

Montpellier

THE PERFECT BALANCE OF FUNCTION AND STYLE

LAUNDRY - DISHWASHING - COOKING - COOLING

Installation and Operating Instructions



100cm Dual Fuel Range Cooker MDF100 K/S - Black or Silver

Please read these instructions carefully before attempting to install or use this appliance.
We recommend that you keep these instructions in a safe place for future reference.

Welcome

Thank you for choosing this Montpellier Freestanding Range Cooker.

Our cookers have been designed to provide you with the best combination of style, reliability and performance to give you years of trouble-free use.

You may be familiar with a similar product, but please take time to read these instructions carefully before installing or using your Range Cooker to ensure you get the most from your purchase.

We recommend that you keep this manual in a safe place for future reference.

Your cooker is covered by a comprehensive two year Parts & Labour Guarantee. In the unlikely event that you experience a problem with your Range Cooker, you can rest assured that you are fully protected against the cost of repairs for the first 24 months. Please note that any claim must be accompanied by the model reference number, serial number and proof of purchase.

To activate your guarantee, you will need your product serial number. This can be found on the rear of the machine.

There are two ways to register your Guarantee:

- **Online:** Visit the Support page on our website and complete the online Product Registration form. www.montpellier-appliances.com
- **By Post:** Simply detach and fill in the form provided, attach a stamp and send it in the post. Don't forget to include your e-mail address so that we can send confirmation through to you.



Note: We are unable to take registrations over the phone.

2
YEAR
GUARANTEE
— PARTS & LABOUR —
ACROSS ALL OUR MODELS
Montpellier
www.montpellier-appliances.com

Please read this user manual first!

Dear Customer,

Thank you for purchasing this Montpellier product. We hope that you get the best results from your product which has been manufactured with high quality and state-of-the-art technology. Therefore, please read this entire user manual and all other accompanying documents carefully before using the product and keep it as a reference for future use. If you handover the product to someone else, give the user manual as well. Follow all warnings and information in the user manual.

Remember that this user manual is also applicable for several other models. Differences between models will be identified in the manual.

Explanation of symbols

Throughout this user manual the following symbols are used:



Important information or useful hints about usage.



Warning of hazardous situations with regard to life and property.



Warning of electric shock.



Warning of risk of fire.



Warning of hot surfaces.

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1 Important instructions and warnings for safety and environment

This section contains safety instructions that will help protect from risk of personal injury or property damage. Failure to follow these instructions shall void any warranty.

Intended use

CAUTION

- This appliance is designed for cooking food (baking, roasting, grilling of food and defrosting) and is intended for indoor domestic household and static home use only.
- This appliance should not be used for any other purpose or in any other application, such as for non-domestic use or in a commercial environment.
- In addition this appliance is not suitable for use on any type of boat (offshore, inland waterway, canal boat or houseboat), caravans or motor homes. Installation in static caravans and mobile homes is permitted.
- Incorrect installation environments will void the guarantee.
- This appliance should not be used for warming plates under the grill, drying towels, dish cloths etc. by hanging them on the oven door

handles or for room heating purposes.

- The manufacturer shall not be liable for any damage caused by improper use or handling.

General safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

- The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction. Children being supervised not to play with the appliance.
- Never place the product on a carpet-covered floor. Otherwise, lack of airflow beneath the product will cause electrical parts

to overheat. This will cause problems with your product.

- Installation and repair procedures must always be performed by Authorized Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty. Before installation, read the instructions carefully.
- Do not operate the product if it is defective or has any visible damage.
- Ensure that the product function knobs are switched off after every use.
- If the product is handed over to someone else for personal use or second-hand use purposes, the user manual, product labels and other relevant documents and parts should be also given.

Safety when working with gas

- Any works on gas equipment and systems may only be carried out by authorised qualified persons who are Gas Safe registered.
- Prior to the installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- This appliance is not connected to a combustion products or evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation; See
- The use of gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example increasing the level of the mechanical ventilation where present.
- Gas appliances and systems must be regularly checked for proper functioning. Regulator, hose and its clamp must be checked regularly and replaced within the periods recommended by its manufacturer or when necessary.
- Clean the gas burners regularly. The flames should be blue and burn evenly.
- Good combustion is required in gas appliances. In case of incomplete combustion, carbon monoxide (CO) might develop. Carbon monoxide is a colourless,

odourless and very toxic gas, which has a lethal effect even in very small doses.

- Request information about gas emergency telephone numbers and safety measures in case of gas smell from your local gas provider.

What to do when you smell gas

- Do not use open flame or do not smoke. Do not operate any electrical buttons (e.g. lamp button, door bell and etc.) Do not use fixed or mobile phones. Risk of explosion and toxication!
- Open doors and windows.
- Turn off all valves on gas appliances and gas meter at the main control valve, unless it's in a confined space or cellar.
- Check all tubes and connections for tightness. If you still smell gas leave the property.
- Warn the neighbours.
- Call the fire-brigade. Use a telephone outside the house.
- Call the Gas Emergency Services immediately on 0800 111 999. If you have door or gates that are secured by an electric lock, or entry phone, please open these manually.
- Do not re-enter the property until you are told it is safe to do so.

Electrical safety

- If the product has a failure, it should not be operated unless it is repaired by the Authorized Service Agent. There is the risk of electric shock!
- Only connect the product to a grounded outlet/line with the voltage and protection as specified in the "Technical specifications". Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.
- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!
- The product must be disconnected during installation, maintenance, cleaning and repairing procedures.
- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Only use the connection cable specified in the "Technical specifications".

- The appliance must be installed so that it can be completely disconnected from the mains supply. The separation must be provided by a switch built into the fixed electrical installation, according to construction regulations.
 - Rear surface of the oven gets hot when it is in use. Make sure that the gas/electrical connection does not contact the rear surface; otherwise, connections can get damaged.
 - Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
 - Any work on electrical equipment and systems should only be carried out by authorized and qualified persons.
 - In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off appropriate switch in the consumer unit in your home.
 - Make sure that fuse rating is compatible with the product.
- elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
 - Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
 - Food Poisoning Hazard: Do not let food sit in oven for more than 1 hour before or after cooking. Doing so can result in food poisoning or sickness.
 - Do not place any flammable materials close to the product as the sides may become hot during use.
 - During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
 - Keep all ventilation slots clear of obstructions.
 - Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
 - Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat

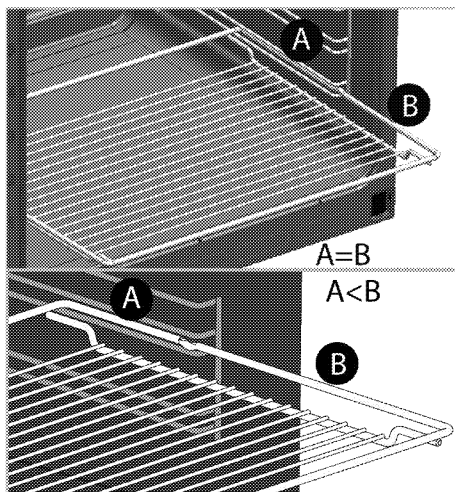
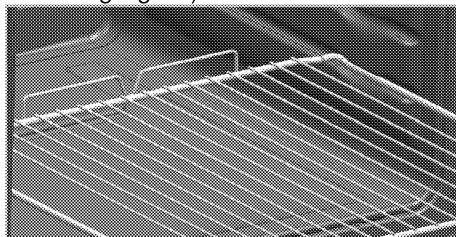
Product safety

- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating

accumulation might damage the bottom of the oven.

- Don't line the grill pan with aluminium foil, as this could result in an increase risk of fire or damage to your cooker.
- 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 as this may cause an electric shock.
- (Varies depending on the product model.)

Placing the wire shelf and tray onto the wire racks properly
It is important to place the wire shelf and/or tray onto the rack properly. Slide the wire shelf or tray between 2 rails and make sure that it is balanced before placing food on it (Please see the following figure).



- Do not use the product if the front door glass removed or cracked.
- Do not use the oven handle to hang towels for drying. Do not hang up towel, gloves, or similar textile products when the grill function is at open door.
- Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.

