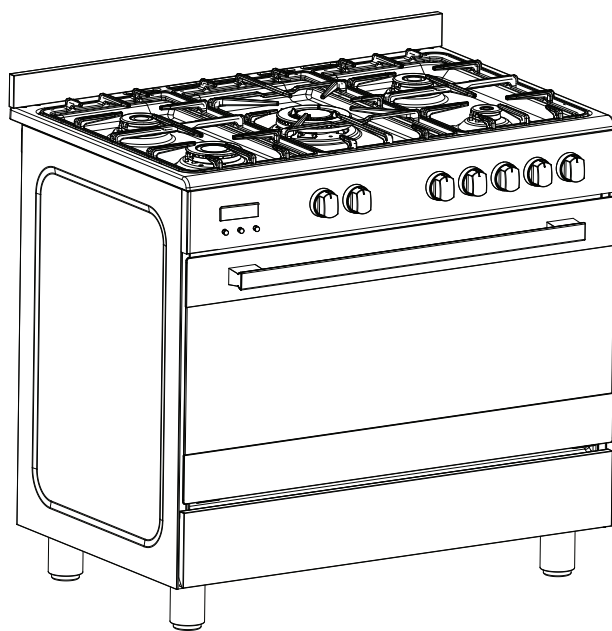




# IKA-MILFORD ELECTRIC-GAS COOKER



INSTRUCTION MANUAL

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## Installation instructions

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## Safety precautions

This manual is valid for several models. Variations in details for each cooker are possible.

The safe operation of this appliance can only be guaranteed if it has been professionally assembled and installed in accordance with these instructions. The individual who assembled and installed the appliance is liable for damage or faults resulting from incorrect assembly or installation.

All installation and adjustment work, as well as the conversion to a different type of gas must be undertaken by an authorized expert and carried out in accordance with the currently applicable rules and regulations of the local gas and electricity supply company.

Shut off the supply of electricity and gas before carrying out any work.

Before installing the appliance, check that the local conditions (type of gas and pressure) are compatible with the appliance settings. The permissible appliance settings can be found on the rating plate.

Electrical appliances must always be earthed.

If an extractor hood is to be fitted, it must be fitted according to the associated assembly instructions. Ensure that the hood is fitted at least 650 mm clear of the hob.

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## Before installing

Read the following information about the appliance and the guidelines for ventilation.

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### Appliance

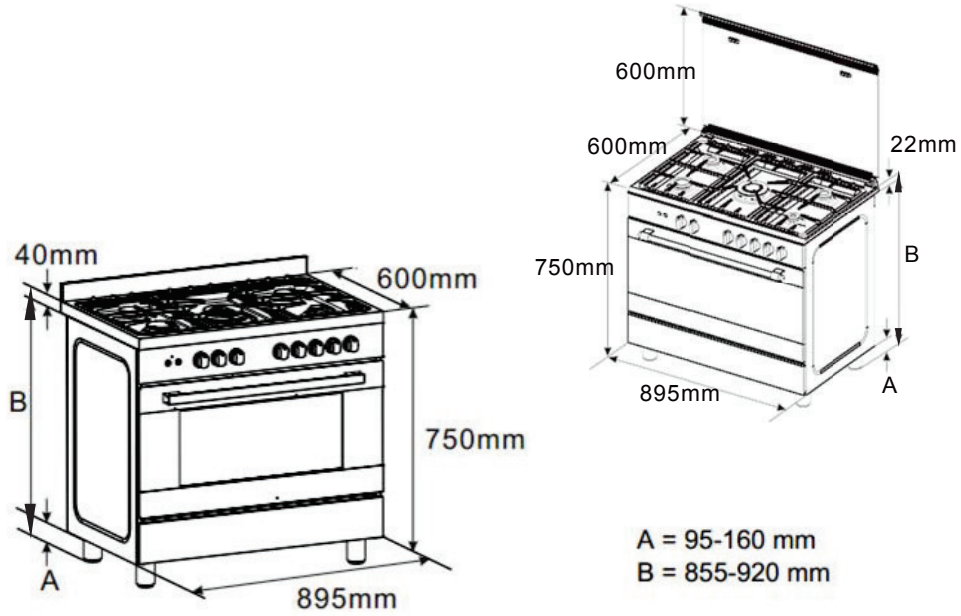
#### Unpacking

Check the condition of the appliance after unpacking it. Do not connect the appliance if it has been damaged in transport.

Dispose of packaging in an environmentally-friendly manner.

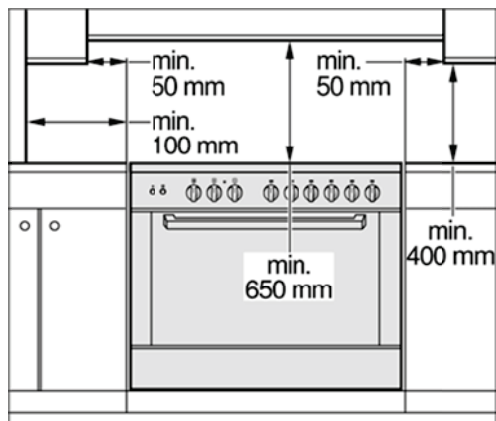
### Appliance dimensions

Note the specified dimensions.



### Adjacent units

Adjacent units must be made of non-combustible material. The fronts of adjacent units must be resistant to temperatures up to at least 90 °C. If the appliance is fitted close to other units, the minimum distances specified in the picture must be maintained.



## Rating plate

The technical data for the appliance can be found on the rating plate on the back plate inside of the storage compartment flap.

Never remove the rating plate from the appliance. The setting values are specified on a label on the appliance packaging.

Use the table below to record the product number (SN no.), factory setting for type of gas and pressure and if applicable, the type of gas and pressure conversions.

SN no. _____	
After-sales service	_____
Type of gas Gas pressure (factory setting)	_____
Type of gas Gas pressure (conversion)	_____

---

## Guideline for ventilation

This appliance may only be set up in a sufficiently ventilated room and according to the applicable regulations and ventilation requirements.

Please note that the air volume required for combustion must not be below 2 m<sup>3</sup>/h per kW of power (see kW total power on the rating plate).

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## Installation

This appliance is always supplied with a set of adjustable feet and, depending on the model, with a splash guard.

The appliance may also be used without the splash guard.

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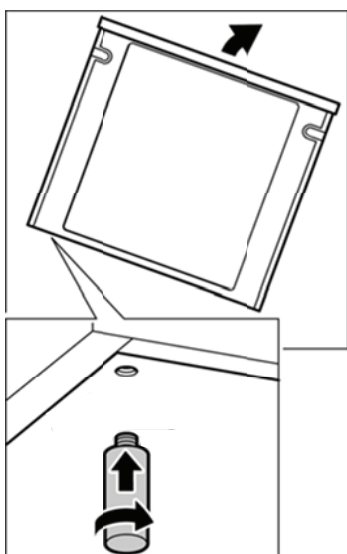
### Fitting the adjustable feet

Beforehand:

- Remove all parts that are not permanently fixed, especially the pan supports and burners.
- Remove the accessories from the oven.

Proceed as follows:

- Tilt the appliance by raising one side slightly from the floor.

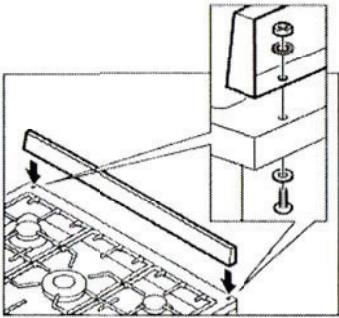


- With the plates in position, screw the adjustable feet into the mounting holes on the underneath of the appliance.
- Repeat the process on the other side.

You can make the final adjustments to the feet in order to level the appliance once the gas and electricity supply have been connected.

If it is necessary to pull the appliance, screw the adjustable feet in fully. Make the final settings only when the other installation tasks have been completed.

