

# Montpellier

THE PERFECT BALANCE OF FUNCTION AND STYLE

LAUNDRY - DISHWASHING - COOKING - COOLING

## Installation and Operating Instructions



### **50cm Gas Double Oven Cooker MDG500LW/K/S - White/Black/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

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Thank you for choosing this Montpellier freestanding 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 freestanding 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 Integrated Dishwasher, 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](http://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.

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**2**  
**YEAR**  
**GUARANTEE**  
— PARTS & LABOUR —  
ACROSS ALL OUR MODELS  
**Montpellier**  
[www.montpellier-appliances.com](http://www.montpellier-appliances.com)


**AOB-6029** Dear Customer,

Our goal is to offer you high quality products that exceed your expectations. Your appliance is produced in modern facilities and is thoroughly tested for quality. This manual is intended to help you use your appliance, which has been manufactured using the most recent technology with confidence and maximum efficiency. Before using your appliance, carefully read this guide which includes basic information on safe installation, maintenance and use. Please contact your nearest Authorised Service centre for the installation of your product.

### **CE Declaration of conformity**

We declare that our products meet the applicable European Directives, Decisions and Regulations and the requirements listed in the standards referenced.

This appliance has been designed to be used only for home cooking. Any other use (such as heating a room) is improper and dangerous.

 The operating instructions apply to several models. You may notice differences between this instructions and your model.

### **Disposal of your old machine**



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.

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## SAFETY INSTRUCTIONS


Read these instructions carefully and completely before using your appliance and keep them in a convenient place for reference when necessary.


This manual is prepared for more than one model. Your appliance may not have some of the features described in this manual. Pay particular attention to any figures while you are reading the operating manual.


### General Safety Warnings

- 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.

 • **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Keep children less than 8 years of age away unless they are continuously supervised.

 • **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.


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

 • **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

- For models which incorporate a hob lid, clean any spillages off the lid before using and allow the Cooker to cool before closing the lid.
- Do not operate the appliance by means of an external timer or separate remote-control system.

- **⚠ WARNING:** To prevent the appliance tipping, the stabilizing brackets must be installed. (For detailed information refer to the anti-tilting kit set guide.)
- During use the appliance will get hot. Care should be taken to avoid touching heating elements inside the oven.
- During use handles held for short periods in normal use may get hot.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass and other surface. They can scratch the surface which may result in shattering of the glass or damage to the surface.
- Do not use steam cleaners for cleaning the appliance.
- **⚠ WARNING:** To avoid the possibility of electric shocks, make sure that the appliance is switched off before replacing the lamp.
- **⚠ CAUTION:** Accessible parts may be hot when cooking or grilling. Keep young children away from the appliance when it is in use.
- Your appliance is produced in accordance with all applicable local and international standards and regulations.
- Maintenance and repair work must only be carried out by authorised service technicians. Installation and repair work that is carried out by unauthorised technicians may be dangerous. Do not alter or modify the specifications of the appliance in any way. Inappropriate hob guards can cause accidents.
- Before connecting your appliance, make sure that the local distribution conditions (nature of the gas and gas pressure or electricity voltage and frequency) and the specifications of the appliance are compatible. The specifications for this appliance are stated on the label.
- **⚠ CAUTION:** This appliance is designed only for cooking food and is intended for indoor domestic household use only. It should not be used for any other purpose or in any other application,


such as for non-domestic use or in a commercial environment or room heating.

- Do not use the oven door handles to lift or move the appliance.
- This appliance is not connected to a ventilation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.
- If the burner has not lit after 15 seconds, stop operating the device and open the compartment door and/or wait at least 1 minute before attempting a further ignition of the burner.
- These instructions are only valid if the correct country symbol appears on the appliance. If the symbol does not appear on the appliance, refer to the technical instructions which describe how to modify the appliance to match the conditions of use of the country.
-  All possible measures have been taken to ensure your safety. Since the glass may break, care should be taken while cleaning to avoid scratching. Avoid hitting or knocking the glass with accessories.
- Make sure that the supply cord is not trapped or damaged during installation. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to prevent a hazard.
- Do not let children climb on the oven door or sit on it while it is open.
- If your appliance is provided with a cooking hotplate made of glass or glass ceramic:
  - ▲ **CAUTION:** “In case of hotplate glass breakage”:
    - immediately shut off all burners and any electrical heating element and isolate the appliance from the power supply
    - do not touch the appliance surface
    - do not use the appliance.

## Installation Warnings


- Do not operate the appliance before it is fully installed.
- The appliance must be installed by an authorised technician. The manufacturer is not responsible for any damage that might be caused by defective placement and installation by unauthorised people.
- When the appliance is unpacked, make sure that it has not been damaged during transportation. In case of any defect do not use the appliance and contact a qualified service agent immediately. The materials used for packaging (nylon, staplers, styrofoam...etc) may be harmful to children and they should be collected and removed immediately.
- Protect your appliance against atmospheric effects. Do not expose it to effects such as sun, rain, snow, excessive humidity etc.
- The material around the appliance (cabinet) must be able to withstand a minimum temperature of 100°C.

## During Usage

- When you first use your Oven you may notice a slight smell. This is perfectly normal and is caused by the insulation materials on the heater elements. We suggest that before using your Oven for the first time you leave it empty, and set at maximum temperature for 45 minutes. Make sure that the environment in which the product is installed is well ventilated.
- Take care when opening the oven door during or after cooking. The hot steam from the oven may cause burns.
- Do not put flammable or combustible materials in or near the appliance when it is operating.
- Always use oven gloves to remove and replace food in the oven.
-  Do not leave the cooker unattended while cooking with solid or liquid oils. They may catch fire under extreme heating conditions. Never pour water on to flames that are caused by oil,



instead switch the cooker off and cover the pan with its lid or a fire blanket.

- Always position pans over the centre of the cooking zone, and turn the handles to a safe position so they cannot be knocked or grabbed.
-  If the product will not be used for a long period of time, turn the main control switch off. Also when not using a gas appliance, turn the gas valve off.
- Make sure the appliance control knobs are always in the “0” (stop) position when it is not used.
- The trays incline when pulled out. Take care not to spill or drop hot food when removing it from the ovens.
- **⚠ CAUTION:** The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use, 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 opening a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.
- While using the grill burner, keep the oven door open and always use the grill deflector shield supplied with the product. Never use the grill burner with the oven door closed.
- **⚠ CAUTION:** Glass lids may shatter when heated. Turn off all the burners and allow the hob surface to cool before closing the lid.
- Do not place anything on the oven door when it is open. This could disrupt the balance of the oven or damage the door.
- Do not place heavy items or flammable or ignitable items (e.g. nylon, plastic bag, paper, cloth, etc.) into the drawer. This includes cookware with plastic accessories (e.g. handles).