- Place the baking paper into the cooking pot or on to the oven accessory (tray, wire grill etc) together with the food and then insert all into the preheated oven. Remove the excess parts of the baking paper overflowing from the accessory or the pot in order to prevent the risk of touching the oven's heating elements. Never use the baking paper in an operating temperature higher than the indicated value for the

baking paper. Do not place the baking paper directly on the base of the oven.

- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- Product must be placed directly on the floor. It must not be placed onto a base or a pedestal.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **WARNING:** Danger of fire: Do not store items on the cooking surfaces.

Prevention against possible fire risk!

- Ensure all electrical connections are secure and tight to prevent risk of arcing.
- Do not use damaged cables or extension cables.
- Ensure liquid or moisture is not accessible to the electrical connection point.

- Ensure the gas connection is sound and not likely to cause a gas leak.

Safety for children

- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- Electrical and/or gas products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- Do not place any items above the appliance that children may reach for.
- When the door is open, do not load any heavy object on it and do not allow children to sit on it. It may overturn or door hinges may get damaged.

Disposing of the old product

Compliance with the WEEE Directive and Disposing of the Waste Product:



This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).

This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.

Compliance with RoHS Directive:

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

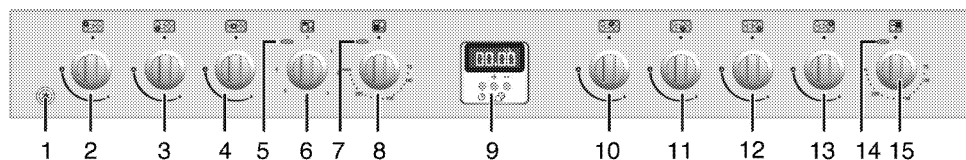
- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

2 General information

Overview



- | | | | |
|---|------------------------|---|---------------|
| 1 | Burner plate | 4 | LHS Main oven |
| 2 | Control panel | 5 | Lower part |
| 3 | LHS Top cavity - Grill | 6 | RHS oven |



- | | | | |
|----|-----------------------------------|----|------------------------------|
| 1 | Ignition button | 12 | Auxiliary burner Front right |
| 2 | Auxiliary burner Rear left | 13 | Rapid burner Rear right |
| 3 | Rapid burner Front left | 14 | Thermostat lamp for RHS oven |
| 4 | Wok burner Middle | 15 | Oven knob for RHS oven |
| 5 | Thermostat lamp for LHS top oven | | |
| 6 | Grill knob for LHS top grill | | |
| 7 | Thermostat lamp for LHS main oven | | |
| 8 | Oven knob for LHS main oven | | |
| 9 | Digital timer | | |
| 10 | Normal burner Middle- rear | | |
| 11 | Normal burner Middle front | | |

Package contents

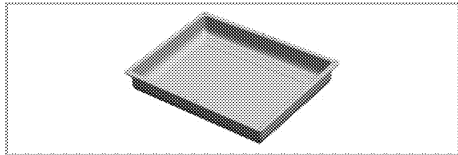


Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

User manual

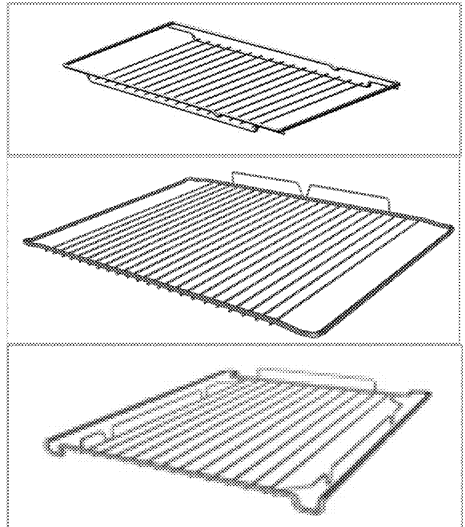
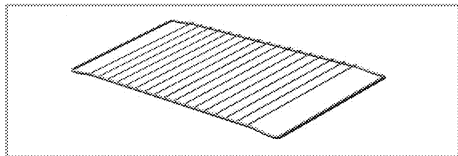
Small oven tray

Used for small portions. This oven tray is placed onto the wire shelf.



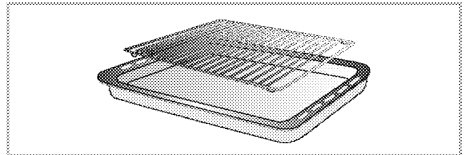
Wire Shelf

Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.



Small wire shelf (used with the tray supplied with the product)

It is placed into the tray in order to collect the dripping fat while grilling so that the oven is kept clean.





Technical specifications


GENERAL	
External dimensions (height / width / depth)	900 mm/1000 mm/600 mm
Voltage / frequency	220-240 V ~ 50 Hz
Total power consumption	5.2 kW
Fuse	25 A
Cable type / section	H05VV-FG 3 x 2,5 mm ² or equivalent
Category of gas product	Cat II 2H3+
Gas type / pressure	NG G 20/20 mbar
Total gas consumption	16 kW
Converting the gas type / pressure ^S	LPG G 30/28-30 mbar
– optional	Propane 31/37 mbar
HOB	
Burners	
Rear left	Auxiliary burner
Power	1000 W
Front left	Rapid burner
Power	3000 W
Middle	Wok burner
Power	4000 W
Middle- rear	Normal burner
Power	2000 W
Middle front	Normal burner
Power	2000 W
Front right	Auxiliary burner
Power	1000 W
Rear right	Rapid burner
Power	3000 W
OVEN/GRILL	
Main oven-LHS	Fan oven
Inner lamp	15–25 W
Oven power consumption	1.6 kW
Top cavity - LHS	Grill
Grill power consumption	1.6 kW
RHS oven	Conventional oven
Inner lamp	15–25 W
Oven power consumption	1.9 kW

Basics: Information on the energy label of electrical ovens is given in accordance with the EN 60350-1 / IEC 60350-1 standard. Those values are determined under standard load with bottom-top heater or fan assisted heating (if any) functions.

Energy efficiency class is determined in accordance with the following prioritization depending on whether the relevant functions exist on the product or not. 1-Cooking with eco-fan, 2- Turbo slow cooking, 3- Turbo cooking, 4- Fan assisted bottom/top heating, 5-Top and bottom heating.

 Technical specifications may be changed without prior notice to improve the quality of the product.

 Figures in this manual are schematic and may not exactly match your product.




 Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

Injector table

Position hob zone	1000 W Rear left	3000 W Front left	4000 W Middle	2000 W Middle- rear	2000 W Middle front	1000 W Front right	3000 W Rear right
Gas type / Gas pressure							
G 20/20 mbar	78	125	144	104	104	78	125
G 30/28- 30 mbar	50	85	101	69	69	50	85
G 31/ 37 mbar	50	85	101	69	69	50	85

3 Installation

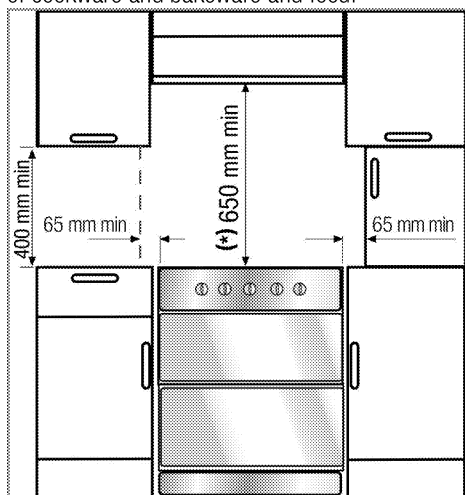
Product must be installed by a qualified person in accordance with the regulations in force. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty.

	Preparation of location and electrical and gas installation for the product is under the installer's responsibility.
	DANGER: The product must be installed in accordance with all local gas and/or electrical regulations.
	DANGER: Prior to installation, visually check if the product has any defects on it. If so, do not have it installed. Damaged products cause risks for your safety.