## Fitting the splash guard

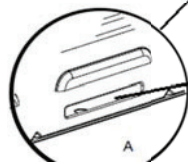
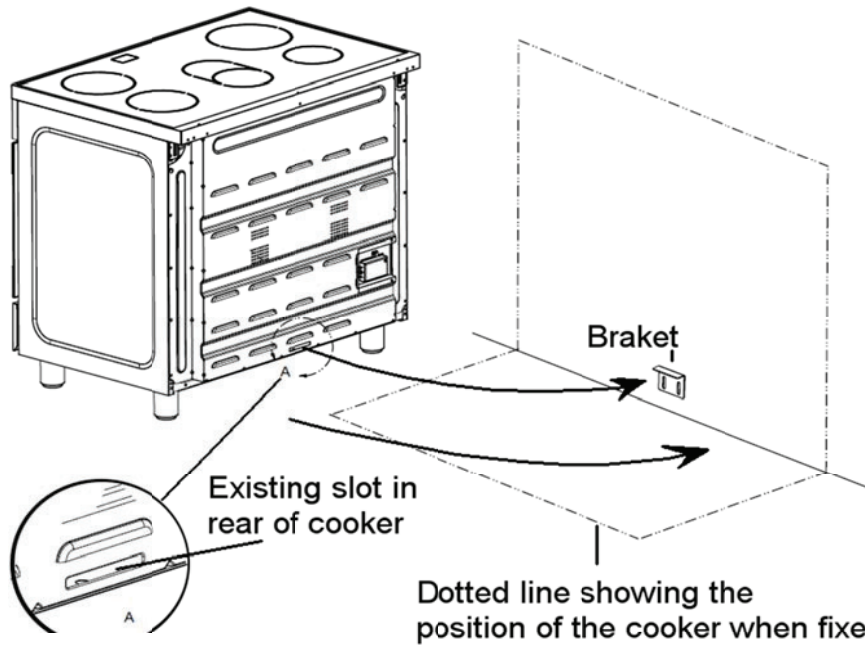


Depending on the model.

Proceed as follows:

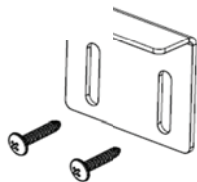
- Remove the packaging and the protective film from the splash guard.
- Screw the splash guard onto the rear of the appliance using the 2 bolts, each with a washer, retaining washer and nut.

## Stability bracket



Existing slot in rear of cooker

Dotted line showing the position of the cooker when fixed



Wall fixing



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## Electrical connection

- This appliance must be earthed by law. Before connecting the appliance to the electrical supply, check that the earth system in your house is working correctly.
- Check that unit voltage and power, marked on the rating plate applied on the appliance, are correct for the supply. It is necessary that the feeding network is protected by a powerful switch able to disconnect completely the network with a contacts separation of at least 3 mm. Be sure that the earth wire green/yellow is not interrupted by the switch.

### WARNING: THIS APPLIANCE MUST BE EARTHED

- In order to avoid hazard, any electrical work performed on this equipment or its associated wiring should only be done by persons authorised by the manufacture or similiary qualified persons.


#### Replacing the mains cable

The mains cable is replaced via the rear backboard. The mains cable must be of the following type:

- H05RRF
- H05VVF
- 3 x 1.5 mm<sup>2</sup>
- 230 V~

Leave the mains cable slightly overlong so that you can pull out the appliance for cleaning purposes.

Proceed as follows:

- Remove the rear backboard.
- Undo the screw on the terminal block that fixes the cable in place.
- Loosen the screw contacts and replace the cable with a new one of the same length. The cable must comply with the stipulated specifications.
- Connect the yellow-green wire to the  terminal. This wire must be at least 10 mm longer than the other wires.
- Connect the blue neutral wire to terminal N.
- Connect the brown power wire to terminal L.

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## Gas connection



The appliance must be connected in accordance with the currently applicable regulations.

Before installing the appliance, check that the local conditions (type of gas and pressure) are compatible with the appliance settings. The permissible appliance settings can be found on the rating plate.

Connection to the gas lines and seal fitting must be carried out professionally according to the currently applicable standards.

### Gas connection on the appliance

The gas connection (ISO 228-1, 1/2") is located at the rear left of the appliance.

Connecting pieces	Description
	Connecting piece (and seal)
	LPG/NG corrugated tube union (and seal)

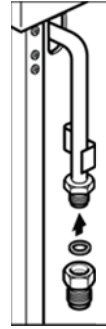
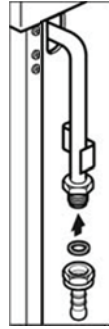
### Default setting of the burners

The burners are set up for G30 liquefied gas (29 mbar) on delivery.  
A nozzle set for G20 natural gas (20 mbar) is supplied with the appliance.

Country-specific connection

ISO 228-1

ISO 7-1

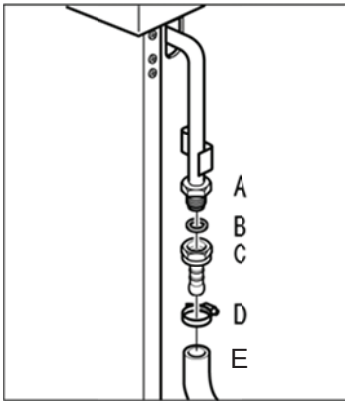


AT	X	
BE	X	
CH	X	
DE	X	
DK	X	
ES	X	X
FI	X	X
FR		X
GB	X	
GR	X	
HU	X	X
IE	X	
IS		
IT	X	
LU		
NL	X	
NO	X	X
PT	X	X
SE	X	X
TR		

### Connecting to liquefied gas

If you connect the appliance to liquefied gas, you must always install a suitable gas pressure regulator.

Use the total gas consumption of the appliance stated on the rating plate to select a suitable gas pressure regulator.



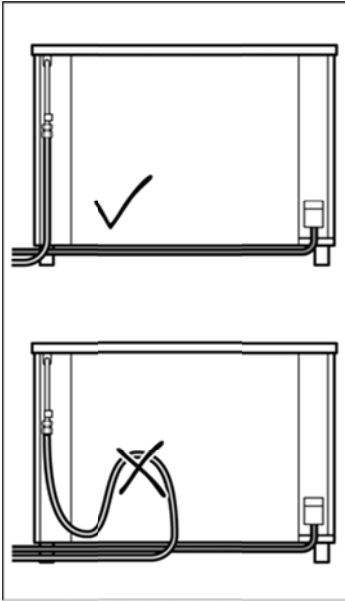
Only use connecting lines or flexible hoses which comply with the applicable regulations and which are approved for this purpose.

Proceed as follows:

- Screw the corrugated tube union (C) and the seal (B) to the gas connection (A).
- Hold the corrugated tube union (C) in place with a spanner and screw the connecting piece to a flexible gas connecting hose (E).
- Tighten the clamp (D).

Only use approved sealing compound to seal the **thread**.

### Flexible hose



If you use flexible hoses, make sure that:

- the hoses do not become trapped or squashed.
- the hoses are not subject to twisting or pulling forces.
- the hoses do not come into contact with sharp edges or cutting edges.
- the hoses do not come into contact with parts that could reach a temperature higher than 70 °C above room temperature.

Ensure that the full length of the hoses are accessible for inspection.

### Safety valve

The installation of a safety valve for opening and closing the gas supply is a compulsory requirement. Fit the safety valve between the gas connecting line to the appropriate room and the hob. Ensure unhindered access to this valve.

### Checking for leaks

After connecting the gas line, check the connections for leaks using soapy water.

### Initial use

Switch the appliance on as described in the instruction manual.  
Light all the burners and check that the flames remain stable at both the high and low settings.

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## Converting the gas type

If the appliance is not already set up for the existing type of gas, the appliance must be converted.

The conversion to a different type of gas must be carried out by an authorised expert in accordance with the applicable regulations.

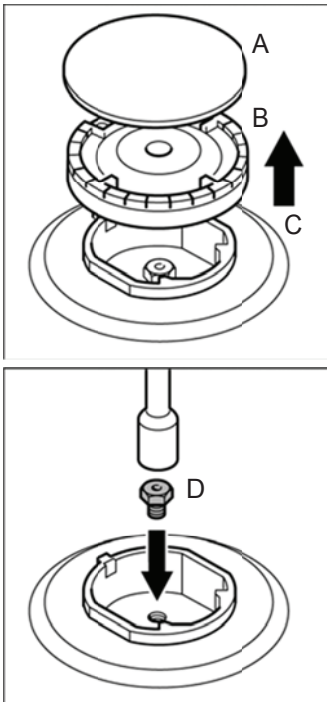
The type of gas and pressure that was preset at the factory are indicated on the insert of the instruction manual.