- **⚠ CAUTION:** The inside surface of the storage compartment may get hot when the appliance is in use. Avoid touching the inside surface.
- Do not hang towels, dishcloths or clothes from the appliance or its handles.

## During Cleaning and Maintenance

- **🔌** Always turn the appliance off before operations such as cleaning or maintenance. You can do it after plugging the appliance off or turning the main switches off.
- Do not remove the control knobs to clean the control panel.
- To maintain the efficiency and safety of your appliance, we recommend you always use original spare parts and to call our authorised service agents in case of need.

	<b>Warning</b>	Serious injury or death risk
	<b>Risk of electric shock</b>	Dangerous voltage risk
	<b>Caution</b>	Injury or property damage risk
	<b>Important</b>	Operating the system correctly

## INSTALLATION AND PREPARATIONS FOR USE

**⚠️WARNING :** This appliance must be installed by an authorised service person or qualified technician, according to the instructions in this guide and in compliance with the current local regulations.

- Incorrect installation may cause harm and damage, for which the manufacturer accepts no responsibility and the warranty will not be valid.
- Prior to installation, ensure that the local distribution conditions (electricity voltage and frequency and/or nature of the gas and gas pressure) and the adjustments of the appliance are compatible. The adjustment conditions for this appliance are stated on the label.
- The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.).

### Instructions for the Installer

#### Ventilation requirements

- For rooms with a volume of less than 5 m<sup>3</sup> permanent ventilation of 100 cm<sup>2</sup> free area is required.
- For rooms with a volume of between 5 m<sup>3</sup> and 10 m<sup>3</sup> permanent ventilation of 50 cm<sup>2</sup> free area will be required, unless the room has a door which opens directly the outside air in which case no permanent ventilation is required.
- For rooms with a volume greater than 10 m<sup>3</sup> no permanent ventilation is required.

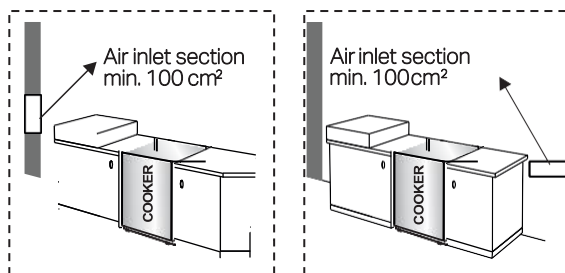


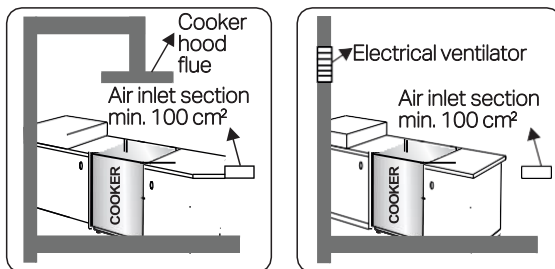
**Important:** Regardless of room size, all rooms containing the appliance must have

direct access to outside air via an openable window or equivalent.

#### Emptying of the burned gases from environment

Gas appliances expel burned gas waste to the outside air, either directly or via a cooker hood with a chimney. If it is not possible to install a cooker hood, install a fan on the window or wall that has access to fresh air. The fan must have the capacity to change the volume of air in the kitchen a minimum of 4-5 times per hour.





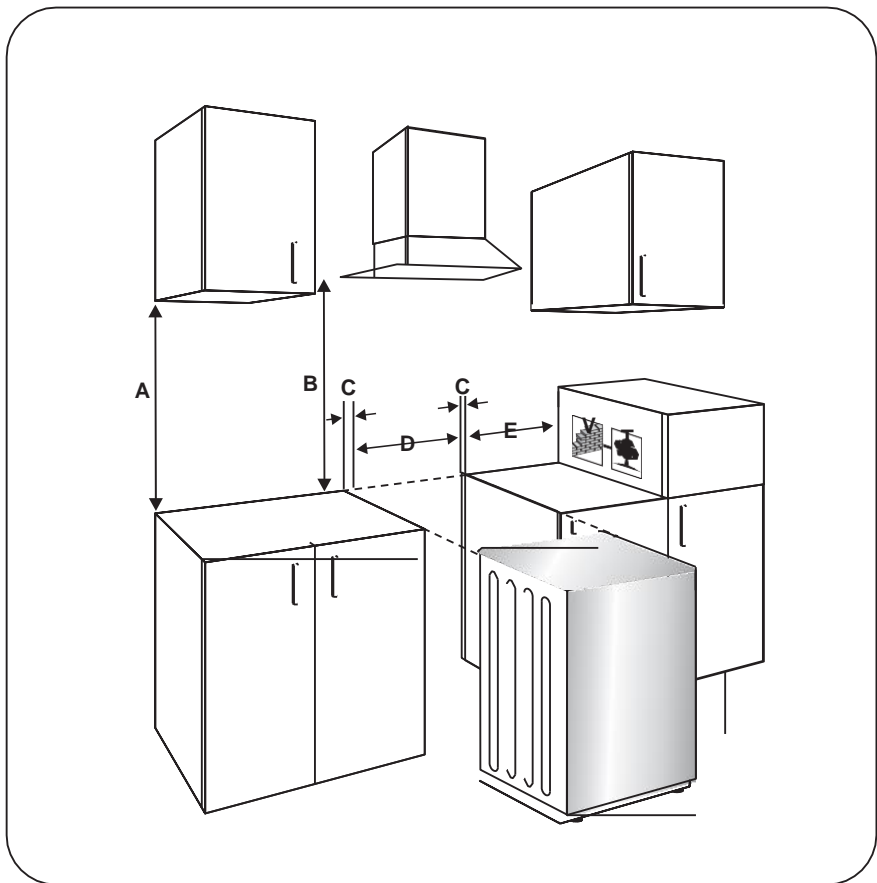
## General instructions

- After removing the packaging material from the appliance and its accessories, ensure that the appliance is not damaged. If you suspect any damage, do not use it and contact an authorised service person or qualified technician immediately.
- Make sure that there are no flammable or combustible materials in the close vicinity, such as curtains, oil, cloth etc. which may catch fire.
- The worktop and furniture surrounding the appliance must be made of materials resistant to temperatures above 100°C.
- The appliance should not be installed next to a dishwasher, fridge, freezer, washing machine or clothes dryer.
- The appliance can be placed close to other furniture on condition that in the area where the appliance is set up, the furniture's height does not exceed the height of the cooktop.

## Installation of the Cooker

- If the kitchen furniture is higher than the cooktop, the kitchen furniture must be at least 10 cm away from the sides of appliance for air circulation.
- There should be a minimum 2cm blank space around the appliance for air circulation.
- If a cooker hood or any cupboard is to be installed above the appliance, the safety distance between cooktop and any cupboard/cooker hood should be as shown below.