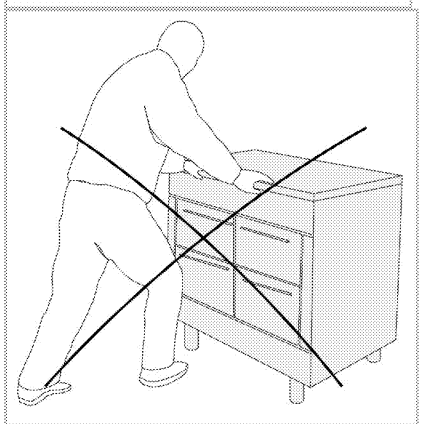
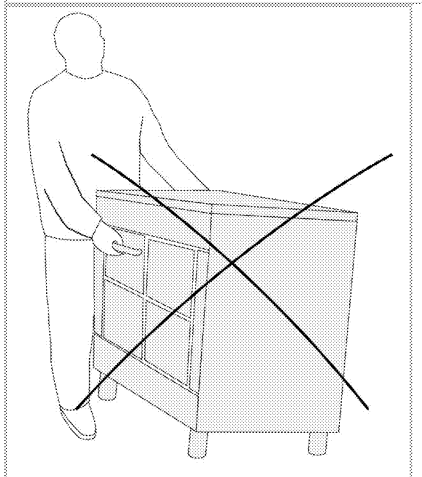
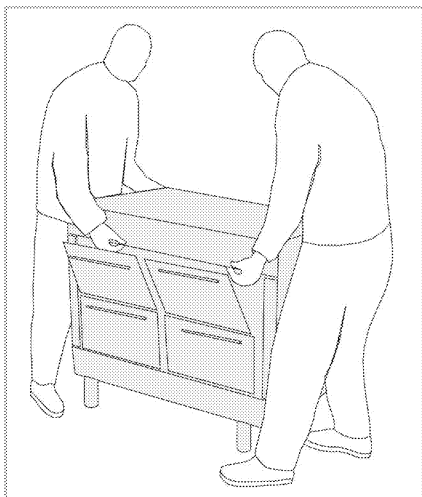
Before installation

To ensure that critical air gaps are maintained under the appliance, we recommend that this appliance is mounted on a solid base and that the feet do not sink into any carpet or soft flooring.

The kitchen floor must be able to carry the weight of the appliance plus the additional weight of cookware and bakeware and food.



- It can be used with cabinets on either side but in order to have a minimum distance of 400 mm above hotplate level allow a side clearance of 65mm between the appliance and any wall, partition or tall cupboard.
- It can also be used in a free standing position. Allow a minimum distance of 650 mm above the hob surface.
- "The cooker is designed to fit between kitchen cabinets spaced 900mm or more apart. The space either side of the cooker need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinets on one side or both sides, as well as in a corner setting. It can also be used free standing".
- (*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer' instructions regarding installation height (min 650 mm).
- Movement of your appliance is most easily achieved by lifting the front as follows and pulling towards. Open the top oven door and the bottom oven door sufficiently to allow a comfortable grip on the underside front edge of the oven roofs. While gripping, it should be avoided to damage any grill elements or oven interior furniture.
- Movement of your appliance is most easily achieved by lifting the front as indicated in the drawing. Open the oven door sufficiently to allow a comfortable and safe grip on the underside of the oven roof avoid causing any damage to the grill element or any internal parts of the oven. Do not move by pulling on the door handle or knobs. Move the appliance a bit at a time until placed in the position required.

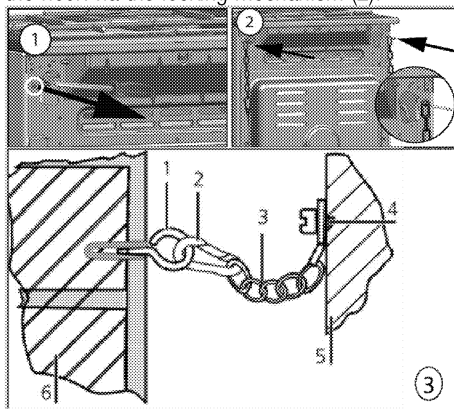


- The appliance corresponds to device class 1, i.e. it may be placed with the rear and **one** side to kitchen walls, kitchen furniture or equipment of any size. The kitchen furniture or equipment on the **other** side may only be of the same size or smaller.
- Any kitchen furniture next to the appliance must be heat-resistant (100 °C min.).

Safety chain

The appliance must be secured against overbalancing by using the supplied two safety chains on your oven.

Fasten hook (1) by using a proper peg to the kitchen wall (6) and connect safety chains (3) to the hook via the locking mechanism (2).



- 1 Stability hook
- 2 Locking mechanism
- 3 Safety chain (supplied and mounted to oven)
- 4 Firmly fix chain to cooker rear
- 5 Rear of cooker
- 6 Kitchen wall



Stability chain to be as short as practicable to avoid oven tilting forward and diagonal to avoid oven side tilting.

Cooker stability chain for cookers not designed with bracket engagement slot.

Room ventilation

All rooms require an openable window, or equivalent, and some rooms will require a permanent vent as well. The air for combustion is taken from the room air and the exhaust gases are emitted directly into the room. Good

ventilation is essential for safe operation of your appliance.

Rooms with doors and/or windows which open directly to the outer environment

The doors and/or windows that open directly to the outer environment must have a total ventilation opening of the dimensions specified in the table below which is based on the total gas power of the appliance (total gas power consumption of the appliance is shown in the technical specification table of this user manual). If the doors and/or windows do not have a total ventilation opening corresponding to the total gas consumption of the appliance as specified in the table below, then there must definitely be an additional fixed ventilation opening in the room to ensure that the total minimum ventilation requirements for the total gas consumption of the appliance is achieved. The fixed ventilation opening can include openings for existing airbricks, extraction hood ducting opening dimension etc.

Total gas consumption (kW)	min. Ventilation opening (cm²)
0-2	100
2-3	120
3-4	175
4-6	300
6-8	400
8-10	500
10-11.5	600
11.5-13	700
13-15.5	800
15.5-17	900
17-19	1000
19-24	1250

Rooms that do not have openable doors and/or windows that open directly to the outer environment

If the room where the appliance is installed does not have a door and/or a window that opens directly to the outer environment, other products shall be sought that definitely provide a fixed nonadjustable and non-closable ventilation opening which meets the total minimum ventilation opening requirements for the total gas consumption of the appliance as indicated in the

above table. Also the appropriate building regulations advise should be followed.

Where a room or internal space contains more than one gas appliance, additional ventilation area shall be provided on top of the requirement given in the table above. Size of additional ventilation area shall be appropriate to regulations of other gas appliances.

There should also be a minimum clearance of 10mm on the bottom edge of the door that opens to the inner environment in the room where the appliance is installed. You must ensure that items such as carpets and other floorcoverings etc., do not affect the clearance when the door is closed.

The cooker may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or a shower. The cooker must not be installed in a bed-sitting room of less than 20m³.

Do not install this appliance in a room below ground level unless it is open to ground level on at least one side.

Installation and connection

CAUTION

- This appliance is designed for cooking food (baking, roasting, grilling of food and defrosting) and is intended for indoor domestic household and static home use only.
- This appliance should not be used for any other purpose or in any other application, such as for non-domestic use or in a commercial environment.
- In addition this appliance is not suitable for use on any type of boat (offshore, inland waterway, canal boat or houseboat), caravans or motor homes. Installation in static caravans and mobile homes is permitted.
- Incorrect installation environments will void the guarantee.
- This appliance should not be used for warming plates under the grill, drying towels, dish cloths etc. by hanging them on the oven door handles or for room heating purposes.

- The manufacturer shall not be liable for any damage caused by improper use or handling.

Product can only be installed and connected in accordance with the statutory installation rules.



Do not install the product next to refrigerators or freezers. The heat emitted by the product will increase the energy consumption of cooling appliances.

- Carry the product with at least two persons.
- Product must be placed directly on the floor. It must not be placed onto a base or a pedestal.



Do not use the door and/or handle to carry or move the product. The door, handle or hinges get damaged.

Electrical connection

Connect the product to a grounded outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.



DANGER:

The product must be connected to the mains supply only by an authorised and qualified person. Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.



DANGER:

The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product.

A damaged power cable must be replaced by a qualified electrician. Otherwise, there is risk of electric shock, short circuit or fire!

The mains supply data must correspond to the data specified on the type label of the product. The rating plate is either seen when the door or the lower cover is opened or it is located at the rear wall of the unit depending on the unit type.

Power cable of your product must comply with the values in "Technical specifications" table.



DANGER:

Before starting any work on the electrical installation, disconnect the product from the mains supply.

There is the risk of electric shock!

