

Montpellier

THE PERFECT BALANCE OF FUNCTION AND STYLE

LAUNDRY - DISHWASHING - COOKING - COOLING

Installation and Operating Instructions



60cm Twin Cavity Gas Cooker MTG60LW/LS - White/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 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:

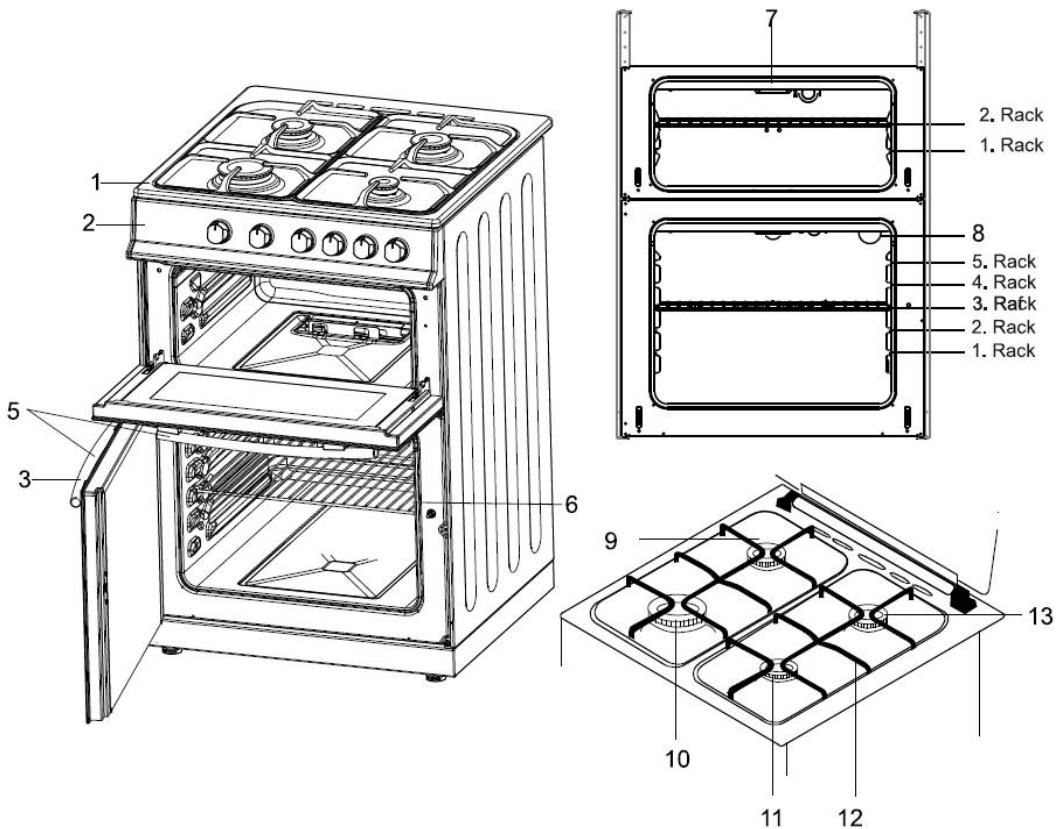
- **Online:** Visit the Support page on our website and complete the online Product Registration form. www.montpellier-appliances.com
- **By Post:** Simply detach and fill in the form provided, attach a stamp and send it in the post. Don't forget to include your e-mail address so that we can send you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

Description Of The Appliance



List of Components:

- | | |
|---------------------|-----------------------------|
| 1- Cooktop | 8- Oven Lamp |
| 2- Control Panel | 9- Semi-Rapid Burner |
| 3- Oven Door Handle | 10- Rapid Burner |
| 4- Supply Leg | 11- Auxillary Burner |
| 5- Oven Door | 12- Hob enamel pan supports |
| 6- Wire Grid | 13- Semi-Rapid Burner |
| 7- Grill | |

Your Oven may be fitted with a fold-down lid (Not Shown above)
(Line Drawings indicative of model supplied)
(N.B. Model supplied may not have all features shown in this User
Manual).

