

## BGH 600-520



**1519811**

**ENGLISH**

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**Read this instruction manual before using and keep them available at all times!**

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

Please keep these instructions and give them to future owners of the device.

## 1. Safety

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

All persons using the device must follow the recommendations and instructions in this instruction manual.

### 1.1 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



**DANGER!**

This symbol highlights hazards which could lead to injury.



**WARNING!**

This symbol highlights dangerous situations which could lead to injury or death.



### HOT SURFACE!

This symbol is a warning that the device surface is hot when in use. Ignoring this warning may result in burns!



### CAUTION!

This symbol highlights dangerous situations which could lead to light injuries, or damage, malfunction, and/or destruction of the device.



### NOTE!

This symbol highlights recommendations and information aimed for effective and trouble-free device operation.

## 1.2 Safety instructions

- The device is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.
- Children should be observed to ensure that they are not playing with or starting the device.
- **Never** leave the device unattended when in use.
- Only use the device indoors.
- The device is not adapted for use with an external timer or remote control.
- The device must be operated in correct and safe technical condition only. In case of operational problems disconnect the device from the power supply and contact the service company.

- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements. **Suffocation hazard!**
- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. **Do not attempt to repair the device yourself.**
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.



## **DANGER! Electric shock hazard!**

To avoid the hazard results please follow the safety instructions below.

- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled. Never place the device or other objects on the power cable.
- Do not cover the cable. Keep away the cable from operating range and do not immerse it into water.

- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.
- The supply cable must be disconnected from the socket only by pulling the plug.
- Never carry or lift the device by the supply cable.
- In any case do not open the device housing. In case of electrical or mechanical modifications the **electric shock hazard** will occur.
- Do not use any acid agents and make sure no water ingresses the device.
- **Never** operate the device with moist hands or standing on wet floor.
- Disconnect the device from the electric power supply.
  - when the device is not used,
  - in case of anomalies during operation,
  - before cleaning.



### **WARNING gas supply hazards!**

To avoid the hazard results please follow the safety instructions below.

- Never use the device in case of malfunction or damage and in case of suspicion of malfunction or damage! In such a case, set all gas control knobs to “0” and close the main gas valve! Contact technical service immediately.

- In case of a **smell of gas** immediately close all gas control knobs (set to “0“ position) and close the main gas valve.  
**Do not use open flame! Do not smoke cigarettes!**  
**Do not activate any electrical switches!**  
**Do not use any electrical appliances!**  
**Do not make any phone calls from this building – irrespective of the fact whether it is a fixed or mobile phone!**  
**Ventilate the rooms properly: open all doors and windows wide!**  
**Immediately notify the gas supplier by calling him from the outside of a given building!**
- Regularly control the tightness of the device. **Never** use open flame for this purpose, but only soapsuds (leak detection agent).
- During the operation of the device, children can neither come close to the device nor play in its vicinity.



## **HOT SURFACE! Burn hazard!**

To avoid the hazard results please follow the safety instructions below.

- During the device operation, the housing, gas burners, grates and electric oven become very hot. During the operation only touch the designated handles and switches.
- After switching off the device, its surface remains hot for a long time, therefore before cleaning the device wait until the device fully cools down.



**WARNING! Risk of fire or explosion!**

To avoid the hazard please follow the safety instructions below:

- **Never** use the device near flammable materials (e.g. petrol, spirits, alcohol). High temperature may cause their evaporation and as a result of contact with sources of ignition there may occur a deflagration resulting in personal injury or property damage.
- Do not use the device near flammable objects, e.g. curtains or wall cabinets.
- Overheated fat and oil ignites very fast! Therefore, never leave the device unattended during the preparation of meals with fats or oils (e.g. fries)!
- **Never** clean the appliance with use of flammable liquids. Vapours may cause fire or explosion.
- In case of fire, before taking relevant firefighting measures, disconnect the device from the power supply and close the main gas valve.

**WARNING!** Never use water for fire extinguishing when the appliance is connected to the power supply. **Electric shock hazard!**

When the fire has been extinguished ensure sufficient fresh air inflow.



### 1.3 Use as intended

Every use of the device for a different purpose and/or in a way that diverges from the intended use is not allowed and is assumed as the use against the intended purpose.

Any claims against the manufacturer or their authorized representatives as a consequence of experiencing damage resulting from the use against the intended purpose are inadmissible.

The liability for damage occurred during the use of the device against its intended purpose is borne solely and exclusively by the user.

Safety operation of the device is guaranteed only when it is used for its intended purpose and according to the instructions included in this manual.

**Gas stove with multifunction oven is designed only for preparing appropriate dishes.**

### 1.4 Use against the intended purpose

Any use other than those mentioned in point 1.3 “**Use as intended**“ is assumed as the use against the intended purpose and is not allowed.

The use against the intended purpose may lead to severe injury or damage caused by hazardous voltage, fire or high temperature. It is allowed to use the device to perform only the work described in the instruction manual. Improper use may cause the device damage.