A (mm)	B (mm) Cooker Hood/Cupboard	C (mm)	D (mm)	E (mm) V/T
420	650/700	20	Product Width	150/100



## Gas Connection

### Assembly of gas supply and leakage check

The connection of the appliance should be performed in accordance with applicable local and international standards and regulations. First, check what type of gas is installed on the cooker. This information is available on a sticker on the back of the cooker. You can find the information related to appropriate gas types and appropriate gas injectors in the technical data table. Check that the feeding gas pressure is compliant with values on the technical data table, to be able to get the most efficient use and to ensure the minimum gas consumption. If the pressure of used gas is different than the values stated or not

stable in your area, it may be necessary to assemble an available pressure regulator on the gas inlet. You should contact the authorised service to make these adjustments.

#### **Points that must be checked during flexible hose assembly:**

- If the gas connection is made by a flexible hose fixed onto the gas inlet of the hob, it must be fixed on by a pipe collar.
- Connect your appliance with a short and durable hose that is as close as possible to the gas source.
- The permitted maximum length of the hose is 1.5 m.
- The hose must be kept clear of areas that may heat up to temperatures of more than 90°C.
- The hose must not be cracked, torn, bent or folded.
- Keep the hose clear of sharp corners and objects that could move.
- Before you assemble the connection, you must make sure the hose is not damaged. Use bubbly water or leakage fluids to perform the check. Do not use a naked flame to check for gas leakage.
- All metal items that are used during gas connection must be free from rust. Check the expiry date of any components used for connection.

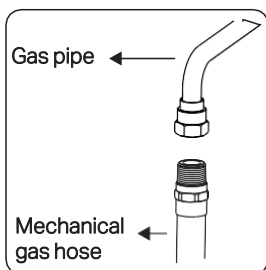
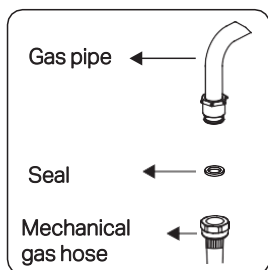
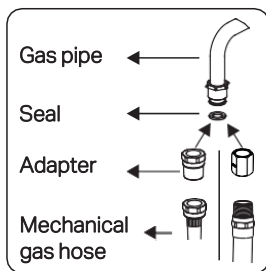
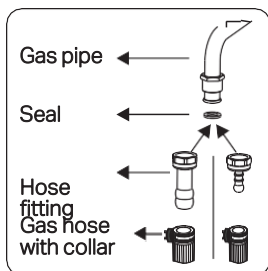
#### **Points that must be checked during fixed gas connection assembly:**

The method used to assemble a fixed gas connection (gas connection made by threads, e.g. a nut) varies according to the country you are in. The most common parts for your country will be supplied with your appliance. Any other parts required can be supplied as spare parts.

During connection, always keep the nut on the gas manifold fixed while rotating the counter-part. Use appropriately-sized spanners for a safe connection. For surfaces between different components always use the seals provided in the gas conversion kit.

The seals used during connection should also be approved to be used in gas connections. Do not use plumbing seals for gas connections.

Remember that this appliance is ready to be connected to the gas supply in the country for which it has been produced. The main country of destination is marked on the rear cover of the appliance. If you need to use it in another country, any of the connections in the figure below may be required. In such a case, contact local authorities to learn the correct gas connection.



The Cooker must be installed and maintained by a suitably qualified gas registered technician in accordance with current safety legislation.

**⚠ WARNING:** Do not use a naked flame to check for gas leaks.

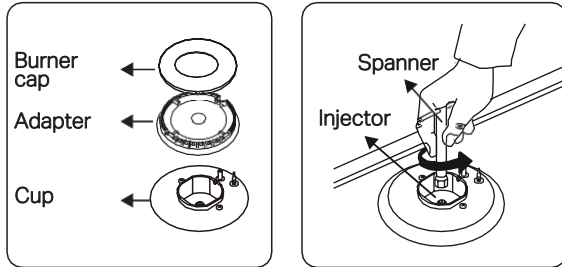
## Gas Conversion (If available)

Your appliance is designed to be operated with LPG/NG gas. The gas burners can be adapted to different types of gas, by replacing the corresponding injectors and adjusting the minimum flame length suitable to the gas in use. For this purpose, the following steps should be performed:

### Changing injectors

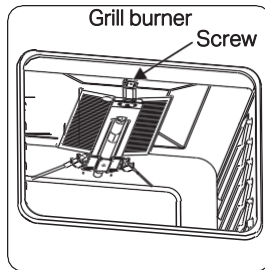
#### Hob burners

- Cut off the main gas supply and unplug the appliance from the mains electrical supply.
- Remove the burner caps and the adapters.
- Use a 7 mm spanner to unscrew the injectors.
- Replace the injector with the ones from the gas conversion kit, with the correct diameters for the type of gas that is going to be used, according to the gas injector table.



### Grill Injector

The grill injector is held in position by a single screw on the tip of the burner. This screw is already visible. Remove the screw, pull the grill burner towards you and the injector will be visible on the rear surface of the oven cavity.

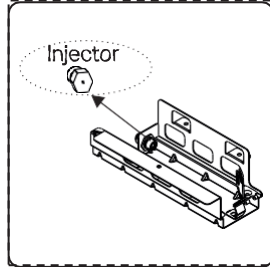
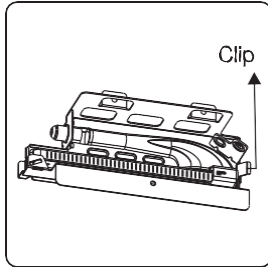


Remove the injectors using a 7mm spanner and replace the injector with the ones from the spare set. Make sure you use corresponding diameters suitable to the type of gas that is going to be used, according to the information chart (which is also supplied in the gas conversion kit).

### Oven Injector

The oven burner is held in its cradle by a single clip on the left-hand side of the burner. Pull the clip towards the left and, with your other hand, lift the burner up holding from the thermocouple/spark plug holder. The injector is on the right-hand side of the burner cradle. Repeat the same procedure for both Main and Top Oven (if present) burners.

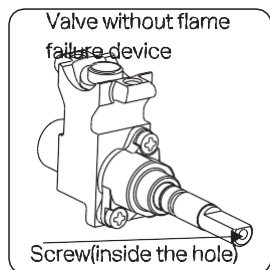
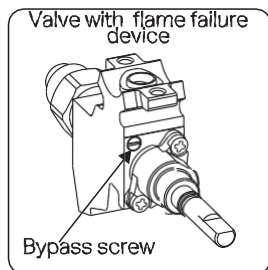




Remove the injectors using a 7mm spanner and replace the injector with the ones from the spare set. Make sure you use corresponding diameters suitable to the type of gas that is going to be used, according to the information chart (which is also supplied in the gas conversion kit).