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Section 1. Installation

Section 2. Safety Advice

Section 3. Operating the Appliance

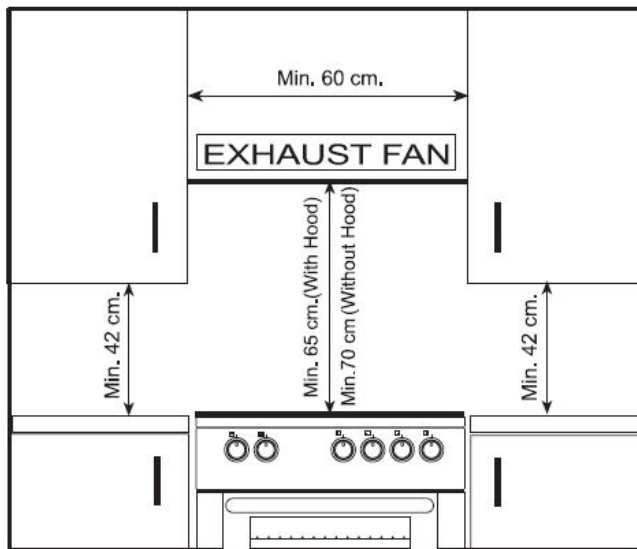
Section 4. Maintenance

Section 1. Installation

- This appliance must be installed by a 'Gas Safe' gas engineer.
- Remove all packaging, protective film and securing tape from the appliance.
- Position the appliance in a dry atmosphere.
- The following dimensions are provided as a guide for installation – your installer will carry out the installation in accordance with the current regulations.
- Your 'Gas Safe' gas engineer will connect the cooker in accordance with the current regulations.

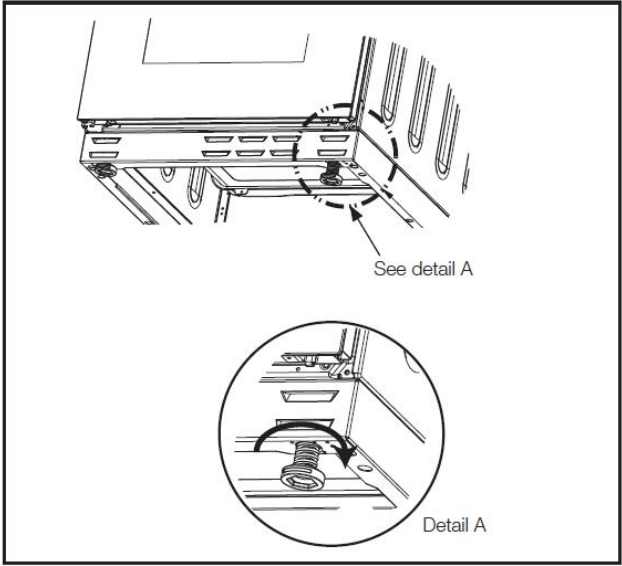
To install this appliance, please proceed as follows:

1.1. Positioning the Cooker



You must ensure a minimum gap of 2cm between the back of the appliance and the rear wall to allow for ventilation. You must ensure a minimum distance of 70cm between the hotplate and overhanging cupboards or a cooker hood (as shown above).

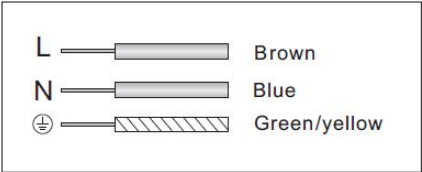
Adjust the height and stability of the cooker by adjusting the two front feet as shown below. Rotate in a clockwise direction to decrease the height and in an anti-clockwise direction to increase the height.



1.2. Electrical Connection

This appliance can be fitted with a 13 Amp plug and plugged into a standard, switchable 13 Amp socket.

Alternatively, the product can be 'hard wired' into a suitable fused spur adjacent to the appliance housing. In this case the product must be installed by a **Qualified Electrician**. Please note that a switchable spur should be accessible above the work surface in order that the power can be turned off.