In order to convert to a different type of gas, the nozzles must be replaced and the low flame and primary air may have to be adjusted.

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### Hotplate burners

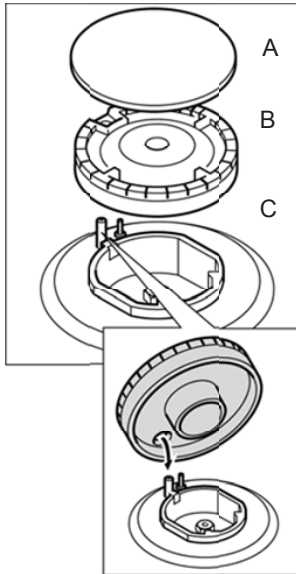
#### Replacing the nozzles



Proceed as follows:

- Remove the pan supports.
- Remove the burner lids (A) and burner sprayers (B) from the burners (C).

- Remove the nozzle (D) and replace it with an appropriate nozzle for the new type of gas (see section "General nozzle table").
- Replace the gas label with the new label that was supplied with the nozzle set.



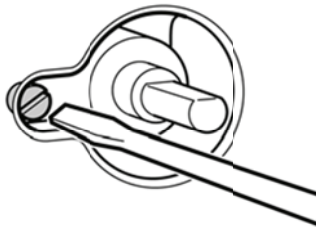
- Place each burner sprayer (B) on the burner (C).
- Position the relevant burner cap (A) exactly on top of the cup.
- Refit the pan supports.

Proceed as follows:

- Open the appliance door. Press the control knob for the oven in and turn it anti-clockwise to the maximum setting 250. The gas burner will light. Hold the control knob depressed for around 15 seconds and then release it.

- Close the appliance door. Remove the control knob.

#### Adjusting the low flame



- Through the gas tap opening in the control panel, loosen the internal setting screw slightly.
- Replace the control knob and heat the oven for 15 minutes.
- Then turn the control knob to the minimum setting 140.

- Remove the control knob again.

- Now, through the gas tap opening in the control panel, adjust the internal setting screw until a stable flame is burning correctly.

Loosen the setting screw to increase the gas flow or tighten it to decrease the gas flow. The setting is correct when the height of the small flame is around 3 to 4 mm.

In the case of a connection to liquefied gas, tighten the setting screw.

- Refit the control knob.
- Make sure that the flame does not go out when the gas flow is changed quickly from maximum to minimum and vice versa, and when the order.

## General nozzle table

Type of gas	mbar	Nozzle no.		Type of burner	Output (W)	Consumption on max.
		Nozzle	Bypass			
Liquefied gas Butane Propane G30/G31	28-30/ 37	85	42	High output burner	3,000	219 g/h
		65	31	Standard output burner	1,750	128 g/h
		50	27	Economy burner	1,000	73 g/h
		96	60	Wok burner	3,600	262 g/h

Type of gas	mbar	Nozzle no.		Type of burner	Output (W)	Consumption on max.
		Nozzle	Bypass			
Natural gas G20	20	130H3	adj.	High output burner	3,000	286 l/h
		97 Z	adj.	Standard output burner	1,750	167 l/h
		72 X	adj.	Economy burner	1,000	95 l/h
		130 K	adj.	Wok burner	3,600	343 l/h

Power of the electric heating elements

- \* upper heating element 1000W
- \* lower heating element 1700W
- \* upper and lower heating element 2700W
- \* grill element 1800W
- \* double grill element 2800W
- \* circular heating element 1200W\*2=2400W
- \* 2 oven lamp 50W
- \* 2 fan oven 38W
- \* cooking fan 23W

The maximum power is indicated on the rating plate



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## Positioning and levelling

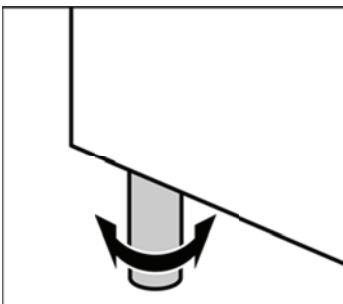
### Positioning the appliance

When installing the appliance, make sure that there is enough space in the final installation location to pull the appliance forwards for cleaning and maintenance work.

The ground underneath must be hard and stable. The wall immediately behind the appliance must be made from non-flammable material, e.g. tiles.

If you need to pull the appliance in order to position it, make sure that the adjustable feet are screwed in fully.

### Levelling the appliance



Level the appliance once all other work has been completed.

To do this, turn the adjustable feet.

# Instructions for use

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## Important information

Read the instructions for use carefully.  
This will enable you to operate your appliance safely and correctly.

This manual is valid for several models. Variations in details for each cooker are possible.

Please keep the instruction manual, installation instructions and the various accessories in a safe place. Please pass on these manuals and accessories to the new owner if you sell the appliance.

### Transport damage

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

### Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.



This appliance is labelled in accordance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment WEEE.

### Connections

Have a licensed professional carry out the electric and gas connection and the conversion to a different type of gas.  
Assembly instructions are supplied with the appliance.

Any damage caused by the appliance being incorrectly connected is not covered under the guarantee. We assume no liability for damage and faults caused by connection and setting errors.

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## Safety precautions

This appliance is intended for domestic use only.  
This appliance must only be used for food preparation.

Adults and children must not operate the appliance without supervision if:

- they do not have the physical or mental ability;
- or they lack the knowledge and experience required to operate the appliance safely and correctly.

Never let children play with the appliance.

Never drag, push or move the device once unpacked. The appliance should be lifted and placed in the position desired in order to prevent accidental damage to the floor.

Open the cover plate when the oven is working.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Do not use steam cleaners to clean the appliance.

### Hot surfaces

#### **Risk of burns.**

Never touch the burners, the surfaces of the cooking compartment, the heating elements or the oven steam outlets when they are hot.

Children must be kept at a safe distance from the appliance at all times.

Open the appliance door carefully. Hot steam may escape.

If the burners are in operation for a prolonged period, the areas between them can become hot.

#### **Risk of fire.**

Never leave flammable objects on the hob or in the storage compartment, or keep them in the cooking compartment.

#### **Risk of short-circuit.**

Never trap the mains cable of electrical appliances in the appliance door when it is hot or pull the cable over burners when they are hot. The cable insulation may melt.

**Overheated oil and fat****Risk of fire.**

Overheated oil or fat can ignite very quickly. Never leave fat or oil to heat unattended. Should the oil ignite, do not try to put it out by pouring water on it. Cover the pan immediately with a lid or plate. Switch off the gas burner. Allow the cookware to cool down on the gas burner.

For the models with a lid : any spillage should be removed from the lid before opening. The hob surface should be allowed to cool before closing the lid.

**High-proof alcohol**

Be careful with food that is prepared using drinks with a high alcohol content (e.g. cognac, rum). Alcohol evaporates at high temperatures. In unfavourable circumstances, the alcoholic vapours could catch fire in the appliance.

**Risk of burns.**

Only use small quantities of drinks with a high alcohol content and open the appliance door carefully.

**Inadequate ventilation when using gas burners**

Never use the gas burners in unventilated rooms. Cooking with gas burners releases extra heat and moisture.

During prolonged cooking and baking times, switch on the extractor hood or make sure that the area is well ventilated.

**Risk of fire.**

Never switch on the extractor hood if the burners are not covered by cookware.

Grease residue in the filter of the extractor hood may ignite.

The intense heat may damage the extractor hood.

**Repairs****Risk of electrocution.**

Incorrect repairs are dangerous.

Repairs may only be carried out by one of our experienced after-sales engineers.

**Risk of electrocution.**

Never replace a damaged power cable yourself.

Power cables may only be replaced by one of our experienced after-sales engineers.

Switch off the circuit breaker in the fuse box if the

appliance is faulty.  
Shut off the gas supply.  
Call the aftersales service.