Connecting the power cable

1. **If a power cable is not supplied together with your product**, a power cable that you would select from the table in accordance with the electrical installation at your home must be connected to your product by following the instructions in cable diagram.

This product must only be connected by a qualified electrician such as a technician from the local electricity company or NICEIC registered contractor to a suitable double-pole control unit with a minimum contact clearance of 3 mm in all poles. This control unit must be installed in accordance with the IEE directives. Failure to obey this instruction may cause operational problems and invalidate the product warranty. This product must only be installed by a qualified electrician eg local electricity company or NICEIC registered contractor to a suitable double-pole control unit with a minimum contact clearance of 3mm in all poles and with a minimum rating please consider technical data table, which should be fitted adjacent to (but not above) the cooker in accordance with IEE regulations. Failure to observe this instruction may result in operational problems and invalidation of the product warranty.



Additional protection by a residual current circuit breaker is recommended.

2. The cable must have conductors of sufficiently high cross sectional area to prevent overheating and deterioration.

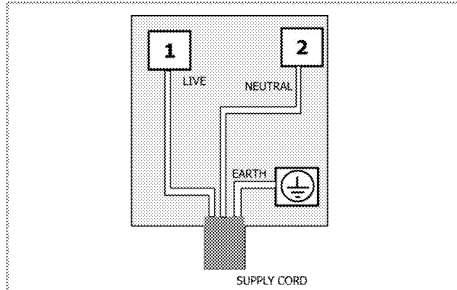
The mains cable must conform to BS6004. This appliance must be earthed.

The mains cable must pass through the cable clamp.

The mains cable should be routed away from the appliance and in particular ventilation slots, the

vent outlet and should not be obstructed when pushed in to position between the appliance and the wall and/or cabinets.

3. Open the terminal block cover with a screwdriver.
4. Insert the power cable through the cable clamp below the terminal and secure it to the main body with the integrated screw on cable clamping component.
5. Connect the cables according to the supplied diagram.



6. After completing the wire connections, close the terminal block cover.
7. Route the power cable so that it will not contact the product and get squeezed between the product and the wall.

i Power cable must not be longer than 2 m because of safety reasons.

Gas connection

! DANGER:
Product can be connected to gas supply system only by an authorised and qualified person or technician with licence.
Risk of explosion or toxication due to unprofessional repairs!
Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised or unlicensed persons.

! DANGER:
Before starting any work on the gas installation, disconnect the gas supply.
There is the risk of explosion!

- Gas adjustment conditions and values are stated on labels (or ion type label).

- In the UK, Gas Safe registered installers (including the Regions of British Gas) undertake to work to safe and satisfactory standards.

Regulations

The cooker must be installed in accordance with the Gas Safety (Installation and Use) Regulations and the relevant Building Regulations in force.

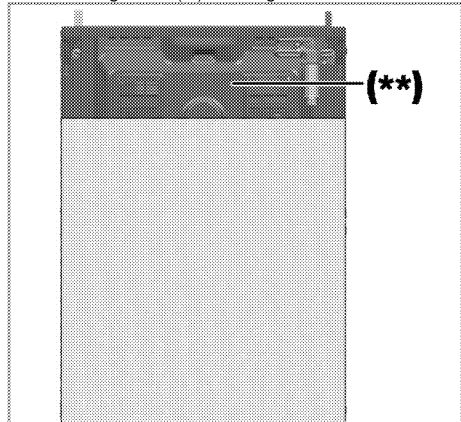
i Your product is equipped for natural gas (NG).

The cooker is designed for UK installation using a flexible connection with tubing in accordance with the regulations in force. Length of 900mm is recommend.

Make sure that the natural gas valve is readily accessible.

Service Representative will remove the plug during connection and connect your appliance by means of a straight connection device (coupling).

If a flexible hose is used it must not come into contact with the top 150mm/6 inches (hot region) of the rear of the appliance. Do not pass the hose through the (**) hot region behind the oven.

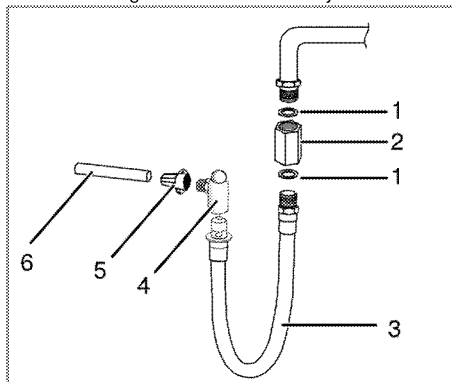


(**) Hot region

i If you need to use your appliance later with a different type of gas, you must consult an authorised service centre for the related conversion procedure.

Seal all connections with gas sealant.

1. Shut gas supply.
2. Connect safety (gas) hose 5 to the inlet valve of the oven.
3. Connect gas hose with elbow joint 6.



- 1 Gasket
- 2 Adapter (optional) with 1/2" outlet
- 3 Gas (safety) hose
- 4 Valve with 90° outlet
- 5 Connection piece
- 6 Gas supply pipe



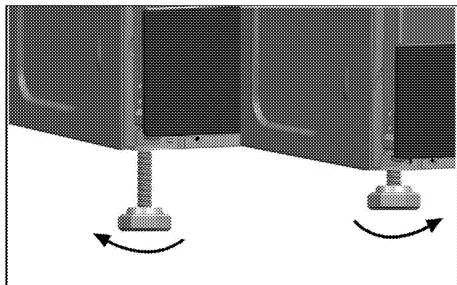
DANGER:

The gas hose must not be clamped, bent or trapped or come into contact with hot parts of the product.

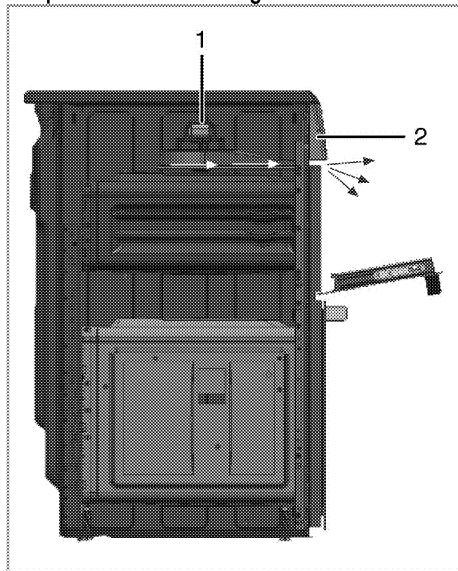
There is the risk of explosion due to damaged gas hose.

Adjusting the feet of oven

The appliance should be located on a level surface. The front and rear feet can be adjusted as required to raise or lower the appliance by turning the feet clockwise or anti clockwise. The height of the appliance should not exceed 930mm.



For products with cooling fan



- 1 Cooling fan
- 2 Control panel

While open door grilling, in order to protect control panel, knobs and related oven parts; a fan automatically starts working.



Fan continues working until the product cools down.

Final check

1. Reconnect the product to the mains.
2. Check electrical functions.
3. Open gas supply.
4. Check gas installations for secure fitting and tightness.
5. Ignite burners and check appearance of the flame.



Flame must be blue and have a regular shape. If the flame is yellowish, check if the burner cap is seated securely or clean the burner.

Gas conversion



DANGER:

Before starting any work on the gas installation, disconnect the gas supply. There is the risk of explosion!

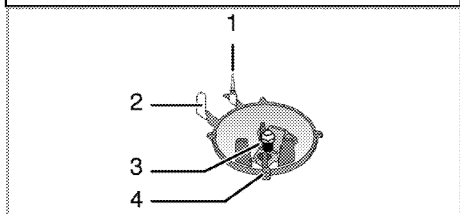
In order to change your appliance's gas type, change all injectors and make flame adjustment for all valves at reduced flow rate position.

- **Gas conversion must only be carried out by a Gas Safe registered installer or service agent.**

Exchange of injector for the burners

1. Take off burner cap and burner body.
2. Unscrew injectors by turning the counter-clockwise.
3. Fit new injectors.
4. Check all connections for secure fitting and tightness.

i New injectors have their position marked on their packing or injector table on can be referred to.



- 1 Flame failure device
- 2 Spark plug
- 3 Injector
- 4 Burner

i Unless there is an abnormal condition, do not attempt to remove the gas burner taps. You must call an Authorised service agent if it is necessary to change the taps.