Any manipulation with the device, assembly or maintenance work may be performed exclusively by the authorized service staff.

**Never use the device for heating rooms!**

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## 2. General information

### 2.1 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology.



#### **CAUTION!**

**Read this manual carefully and thoroughly before any operation of the device, and especially before turning it on!**

Manufacturer **is not liable** for any damages or faults caused by:

- violation of advice concerning operation and cleaning;
- use other than designed;
- alterations made by user;
- use of inadequate spare parts.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.

### 2.2 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.



#### **NOTE!**

**The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.**

### 2.3 Declaration of conformity



The device complies with the current standards and directives of the EU. We certify this in the EC declaration of conformity. If required we will be glad to send you the according declaration of conformity.

## 3. Transport, packaging and storage

### 3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

### 3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.



**If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.**

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

### 3.3 Storage

Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

Packages should be stored under consideration of the following:

- do not store outdoors,
- keep it dry and dust-free,
- do not expose it to aggressive media,
- do not expose it to direct sunlight,
- avoid mechanical shocks and vibration,
- in case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly, if required refresh or renew.

## 4. Technical data

### 4.1 Overview of parts

Fig. 1



- |                              |                                      |
|------------------------------|--------------------------------------|
| <b>1</b> Hob                 | <b>8</b> Height-adjustable feet (4x) |
| <b>2</b> Control panel       | <b>9</b> Baking tray (1x)            |
| <b>3</b> Oven light          | <b>10</b> Grilles (2x)               |
| <b>4</b> Shelf guides (4x)   | <b>11</b> Fan                        |
| <b>5</b> Oven glazed doors   | <b>12</b> Body                       |
| <b>6</b> Glass door handle   | <b>13</b> Gas burner (5x)            |
| <b>7</b> Storage compartment |                                      |

## 4.2 Technical specification

Description	Gas stove BGH 600-520
Code-no.:	<b>1519811</b>
Material:	Stainless steel, cooking chamber: enamelled
Model:	<ul style="list-style-type: none"> <li>▪ Type of power supply: gas / electric</li> </ul> <p><b>Gas stove:</b></p> <ul style="list-style-type: none"> <li>▪ Type of hobs: gas</li> <li>▪ Number of hobs: 5</li> <li>▪ Distribution of hobs: 1 x 1 kW, 1 x 3 kW, 2 x 1,75 kW, 1 x 3,8 kW</li> <li>▪ Size of hobs: 4 x 230 x 270 mm, 1 x Ø 350 mm</li> <li>▪ Gas type:               <ul style="list-style-type: none"> <li>- Natural gas H (high calorific), (20 mbar)</li> <li>- Propane nozzles (50 mbar) and natural gas nozzles L (low calorific) (20 mbar) are enclosed</li> </ul> </li> <li>▪ Gas burners:               <ul style="list-style-type: none"> <li>- Single ring burner / triple ring burner</li> <li>- Type of ignition: electronic one-hand ignition</li> <li>- ignition guard</li> <li>- thermoelectric protection</li> </ul> </li> </ul> <p><b>Multifunction oven:</b></p> <ul style="list-style-type: none"> <li>▪ Oven type: electric</li> <li>▪ Oven volume: 104 litres</li> <li>▪ Oven functions:               <ul style="list-style-type: none"> <li>- Circulating air</li> <li>- Grill</li> <li>- Grill + upper heat</li> <li>- Grill + upper heat + fan</li> <li>- Lower heat + fan</li> <li>- Upper / lower heat</li> <li>- Defrosting</li> </ul> </li> <li>▪ Temperature range: 60 °C to 250 °C</li> <li>▪ Number of guide pairs: 4</li> <li>▪ Distance between guide pairs: 70 mm</li> </ul>

<b>Name</b>	<b>Gas stove BGH 600-520</b>
Code-no.:	<b>1519811</b>
Model:	<ul style="list-style-type: none"> <li>▪ Oven properties: <ul style="list-style-type: none"> <li>- Double glazed doors</li> <li>- Timer (5 - 55 min.)</li> <li>- Oven light</li> </ul> </li> <li><b>Equipment properties:</b> <ul style="list-style-type: none"> <li>▪ Extraction connection</li> <li>▪ Type: Upright unit</li> <li>▪ Height-adjustable feet: yes</li> <li>▪ Height-adjustable: 850 x 900 mm</li> <li>▪ Cast iron grilles</li> <li>▪ Storage compartment under the oven: W 660 x D 450 x H 120 mm</li> </ul> </li> </ul>
Gas connected load:	11.3 kW
Oven connected load:	2.495 kW / 230 V 50/60 Hz
Dimensions:	W 900 x D 600 x H 850 mm
Oven dimensions:	W 690 x D 400 x H 340 mm
Weight:	64 kg
Accessories:	2 grilles, 1 baking tray

We reserve the right to make technical changes!

