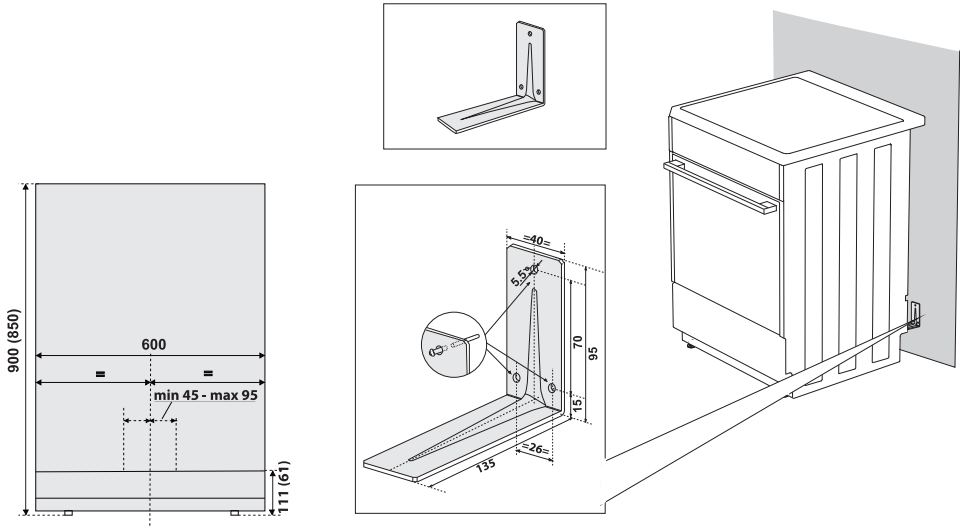



The walls or furniture adjacent to the appliance (floor, rear kitchen wall, side walls) have to be temperature-resistant to at least 90 °C.

LEVELLING THE APPLIANCE AND ADDITIONAL SUPPORT

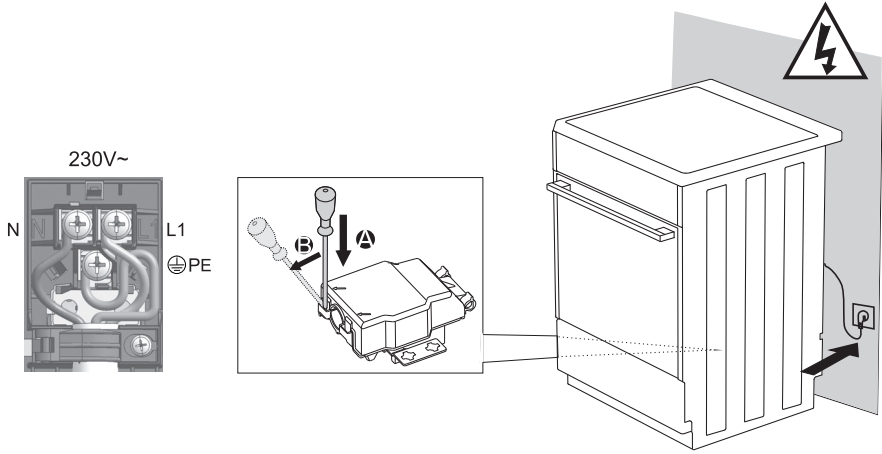


PREVENTION FROM TIPPING OVER



 Dimensions in the parenthesis represent built-in measures of the support bracket without the additional support. If the supplied element protecting the appliance from tipping over cannot be firmly secured to your wall with the screws and the wall plugs supplied, use other fittings to secure the bracket in such way that it cannot be pulled out from the wall.

CONNECTING TO THE POWER MAINS



GAS CONNECTIONS

FACTORY DEFAULT SETTINGS

- Gas appliances are tested and fitted with the CE sign.
- Has appliances are supplied sealed with burners adjusted to natural gas type H or E (20 mbar), or to liquefied natural gas (50 or 30 mbar).

The information is provided on the appliance rating plate found on the interior of the oven. It is visible when the oven door is opened.

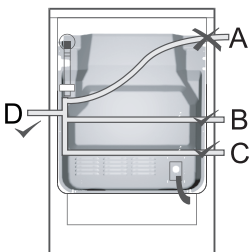
- Before connecting the appliance, make sure the local requirements for connection (gas type and pressure) are compatible with the appliance settings.

If the gas you are using is not compatible with the current settings on your appliance, call a service technician or the distributor.

- Modifying the hob to operate with a different type of gas requires replacement of the nozzles (see section NOZZLE TABLE).
- In case of repairs or if the seal is damaged, the functional parts have to be tested and re-sealed in compliance with the installation instructions. The functional parts include the following: fixed nozzle for large flame and adjustable regulation screw for small flame.