**Faults with the gas  
installation/gas smell**

If you can smell gas or identify faults with the gas installation, you must

- shut off the gas supply and/or valve on the gas cylinder immediately
- put out naked flames and cigarettes immediately
- switch off electrical appliances, even lamps
- open windows and ventilate the room well

call the after-sales service or your gas supplier.  
Close the safety valve on the gas supply line if  
The cooker will not be used for a prolonged period.

**Safety valve**

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## **Property damage**

**Damage to the hob**

Only use the burners if cookware is placed on them.

Do not heat empty pots or pans. This will damage the pan base.

Do not allow saucepans to boil dry, in particular enamel and aluminium saucepans.

The pan base must be clean, dry and flat.

With electric hotplates, it is possible that not enough heat is drawn off and the pans become red hot.

Please follow the manufacturer's instructions when using special cookware. Aluminium foil and plastic containers can melt and stick on hot burners.

Do not use a roasting dish which has to be heated using two burners. This will cause heat to accumulate. This could damage the appliance.

Please note that appliances with a hob cover may only be used with the hob cover open.

**Damage to the oven**

Never cook meals on the floor of the cooking compartment. Do not leave the baking tray on the cooking compartment floor. Do not cover it with aluminium foil.

Do not place oven or cookware on the oven floor. This will cause heat accumulation. The baking and roasting times will no longer be correct and the enamel will be damaged.

Never pour water directly into a hot oven. This will damage the enamel.

When making very moist fruit flans, do not put too much on the baking tray. Fruit juice dripping from the baking tray leaves stains that cannot be removed.

Do not stand or sit on the open oven door.

**Damage to the fronts of adjacent units**

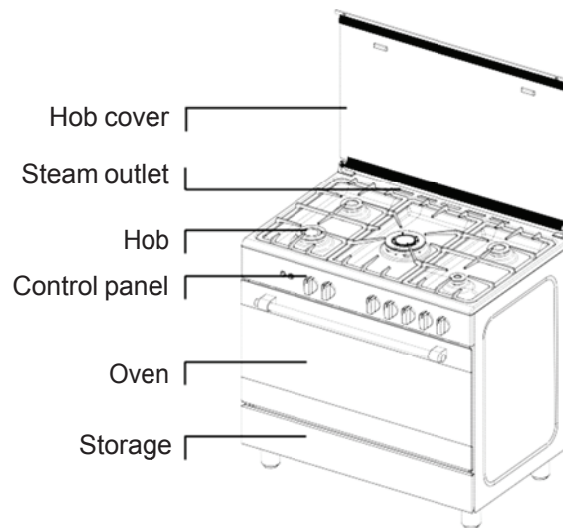
Only leave the oven to cool down with the door closed. The fronts of adjacent units may eventually become damaged even if you only leave the oven door open slightly.

If the oven door seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units will become damaged over time. Keep the seal clean.

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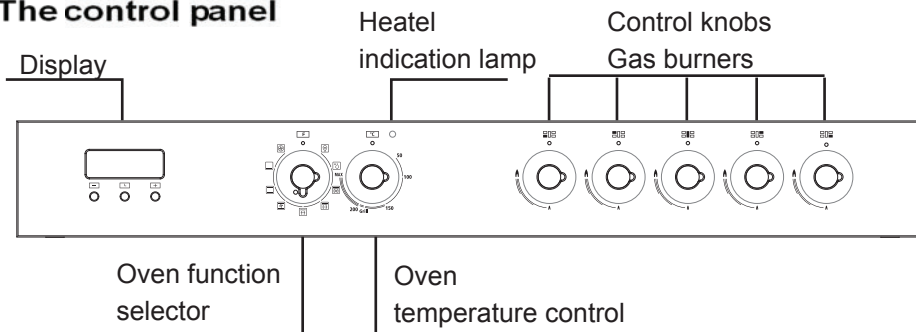
## Your new appliance

Get to know your appliance. You will find information about the control panel and hob, as well as the oven, types of heating and accessories.



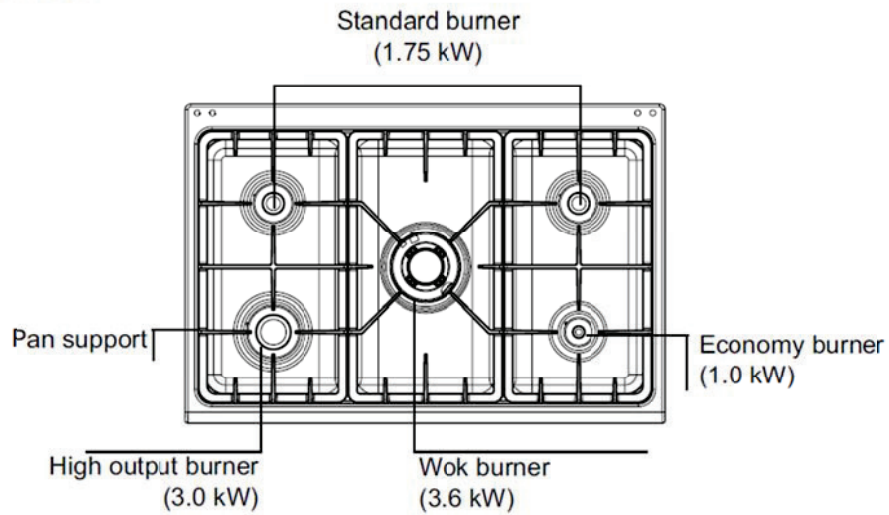
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### The control panel

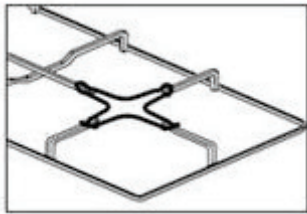




## The hob



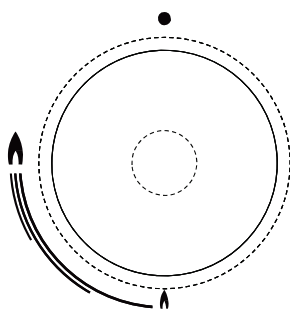
### Gas burners



Gas burners	Pot or pan diameter
urner	8-16 cm
Standard output burner	12-20 cm
High output burner	20-23 cm
Wok burner	23-26 cm

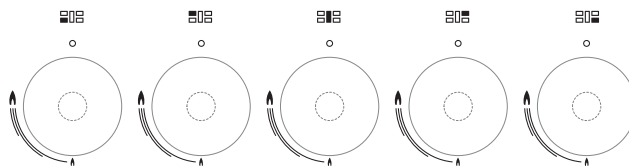
Add this assist pan support to set a pan diameter < 5cm

### Control knobs for gas burners



Adjust the heat setting of the gas burners using the control knobs.

The symbol above the control knob shows you to which gas burner the control knob belongs.



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## The oven

Always keep small children away from the oven while it is in use.

Before cooking for the first time switch the oven on and allow it to heat up while empty. At this point you may notice a slightly odour, this is perfectly normal and occurs as the protective covering which surrounds the insulating panels is gently removed. This covering is designed for transit purposes only and its removal will not affect the performance of your oven.

Prior to use simply wipe the oven interior with a damp cloth, it is then ready for cooking.

### • COOKING METHODS (according to models)

**ELECTRICAL OVEN** : conventional oven (from 50 to MAX)

**MULTIFUNCTION OVEN** : conventional cooking, fan cooking, lower element, grill, fan assisted grill.



Lighting the oven



Defrosting



Conventional cooking : top and bottom heating elements are used together.

Preheat the oven for about ten minutes. This method is ideal for all traditional roasting and baking.

For sealing red meats, roast beef, leg of lamb, game, bread, foil-wrapped food (papillotes), flaky pastry. Mid shelf position recommended.



Fan assisted multilevel oven

Cooking of similar or different foods placed on different shelves (up to 2 levels at a time).



Fan cooking : both top and bottom heating elements are used and the fan

circulates the air inside the oven. Recommended for poultry, pastries, fish and vegetables. Heat penetrates the food better and both the cooking and preheating times are reduced. Different foods can be cooked at the same time in one or more positions. This function provides even heat distribution and does not mix the smells. Allow about ten minutes extra when cooking foods at the same time.




Lower element : using the lower element. Ideal for cooking all pastry based dishes.

This allows you to cook dry tart pastry without over cooking the fruit filling. Use this for flans, quiches, tarts, pâté and any cooking that needs more heat and radiation from below.