**Tab. 1 Gas categories in selected countries**

Country		Categories	Gas type	Gas pressure (mbar)
AL	Albania	II <sub>2H3B/P</sub>	G20 - G30/G31	20 – 30/30
AT	Austria	I <sub>2H</sub>	G20	20
BE	Belgium	II <sub>2E+3+</sub>	G20/G25 - G30/G31	20/25 - 28-30/37
BG	Bulgaria	II <sub>2H3B/P</sub>	G20 - G30/G31	20 - 30/30
CH	Switzerland	II <sub>2H3+</sub>	G20 - G30/G31	20 - 28-30/37
CY	Cyprus	II <sub>2H3B/P</sub>	G20 - G30/G31	20 - 30/30
		I <sub>3B/P</sub>	G30/G31	30/30
		II <sub>2H3+</sub>	G20	20
CZ	Czech Republic	II <sub>2H3+</sub> II <sub>2H3B/P</sub>	G20 - G30/G31	20 - 28-30/37
DE	Germany	II <sub>2ELL3B/P</sub>	G20	20
		I <sub>2E</sub>	G20	20
DK	Denmark	II <sub>2H3B/P</sub>	G20 - G30/G31	20 - 30/30
EE	Estonia	II <sub>2H3B/P</sub>	G20 - G30/G31	20 - 30/30
ES	Spain	II <sub>2H3+</sub>	G20 - G30/G31	20 - 28-30/37
FI	Finland	II <sub>2H3B/P</sub>	G20 - G30/G31	20 - 30/30
FR	France	II <sub>2E+3+</sub>	G20/G25 - G30/G31	20/25 - 28-30/37
GB	United Kingdom	II <sub>2H3+</sub>	G20 - G30/G31	20 - 28-30/37
GR	Greece	II <sub>2H3+</sub>	G20 - G30/G31	20 - 28-30/37
HU	Hungary	I <sub>3B/P</sub>	G30/G31	30/30
IE	Ireland	II <sub>2H3+</sub>	G20 - G30/G31	20 - 28-30/37
IS	Iceland	I <sub>3B/P</sub>	G30/G31	30/30
IT	Italy	II <sub>2H3+</sub>	G20 - G30/G31	20 - 28-30/37
LT	Lithuania	II <sub>2H3B/P</sub>	G20 - G30/G31	20 - 30/30
LU	Luxembourg	I <sub>2E</sub>	G20	20
LV	Latvia	II <sub>2H3B/P</sub>	G20 - G30/G31	20 - 30/30

Country		Categories	Gas type	Gas pressure (mbar)
MK	Macedonia	II <sub>2H3+</sub> II <sub>2H3B/P</sub>	G20 - G30/G31 G20 - G30/G31	20 - 28-30/37 20 - 30/30
MT	Malta	I <sub>3B/P</sub>	G30/G31	30/30
NL	Niederlande	I <sub>2L</sub> II <sub>2L3B/P</sub> II <sub>2EK3B/P</sub>	G25 G25 - G30/G31 G20 - G25.3 - G30/G31	25 25 - 30/30 20 - 25 - 30/30
NO	Norwegen	II <sub>2H3B/P</sub>	G20 - G30/G31	20 - 30/30
PL	Poland	I <sub>2E</sub>	G20	20
PT	Portugal	II <sub>2H3+</sub>	G20 - G30/G31	20 - 28-30/37
RO	Romania	II <sub>2E3B/P</sub> II <sub>2H3B/P</sub>	G20 - G30/G31 G20 - G30/G31	20 - 30/30 20 - 30/30
SE	Sweden	II <sub>2H3B/P</sub>	G20 - G30/G31	20 - 30/30
SI	Slovenia	II <sub>2H3+</sub> II <sub>2H3B/P</sub>	G20 - G30/G31 G20 - G30/G31	20 - 28-30/37 20 - 30/30
SK	Slovakia	II <sub>2H3+</sub> II <sub>2H3B/P</sub>	G20 - G30/G31 G20 - G30/G31	20 - 28-30/37 20 - 30/30
TR	Turkey	II <sub>2H3B/P</sub>	G20 - G30/G31	20 - 30/30

**In the event of deviations from the values given above, proper functioning of the device is not guaranteed.**

**Tab. 2 Jet and burner properties**

Burner (Ø in mm)	Gas type		Gas pressure (mbar)	Nozzle marking (1/100 mm)	Gas consumption	Power (kW)	
						MAX	MIN
Auxiliary burner Ø 55	Liquefied gas	G30/G31	50	43	73 g/h	1,00	0,30
			28-30/37	52			
	Natural gas	G20	20	72 x	95 dm <sup>3</sup> /h		
				G25	77		