CONNECTING TO GAS SUPPLY

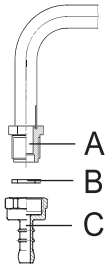
- Appliance has to be connected to the gas mains or the gas cylinder according to the instructions of your local gas distribution company.
- There is a gas connection plug on the right-hand side of the appliance, with external thread EN ISO 10226-1 / -2 or EN ISO 228-1 (depending on the connection regulations in the respective country).
- A liquefied natural gas connection and a non-metal gasket are also supplied.
- When connecting the appliance to the gas supply, the R 1/2 part has to be held to prevent it from rotating.
- Use approved non-metal gaskets and approved sealants for sealing the connection joints. Only use each gasket once. The thickness of flat non-metal gaskets may be deformed by up to 25%.
- Connect the appliance to the gas supply using a certified flexible hose. The hose should not touch the lower appliance wall, the back wall or the oven ceiling.



Connection with a flexible hose

If the appliance is connected with a flexible hose, the path of the hose indicated with "A" is not acceptable.

If a metal pipe is used, option A is permissible as well.



Gas connection plug

- A** Connection EN ISO 10226-1 / -2 or EN ISO 228-1 depending on the connection regulations in the respective country).
- B** Non-metal gasket, thickness 2 mm
- C** Hose plug for liquefied natural gas (depending on the connection regulations in the respective country)

After connection, check the operation of the burners. The flames have to burn with clearly visible blue and green core. If the flame is unstable, increase the minimum power as necessary. Explain to the user how the burners operate and review the instruction manual together.



After connecting the appliance, check the seal on all joints.

MODIFYING THE BURNERS FOR USE WITH A DIFFERENT TYPE OF GAS

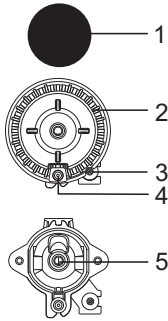
- Modifying the burners for use with a different type of gas does not require removing the hob from the countertop.
- Before making the modifications, unplug the appliance from the power mains and shut off the gas supply valve.
- Replace the existing nozzle for the nominal heat load with suitable nozzles for the new type of gas (see table).
- When modifying the appliance for use with liquefied natural gas, tighten the minimum heat load regulation screw all the way to reach the minimum heat load.
- When modifying the appliance for use with natural gas, undo the minimum heat load regulation screw to reach the minimum heat load, but by no more than 1.5 turns.

After modifying the appliance for use with a different type of gas, replace the old sticker with gas type information (on the rating plate) with the relevant new sticker and test the functionality and sealing of the appliance.

Make sure the electric conductors, thermostat capillary, and thermo elements do not protrude into the gas flow area.

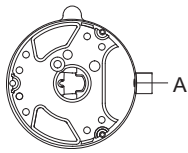
Adjustment elements

- Adjustment elements for minimum heat load of the burners are accessible through the openings on the control panel.
- Remove the support grid, burner caps, and burner crowns.
- Remove the control knobs.



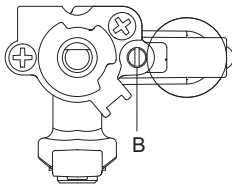
Cooking burner

1. Burner crown cap
2. Burner crown with burner cap support
3. Thermo element (only with some models)
4. Spark plug
5. Nozzle



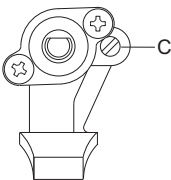
Triple (three-ring) burner

- A Nozzle



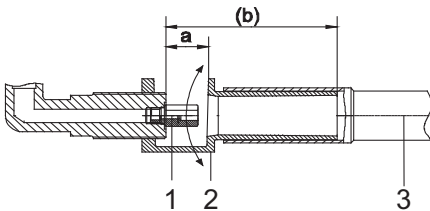
Gas valve with a safety device

- B Minimum heat load regulation screw



Gas valve without a safety device

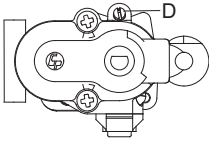
- C Minimum heat load regulation screw



Oven burner controls

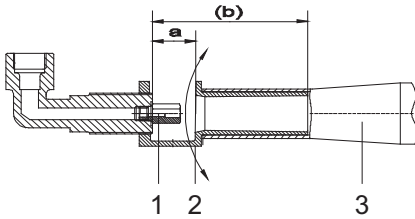
To access the parts required to adjust the oven burner to another type of gas, the control panel, bottom insert, and oven burner have to be disassembled (undo the screws in the front part of the heater, remove the ignition plug and the flame control device (thermo element), and pull out the heater). To access the oven nozzle, disassemble the shutter.

- 1 Nozzle
- 2 Shutter
- 3 Oven burner



Temperature-controlled gas tap

D Minimum heat load regulation screw



Infrared burner controls

To access the parts required to adjust the oven burner to another type of gas, the infrared heater has to be disassembled (undo the screw on the front part of the burner and pull it slightly forward). To access the infrared burner nozzle, disassemble the shutter.

- 1** Nozzle
- 2** Shutter
- 3** Burner

Air shutter settings are given in the table below.