### Adjusting the minimum flame position:

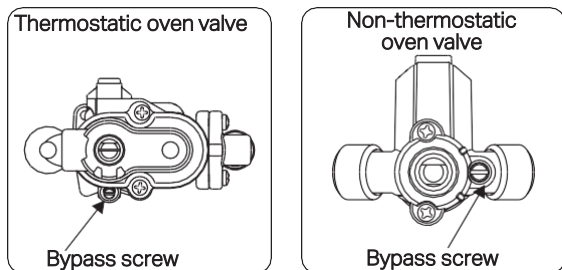
First of all, make sure that the appliance is unplugged from the the mains electrical supply and that the gas feed is open. The minimum flame position is adjusted with a flat screw located on the side of the valve spindle. For valves with a flame failure safety device, the screw is located on the side of the valve spindle and for valves without a flame failure safety device, the screw is located inside the valve spindle. To make adjusting the flame position easier, we recommend that you remove the control panel (and the micro switch if your model has one) during the alteration. The position of the bypass screw must be loosened for conversion from LPG to natural gas. For conversion from natural gas to LPG, the bypass screw must be tightened.



### Determining the minimum flame position

To determine the minimum position, ignite the burners and leave them on in minimum position. Remove the knobs because the screws are accessible only when the knobs are removed. With the help of a small screwdriver, fasten or loosen the bypass screw by around 90 degrees. When the flame has a length of at least 4mm, the gas is well distributed. Make sure that the flame does not die out when passing from the maximum position to the minimum position. Create an artificial wind with your hand toward the flame to see if the flames are stable. For the oven burner, operate the oven burner at the

minimum position for 5 minutes, then open and close the oven door 2-3 times to check the flame stability of the burner.



### Changing the gas inlet

For some countries, the gas inlet type can be different for NG/LPG gases. In such a case, remove the current connection components and nuts (if any) and connect the new gas supply accordingly. In all conditions, all components used in gas connections should be approved by local and/or international authorities. In all gas connections, refer to the "Assembly of gas supply and leakage check" clause explained before.

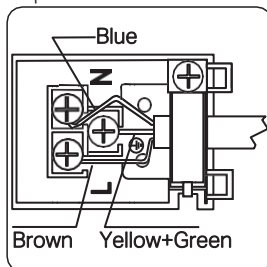
### Electrical Connection and Safety (If available)

**⚠ WARNING:** The electrical connection of this appliance should be carried out by an authorised service person or qualified electrician, according to the instructions in this guide and in compliance with the current local regulations.

**⚠ WARNING:** THE APPLIANCE MUST BE EARTHED.

- Before carrying out the connection to the power supply, the voltage rating of the appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be capable of handling the appliance's power rating (also indicated on the identification plate).
- During installation, please ensure that isolated cables are used. An incorrect connection might damage your appliance. If the mains cable is damaged and needs to be replaced this should be done by a qualified personnel.
- Do not use adaptors, multiple sockets and/or extension leads.
- The supply cord should be kept away from hot parts of appliance and must not be bent or compressed. Otherwise the cord may be damaged, causing a short circuit.
- If the appliance is not connected to the mains with a plug, a multi-pole isolator switch (with at least 3 mm contact spacing) must be used in order to meet the safety regulations.

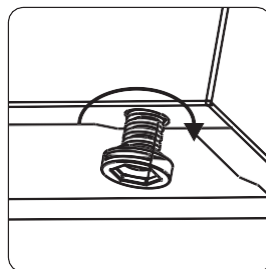
- The appliance is designed for a power supply of 220-240 V~. If your supply is different, contact the authorized service personnel or qualified electrician.
- The power cable (H05VV-F) must be long enough to be connected to the appliance.
- The fused switch must be easily accessible once the appliance has been installed.
- Ensure all connections are adequately tightened.
- Fix the supply cable in the cable clamp and then close the cover.
- The terminal box connection is placed on the terminal box.



## Adjusting the feet

Your product stands on four adjustable feet. For safe operation, it is important that your appliance is safe and balanced. Make sure the appliance is level prior to cooking. To increase the height of the appliance, turn the feet anti-clockwise. To decrease the height of the appliance, turn the feet clockwise.

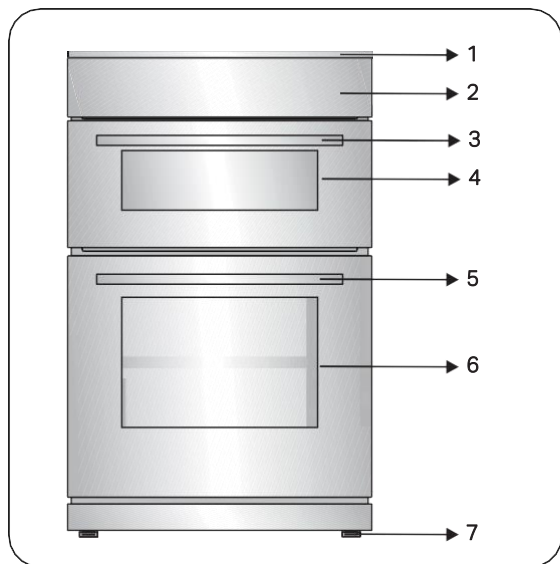
It is possible to raise the height of the appliance 30 mm by adjusting the feet. The appliance is heavy and we recommend that a minimum of 2 people lift it. Never drag the appliance.



## PRODUCT FEATURES

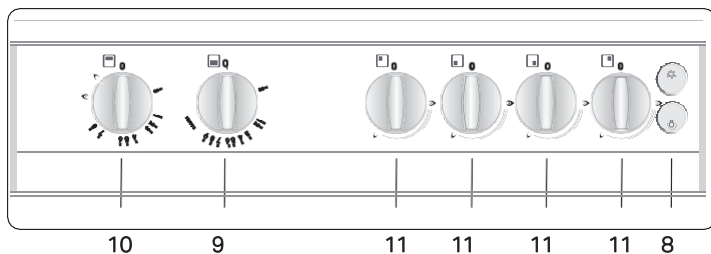
**Important:** Specifications for the product vary and the appearance of your appliance may differ from that shown in the figures below.

### List of Components



1. Cooktop
2. Control Panel
3. Top Oven Door Handle
4. Top Oven Door
5. Main Oven Door Handle
6. Main Oven Door
7. Adjustable Feet

### Control Panel



8. Button (Ignition/Oven Lamp)
9. Main Oven Control Knob
10. Top Oven Control Knob
11. Hob Control Knob

# USE OF PRODUCT

## Use of Gas Burners

### Ignition of the Burners

The position symbol above each control knob determines the burner that the knob controls.