Reduced gas flow rate setting for hob taps

1. Ignite the burner that is to be adjusted and turn the knob to the reduced position.
2. Remove the knob from the gas tap.
3. Use an appropriately sized screwdriver to adjust the flow rate adjustment screw.

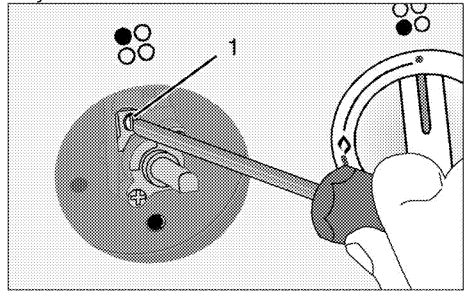
For LPG (Butane - Propane) turn the screw clockwise. For the natural gas, you should turn the screw **counter-clockwise** once.

» The normal length of a straight flame in the reduced position should be 6-7 mm.

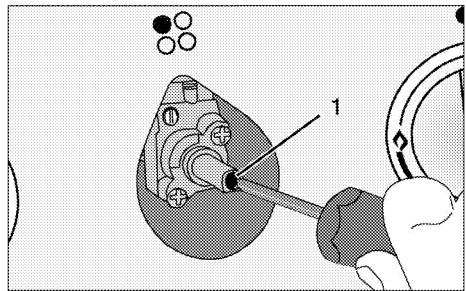
4. If the flame is higher than the desired position, turn the screw clockwise. If it is smaller turn anticlockwise.

5. For the last control, bring the burner both to high-flame and reduced positions and check whether the flame is on or off.

Depending on the type of gas tap used in your appliance the adjustment screw position may vary.



- 1 Flow rate adjustment screw



- 1 Flow rate adjustment screw

i If the gas type of the unit is changed, then the rating plate that shows the gas type of the unit must also be changed.

Future Transportation

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.
- To prevent the wire grill and tray inside the oven from damaging the oven door, place a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.

- Secure the caps and pan supports with adhesive tape.
- Do not use the door or handle to lift or move the product.



Do not place any objects onto the product and move it in upright position.

Do not move the product when there is water in it. You can move the product after draining the water in it.



Check the general appearance of your product for any damages that might have occurred during transportation.

4 Preparation

Tips for saving energy

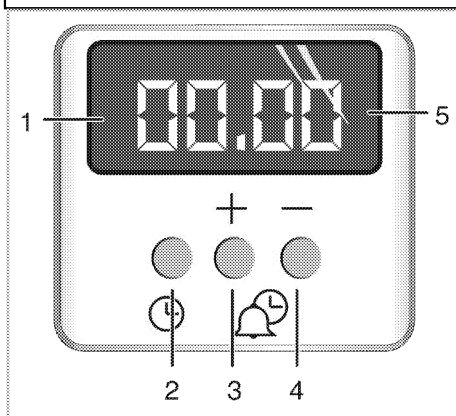
The following information will help you to use your appliance in an ecological way, and to save energy:

- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire shelf.
- Cook more than one dish one after another. The oven will already be hot.
- You can save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.
- Use pots/pans with cover for cooking. If there is no cover, energy consumption may increase 4 times.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.

Initial use

Time setting

i Before you can use the oven, the time must be set. If the time is not set, oven will not operate.



- 1 Hour digits
- 2 Timer symbol key
- 3 Plus key and Alarm key
- 4 Minus key
- 5 Minute digits

1. Press the key (2).
2. Set clock with key (3) or key (4). continually pressing the key shortly, you advance or decrease the clock by one minute. When you keep the individual key pressed, the minutes are advanced or decreased quickly.

First cleaning of the appliance

i The surface might get damaged by some detergents or cleaning materials.
Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.
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.

1. Remove all packaging materials.
2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.

Initial heating

Heat up the product for about 30 minutes and then switch it off. Thus, any production residues or layers will be burnt off and removed.



WARNING

Hot surfaces cause burns!

Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.



Smoke and smell may emit for a couple of hours during the initial operation. This is quite normal. Ensure that the room is well ventilated to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits.

5 How to use the hob

General information about cooking



Never fill the pan with oil more than one third of it. Do not leave the hob unattended when heating oil. Overheated oils bring risk of fire. **Never attempt to extinguish a possible fire with water!** When oil catches fire, cover it with a fire blanket or damp cloth. Turn off the hob if it is safe to do so and call the fire department.

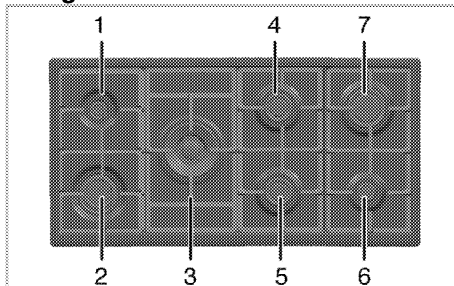
- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you use when heating oil.
- Place the pans and saucepans in a manner so that their handles are not over the hob to prevent heating of the handles. Do not place unbalanced and easily tilting vessels on the hob.
- Do not place empty vessels and saucepans on cooking zones that are switched on. They might get damaged.
- Operating a cooking zone without a vessel or saucepan on it will cause damage to the product. Turn off the cooking zones after the cooking is complete.
- As the surface of the product can be hot, do not put plastic and aluminum vessels on it. Such vessels should not be used to keep foods either.
- Use flat bottomed saucepans or vessels only.
- Put appropriate amount of food in saucepans and pans. Thus, you will not have to make any unnecessary cleaning by preventing the dishes from overflowing. Do not put covers of saucepans or pans on cooking zones.
Place the saucepans in a manner so that they are centered on the cooking zone. When you want to move the saucepan onto another cooking zone, lift and place it onto

the cooking zone you want instead of sliding it.

Gas cooking

- Size of the vessel and the flame must match each other. Adjust the gas flames so that they will not extend the bottom of the vessel and center the vessel on saucepan carrier.

Using the hobs



List of advised diameter of pots to be used on related burners.

- 1 Auxiliary burner 12-18 cm
- 2 Rapid burner 22-24 cm
- 3 Wok burner 22-24 cm
- 4 Normal burner 18-20 cm
- 5 Normal burner 18-20 cm
- 6 Auxiliary burner 12-18 cm
- 7 Rapid burner 22-24 cm

Large flame symbol indicates the highest cooking power and small flame symbol indicates the lowest cooking power. In turned off position (top), gas is not supplied to the burners.

Igniting the gas burners



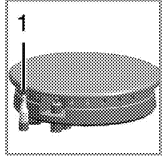
Gas burners are ignited with ignition buttons.

1. Keep burner knob pressed.
2. Turn it counter clockwise to large flame symbol.
3. Press and release the ignition button. Repeat the procedure until the released gas is ignited.
4. Adjust it to the desired cooking power.

Turning off the gas burners

Turn the keep warm zone knob to off (upper) position.

Gas shut off safety system



1. Gas shut off safety

As a counter measure against blow out due to fluid overflows at burners, safety mechanism trips and shuts off the gas.

- Push the knob inwards and turn it counter clockwise to ignite.
- After the gas ignites, keep the knob pressed for 3-5 seconds more to engage the safety system.
- If the gas does not ignite after you press and release the knob, repeat the same procedure by keeping the knob pressed for 15 seconds.

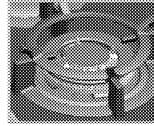


DANGER:

Release the button if the burner is not ignited within 15 seconds.

Wait at least 1 minute before trying again. There is the risk of gas accumulation and explosion!

Wok burner



Wok burners help you to cook faster. Wok, which is particularly used in Asian kitchen is a kind of deep and flat fry-pan made of sheet metal, which is used to cook minced vegetable and meat at strong flame in a short time.

Since meals are cooked at strong flame and in a very short time in such fry-pans that conduct the heat rapidly and evenly, the nutrition value of the food is preserved and vegetables remain crispy. You can use wok burner for regular saucepans as well.

6 How to operate the oven

General information on baking, roasting and grilling



WARNING

Hot surfaces cause burns!

Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.



DANGER:

Be careful when opening the oven door as steam may escape.

Exiting steam can scald your hands, face and/or eyes.