Grill : **Caution: In this function the temperature control knob must be set from 50 ° C to Grill position.** Using the top level element. Five minutes

preheating is required to get the element hot. Use the grill when the door is closed.

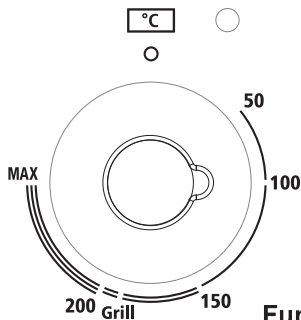
 Fan assisted grilling : **Caution: In this function the temperature control knob must be set from 50 ° C to G to Grill position.** The top heating element is used in conjunction with the fan circulating the air inside the oven. Ideal for cooking thicker food stuffs, whole pieces of meat such as roast pork, poultry, etc. Preheating is necessary for red meats but not for white meats. Place the food to be grilled directly on the shelf centrally, at the middle level.

Slide the drip tray under the shelf to collect the juices. Make sure that the food is not too close to the grill. Turn the food over halfway through cooking.

 Rotisserie (in option) : the top heating element is used in conjunction with the  rotisserie providing the real flavour of a traditional roast.

### Control knob for oven

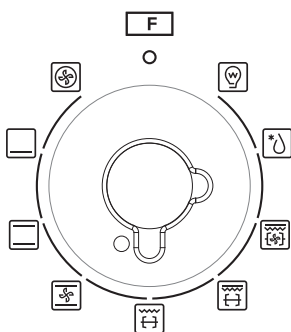
Use this control knob to set the heat output of the oven



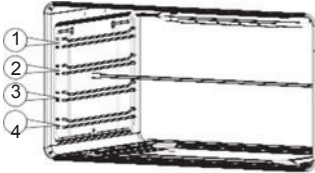
Setting	Meaning
50 - Max	Oven temperature range in °C
50 - Grill	Grill temperature range in °C

### Function selector (according to the models)

Use this knob to set the desired cooking function



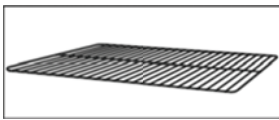
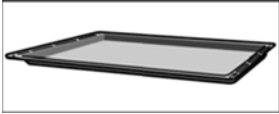
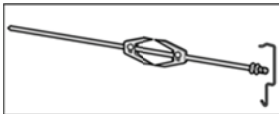
## Accessories



The accessories can be inserted in the oven in 4 different shelf positions.

You can pull the accessories two-thirds of the way out without them tipping. This allows meals to be removed easily.

You can buy accessories from the after-sales service or from specialist retailers.

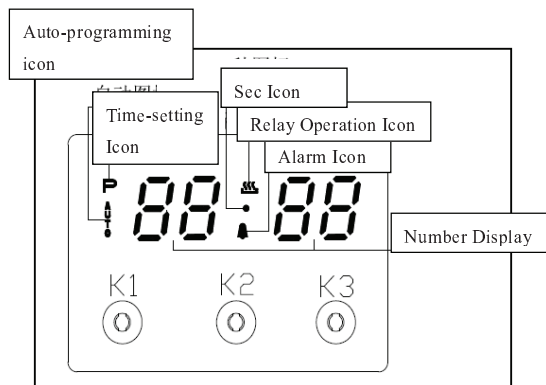
Accessory	Description
	<b>Baking and roasting shelf</b> For ovenware, cake tins, roasts, grilling and frozen meals.
	<b>Enamelled baking tray</b> For moist cakes, pastries, frozen meals and large roasts. Can also be inserted underneath the wire rack or rotary spit and used as a drip tray to collect fat.
	<b>Rotary spit</b> For roasts and large pieces of poultry. Use only in combination with the enamelled baking tray.

## Using the programmer of cooking

### Main functions (for some models)

- 1, Time function, keep the time in 24 hours.
- 2, Make an reservation for the oven work time, and can set anytime in 24 hours.
- 3, Set the oven work time, the longest maybe 10 hours.

### Operation Panel and Instructions (for some models)



#### 1 List of functions

Instructions from left to right: Key1, Key2, Key3.

Key1 Decrease Key

Key2 Mode Key

Key3 Increase Key

Note: Press Key 1 and Key 3 under the setting mode, which changes the time by one minute either up or down. If keep pressing them, the number will be up or down quickly.

#### 2 Icon Instructions

“ Auto-programming icon”: it will flash when setting automatic program and the end of automatic program. If automatic program has been set, after 5s, it will keep lighting up. At the end of automatic program, the flash will be off when resetting the clock or it will keep lighting up when resetting automatic program after 5s.

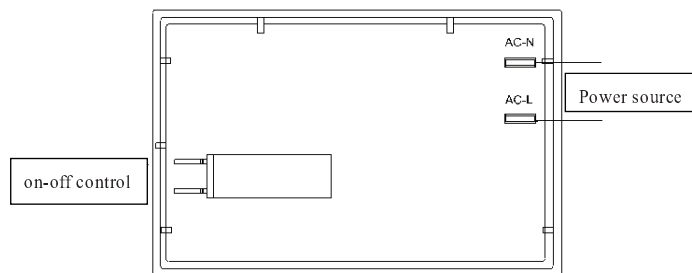
“Time-setting Icon” will flash when setting Beijing time.

“ Sec Icon” and “Alarm Icon” are flashing under the mode of time setting and alarm setting, after 5s of setting, it will turn to lighting up.

“Relay Operation Icon” shows the working state of relays. The icon will keep lighting up if contacts are connected, and will be off if contacts are disconnected.

“Number Display” is LED Nixie Tube.

## Control Function and Instructions



As shown in the picture, on-off control is used to control heating components of oven, the left is power source which can be connected under the 220V.

### 1、 Time Adjustment after Starting up

When the power is on, it shows 12: 00 and flashes. The relay contact is disconnected, auto-programming icon keeps lighting up, time setting icon flashes.

Press K1 or K3 to adjust the present time or press K2 to get into the working mode. The relay contact is connected.

Press K2 by 4 times to get into the present time-setting mode under the common mode.

### 2、 Alarm and Buzz Function

Press K2 once under the common mode: “Alarm Icon” flashes. Press K1 or K3 to adjust the present alarm clock.

5s after adjusting to the time you need, “Alarm Icon” keeps flashing, and will work after setting up. In this case, pressing K1 can know the alarming time( it will show seconds at one last minute).

When alarm counts down to zero, alarming program ends, alarm icon flashes, and the buzzer is buzzing. Press any key to stop the buzzing or it will turn off automatically after 2 minutes.

### 3、 Auto-programming Setting and Instructions

#### ① Semiautomatic program mode

Use this setting for oven working time, automatic heating switch-off at the end of setting time, buzzer will inform the user.

Press K2 twice or three times to get into the auto-programming time setting, “Auto-programming Icon” flashes. Press K1 and K3 to adjust continuous time and end time.

5s after setting, it will work automatically work, “ Auto-programming Icon” keeps lighting up. If continuous time is 0, turn off the relay contact, and “ Relay Operation Icon” is dark, “ Auto-programming Icon” flashes, the buzzer is buzzing.

This mode’s range of continuous time and end time:

**Adjustment range for continuous time:  $> 0$  but  $\leq 10$  hours**

**Adjustment range for end time: present time  $<$  end time  $\leq$  present time + 10 hours**

**If meet this standard: end time = present time + continuous time**

For example: the present time is 2: 00, then the max. end time is adjusted to 12: 00 (2: 00 + 10: 00 = 12: 00. When the end time is adjusted to 12: 00, then the continuous time is 10: 00.

5s after adjusted, automatic program is working. After 10 hours, if continuous time is counting down to 0, turn off the relay contact, and “Relay Operation Icon” is dark, “Auto-programming Icon” flashes, the buzzer is buzzing.

Note:

1. only use this setting for either continuous time or end time.  
For example: the present time is 2: 00, and if let the oven work for 3 hours, set the continuous time to 3: 00, and the end time will automatically change to 5: 00 and vice versa.
2. If the continuous time is equal to 0 or the end time is equal to the present time, it means that the automatic program is over.
3. When the automatic program is over, the continuous time is 0 and the end time is equal to the present time.