Burner (Ø in mm)	Gas type		Gas pressure (mbar)	Nozzle marking (1/100 mm)	Gas consump- tion	Power (kW)	
						MAX	MIN
Standard burner Ø 75	Liquefied gas	G30/G31	50	58	127 g/h	1,75	0,44
			28-30/37	68			
	Natural gas	G20	20	98	167 dm <sup>3</sup> /h		
				G25	100		
Strong burner Ø 100	Liquefied gas	G30/G31	50	75 S	218 g/h	3,00	0,75
			28-30/37	88			
	Natural gas	G20	20	116	286 dm <sup>3</sup> /h		
				G25	134		
Triple ring burner Ø 130	Liquefied gas	G30/G31	50	77	277 g/h	3,80	1,80
			28-30/37	98			
	Natural gas	G20	20	137	363 dm <sup>3</sup> /h		
				G25	152		

## 5. Installation and operation

### 5.1 Installation instructions



#### CAUTION!

Any installation, connection and maintenance related to the device can be performed only by a qualified, certified technician, according to international, national and local laws.

- Unpack the device and remove the packing material, according to the environmental regulations.
- Mount the supplied feet by screwing them into the designed holes under the device (Fig. 2)

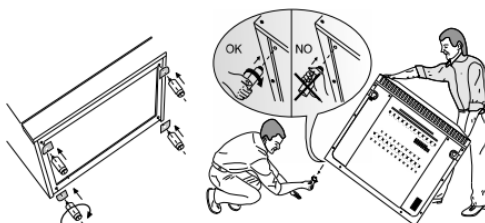


Fig. 2

### 5.1.1 Moving of the device

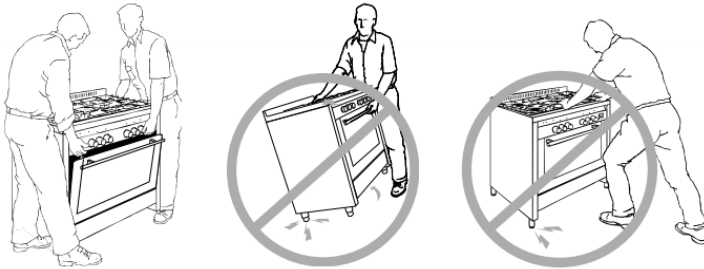


Fig. 3

- The device may be lifted and moved only by two persons working together.
- Do not lift the device by gripping the oven handle, but open the oven doors and lift the device by gripping the upper part of the oven chamber (fig. 3).
- Never push or drag the device.

### 5.1.2 Location

- Discard the complete packing material after unpacking the device.
- Place the device on a dry, level, water- and heat-resistant surface capable of supporting the device weight with its maximum load with food products designed for heating.
- **Never** place the device on the flammable surfaces.
- The installation place must be easily accessible and sufficiently spacious to allow easy operation of the appliance and good air circulation.
- **Never** place the device directly next to walls, furniture or other objects made of flammable materials. Keep a minimum distance of **150 mm** from the side and rear walls. Keep a minimum distance of **750 mm** between the upper surface of the device and surfaces located above it.
- If it is not possible to observe the above mentioned distances, apply protective measures (e.g. heat-resistant coatings), that can resist temperatures of at least **65 °C**.
- Regulate the level and height of the device with adjustable feet. Excessive differences in height or level may have a negative impact on the device's operation.
- **Never** place the device in a damp or wet areas.

- Before starting operations remove the protective film from the appliance. Remove the film slowly in order not to leave the glue residues. Any glue residues may be removed with use of a suitable solvent.



**CAUTION!**

Never remove the rating plate or any warning signs from the appliance.

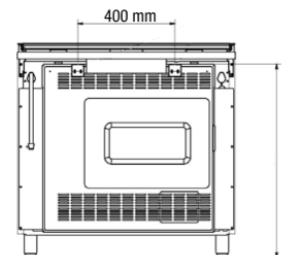
### 5.1.3 Stabilizer



**NOTE!**

To avoid tilting of the device forward, install the rear stabilizer. The required angles, dowels and screws are supplied.

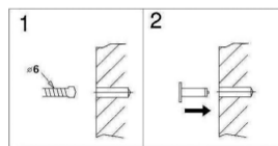
- The oven protection wall is located at the rear of the device. Carefully measure the H distance to the highest point of the protection wall from the floor (**A**).



**A**

Fig. 4

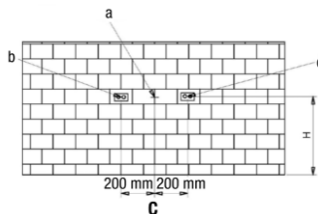
- Use the measured H value to mark the drill holes for dowels on the wall at which the device will be installed (**B**).



**B**

Fig. 5

- Furthermore, mark on the wall the centre of the gas stove at the same height as the previously measured H value (**C**).
- Drill the holes in the wall.



**C**

Fig. 6

- Now, mount both bracket spacers 400 mm apart (200 mm from the marked centre), each with 2 screws and place the gas stove at the wall below two brackets (**D**).