Tips for baking

- Select the correct shelf position before turning the oven on – shelf positions are counted from the bottom upwards.
- Always preheat the oven first to ensure the food is at the correct temperature as soon as it goes into the oven.
- Use good quality baking tins such as non stick or aluminium. Line tins with greaseproof or baking paper to prevent sticking, if necessary.
- Do not fill cake tin more than half full.
- If baking one tray of food or cake, place centrally on the shelf level and centrally in the oven.
- Do not to open the oven door too much during cooking.
- To check if a cake is cooked, insert a skewer or cocktail stick into the centre. If it comes out clean, the cake is done, if it has food stuck to it, continue to cook the cake for a few minutes more and repeat the process.

Tips for roasting

Preheat oven first.

- If possible take meat or poultry out of refrigerator 30 minutes before cooking.
- Weigh meat first and calculate how long it will take to cook.

- Before cooking meat or poultry, lightly coat with butter or oil and season with salt, pepper, herbs, or other seasoning. Place in a roasting dish and use a rack to lift the meat out of its juices. Place dish in centre of oven.
- Turn meat over halfway through cooking.
- If the roasted meat is covered with foil, (it helps to keep the oven clean), always uncover for the last half an hour of cooking to allow browning.
- Remove meat from oven once cooked and stand covered in foil for 10-15 minutes to allow the meat to relax and juices to be reabsorbed which ensures the roast is tender and moist..

Tips for grilling

Grilling is a quick and healthy way of cooking meat, fish, vegetables and poultry. Flat pieces are particularly suitable for grilling.

Preheat grill first.

- To keep the grill pan clean, line with a silicone baking liner. Do not line with aluminium foil.
- Most foods benefit with being brushed with oil before cooking.
- To enhance the flavour and moistness of meat, fish or poultry, marinate first.
- If using wooden kebab sticks, soak first to prevent them catching on fire.
- Turn food halfway through cooking to ensure it is evenly browned.



Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat.

Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

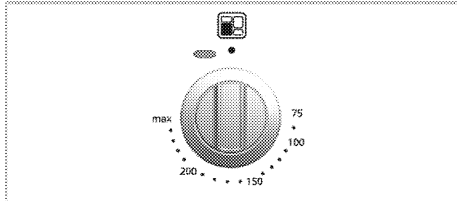
How to operate the main electric oven (LHS)



Before you can use the oven, the time must be set. If the time is not set, oven will not operate.

Product is equipped with several ovens. Overview section indicates the relevant knobs for each oven.

Select temperature and operating mode

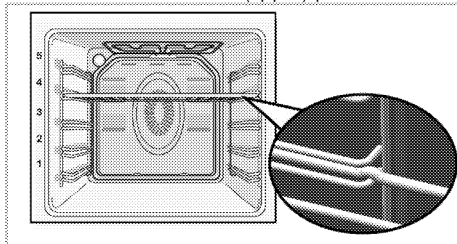


1. Set the Temperature knob to the desired temperature.

» Oven heats up to the adjusted temperature and maintains it. During heating, temperature lamp stays on.

Switching off the electric oven

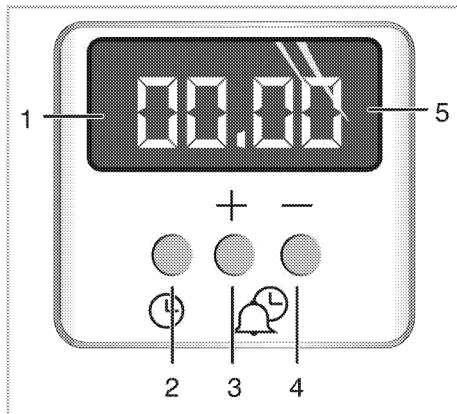
Turn the ovenknob to off (upper) position.



Rack positions (For models with wire shelf)

It is important to place the wire shelf onto the side rack correctly. Wire shelf must be inserted between the side racks as illustrated in the figure. Do not let the wire shelf stand against the rear wall of the oven. Slide your wire shelf to the front section of the rack and settle it with the help of the door in order to obtain a good grill performance.

Using the oven clock



- 1 Hour digits
- 2 Timer symbol key
- 3 Plus key and Alarm key
- 4 Minus key
- 5 Minute digits



Maximum cooking time can be 10 hours.



The timer is used as a minute minder. It does not affect oven functions.

To set the time of day

The clock display uses the 24 hour system, i.e. 8:30pm = 20:30.

1. Check that the electricity supply is switched on.
 2. When switched on the display will show 0.00 flashing.
 3. Press key (2) and then press either (3) or key (4) to set the correct time of day.
- » By pressing key (3) or key (4) timer will adjust the minute digits. After you correct the time of the day, wait for 10 seconds and the timer will set.



If the electricity supply has been off, set the time once more.

4. Once the timer sets the time of the day; press key (2) and key (4) in sequence of a adjust the time of day by hour digit. It will

allow you to select the hour digit and use key (2) and key (4) choose the desired time.

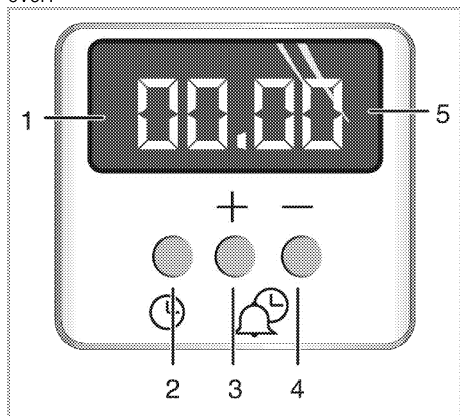
5. In order to adjust time if day in minute digit press key (2) and key (3) in sequence. It will allow you to select the minute digit.

» After you choose the time of the day, wait for 10 seconds that the timer will set.

Using the clock as an alarm

You can use the clock of the product for any warning or reminder apart from the cooking programme.

The alarm clock has no influence on the functions of the oven. It is only used as a warning. For example, this is useful when you want to turn food in the oven at a certain point of time. Alarm clock will give a signal once the time you set is over.



- 1 Hour digits
- 2 Timer symbol key
- 3 Plus key and Alarm key
- 4 Minus key
- 5 Minute digits

Setting the alarm clock

Press key 3 until the required time is set. A bell symbol will light up.



Maximum alarm time can be 23 hours and 59 minutes.

1. During setting the time adjusts in 10 second intervals up to a maximum of 99 minutes 50 seconds. It can also be adjusted by pressing adjusted by pressing key (4).
2. At the end of the set time, a beeping sound will be heard and the bell symbol will disappear. The bleeper can be cancelled by pressing key (3).

» If necessary the minute minder can be cancelled before the bleeper sounds by pressing key (4) until 0.00 appears.



Timer starts counting down if any buttons are not pressed in 10 seconds.

Turning off the alarm

1. Keep the key (3) pressed when alarm sounds.

If you want to cancel the alarm:

1. Press the key (3) to reset the alarm time.
2. Keep the key (3) pressed until '0.00' appears on the display as the remaining time.

Changing the signal sound (Bleeper sound)

When the timer is showing the time of day press key (4).

1. Bleeper will start to sound.
2. By consecutive pressing of key (4) the type of bleeper sound will change.
3. Choose the desired type; after you choose the type of beeping timer will set the type of the sound.

Cooking times table for Main oven (Left bottom)



The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.

Baking and roasting



1st rack of the oven is the **bottom** rack.

Dish	Cooking level number	Rack position	Temperature (°C)	Cooking time (approx. in min.)
Cakes in tray*	One level	3	175	30 ... 45
Cakes in mould*	One level	2	175	30 ... 50
Cakes in cooking paper*	One level	3	160 ... 170	20 ... 30
Sponge cake*	One level	3	160 ... 200	10 ... 20
Cookies*	One level	3	160 ... 170	20 ... 30
Dough pastry*	One level	3	200	20 ... 30
Rich pastry*	One level	3	190	20 ... 35
Leaven*	One level	3	190	20 ... 40
Lasagna*	One level	3	180	25 ... 45
Beef steak (whole) / Roast	One level	2	25 min. 220, then 180 ... 190	80 ... 120
Leg of Lamb (casserole)	One level	2	25 min. 220, then 180 ... 190	70 ... 100
Roasted chicken	One level	2	15 min. 220, then 190	85 ... 100
Turkey (Sliced)	One level	3	25 min. 220, then 190	70 ... 120
Fish	One level	3	200	20 ... 30

When cooking with 2 trays at the same time, place the deeper tray on the upper rack and the other one on the lower rack.
* It is suggested to perform preheating for all foods.