## ② Automatic Mode

Use this mode for setting oven’s starting time and end time, which means make an appointment to boot. When the time is over, it will automatically turn off the heating and the buzzer is buzzing to inform the user.

Press twice to get into the continuous time setting mode under the common mode, press three times to get into the end time setting mode.

When the continuous time setting is ok or the end time setting is ok, then press K2 to get into the other kind of automatic program time setting, “ Auto-programming Icon” flashes, press K1 and K3 to adjust continuous time and end time.

5s after automatic program setting, it will automatically work, and “Auto-programming Icon” keeps lighting up. Turn off the relay contact, and the icon is dark. When work until the starting time, the relay contact is connected, the icon is light. When the continuous time is counting down, if the continuous time is 0, turn off the relay contact, “Relay Operation Icon” is dark, “ Auto-programming Icon” flashes, and the buzzer is buzzing.

The continuous time and the end time under this mode will be set as follow:

**Starting time = end time- continuous time**

For example, the present time is 2: 00, set the continuous time to 3: 00, and the end time to 10: 00, then the starting time is 7: 00 (7: 00=10: 00-3: 00) . The relay contact is connected and its icon is light. After working for continuous 3 hours, the continuous time is 0, turn off the relay contact, “ Relay Operation Icon” is dark, “ Auto-programming Icon” flashes, the buzzer is buzzing.

Note:

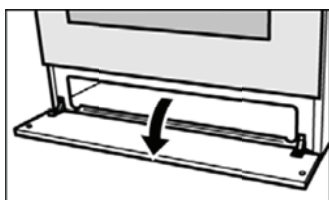
- 1 End time >present time+ continuous time, but ≤23 hours and 59 minutes  
For example: the present time is 2: 00, continuous time is 0:01, then the range for end time is 2:02 (2: 02>2: 00+1)
- 2 Continuous time ≥1 minute, continuous time and end time both will be set.
- 3 If the continuous time is equal to 0 or the end time is equal to the present time, it means the automatic program is over.
- 4 When the automatic program is over, the continuous time is 0, and the end time is the same with the present time.

**4、 Cancel Function**

When semiautomatic or automatic function is starting, press K1 and K3 at the same time which can cancel the automatic mode.( to cancel continuous time and end time).

---

## The storage compartment



Open the storage compartment by folding down the fascia panel.

This compartment can be used to store hob or oven accessories.

**Risk of fire.**

Never leave combustible items in the storage compartment.



---

## Before using for the first time

Please read the following instructions before using your appliance for the first time.  
Remove the appliance packaging and dispose of this appropriately.

---

### Baking out the oven

#### Cooking compartment initial cleaning

Remove the accessories from the cooking compartment.  
Completely remove any leftover packaging, e.g. small pieces of polystyrene, from the cooking compartment.  
Some parts are covered with a protective film. Remove this film.

1. Clean the outside of the appliance with a soft, damp cloth.
2. If the hook-in racks have already been fitted, unhook and remove them. For information on removing the racks, see the section "Removing and refitting hook-in racks."
3. Clean the cooking compartment with warm soapy water.


#### Heating up the oven (according to the model)

To remove the new cooker smell, heat up the oven when it is empty and closed.

1. Put the switch in position  conventional cooking

Set the thermostat to 200 ° C


2. After 25 minutes, switch the oven off by turning the control knob clockwise to position 0 .

1. Put the switch in position  fan assisted multilevel oven

Set the thermostat to 200 ° C

2. After 25 minutes, switch the oven off by turning the control knob clockwise to position 0 .

### Heating up the grill

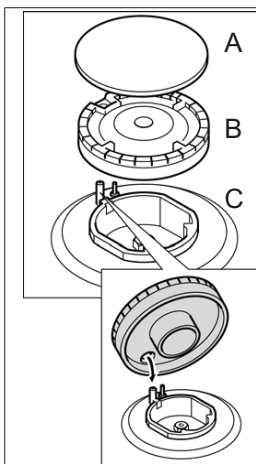
- 1 Put the switch in position grill 
- 2 After 25 minutes, switch the oven off by turning the control knob clockwise to position 0 .

### Rinsing cooking compartment after initial cleaning

Clean the cooking compartment with hot soapy water. Refit the hook-in racks.

---

### Cleaning the burner lids and cups



Proceed as follows:

1. Clean the burner lids (A) and sprayers (B) with water and washing-up liquid.
2. Dry the parts off well.
3. Place the burner sprayers (B) on the cup (C).
4. Place the burner lid (A) exactly on top of the burner sprayers (B).

---

### Cleaning accessories

Before using the accessories, clean them thoroughly using a cloth and warm soapy water.

---

# How to operate your hob


Please note that, in the case of appliances with a hob cover, the burners may only be switched on if the hob cover is open.



---





## Operating gas burners

Make sure that the burner lid always sits exactly on top of the burner cup. The slots on the burner cup must be open. All parts must be dry.


### Switching on the gas burner

1. Press the control knob for the required burner and turn it to position  .  
The gas burner ignites.  
Keep the control knob pressed for a few seconds until the flame stabilises.
2. Adjust the burner to the desired flame setting.

Setting	Meaning
	lowest flame setting
	highest flame setting

The flame is not steady between position  and  . Therefore, always select a position between  and  .

### Switching off the gas burner

Turn the control knob for the required burner to position  .

### If the flame goes out

Switch off the control knob. Wait for one minute and repeat steps 1 to 2.

- G** If the flame goes out, gas will escape. Never leave the gas burner unattended during operation. Ensure that food does not boil over and that there are no draughts when cooking.

### If the gas burner does not ignite

In the event of a power failure or damp ignition plugs, light the gas burner with a gas lighter or a match.

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## Using the rotary spit

The rotary spit can be used to cook joints such as rolled joints and poultry with excellent results. The meat is roasted thoroughly and evenly.

The rotary spit function only when the switch is in position grill.

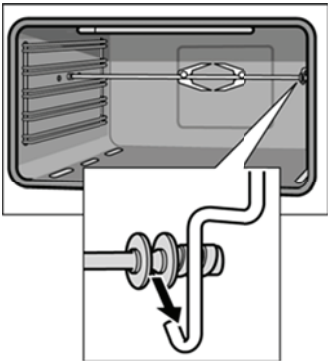
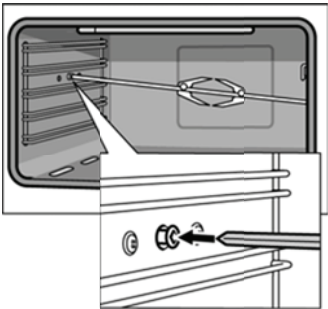
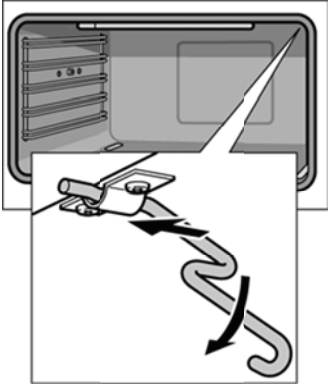
### Preparing joints

Place the joint as centrally as possible on the rotary spit and secure it at both ends with the retaining clips.

You can also truss the joint with string. With poultry, bind the ends of the wings underneath the back and the thighs against the body. This will prevent them from becoming too dark.

Pierce the skin on the underside of the wings to allow the fat to escape.

### Inserting the rotary spit



Insert the rotary spit as follows:

1. Hook the spit holder into the bracket on the ceiling of the cooking compartment.  
If you require to preheat the oven, hook in the holder before preheating.

#### **G**Risk of burns

Never touch the hot surfaces of the cooking compartment or the heating elements.

Children must be kept at a safe distance from the appliance at all times.

Open the appliance door carefully. Hot steam may escape.

2. If the oven has been preheated, only attach the rotary spit if you are using an oven cloth or wearing (thermal) oven gloves. To attach the spit, slide one end into the recessed adapter in the left-hand side panel of the cooking compartment.