### Manual ignition of the gas burners

If your appliance is not equipped with any ignition aid or in case there is a failure in the electric network, follow the procedures listed below:

**For hob burners:** Push in the knob of the burner you wish to ignite and keep it pressed while turning anticlockwise so that the knob is in the 'maximum' position. Continue pressing the knob and hold a lighted match, taper or other manual aid to the upper circumference of the burner. Move the ignition source away from the burner as soon as you see a stable flame.

**For oven burner:** Push in and turn the oven control knob anti-clockwise so that the knob is in the 'maximum' position. Hold a lighted match, taper or other manual aid to the ignition hole that is located on the front left corner of the burner. Move the ignition source away as soon as you see a stable flame.

**For grill burner:** Push in and turn the grill control knob clockwise so that the marker on the knob points at the grill sign. Continue pressing the knob and hold a lighted match, taper or other manual aid to the holes on the burner. Move the ignition source away from the burner as soon as you see a stable flame.

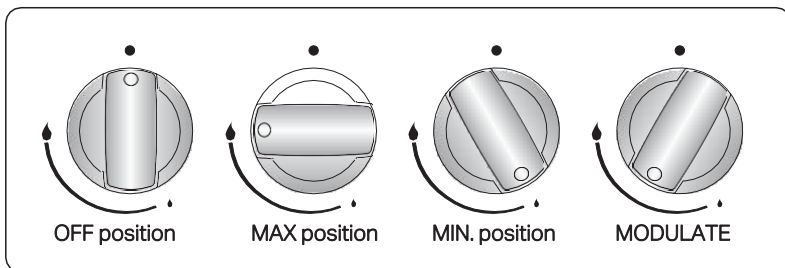
### Electrical ignition by spark button

Push in the knob of the burner you wish to ignite and keep it pressed while turning anti-clockwise so that the knob is in the maximum position. While keeping the knob pressed in, push the ignition button. Make sure that you press the ignition button immediately as a delay could cause a build up of gas which may result in the flame spreading. Continue pressing the ignition button until you see a stable flame on the burner.

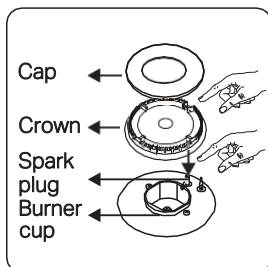
### Control of Hob

#### Control of the hob burner

The knob has 3 positions: Off (0), maximum (big flame symbol) and minimum (small flame symbol). Ignite the burner with the knob in the maximum position; you can then adjust the flame length between the maximum and minimum positions. Do not operate the burners when the knob is between the maximum and off position.



After ignition, visually check the flames. If you see a yellow tip, lifted or unstable flames, turn the gas flow off, then check the assembly of burner caps and crowns once they have cooled. Make sure there is no liquid in the burner cups. If the burner flames go out accidentally, turn the burners off, ventilate the kitchen with fresh air and wait at least 90 seconds before attempting re-ignition.



To turn the hob burners off, Turn the hob burner knob clockwise so that the hob burner knob shows the '0' position or the marker on the hob burner knob points upwards.

Your hob has burners of different diameters. You will find that the most economical way of using gas is to choose the correct size gas burner for your cooking pan size and to bring the flame to the minimum position once boiling point is reached. We recommend that you always cover your cooking pan.

To obtain maximum performance from the main burners, we suggest you use pots with the following flat bottom diameters. Using pots smaller than the minimum dimensions shown below will cause energy loss.

Rapid / Wok Burner	22-26 cm
Semi-rapid Burner	14-22 cm
Auxiliary Burner	12-18 cm

# Montpellier

Gas Mark to °F & °C – Temperature Conversion

<b>GAS MARK</b>	<b>°F</b>	<b>MAIN FAN OVEN</b>	<b>TOP CONVENTIONAL OVEN</b>	<b>MAIN CONVENTIONAL OVEN</b>
<b>½</b>	250	100°C	110°C	120°C
<b>1</b>	275	120°C	130°C	140°C
<b>2</b>	300	130°C	140°C	150°C
<b>3</b>	325	140°C	150°C	160°C
<b>4</b>	350	160°C	170°C	180°C
<b>5</b>	375	170°C	180°C	190°C
<b>6</b>	400	180°C	190°C	200°C
<b>7</b>	425	200°C	210°C	220°C
<b>8</b>	450	210°C	220°C	230°C +

All timings given are purely as a guide. Timings may always vary due to personal methods, size of food being prepared and the temperature of said food stuffs. We always recommend following the cooking guidelines on your meat products and packets. For additional information, please call **Montpellier** on **03333 234 474**.

Food Type	Rack Position	Temperature	Cooking Time
Small Cakes	1 to 3	180 - 200°C	15-20 mins
Biscuits	3	180 - 200°C	12-15 mins
Fruit Cakes	3	135-145°C	4hrs - 4hrs 45 mins
Sponge Cakes	2	180 - 200°C	50 mins
Bread	2 or 3	190°C	20-30 mins
Rolls	3	200°C (5) 180°C (15-20)	5 mins/15-20 mins
Beef Rib (Bone in/out) - 4 - 8 pounds (lb)	3	140-150°C	23-30/39-43 mins min per lb - Allow to rest for 3-5 mins.
Beef - Eye round roast - 2 - 3 pounds (lb)	3	140-150°C	20-22 mins min per lb - Allow to rest for 3-5 mins.
Beef Tenderloin Roast - 4 - 6 pounds (lb)	3	200°C	35 - 45 mins Total
Roast Lamb	3	140-145°C	20 - 26 mins per lb - Allow to rest for at least 3 mins
Roast Chicken (Whole Chicken) 4 - 8 pounds (lb)	3	170°C	20 - 30 mins per lb - Check the internal temperature in the innermost part of the thigh, innermost part of the wing & thickest part of the breast.
Roast Turkey	3	170°C	20 - 30 mins per lb - Check the internal temperature in the innermost part of the thigh, innermost part of the wing & thickest part of the breast.
Roast Pork: Loin, Shoulder, Leg - Bone In	3	140°C	20-25 mins per lb - Allow to rest for at least 3 mins
Roast Pork: Loin, Shoulder, Leg - Boneless	3	140°C	22-33 mins per lb - Allow to rest for at least 3 mins
Roast Potatoes	2 or 3	180°C	55 mins
Roasted Vegetables	2 or 3	160°C	25 - 35 mins
Casseroles/Bakes	2 or 3	140-150°C	2 - 3 hours
Fish (Whole)	3	180°C	20-30 mins
Pasta Bake	2 or 3	180°C	25-35 mins
<p>We always recommend Pre-Heating. Firstly, set the required temperature and allow the oven to get to temperature (up-to 15 minutes) before placing food in the cavity.</p>			

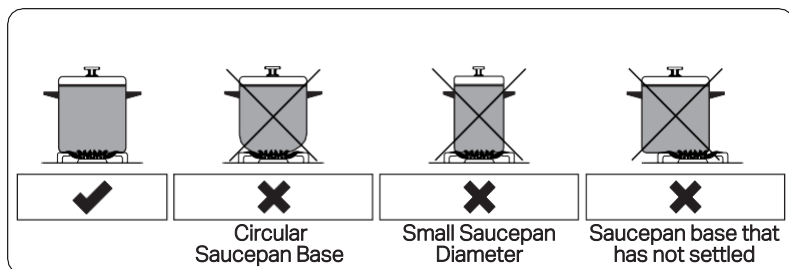


Make sure that the tips of the flames do not spread out from the outer circumference of the pan, as this may harm the plastic accessories, such as handles.