(**) In a cooking that requires preheating, preheat at the beginning of cooking until the thermostat lamp turns off.

Tips for baking cake

- If the cake is too dry, increase the temperature by 10°C and decrease the cooking time.
- If the cake is wet, use less liquid or lower the temperature by 10°C.
- If the cake is too dark on top, place it on a lower rack, lower the temperature and increase the cooking time.
- If cooked well on the inside but sticky on the outside use less liquid, lower the temperature and increase the cooking time.

Tips for baking pastry

- If the pastry is too dry, increase the temperature by 10°C and decrease the cooking time. Dampen the layers of dough with a sauce composed of milk, oil, egg and yoghurt.
- If the pastry takes too long to bake, pay care that the thickness of the pastry you have prepared does not exceed the depth of the tray.

- If the upper side of the pastry gets browned, but the lower part is not cooked, make sure that the amount of sauce you have used for the pastry is not too much at the bottom of the pastry. Try to scatter the sauce equally between the dough layers and on the top of pastry for an even browning.



Cook the pastry in accordance with the mode and temperature given in the cooking table. If the bottom part is still not browned enough, place it on one lower rack next time.

Tips for cooking vegetables

- If the vegetable dish runs out of juice and gets too dry, cook it in a pan with a lid instead of a tray. Closed vessels will preserve the juice of the dish.
- If a vegetable dish does not get cooked, boil the vegetables beforehand or prepare them like canned food and put in the oven.

How to operate the grill (LHS-Top)



WARNING

Hot surfaces may cause burns! Keep children away from the product.
Oven door remains slightly inclined when opened full and thus, possible splashes to not reach you.



DANGER:

WARNING

This product designed for **OPEN DOOR GRILLING**



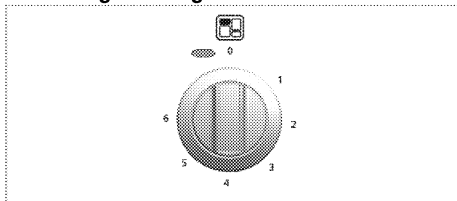
Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat.
Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

Grill cooking times table (LHS-top)



1st rack of the oven is the **bottom** rack.

Switching on the grill



Turning the Grill control knob clockwise provides various levels of grilling.

1. Open the grill door.
2. If required, perform a preheating of about 5 minutes by switching the grill to position 4.
3. Then, select the desired grilling temperature.
» Temperature light turns on.

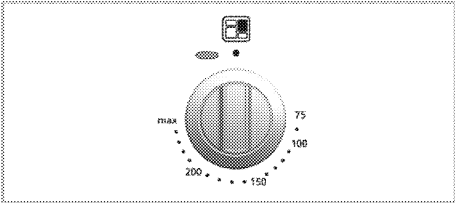
Switching off the grill

1. Turn the Grill control knob to Off (upper) position.
- Put big or medium-sized portions in correct rack position under the grill heater for grilling.
 - For food only whose top is required to be roasted, grill the food either by placing onto the wire grill in the tray or by placing the tray onto the floor of grilling compartment.
 - Food and plates placed onto the floor of grill compartment will get heated when the main oven is in use. Do not switch on the grill compartment when using it for storing food.

Food	Insertion level	Grilling time (approx.)
Fish	1	20...25 min. [#]
Sliced chicken	1	25...35 min.
Lamb chops	1	20...25 min. [#]
Roast beef	1	25...30 min. [#]
Veal chops	1	25...30 min. [#]
Toast bread	2	1...3 min.

[#] depending on thickness

How to operate the RHS Top oven

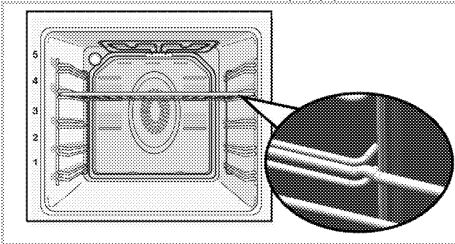


Select temperature and operating mode

1. Set the Function knob to the desired temperature.
» Oven heats up to the adjusted temperature and maintains it. During heating and cooling, thermostat light turns on.

Switching off the electric oven

Turn the Function knob to Off (top) position.



Rack positions (For models with wire shelf)

Baking and roasting

It is important to place the wire shelf onto the side rack correctly. Wire shelf must be inserted between the side racks as illustrated in the figure. Do not let the wire shelf stand against the rear wall of the oven. Slide your wire shelf to the front section of the rack and settle it with the help of the door in order to obtain a good grill performance.

Cooking times table for RHS Top oven

i	The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.
i	Maximum load capacity of oven tray: 4 kg (8.8 lb).
i	1st rack of the oven is the bottom rack.

- Do not place cookware with rough bases on the oven door.
- Ensure that there is at least 25mm space at top of oven when cooking larger foods or using taller cookware.

Dish	Cooking level number	Rack position	Temperature (°C)	Cooking time (approx. in min.)
*Cakes in tray	One level	3	175	30 ... 45
*Cakes in mould	One level	3	175	30 ... 50
*Cakes in cooking paper	One level	3	160 ... 170	20 ... 30
*Sponge cake	One level	3	180 ... 200	10 ... 20
*Cookies	One level	3	160 ... 170	20 ... 30
*Dough pastry	One level	3	200	20 ... 30
*Rich pastry	One level	3	190	25 ... 35
*Leaven	One level	3	190	20 ... 40
*Lasagna	One level	2	180	25 ... 45
*Pizza	One level	2	200	15 ... 25
Beef steak (whole) / Roast	One level	2	25 min. 220, then 180 ... 190	80 ... 120
Leg of Lamb (casserole)	One level	2	25 min. 220, then 180 ... 190	70 ... 100
Roasted chicken	One level	2	15 min. 220, then 190	80 ... 90
Turkey (Sliced)	One level	2	25 min. 220, then 190	70 ... 120
Fish	One level	3	200	20 ... 30
* It is suggested to perform preheating for all foods.				

7 Maintenance and care

General information

Service life of the product will extend and the possibility of problems will decrease if the product is cleaned at regular intervals.

**DANGER:**

Disconnect the product from mains supply before starting maintenance and cleaning works.

There is the risk of electric shock!

**DANGER:**

Allow the product to cool down before you clean it.

Hot surfaces may cause burns!

- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.



The surface might get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

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 as this may cause an electric shock.

Cleaning the hob

Gas hobs

1. Remove and clean the saucepan carriers and burner caps.
2. Clean the hob.
3. Install the burner caps and make sure that they are seated correctly.
4. When installing the upper grills, pay attention to place the saucepan carriers so that the burners are centered.

Cleaning the control panel

Clean the control panel and knobs with a damp cloth and wipe them dry.



Do not remove the control buttons/knobs to clean the control panel.

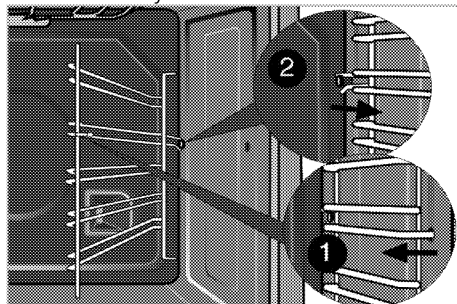
Control panel may get damaged!

Cleaning the oven/grill cavities

To clean the side wall

(This feature is optional. It may not exist on your product.)

1. Remove the front section of the side rack by pulling it in the opposite direction of the side wall.
2. Remove the side rack completely by pulling it towards you.



Catalytic walls

(This feature is optional. It may not exist on your product.)

The inner side walls (A) and/or the rear wall (B) of your product may be coated with catalytic enamel. Catalytic walls have a light matte colour and a porous surface. Catalytic walls of the oven should not be cleaned. Porous surfaces of the catalytic walls are automatically cleaned by

absorbing and converting the spilled oil (steam and carbon dioxide).