3. Hook the other end into the holder.

4. Pour a little bit of water into the baking tray and slide this into shelf position 1 to collect the run-off fat.

## Removing the rotary spit

### G **Risk of burns.**

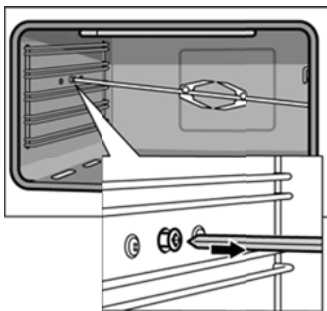
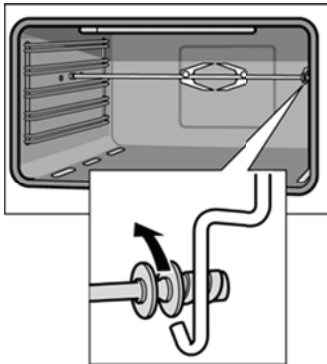
Never touch the hot surfaces of the cooking compartment or the heating elements. Children must be kept at a safe distance from the appliance at all times. Open the appliance door carefully. Hot steam may escape.

### G **Risk of burns.**

Never touch the rotary spit or other accessories directly when they are hot. Always wear oven gloves or heat-resistant gloves when handling hot accessories.

Remove the rotary spit as follows:

1. Carefully open the appliance door. Carefully remove the rotary spit from the holder.



2. Carefully withdraw the rotary spit from the recessed adapter in the side panel and remove it from the oven.
3. Take out the baking tray.

---

## Cleaning and care

- G** Never use high-pressure cleaners or steam jets. Risk of short circuit.

Never use caustic or abrasive cleaning agents. These could damage the surface. If such an agent gets on the front of the appliance, wipe it off immediately with water.

Do not clean any surfaces of the appliance while they are hot.

### Switching on the oven lighting

To make it easier to clean the oven, you can switch on the oven lighting.  
To switch on the lighting, press the function button for oven lighting until it locks into place.

---

## Catalytic cooking compartment panels

The catalytic cooking compartment panels are coated with self-cleaning enamel.

The surfaces clean themselves while the oven is in operation. Larger splashes will only be removed after the oven has been used several times.

### Self-cleaning surfaces

The rear and side walls are protected with catalytic panelling.  
Never clean these surfaces with oven cleaner.

Slight discolouration of the enamel does not affect automatic self-cleaning.

## Using the correct cleaning agent

Do not use cleaning agents that contain abrasive substances or acids, or cleaning aids such as steel wool or stainless steel sponges. These could damage the surfaces.

Appliance parts	Cleaning agent and cleaning aid
Appliance door glass panel	<ul style="list-style-type: none"><li>• Use glass cleaner.</li></ul> <p><b>Risk of injury.</b> The lower edge of the door may have sharp edges. Clean the door and glass panels with care.</p> <ul style="list-style-type: none"><li>• Do not use a glass scraper.</li></ul>
Control panel and knobs	<ul style="list-style-type: none"><li>• Wipe with a damp, soft cloth.</li></ul>
Seal (on the cooking compartment)	<ul style="list-style-type: none"><li>• Use warm soapy water.</li></ul>
Hook-in racks	<ul style="list-style-type: none"><li>• Use warm soapy water.</li></ul>
Cooking compartment Enamelled surfaces	<ul style="list-style-type: none"><li>• Use warm soapy water; Dry off with a soft cloth.</li></ul>
Gas burners Burners	<ul style="list-style-type: none"><li>• Remove the burner cups and lids; use soapy water; allow to dry well.</li><li>• Clean the ignition plugs and thermocouple with a damp cloth or a small, soft brush; allow to dry well.</li><li>• When refitting: Place the burner cup onto the burner. Position the burner lid exactly on the burner cup.</li><li>• The burner lids are coated with black enamel. Over time they will change colour. This does not affect the function.</li></ul>
Appliance exterior Stainless steel surfaces	<ul style="list-style-type: none"><li>• Use warm soapy water; Dry off with a soft cloth.</li><li>• Always remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately.</li><li>• Special stainless steel cleaners are available from the after-sales service or specialist shops.</li></ul>
Glass cover (in front of the oven lighting)	<ul style="list-style-type: none"><li>• Use warm soapy water.</li></ul>
Pan support	<ul style="list-style-type: none"><li>• Use warm soapy water.</li><li>• Do not clean the pan supports in the dishwasher.</li></ul>



Appliance parts	Cleaning agent and cleaning aid
Accessory	• Soak in hot soapy water. Clean with a brush or sponge.

## Cleaning the interior glass of the oven

The interior glass of the oven door can be removed: with the door in the semi-open position, use both hands to remove the glass. After cleaning, refit the the glass by proseeding in reverse order.

### Note

In some models, the glass is screenprinted. In this case, when refitting the glass make sure the screenprinted part is legible when the oven door is opened.

#### The interior glass of the oven

The interior glass of the oven door can be removed: with the door in a semi-open position, remove the screws **A** and **B** and the profile **C** as shown in fig. 9

Use both hands to remove the glass as shown in figures 9A. After cleaning, refit the glass by proceeding in reverse order.

Fig 9

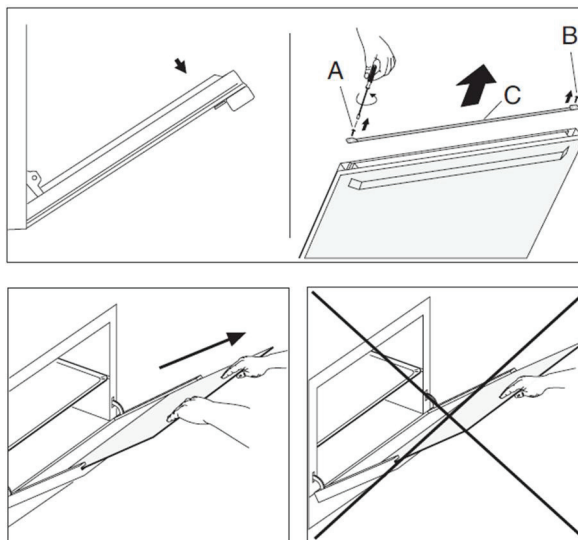
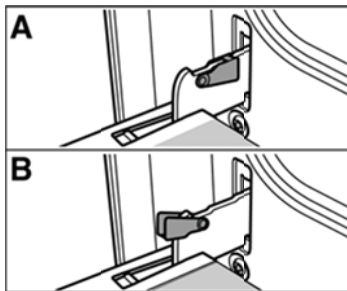


Fig 9A

## Removing and fitting the appliance door

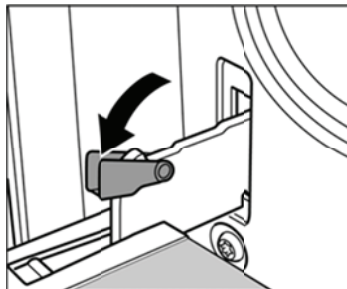
You can remove the appliance door for easier cleaning.



The hinges of the appliance door are each secured by a locking lever. When the locking lever is folded in (A), the appliance door is secured. It cannot be unhinged. If the locking lever is open (B), only the hinge is secured, and you can remove the appliance door.

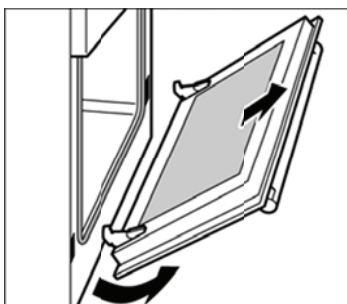
**Risk of injury.**  
Do not reach inside the hinge.

### Removing the appliance door



Proceed as follows:

1. Open the appliance door.
2. Lift up the locking levers on both sides.

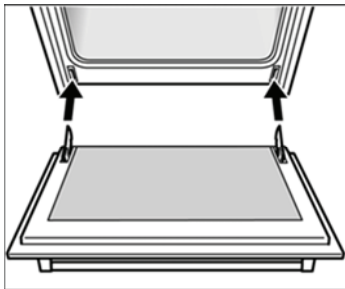


3. Close the appliance door until you feel resistance at an angle of around 15° (in relation to the closed appliance door).
4. Grip the door on either side with both hands.
5. Close the appliance door a little further.
6. Lift the door upwards and at an angle to remove it.