When the burners are not in use for prolonged periods, always turn the main gas control valve off.

 **WARNING:**

- Only use flat-bottomed pans with thick bases.
- Make sure the bottom of the pan is dry before placing it on the burner.
- The temperature of accessible parts may be high when the appliance is operating. It is imperative that children and animals are kept well away from the burners during and after cooking.
- After use, the hob remains very hot for a prolonged period of time. Do not touch it and do not place any object on top of it.
- Never place knives, forks, spoons and lids on the hob as they will get hot and could cause serious burns.
- Do not allow pan handles or any other cooking utensils to project over the edge of the cooker top.



### Control of the Main Oven Burner

After you ignite the oven burner you can adjust the temperature inside the oven as required, using the numbers on the control panel or knob. The higher numbers provide higher temperatures, while smaller numbers provide lower temperatures.

Do not operate the appliance between the "Off" position and the first temperature marker in the anti-clockwise direction. Always use the oven between maximum and minimum settings. When turning the oven off, turn the knob in the clockwise direction so that the knob shows the "0" position.

## Function Description

S 1...9 Max.

Turn the control anti-clockwise to set to the Gas Mark as required.

### Preheating

When you need to preheat the oven, we recommend you do so for 10 minutes. For recipes needing high temperatures, e.g. bread, pastries, scones, soufflés etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals always preheat the oven first.

Position	Temperature(°C)
MAX	270
9	240
8	230
7	220
6	200
5	190
4	180
3	170
2	150
1	140
S	120

### Cooking

- Ensure that food is placed centrally on the shelf and that there is sufficient room around the baking tray / dish to allow for maximum circulation.
- Stand dishes on a suitably sized baking tray on the shelf to prevent spillage onto the oven base and to help reduce the amount of cleaning required.
- The material and finish of the baking tray and dishes used will affect base browning. Enamel, dark, heavy or non-stick utensils increase base browning. Shiny aluminum or polished steel trays reflect the heat away and give less base browning.
- When cooking more than one dish in the oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results.
- If you are cooking more than one tray of similar items, for example cakes or biscuits, swap the trays during cooking or remove the top tray when the food is cooked and move the lower tray to the higher shelf to finish cooking.

- Do not place baking trays directly on the oven base as it interferes with the oven air circulation and can lead to base burning. Use the lower shelf position.

### Control of Oven Lamp (For main oven)



There is an oven lamp inside the oven to illuminate the cooking area. Press lamp button to turn the lamp on or off.

### Control of the Top Oven Burner

After you ignite the oven burner you can adjust the temperature inside the oven as required, using the numbers on the control panel or knob. The higher numbers provide higher temperatures, while smaller numbers provide lower temperatures.

Do not operate the appliance between the "Off" position and the first temperature marker in the anti-clockwise direction. Always use the oven between maximum and minimum settings. When turning the oven off, turn the knob in the clockwise direction so that the knob shows the "0" position.

Function Description	
S 1..8	Turn the control anti-clockwise to set to the Gas Mark as required.

### Preheating


When you need to preheat the oven, we recommend you do so for 10 minutes. For recipes needing high temperatures, e.g. bread, pastries, scones, soufflés etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals always preheat the oven first.

Position	Temperature(°C)
8	230
7	220
6	200
5	190
4	180
3	170
2	150
1	140
S	120

## Cooking

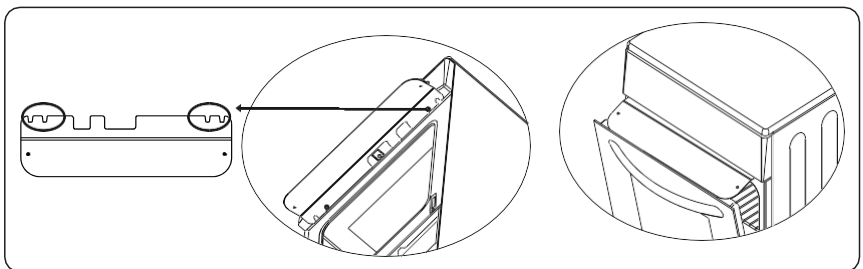
- Ensure that food is placed centrally on the shelf and that there is sufficient room around the baking tray / dish to allow for maximum circulation.
- Stand dishes on a suitably sized baking tray on the shelf to prevent spillage onto the oven base and to help reduce the amount of cleaning required.
- The material and finish of the baking tray and dishes used will affect base browning. Enamel, dark, heavy or non-stick utensils increase base browning. Shiny aluminum or polished steel trays reflect the heat away and give less base browning.
- When cooking more than one dish in the oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results.
- If you are cooking more than one tray of similar items, for example cakes or biscuits, swap the trays during cooking or remove the top tray when the food is cooked and move the lower tray to the higher shelf to finish cooking.
- Do not place baking trays directly on the oven base as it interferes with the oven air circulation and can lead to base burning. Use the lower shelf position.

## Control of the Top Oven Grill burner

Function Description	
	Turn the grill burner control knob counter-clockwise to set to the required flame setting.

**CAUTION:** Accessible parts may be hot when the grill is in use. Young children should be kept away. As soon as you ignite the burner, place the grill heat shield under the control panel. After that, lift the oven door up slowly until it stops at the semi-open (approx. 30°) position touching the heat shield.

## Assembling the grill heat shield



Hold the heat shield with the warnings facing upwards. There are two small slots on the right and left side of the rear edge of the shield, as shown in the figure.

There are two screws equipped with bushes under the oven control panel. Align the bushes with the assembly slots so that the shield is stuck between the control panel and the bush. Push the shield towards the appliance until it is firmly in place.

## Cooking

- The grill burner can be adjusted between the maximum and minimum positions. When turning the grill burner off, turn the knob in the clockwise direction until the knob shows "0" position.
- Place the tray on the shelf below the grid to collect the fat during grilling.
- Place the wire grid on the topmost shelves, making sure that the food does not touch the grill burner.
- Preheat the grill on the full setting for a few minutes before sealing steaks or toasting. Food should be turned during cooking as required.
- Food should be thoroughly dried before grilling to minimize splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- Foods should be placed on the center of the grid to allow maximum circulation of air.
- Never cover the grill pan or grid with foil as this can lead to grill fires.
- If your appliance has a grill pan and handle set as an accessory, refer to the accessories section for information on using it.