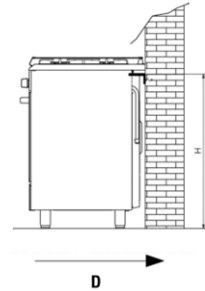


Fig. 7

## 5.1.4 Room ventilation



### CAUTION!

In accordance with regulations, the device can only be installed in spaces equipped with permanent ventilation, which prevents the accumulation of exhaust products harmful to health.

- The space where the device is to be installed **must** be of sufficient air capacity for the proper combustion of gas. Proper combustion requires an airflow of **at least 2 m<sup>3</sup>/h per kW** of power rating (see the device's rating plate for information).
- Air intake must from directly from the outside via permanent openings or circulation channels connected to a space containing clean air.

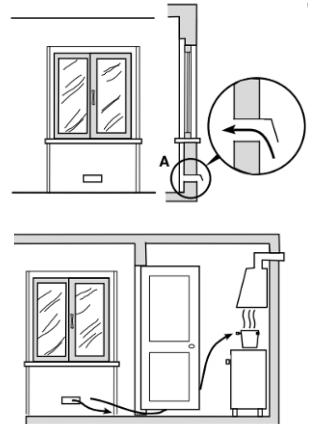


Fig. 8

## 5.1.5 Electrical connections



### **DANGER! Electric shock hazard!**

**The device can cause injuries due to improper installation!**

**Before installation and connecting the local power grid specification should be compared with that of the device (see rating plate). Connect the device only in case of compliance!**

- Before connecting the device to the electricity network ensure that the voltage and frequency values given on the rating place match those of the existing electrical installation.  
**Voltage tolerance is  $\pm 10\%$ .**
- The connection to the electricity network must conform to all international, domestic and local regulations.
- The device is equipped with a 3 x 1.5 mm<sup>2</sup> cable with plug.
- The socket's electrical circuit must be secured to a minimum of 16A. Only connect the device to a wall socket; do not use extension cords or power strips to avoid the risk of overheating and fire.
- Locate the device so that the plug is easily accessible for the device to be quickly disconnected if the need arises.

## 5.1.6 Gas connection

- The device has been produced and verified for use with the type of gas given on the rating plate. Ensure before installation that the local gas source (type and pressure) are compliant with the device's parameters.
- At the place of installation which is publicly accessible, accident prevention regulations and safety rules in case of fire and panic must be observed.
- A certified gas shut-off valve must be installed at the gas connection, in the easily accessible place between the gas supply network and the device, to be able to shut the gas supply off at any moment if necessary.
- The gas connection is located at the rear of the device.
- The connection to the gas supply network or gas container can be performed using various types of hoses (metal or rubber hose).

### **Connection with a metal hose**

- The metal hose is connected to the threaded coupling at the rear of the device which includes a gasket (Fig. 9).
- The maximum hose length is 2 metres.
- Make sure that the hose does not touch hot elements of the oven.
- The metal hose cannot be bent or stretched. It is allowed to use only such hose which comply with installation regulations.

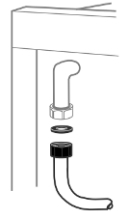


Fig. 9

### **Connection to a gas bottle**

If the device is connected to a gas bottle, it should be equipped with a pressure reducer, and connections installed in accordance with local regulations. When connecting to a gas bottle be sure to remember:

- the hose to the gas connection cannot exceed a length of 1 m;
- the pressure reduction connection must be directed to the outside;
- the hose must not come into contact with hot surfaces of the device (the rear or top of the device, oven, etc.);
- the gas bottle must not touch the side bordering with the oven.
- After cooking/baking, always close the gas bottle valve.



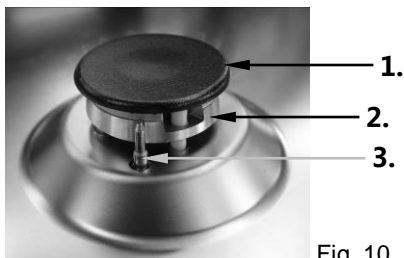
### **CAUTION!**

**After installation, check that the connections are tightly fitted. Do not use a flame to inspect the gas installation seals, but use a soap solution instead.**

### **5.1.7 Adaptation for another gas type**

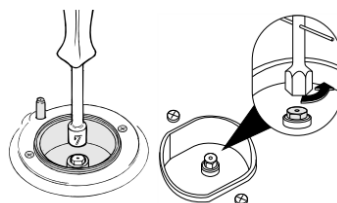
- The unit has been designed and certified for use with the gas type listed on the rating plate (natural gas).
- The device can be adapted to other gas types as necessary using special jets and settings. The device comes equipped with jets for liquid gas adaptation.
- Disconnect the device from its electricity source and close off the gas supply if you choose to adapt the unit.