1.3. Gas Connection

THE GAS CONNECTION MUST BE CARRIED OUT BY A 'GAS-SAFE' REGISTERED GAS ENGINEER!

Connection to the gas supply should be with either rigid or semi-rigid pipe, i.e. steel or copper. The connection should be suitable for connecting to RC 1/2 (1/2 BSP male thread). When the final connection has been made, it is essential that a thorough leak test is carried out on the cooker and installation. Ensure that the main connection pipe does not exert any strain on the cooker. When a flexible tube is used, make sure that it does not come into contact with hot areas or adjacent housing units.

It is important to install the elbow correctly, with the shoulder on the end of the thread, fitted to the cooker connecting pipe. Failure to ensure the correct assembly will cause leakage of gas.

1.4. Technical Specifications

G30 28-30 12 mbar kW 873 g/h II2H3+ GB Class:1	NG G20 20 mbar	LPG G30/31 23-30/37 mbar
LARGE BURNER		
DIA. of INJECTOR (1/100mm)	115	85
NOMINAL RATING (KW)	2,9	3
CONSUMPTION	276 l/h	218,1 g/h
MEDIUM BURNER		
DIA. of INJECTOR (1/100mm)	97	65
NOMINAL RATING (KW)	1,75	1,75
CONSUMPTION	166.7 l/h	127,2 g/h
MEDIUM BURNER		
DIA. of INJECTOR (1/100mm)	97	65
NOMINAL RATING (KW)	1,75	1,75
CONSUMPTION	166.7 l/h	127,2 g/h
SMALL BURNER		
DIA. of INJECTOR (1/100mm)	72	50
NOMINAL RATING (KW)	1	1
CONSUMPTION	95.2 l/h	72,7 g/h
MAIN OVEN BURNER		
DIA. of INJECTOR (1/100mm)	115	75
NOMINAL RATING (KW)	2,4	2,4
CONSUMPTION	228,6 l/h	174,5 g/h
GRILL BURNER		
DIA. of INJECTOR (1/100mm)	110	69
NOMINAL RATING (KW)	2,2	2,1
CONSUMPTION	209,5 l/h	152,7 g/h

Power supply: 230v – 50Hz

G30 28-30 12 mbar kW 873 g/h II2H3+ GB Class:1	NG G20 20 mbar	LPG G30/31 23-30/37 mbar
LARGE BURNER		
DIA. of INJECTOR (1/100mm)	115	85
NOMINAL RATING (KW)	2,9	3
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MEDIUM BURNER		
DIA. of INJECTOR (1/100mm)	97	65
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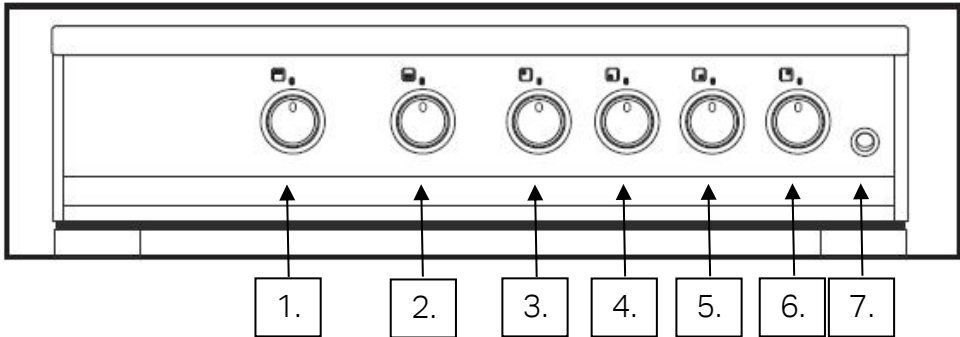
Section 2. Safety Advice