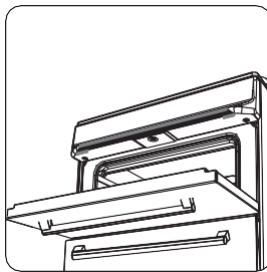
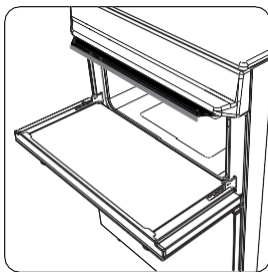
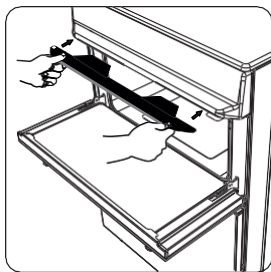
**⚠ WARNING:** Make sure that the grill is turned off before closing the door.

## Grill Heat Shield



### WARNING

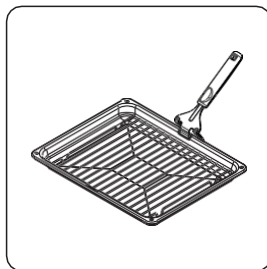
When using the grill for longer than 15 minutes, always fit the heat shield provided, to prevent the control knobs from overheating. Take care to avoid touching the heat shield when closing the oven door. Allow the heat shield to cool before removing.



## Grill Pan and Handle Set

The grill pan set is used when grilling steaks, etc.

**⚠ WARNING:** The grill pan has a detachable handle. Make sure when using the grill pan handle that it is centralised and secure as shown in the figure. Do not leave the handle in position when grilling.

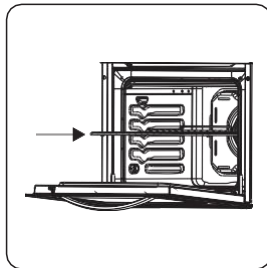
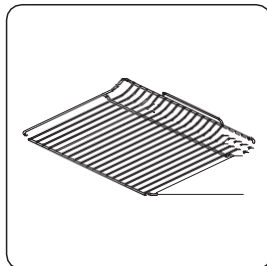


## Wire grid

The wire grid is used when grilling or processing food in other containers.

**⚠ WARNING**

The wire grid is used when grilling or processing food in other containers.

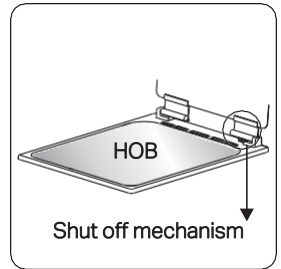


## Gas shut-off valve

For your safety, the glass hob lid is equipped with a safety valve that will cut out the gas feed to the hob burners if the lid is lowered. However, the oven and grill burners will continue to operate regardless of the position of the hob lid.

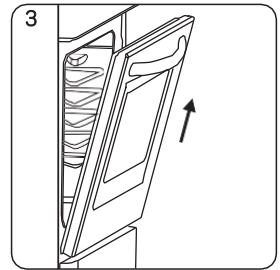
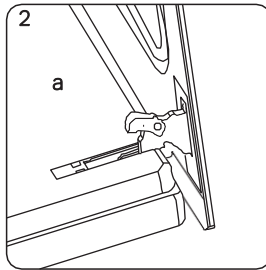
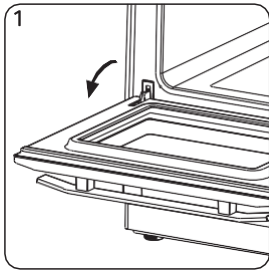


**Important:** This function must not be used for controlling the burners.




## Removal of oven door

Before cleaning the oven door glass, you must remove the inner glass as shown:




1. Open the oven door.
2. Open the saddle bracket (**a**) (with the aid of a screwdriver) up to the end position.
3. Close the door until it almost reaches the fully closed position and remove the door by pulling it towards you.


## Maintenance

 **WARNING:** The maintenance of this appliance should be carried out by an authorised service person or qualified technician.

## Change of Oven Lamp

 **WARNING:** Switch off the appliance and allow it to cool down before cleaning your appliance.

- Remove the glass lense and then remove the bulb.
- Insert the new bulb (resistant to 300°C) to replace the bulb that you removed (230 V, 15-25 Watt, Type E14).
- Replace the glass lens, then your oven is ready for use.

 The lamp design is designed specifically for use in household cooking appliances. It is not suitable for household room illumination.

## Other Controls

- Periodically check the gas connection pipe. If a defect is found, inform the technical service to have it changed.
- We recommend the gas connection components are changed annually. If a defect is found while operating the control knobs of appliance, contact the authorised service.



## Maintenance


 **WARNING:** The maintenance of this appliance should be carried out by an authorised service person or qualified technician.

## Other Controls

- Periodically check the gas connection pipe. If a defect is found, inform the technical service to have it changed.
- We recommend the gas connection components are changed annually. If a defect is found while operating the control knobs of appliance, contact the authorised service.

## TROUBLE SHOOTING&TRANSPORT

### Trouble shooting

 After checking these basic trouble shooting, if you have still problem with your appliance, please contact with an authorised service person or qualified technician.

Problem	Possible Cause	Solution
Oven and/or grill (if available) do not work.	<ul style="list-style-type: none"> <li>• The oven and/or grill maybe 'off' position.</li> <li>• Supply gas pressure may be improper.</li> <li>• Power (if the appliance has an electric connection) is turned off.</li> <li>• The feet have not been assembled.</li> <li>• The battery (if the appliance equipped with battery) may be depleted.</li> </ul>	<ul style="list-style-type: none"> <li>• Check the position of oven and/or grill burner's control knob.</li> <li>• Check the gas supply and gas pressure.</li> <li>• Check whether there is power supplied. Also check that other kitchen appliances are working.</li> <li>• Make sure that there is no block at the bottom of the appliance.</li> <li>• You may need replacing the battery.</li> </ul>
Oven is not cooking evenly.	<ul style="list-style-type: none"> <li>• You may use wrong shelf position.</li> <li>• Your appliance has been installed by an unauthorised technician.</li> <li>• Fan (if the appliance equipped with fan) may be 'off' position.</li> </ul>	<ul style="list-style-type: none"> <li>• Check the shelf positions, cooking period and heat values according to the manual.</li> <li>• Check that the appliance is correctly installed.</li> <li>• Ensure that fan is working.</li> </ul>
Oven temperature is too high or too low.	<ul style="list-style-type: none"> <li>• You may use wrong shelf position or wrong heat setting.</li> <li>• Supply gas pressure may be improper.</li> </ul>	<ul style="list-style-type: none"> <li>• Check that the recommended temperatures and shelf positions are being used. Be prepared to adjust the temperature up or down slightly to achieve the results you want.</li> <li>• Check the gas supply and gas pressure.</li> </ul>