	G20/20mbar G25/25mbar G20/25mbar	G20/13mbar	G30/30mbar	G30/50mbar
Oven burner*	a = 5mm (b = 50mm)	a = 2,5mm (b = 47,5mm)	a = 7mm (b = 52mm)	a = 3mm (b = 48mm)
Infrared burner	a = 4mm (b = 49mm)	a = 7mm (b = 52mm)	a = 7mm (b = 52mm)	a = 3mm (b = 48mm)
	For more primary air rotate the shutter to the left; for less primary air rotate the shutter to the right.			

	G30/37mbar	G2.350/13mbar G27/20mbar	G25/20mbar G25.1/25mbar	G110/8mbar G120/8mbar
Oven burner*	a = 7mm (b = 52mm)	a = 2mm (b = 47,5mm)	a = 1,5mm (b = 46,5mm)	a = 5mm (b = 50mm)
Infrared burner	a = 7mm (b = 52mm)	a = 2mm (b = 47mm)	a = 2mm (b = 47,5mm)	a = 4mm (b = 49mm)
	For more primary air rotate the shutter to the left; for less primary air rotate the shutter to the right.			

*) Amount of primary air is correctly set when the flame is stable and the blue and green flame core is clearly visible (somewhat less with liquefied natural gas). Distances "a" or "b" are approximate.

NOZZLE TABLE

Gas type, pressure		Auxiliary burner				Normal burner	
Wobe number		Standard		Rapid			
		max	min	max	min	max	min
Natural gas H Wo=45,7÷54,7 MJ/ m ³ , Natural gas E, Natural gas E+ Wo=40,9÷54,7 MJ/m ³ G20, p=20mbar	Nominal heat load (kW)	1	0,36	1	0,36	1,9	0,46
	Consumption (l/h)	95,21	34,4	95,21	34,4	384,6	93,1
	Nozzle type (1/100 mm)	77	24	78	24	192	26
	Nozzle ID	162081		162082		162177	
Liquefied gas 3+, B/P Wo=72,9÷87,3MJ/m ³ G30 p=30 mbar	Nominal heat load (kW)	1	0,36	1	0,36	1,9	0,46
	Consumption (g/h)	71,7	26,2	71,7	26,2	138,1	33,4
	Nozzle type (1/100 mm)	50	24	50	24	69	26
	Nozzle ID	162162		162162		162164	

Gas type, pressure		Large burner		Triple (three-ring) burner	
Wobe number		max	min	max	min
		Natural gas H Wo=45,7÷54,7 MJ/ m ³ , Natural gas E, Natural gas E+ Wo=40,9÷54,7 MJ/m ³ G20, p=20mbar	Nominal heat load (kW)	3	0,76
Consumption (l/h)	285,64		72,4	333,2	148,5
Nozzle type (1/100 mm)	129		33	140	57
Nozzle ID	162084		162085		
Liquefied gas 3+, B/P Wo=72,9÷87,3MJ/m ³ G30 p=30 mbar	Nominal heat load (kW)	3	0,76	3,5	1,56
	Consumption (g/h)	215	55,3	254,5	113,4
	Nozzle type (1/100 mm)	87	33	93	57
	Nozzle ID	162165		162166	

Gas type, pressure		Oven burner		Infra burner
Wobe number		max	min	
		Natural gas H Wo=45,7÷54,7 MJ/ m ³ , Natural gas E, Natural gas E+ Wo=40,9÷54,7 MJ/m ³ G20, p=20mbar	Nominal heat load (kW)	3,5
Consumption (l/h)	339		77,1	259
Nozzle type (1/100 mm)	135		42	120
Nozzle ID	609288		609287	
Liquefied gas 3+, B/P Wo=72,9÷87,3MJ/m ³ G30 p=30 mbar	Nominal heat load (kW)	3,5	0,81	2,7
	Consumption (g/h)	250,9	58,9	193,5
	Nozzle type (1/100 mm)	90	42	81
	Nozzle ID	609290		609289

- Regulation screws for liquefied gas are installed and set in factory to the gas type for which the factory default settings apply.
- When modifying the appliance for use with a different type of gas, the regulation screw has to be tightened or undone to set the required gas flow (do not undo the regulation screw by more than 1.5 turns).

Burner power is indicated by observing the upper Hs caloric value.



These tasks may only be carried out by an expert authorized by the gas distribution company or an authorized service center.

DISPOSAL



Packaging is made of environmentally friendly materials that can be recycled, disposed of, or destroyed without any hazard to the environment. To this end, packaging materials are labelled appropriately.

The symbol on the product or its packaging indicates that the product should not be treated as normal household waste. The product should be taken to an authorized collection center for waste electric and electronic equipment processing.

Correct disposal of the product will help prevent any negative effects on the environment and health of people which could occur in case of incorrect product removal. For detailed information on removal and processing of the product, please contact the relevant municipal body in charge of waste management, your waste disposal service, or the store where you bought the product.

We reserve the right to any changes and errors in the instructions for use.

P_MULTI



en (04-17)