- This appliance must be installed by a 'Gas Safe' approved gas engineer.
- It is important that you use only metal pans specifically designed and/or approved for use with Gas Hobs. Never allow melamine or plastic containers to come in contact with the gas burners.
- It is important that you use only 'oven proof' pans and dishes when using the appliance for cooking or grilling. Never allow cookware and/or utensils to come into contact with the top heating element/grill.
Do not use melamine or plastic containers when cooking or grilling.
Always take care when removing ovenware from the oven and in particular avoid touching the Grill Element.
- Please read this booklet thoroughly before installing and switching on the appliance. The manufacturer accepts no responsibility for incorrect installation and usage.
- This appliance is guaranteed for Domestic Use Only.
- This appliance shall not 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, unless they have been given supervision or instruction on how to use 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.
- This appliance must only be used for cooking/heating food items. Do not use it for any other purpose.
- Do not twist or bend the connection/power cable, and keep it away from hot surfaces.
- Following installation make sure that the power cable is not trapped underneath the appliance.
- Keep the appliance surfaces clean. Failure to do this could lead to the appliance malfunctioning.

- The surface of this appliance will get extremely hot during use. Take care when using the appliance and keep children well away.
- The interior and surface of this appliance will remain hot after it has been turned off. Do not touch or clean the appliance until it has completely cooled down.
- Never lift this appliance using the door handle or 'open' door.
- If the power supply cord is damaged, it must be replaced by the manufacturer, it's service agent or similarly qualified persons in order to avoid a hazard.
- **If your oven is fitted with a fold-down lid, you must ensure that it is in the fully upright position before you light/use the hotplate burners! Never close the lid whilst the hotplate burners are alight or until they have completely cooled down after use.**
- **Never place and/or store heavy items on the lid when in the closed position!**

Section 3. Operating the Appliance

3.1. Control Panel (N.B. Model supplied may not have all features shown in this User Manual).



1. Grill Control Knob
2. Oven Control Knob
3. Left Hand Rear Burner Control Knob
4. Left Hand Front Burner Control Knob
5. Right Hand Front Burner Control Knob
6. Right Hand Rear Burner Control Knob
7. Where fitted - Ignition 'Press' Button

3.2. Using the Hotplate & Oven

- It is important that you use only metal pans specifically designed and/or approved for use with Gas Hobs. Never allow melamine or plastic containers to come in contact with the gas burners.
- It is important that you use only 'oven proof' pans and dishes when using the appliance for cooking or grilling. Never allow cookware and/or utensils to come into contact with the top heating element/grill.
Do not use melamine or plastic containers when cooking or grilling.
Always take care when removing ovenware from the oven and in particular avoid touching the Grill Element.

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Gas Mark to °F & °C – Temperature Conversion

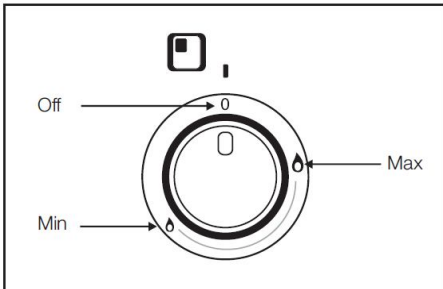
GAS MARK	°F	MAIN FAN OVEN	TOP CONVENTIONAL OVEN	MAIN CONVENTIONAL OVEN
½	250	100°C	110°C	120°C
1	275	120°C	130°C	140°C
2	300	130°C	140°C	150°C
3	325	140°C	150°C	160°C
4	350	160°C	170°C	180°C
5	375	170°C	180°C	190°C
6	400	180°C	190°C	200°C
7	425	200°C	210°C	220°C
8	450	210°C	220°C	230°C +

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>			

3.2.1. Using The Hotplate Burners

Ensure the Glass Lid is upright. Push & turn the required burner control knob (3, 4, 5 or 6) to the maximum heat setting whilst pressing the ignition button. Release the control knob once the burner has lit. Once the burner has lit, turn the control knob to the required heat level. When you have finished, turn the control knob back to the off position.



WARNING!

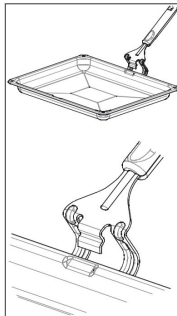
Do not close the glass lid until the hotplate burners have completely cooled down!!