- When changing the jets, observe the following instructions:



1. Burner shield
2. Burner
3. Thermal element

- remove the grill from the cooking surface;
- remove the burner shield from the burner;
- remove the jet using a 7 mm wrench;
- replace the removed jet with one appropriate for the type of gas;



- see information for the type of gas and jets in the “**Jet and burner properties**” table on p. 49, 50;
- mount the burner and replace the burner shield over it;
- adapt all burners according to the above instructions;
- when finished, replace the grills on the cooking surface.

### 5.1.8 Setting of the minimum power of gas burners

- The reduced (minimum) power is factory set. After replacing the nozzle to adjust to the available gas or particular pressure conditions in the supply network, it may be necessary to change the minimum power settings.
- Adjust settings in the following way:
  - ignite the burner and let it burn for ca. 10 minutes with maximum power;
  - turn the burner control knob to the minimum position;
  - pull out the control knob;
  - set the minimum position using a small screwdriver by turning the bypass screw clockwise, until obtaining the required flame power;
- Replace the control knob and quickly turn it from the maximum position to the minimum position and check the flame. Make sure that it still allows for correct heating of the thermocouple. If not, correct again the minimum flame setting.
- After replacement of nozzles or other adjustments, always make sure that the flame is blue, stable and soundless, and that it does not separate from the burner, and there is no back burning while changing from the large flame to small flame.

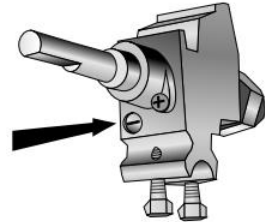


Fig. 12



#### CAUTION!

The device functions properly only when the pressure in the gas installation is within the values given in the table labeled “Gas categories in selected countries” on pp. 48, 49.



#### CAUTION!

Properly reassemble all parts after making alterations or recalibrating the device to ensure it is prepared for further use.

Inspect gas installation seals using a soap solution, never by using an open flame.

After adaptation, remove the old sticker with regulation values and replace it with a new one appropriate for the new gas type.



## 5.2 Tips for the user



### CAUTION!

Carefully read this operation manual as it contains instructions for safety and operation of the device.

Keep the operating manual handy, to allow access to it at any moment.

The defective installation, operation errors and maintenance and cleaning mistakes as well as any modifications may cause the incorrect operation, damages and injuries.











- Before first use, clean the device in accordance with the instructions given in 6 “Cleaning and maintenance”.
- Before first use, inspect the installation and stability of the device, as well as the installations and connections to the gas and electricity supply.

### 5.2.1 Control panel

Description of user controls (from left to right)



Fig. 13

A 	Oven heating indicator		Oven temperature control knob
B 	Oven operation indicator		Triple ring burner control knob centre
	Standard burner control knob rear left		Auxiliary burner control knob front right
	Strong burner control knob front left		Standard burner control knob Rear right
	Oven control knob		Timer knob

## 5.2.2 Gas cooker

### *Position of burners on the hob*



Fig. 14

- ① Strong burner
- ② Standard burner
- ③ Triple ring burner
- ④ Auxiliary burner

### *Ignition of gas burners*

- In order to ignite a gas burner, press the appropriate burner control knob and turn it counterclockwise to the position with the maximum gas flow (big flame symbol).
- Hold the control knob pressed for ca. 10 seconds until the flame ignites.
- After ignition, adjust the flame by turning the control knob only between the large and small flame, and never between the large flame and OFF position (o).



Fig. 15

- In case of an accidental flame loss (e.g. draught, spilled liquid, etc.) the safety valve will shut off the gas supply.

### *Instructions and advice*

- Avoid the flame exceeding the cooking pot edge.
- When the contents of the cooking pot starts boiling, reduce the flame to lower level to avoid extinguishing the flame by the boiling over contents of the pot.
- Be very careful when heating of fats and oils during cooking, as they may ignite when overheated. **Danger of burns!**



Fig. 16

- Use only cooking pots with flat bottom.
- Place the cooking pot on the grate in such a way that the flame is located in the centre.
- To reduce the gas consumption and utilize burners in a more optimum way, use the cooking pots and pans of the appropriate diameter corresponding to individual gas burners, as presented in the table below.

Gas burner / $\varnothing$ in cm	Min. $\varnothing$ (cm) of the cooking pot	Max. $\varnothing$ (cm) of the cooking pot
Strong burner / 10	20	24
Standard burner / 7.5	16	20
Triple ring burner / 13	24	28
Auxiliary burner / 5.5	10	14



## CAUTION!

If the device remains unused for longer periods of time or is damaged, close the main gas valve located outside the device.

The device should be inspected by a specialist every 6 months.