Clean oven door

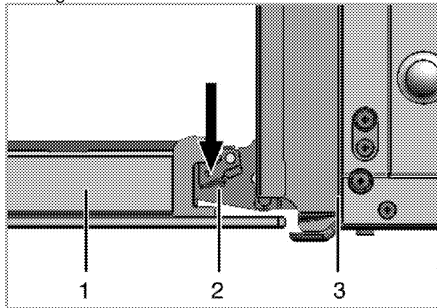
To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.



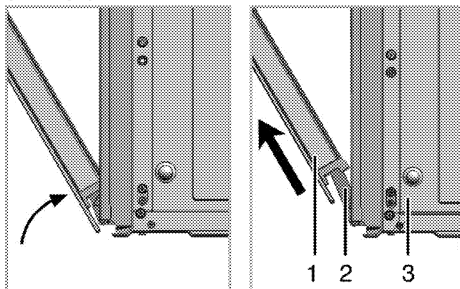
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

Removing the drop down oven doors

1. Open the front door (1).
2. Open the clips at the hinge housing (2) on the right and left hand sides of the front door by pressing them down as illustrated in the figure.



- 1 Front door
- 2 Hinge
- 3 Oven



3. Move the front door to half-way.
4. Remove the front door by pulling it upwards to release it from the right and left hinges.

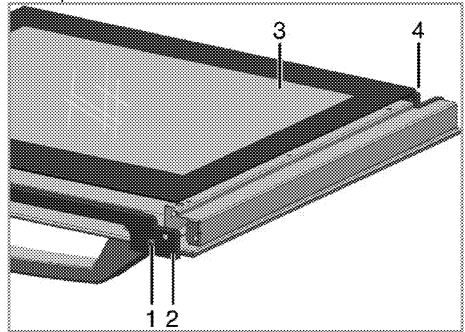


Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

Removing the door inner glass

The inner glass panel of the grill door (LHS-Top) at upper oven can be removed for cleaning.

1. Open the oven door.



- 1 Screw
 - 2 Profile
 - 3 Inner glass pane
 - 4 Plastic slot
2. Take out the screw(1) with a screwdriver
 3. Take out the profile (2) then hold up to inner glass (3).
 4. Then group the door again, put the glass pane (3) to the plastic slots (4) and group the profile.



If the oven door has three glasses, be sure to reattach the inner glass panel.

Replacing the oven lamp



DANGER:

Before replacing the oven lamp, make sure that the product is disconnected from mains and cooled down in order to avoid the risk of an electrical shock.
Hot surfaces may cause burns!



The oven lamp is a special electric light bulb that can resist up to 300 °C. See for details. Oven lamps can be obtained from Authorised Service Agents or technician with licence.



Position of lamp might vary from the figure.



The lamp used in this appliance is not suitable for household room illumination. The intended purpose of this lamp is to assist the user to see foodstuffs.

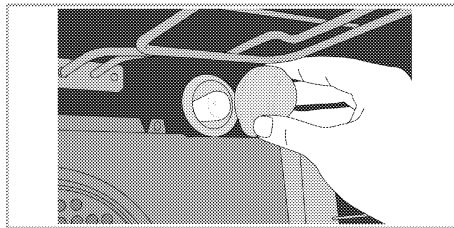


The lamps used in this appliance have to withstand extreme physical conditions such as temperatures above 50 °C.

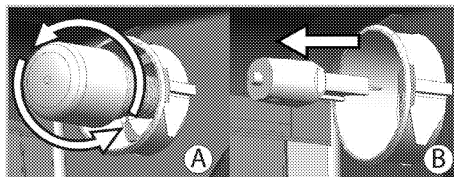
If your oven is equipped with a round lamp:

1. Disconnect the product from mains.

2. Turn the glass cover counter clockwise to remove it.



3. If your oven lamp is of type (A) shown in the figure below, remove it by rotating as shown and replace it. If it is of type (B), pull and remove it as shown in the figure and replace it.



4. Install the glass cover.

8 Troubleshooting

Oven emits steam when it is in use.

- It is normal that steam escapes during operation. >>> *This is not a fault.*

Water drops occur during cooking.

- The vapour that arises during cooking can condense and form water droplets when it hits cold surfaces of the product. >>> *This is not a fault.*

Product emits metal noises while heating and cooling.

- When the metal parts are heated, they may expand and cause noise. >>> *This is not a fault.*

Product does not operate.

- The mains fuse is defective or has tripped. >>> *Check fuses in the fuse box. If necessary, replace or reset them.*
- Product is not plugged into the (grounded) socket. >>> *Check the plug connection.*
- Buttons/knobs/keys on the control panel do not function. >>> *Keylock may be enabled. Please disable it. (See: Using the keylock, page **Error! Bookmark not defined.**)*
- If the display does not light up when you switch the hob on again. >>> *Disconnect the appliance at the circuit breaker. Wait 20 seconds and then reconnect it.*

Oven light does not work.

- Oven lamp is defective. >>> *Replace oven lamp.*
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

Oven does not heat.

- Function and/or Temperature are not set. >>> *Set the function and the temperature with the Function and/or Temperature knob/key.*
- In models equipped with a timer, the timer is not adjusted. >>> *Adjust the time.*
(In products with microwave oven, timer controls only microwave oven.)
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

There is no ignition spark.

- No current. >>> *Check fuses in the fuse box.*
- Time is not set. >>> *Set the time.*

Cooling fan continues operating although the hob is turned off.

- This is not a fault. Cooling fan will continue operating until the electronics in the hob cools down to a suitable temperature.

There is no gas.

- Main gas valve is closed. >>> *Open gas valve.*
- Gas pipe is bent. >>> *Install gas pipe properly.*

Burners are not burning properly or at all.

- Burners are dirty. >>> *Clean burner components.*
- Burners are wet. >>> *Dry the burner components.*
- Burner cap is not mounted safely. >>> *Mount the burner cap properly.*
- Gas valve is closed. >>> *Open gas valve.*
- Gas cylinder is empty (when using LPG). >>> *Replace gas cylinder.*

(In models with timer) Clock display is blinking or clock symbol is on.

- A previous power outage has occurred. >>> *Adjust the time / Switch of the product and switch it on again.*



Consult the Authorised Service Agent or the dealer where you have purchased the product if you can not remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.

Here For You

After-sales assistance

If you continue to experience problems with your Range Cooker, please call the Montpellier customer service helpline on: **01759 487839**

Please have all your product details available, including the model number, serial number, date of purchase, and your retailer's details before registering a fault.

The service call cannot progress without this information.

Your 2 year Manufacturer's guarantee

THIS DOES NOT AFFECT YOUR STATUTORY RIGHTS.

Your new Montpellier appliance carries a free guarantee which protects you against the cost of repairs during the first 24 months from date of purchase provided that:

Any claim is accompanied by evidence of the model reference, model serial number and proof of purchase, such as a Sales Receipt, showing that the appliance was purchased within the 24 months prior to the date of claim.

What is not covered under the Guarantee

- Any appliance not correctly installed and operated in accordance with the manufacturer's instructions.
- Any appliance that is used for anything other than domestic purposes.
- Any defect caused by accident, misuse, unauthorised modification or inexpert repair.
- Cost of Call-out where a fault cannot be found with the appliance.
- Cost of Call-out for work covering routine maintenance, such as, but not exclusively, cleaning of filters or defrosting.
- Cost of Call-out for work required to correct the alignment of doors following door reversal procedures carried out by you.
- Use of the appliance by anyone other than the Householder.
- Use in any commercial environment.
- Consumable items, such as, but not exclusively, fuses in plugs, bulbs and breakable items which require routine replacement.
- Repair costs incurred that have not been authorised by Montpellier and/or carried out by a non-approved Montpellier engineer.
- Montpellier Appliances do not accept claims for consequential loss, rusting, corroding, delivery damage or scratches.

YOUR GUARANTEE IS VALID ONLY IN THE UK.

To register your appliance simply complete the card in your appliance pack and return it with a stamp affixed or alternatively you can register online at **www.montpellier-appliances.com/support**

SERVICE HELP-LINE

Should your appliance develop a fault, please call the Montpellier customer service helpline on: **01759 487839**

Please remember to have all your product details available, including the model number, serial number, date of purchase and your retailer's details before registering a fault.

Montpellier Domestic Appliances Ltd.

Unit 1, Tewkesbury Retail Park, Northway Lane,
Tewkesbury, Gloucestershire GL20 8JU

www.montpellier-appliances.com



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