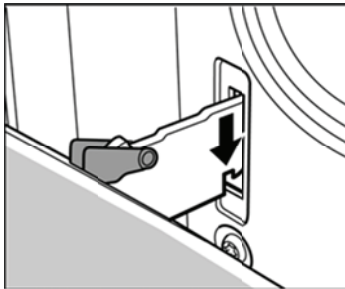
Do not disassemble the door.

### Fitting the appliance door

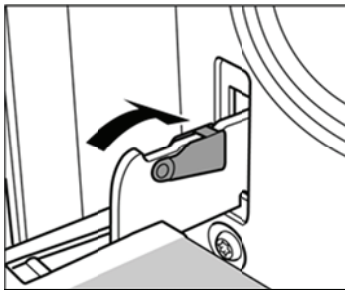
Proceed as follows:



1. Hold the appliance door at an angle.
2. Insert both hinges, left and right, into the supports.



3. Position the door so that the hinge grooves engage on both sides.
4. Open the appliance door.



5. Fold in the locking levers on both sides.
6. Close the appliance door.

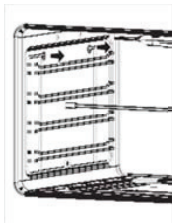
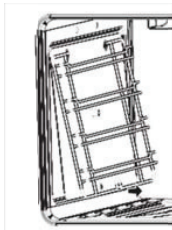
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## Removing and inserting the hook-in racks

You can remove the hook-in racks in order to clean them separately.

The hook-in racks are all fixed to the walls of the cooking compartment at four points.

### Removing the hook-in racks



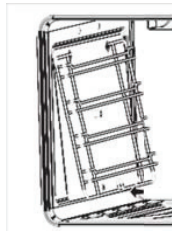
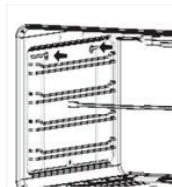
To remove the hook-in racks, proceed as follows:

1. Undo the screw on the bottom the hookin rack.

The lower hooks of the hook-in rack are released.

2. Take hold of the top of the hook-in rack and screw on the screw on the bottom the hook-in rack again.

### Inserting the hook-in rack



To reinsert the hook-in racks, proceed as follows:

1. Insert the upper hooks into the drill holes in the side panel.

2. Pull the hook-in rack slightly downwards and insert the lower hooks into the drill holes.

---

## Faults and the after-sales service

Malfunctions often have simple explanations. Please read the following notes before calling the aftersales service.

<b>Fault</b>	<b>Possible cause</b>	<b>Remedial action</b>
The door panel steams up when the oven is hot.	Normal occurrence; caused by the difference in temperature.	Not possible; this has no effect on oven performance.
The appliance does not work.	Defective circuit breaker	Look in the fuse box and check that the circuit breaker for the appliance is in working order.
	Power cut	Check whether the kitchen light works, for example.
All dishes that are prepared in the oven become burnt very quickly.	Thermostat faulty	Call the after-sales service.
The oven lighting has failed.	Oven light is faulty	Replace the oven light. (see section "Replacing oven light")

Repairs may only be carried out by fully trained after-sales service engineers.

If your appliance is not repaired professionally, you may be exposing yourself to substantial risks.

## Replacing the oven light bulb

**WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock

If the oven light bulb fails, it must be replaced. Replacement heat-resistant bulbs can be obtained from the after-sales service or from specialist retailers. Please specify the SN number of your appliance. Do not use any other type of bulb.

Proceed as follows:

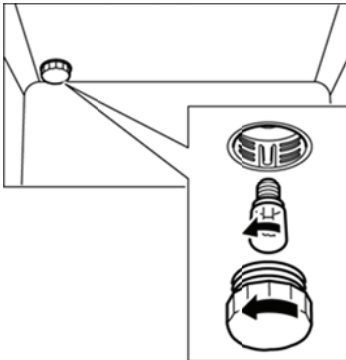
1. Switch off the relevant circuit breaker.
2. Open the appliance door.
3. Lay a tea towel in the cooking compartment if it is cold to prevent damage.
4. Unscrew the glass cover from the bulb inside the cooking compartment by turning it anti-clockwise.
5. Replace the bulb with one of the same type.

Voltage: 230 V


Power: 25 W

Thread: E14

**Temperature resistance: 300°C**



6. Screw on the glass cover again.
7. Remove the tea towel and switch the circuit breaker back on.

Turn the oven switch in position  in order to check whether the oven lighting is working properly.

---

## **Aftersales service**

Our after-sales service is there for you if your appliance needs to be repaired. You will find the address and telephone number of your nearest after-sales service centre in the phone book. The after-sales service centres listed will also be happy to give you the details of an after-sales service point near you.

### **SN number**

Please quote the SN number of the appliance when contacting the after-sales service. These numbers can be found on the rear backboard.

So you do not have to spend time looking for it if there is a fault, you can enter the data for your appliance here now.

---

SN no.

---

After-sales service

---

---

## Tips and tricks

The following are tips and tricks to help you when cooking food in your appliance.

---

### Tips for saving energy

Here are a few tips for saving energy when using the hob and oven.

---

#### Tips on using the hob

##### Suitable cookware diameter

Make sure that the diameter of the cookware is suitable for the diameter of whichever hotplate you are using.

You can find an overview of suitable diameters in the section entitled "Your new appliance - the hob".

The flame of the gas burner must not be larger than the diameter of the cookware.

##### Cookware with lids

Use cookware with a flat bottom.  
If possible, use cookware with lids to save gas.

##### Less water

To reduce the cooking time for e.g. vegetables and potatoes, use less water.

---

#### Tips on using the oven

##### Several cakes

It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two cake tins next to each other.

##### Using residual heat

Where longer cooking times are used, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

##### Closing the appliance door

Always keep the appliance door closed when it is in operation. If you need to open the appliance door, close it again as soon as possible. Otherwise, the temperature will drop and the oven will need to heat itself up again.



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## Tips for using your appliance

The following tips relate to ovenware and cooking and explain what to do if something goes wrong.

### General tips

Since a lower temperature allows more even browning.

Clean the appliance and accessories after each use, once they have cooled down.

Always place baking tins or ovenware in the centre of the wire rack.

Always place cookware in the middle of the hotplate on the hob.

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## Boiling and frying

### Cookware

For dishes which require a lot of liquid, use deep-sided pots so that they do not boil over.

The pan base must be clean, dry and flat.

### Application examples

Method	Power level	
	Gas	Electro*
Heating (depending on quantity)		1-2
Bringing to the boil		6
Simmering (high or low, depending on requirement)		2
Searing		6
Longer frying		4

\* Depending on the model.

## Baking tips

<b>How to confirm whether your sponge cake is cooked through.</b>	Approximately 10 minutes before the end of the baking time stated in the recipe, pierce the highest point of the cake with a wooden skewer. If no cake mixture sticks to the wood, the cake is ready.
<b>The cake collapses.</b>	Next time, use less liquid or bake at a slightly lower temperature. Note the stirring times indicated in the recipe.
<b>The cake has risen high in the middle and less around the edges.</b>	Do not grease the edges of the baking tin. After baking, carefully loosen the cake using a knife.
<b>The cake is too dark on the top.</b>	Place the cake lower in the oven and bake at a lower temperature for slightly longer.
<b>The cake is too dry.</b>	Make tiny holes in the finished cake using a cocktail stick. Then pour fruit juice or an alcoholic drink over the cake. Next time, bake at a slightly higher temperature for less time.
<b>The bread or cake looks good but it is streaked with water inside.</b>	Next time, use less liquid and bake at a lower temperature for slightly longer. For cakes with a moist topping: Pre-bake the base first. Sprinkle the base with almonds and breadcrumbs and then pour the topping on. Take care to follow recipes and baking times.
<b>The pastries are not evenly browned.</b>	Set the temperature slightly lower. Excess greaseproof paper can affect the air circulation. Always cut the greaseproof paper down to the size of the baking tray.

## Tips on using the rotary spit

Place the joint as centrally as possible on the rotary spit and secure it at both ends with the retaining clips.

You can also truss the joint with string. With poultry, bind the ends of the wings underneath the back and the thighs against the body. This will prevent them from becoming too dark.

Pierce the skin on the underside of the wings to allow the fat to escape.