### 5.2.3 Electric multifunction oven

- Before turning the oven on, ensure only the required equipment for a particular cooking/baking process is located inside (generally the grill-shelf is sufficient to place cookware with food products on).
- Before first use, clean it in accordance with the instructions given in **6 "Cleaning and maintenance"**.
- Before first use, heat the empty oven at the highest temperature for 60 minutes to remove all greases and other leftovers from the production process that occur in new devices. Ventilate the space in which the device is used.
- Pre-heat the device for at least 15 minutes before placing food products inside.
- For best cooking/baking results, ensure each food product is prepared with the proper

*temperature,*  
*function,*  
*time,*  
*placement*

### Temperature adjustment

- Use the temperature control knob to set the required temperature for cooking / baking for a given dish within the range from 60 °C to 250 °C / MAX.
- The red heating indicator on the control panel comes on and stays on during heating of the device and goes off after reaching the set temperature.
- Now place the dish to the preheated oven.
- When the temperature in the oven drops, the operation indicator comes on again and the device is heated to the set temperature.



Fig. 17

### Functions

- Depending on the selected food to be prepared, select one of the oven functions by turning the oven control knob clockwise to the desired position. The red oven operation indicator comes on immediately after setting one of the functions.



**Oven light** comes on after activating the oven control knob. Oven light is on during the operation of the oven and goes off when the oven control knob is turned to the “o” position.







Fig. 18



### NOTE!

Each of the following functions may be used only in combination with the appropriate temperature settings.

	<p><b>Defrosting with fan</b> Fan is switched on without heating resistors. Fast and optimum defrosting during a few minutes.</p>
	<p><b>Upper / lower heat</b> Heat is generated by lower and upper heating resistors of the oven. This function is designed for sweet pastries and traditional recipes.</p>
	<p><b>Lower heat + fan</b> Heat from the lower heating resistor is evenly distributed; this function is recommended for finishing of heat treatment and sterilizing.</p>

	<b>Grill + upper heat + fan</b> Optimum for grilling meat and fishes.
	<b>Grill + upper heat</b> For grilling large surface dishes.
	<b>Grill</b> For roasting and toasting of dishes.
	<b>Circulating air</b> Fan ensures the air circulation inside the oven chamber and allows for even heat treatment on all levels without transfer of smell.

## Cooking/baking time

- Cooking/baking time depends on the type and amount of food, preferences and experience.
- Cooking time can be set within a range of 5 – 55 minutes by turning the time dial clockwise to the desired condition.
- After the time has elapsed, an alarm will sound.



Fig. 19



### CAUTION!

When finished using the oven, return all dials (time, temperature and function) to the position marked “o”.

## Levels

- The oven offers **4 levels**:  
**1 lower, 2 middle, 1 upper.**
- The middle levels are appropriate for most tasks, as this level offers stable temperatures matching the settings on the temperature dial.



Fig. 20

## Tips and advice

- Times given in recipes may be adjusted depending on the size of portions and use of cookware made of various materials and thicknesses (glass, aluminum, steel, etc.).
- When preparing delicate dishes or when using cultivators, avoid opening the glass oven door to prevent drops in internal temperature.
- To save energy during long cooking cycles, turn the oven off several minutes sooner than indicated in the recipe and do not open the oven door to retain heat. The oven's insulation will ensure excellent cooking/baking results.

## 6. Cleaning and maintenance



### **WARNING!**

**Before cleaning set the gas control knobs in “0” position and close the main gas valve.**

**Set all oven control knobs in “o” position and disconnect the device from the power supply (pull the plug from the socket!).**

**Leave the device to cool down completely.**

**Never use water jet to wash the device.**

**Make sure that no water gets into the device.**

## Cleaning

- For best results and hygiene, clean the device every day when finished using the device.

### ***Gas cooking surface***

- Remove the grills and gas burner shields.
- Clean the cooking surface using a soft cloth or sponge with warm water. A mild cleaning agent (e.g. washing-up liquid) can be used if needed. Next, dry the cooking surface.

- The grills and gas burner shields can be cleaned with a soft cloth or sponge and a mild cleaning agent (e.g. washing-up liquid). A brass-wire brush can be used for tough dirt or grease. Rinse the grills and gas burner shields thoroughly with clean water, then dry.
- After cleaning the grills and burner shields, replace them before igniting a burner.

### **Multifunction oven**

- Shelf guides and oven chamber should be thoroughly cleaned with warm water, soft cloth or sponge and a mild cleaning agent appropriate for enamelled surfaces. Thoroughly rinse with clean water, paying attention not to leave any cleaning agent residues. Then, dry the oven changer and shelf guides.
- Do not use any abrasive clothes or other products which may damage the oven surface.

### **Oven glazed doors**

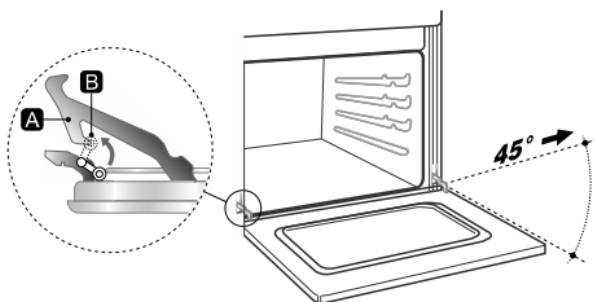


Fig. 21

- In order to make cleaning of the oven chamber easier you may detach the oven glazed doors (Fig. 21). Proceed in the following way:
  - fully open the oven glazed doors;
  - lift the lever **B** and grab the oven glazed door with both hands near hinges **A**;
  - lift the oven glazed door until they are at 45° angle to the oven and then pull them out;
- Clean the oven glazed doors with soft cloth and a mild cleaning agent. Wipe dry with a dry cloth.
- After cleaning, reinstall the oven glazed doors by placing hinges **A** into the grooves at the bottom and locking with the lever **B**.