Hob burners does not light.	<ul style="list-style-type: none"> <li>• Burner cap and crown are not assembled correctly.</li> <li>• Supply gas pressure may be improper.</li> <li>• LPG cylinder(if your appliance working with LPG cylinder) may be depleted.</li> <li>• Power (if the appliance has an electric connection) is turned off.</li> <li>• The battery (if the appliance equipped with battery) may be depleted.</li> </ul>	<ul style="list-style-type: none"> <li>• Ensure the burner parts have been placed correctly.</li> <li>• Check the gas supply and gas pressure.</li> <li>• You may need replacing LPG cylinder with new one.</li> <li>• Check whether there is power supplied. Also check that other kitchen appliances are working.</li> <li>• You may need replacing the battery.</li> </ul>
Flame color is orange/yellow.	<ul style="list-style-type: none"> <li>• Burner cap and crown are not assembled correctly.</li> <li>• Different gas compositions.</li> </ul>	<ul style="list-style-type: none"> <li>• Ensure the burner parts have been placed correctly.</li> <li>• Due to the design of the burner, the flame can appear to be orange/yellow in certain areas of the burner.</li> <li>• If you operate the appliance with natural gas, city natural gas may have different compositions. Do not operate the appliance couple of hours.</li> </ul>
Burner is not igniting or only partially lighting.	<ul style="list-style-type: none"> <li>• Burner parts may not be clean or dry.</li> </ul>	<ul style="list-style-type: none"> <li>• Ensure that parts of the appliance are dry and clean.</li> </ul>
Burner sounds noisy.	<ul style="list-style-type: none"> <li>• -</li> </ul>	<ul style="list-style-type: none"> <li>• It is natural for the burners. The noise may reduce as they heat up.</li> </ul>
Noise	<ul style="list-style-type: none"> <li>• -</li> </ul>	<ul style="list-style-type: none"> <li>• It is normal for some metal parts on the cooker to produce noise when in use.</li> </ul>
Oven light (if available) does not operate.	<ul style="list-style-type: none"> <li>• Lamp has failed.</li> <li>• Electrical supply is disconnected or switched off.</li> </ul>	<ul style="list-style-type: none"> <li>• Replace lamp according to the instructions.</li> <li>• Make sure the electrical supply is turned on at wall socket outlet.</li> </ul>

## Transport

If you need to transport the product, use the original product packaging and carry it using its original case. Follow the transport signs on the packaging. Tape all independent parts to the product to prevent damaging the product during transport.

If you do not have the original packaging; prepare a carriage box so that the appliance, especially the external surfaces of the product, are protected against external threats.

# Technical Specifications

G30 28-30mbar 12,3 kW 894 g/h I12H3+ GB Class: 1	NG G20 20 mbar	LPG G30/G31 28-30/37 mbar
<b>LARGE BURNER</b>		
DIA. of INJECTOR (1/100mm)	115	85
NOMINAL RATING (KW)	2,9	3
CONSUMPTION	276 l/h	218,1 gr/h
<b>MEDIUM BURNER</b>		
DIA. of INJECTOR (1/100mm)	97	65
NOMINAL RATING (KW)	1,75	1,75
CONSUMPTION	166.7 lt/h	127,2 gr/h
<b>MEDIUM BURNER</b>		
DIA. of INJECTOR (1/100mm)	97	65
NOMINAL RATING (KW)	1,75	1,75
CONSUMPTION	166.7 lt/h	127,2 gr/h
<b>SMALL BURNER</b>		
DIA. of INJECTOR (1/100mm)	72	50
NOMINAL RATING (KW)	1	1
CONSUMPTION	95.2 lt/h	72,7 gr/h
<b>MAIN OVEN BURNER</b>		
DIA. of INJECTOR (1/100mm)	115	75
NOMINAL RATING (KW)	2,4	2,4
CONSUMPTION	228,6 lt/h	174,5 gr/h
<b>TOP OVEN BURNER</b>		
DIA. of INJECTOR (1/100mm)	115	75
NOMINAL RATING (KW)	2,4	2,4
CONSUMPTION	228,6 lt/h	174,5 gr/h
<b>GRILL BURNER</b>		
DIA. of INJECTOR (1/100mm)	110	70
NOMINAL RATING (KW)	2,2	2
CONSUMPTION	209,5 lt/h	145,4 gr/h

	Brand		<b>Montpellier</b>
	Model		<b>MDG500LW MDG500LK MDG500LS</b>
	Type of Oven		GAS
	Mass	kg	44(+/-2)
Upper Cavity	Energy Efficiency Index - conventional		105,4
	Energy Efficiency Index - fan forced		-
	Energy Class		A
	Energy consumption (gas) - conventional	MJ/cycle - kWh/cycle	4,79 1,33
	Energy consumption (gas) - fan forced	MJ/cycle - kWh/cycle	-
	Heat Source		GAS
	Volume	l	23
Lower Cavity	Energy Efficiency Index - conventional		81,1
	Energy Efficiency Index - fan forced		-
	Energy Class		A+
	Energy consumption (gas) - conventional	MJ/cycle - kWh/cycle	4,75 1,32
	Energy consumption (gas) - fan forced	MJ/cycle - kWh/cycle	-
	Heat Source		GAS
	Volume	l	53
	Number of cavities		2
	This oven complies with EN 15181		

#### Energy Saving Tips

##### Oven

- Cook the meals together, if possible.
- Keep the pre-heating time short.
- Do not elongate cooking time.
- Do not forget to turn-off the oven at the end of cooking.
- Do not open oven door during cooking period.

Brand		<b>Montpellier</b>
Model		MDG500LK MDG500LW MDG500LS
Type of Hob		Gas
Number of Cooking Zones		4
Heating Technology-1		Gas
Size-1		Auxiliary
Energy Efficiency-1	%	NA
Heating Technology-2		Gas
Size-2		Semi-Rapid
Energy Efficiency-2	%	59,0
Heating Technology-3		Gas
Size-3		Semi-Rapid
Energy Efficiency-3	%	59,0
Heating Technology-4		Gas
Size-4		Rapid
Energy Efficiency-4	%	57,0
Energy Efficiency of Hob	%	58,3
This hob complies with EN 30-2-1		

## Energy Saving Tips

### Hob

- Use cookwares having flat base.
- Use cookwares with proper size .
- Use cookwares with lid.
- Minimize the amount of liquid or fat.
- When liquid starts boiling , reduce the setting.

# Here For You

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## After-sales assistance

If you continue to experience problems with your 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.

## YOUR GUARANTEE IS VALID ONLY IN THE UK & ROI.

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](http://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.

Your service call cannot progress without this information.

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**Montpellier Domestic Appliances Ltd.**

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[www.montpellier-appliances.com](http://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.