### ***Inner pane of the oven glazed doors***

- If necessary, you may take out the inner pane of the oven glazed doors. This action may be performed only when the device is cold.
- To remove the inner pane from the oven cover, perform the following steps (Fig. 22):
  - slightly open the oven glazed doors;
  - simultaneously press black buttons near the side brackets of the oven glazed doors and move them up;
  - remove the upper profile of the oven glazed doors;
  - pull out the inner pane by pulling it towards you.

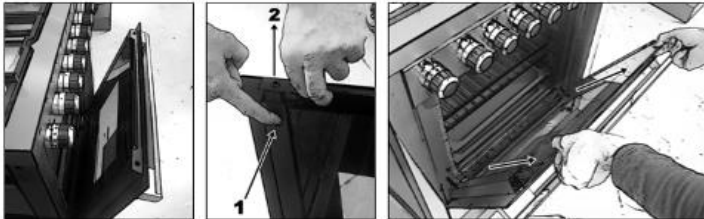


Fig. 22

- Clean the inner pane of the oven glazed doors with a soft, moist cloth and a mild cleaning agent. Do not use any abrasive cleaning agents or sharp metal scrapers to clean the inner pane, as they may scratch the glass surface and lead to glass cracking.
- To reattach the inner pane proceed in the reverse order (Fig. 23). Make sure that the inner pane is installed correctly in regard to the side brackets and that VIT inscription is in the lower corner marked with an arrow, and then reattach the profile of the oven glazed doors.

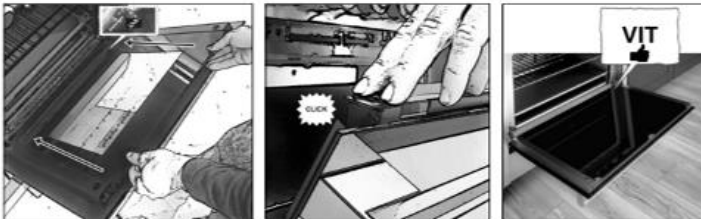


Fig. 23



## *Housing*

- To clean the stainless steel surface (housing and cooking surface), use only **special stainless steel cleaning substances**. Using inappropriate substances may cause corrosion.
- **Do not** use substances containing chlorine (bleach, hydrochloric acid, etc.).
- After cleaning, dry and polish with a dry cloth.

## **Instructions for maintenance**

- Inspect all of the device's control and safety mechanisms regularly.
- Check the burner's ignition and its functioning at the lowest flame level.
- Inspect the tightness of the gas installation's seals.
- Regularly check whether the gas burner caps are lying flat and correctly on burner crowns. Holes in gas burner crowns cannot be blocked by bubbling dishes or cleaning agent residues!
- Check the power cord regularly for damage. Do not use the device if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.



### **CAUTION!**

**To ensure safe operation of the device, have it inspected regularly (at least once a year) by an authorized specialist center. You may wish to sign a maintenance agreement.**

## 7. Malfunction

- In case of damage or malfunction disconnect the device from the power supply and close the main gas valve.
- **Do not** open the device housing.
- Notify the technical service or contact the sales agent, by providing the following data:
  - type of malfunction;
  - article number and serial number (read from the rating plate on the back wall of the appliance).
- If the lighting inside the oven does not work, replace the oven light bulb in the following way:
  - Make sure the device is disconnected from the power supply.
  - Wait for the device to cool down.
  - Unscrew the protective cap A of the oven light bulb.
  - Unscrew the damaged oven light bulb (B) and replace it with an oven light bulb of similar power and resistant to high temperature (300 °C).
  - Screw the protective cap A of the oven light bulb by turning clockwise.

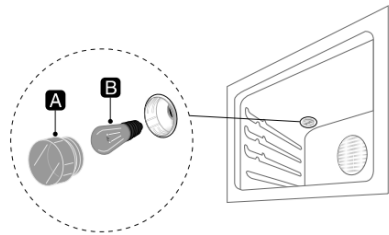


Fig. 24

## 8. Waste disposal

### Old devices



The electric devices are marked with this symbol. You must not dispose of electric devices with household waste. When the device may not be longer used each consumer is obliged to dispose of the device at the dedicated local collection point, separately from household waste.



### NOTE!

Electric devices should be used and disposed of properly to prevent the impact on the environment.

- Disconnect the device from the power supply and remove the power cord from the device.