3.2.2. Operating the Oven/Grill

3.2.2.1. Grill

Open the grill compartment door. Push and turn the grill knob (1) to the minimum heat level whilst pressing the ignition button. Release the control knob once the burner has lit. Now set the control knob to the required heat level, Low or High as indicated on the control knob & fascia.

When using the grill, you are strongly advised to fit the handle to the grill pan as shown in the pictures below.



When you have finished using the oven or grill, turn the control knob back to the off position.

The grill burner can be operated with the oven door in two positions regarding your choice: completely open or partially open (30° park position).

WARNING!: Ensure that the grill is turned off before closing the door.

3.2.2.2. Oven

To set the temperature of the oven, push and turn the control knob (2) to the minimum position whilst pressing the ignition button. Release the control knob once the burner has lit. Now set the required temperature by turning the control knob between 1 and maximum noting the approximate temperature guide shown in the table below.

When adding or removing items to an from the Oven you are strongly advised to use Oven Gloves!

Section 4. Maintenance

Before any maintenance or cleaning work is carried out, **DISCONNECT** the appliance from the **ELECTRICITY** supply and ensure that the appliance is completely cool.

4.1. Cleaning the Oven

Clean spillages from inside the oven as soon as possible after use. Always ensure that the surfaces have cooled down before cleaning.

Use a cloth with warm soapy water to clean the surface. If the spillage has dried on the surface you may need to use a specialist oven cleaner, available from all good supermarkets.

Clean the glass lid and glass doors with warm soapy water – always ensure the glass is cool before you clean it!

4.2. Cleaning the Hob

Clean spillages from the hob surface as soon as possible after use. Always ensure that the surface has cooled down before cleaning.

Use a soft cloth or kitchen paper to clean the surface. If the spillage has dried on the surface you may need to use a mild cream cleaner.

Do not use other abrasive cleaners and/or wire wool etc as this may scratch the surface of the hob.

Remove and wash the pan supports with warm soapy water and dry before placing back onto the hob, making sure that they are level prior to placing any pans on the surface.

The burner caps and crowns can be removed for cleaning. Wash the burner caps and crowns using hot soapy water, and remove marks with a mild cream cleaner. A well moistened soap impregnated steel wool pad can be used with caution, if the marks are particularly

difficult to remove.

After cleaning, be sure to wipe dry with a soft cloth and ensure they are refitted correctly prior to igniting the burner.

The electric ignition is obtained through a ceramic "electrode" and a metal electrode. Keep these components very clean, to avoid lighting difficulties, and check that the burner crown holes are not obstructed.

4.3. What to do if something goes wrong

There is no power to the appliance:

- Check there is not a power cut
- Check there is power to the electric socket/
appliance

If all previous checks have been made, please
contact Montpellier Service on the details
provided on page 20 - 'Here for You'.

Brand		Montpellier	
Model		MTG60LW MTG60LS	
Type of Oven		GAS	
Mass	kg	47(+/-2)	
Upper Cavity	Energy Efficiency Index - conventional	-	
	Energy Efficiency Index - fan forced	-	
	Energy Class	-	
	Energy consumption (gas) - conventional	MJ/cycle - kWh/cycle	-
	Energy consumption (gas) - fan forced	MJ/cycle - kWh/cycle	-
	Heat Source		GAS
	Volume	l	22
Lower Cavity	Energy Efficiency Index - conventional		104,6
	Energy Efficiency Index - fan forced		-
	Energy Class		A
	Energy consumption (gas) - conventional	MJ/cycle - kWh/cycle	5,58 1,55
	Energy consumption (gas) - fan forced	MJ/cycle - kWh/cycle	-
	Heat Source		GAS
	Volume	l	41
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		Montpellier
Model		MTG60LW MTG60LS
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

After-sales assistance

If you continue to experience problems with your cooker, please call the Montpellier customer service helpline on: **03333 234 473**.

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 inept 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 Repairtech and/or carried out by a non-approved Repairtech 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 stamped 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: **03333 234 473**.

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.

Montpellier Domestic Appliances Ltd.

Unit 1, Tewkesbury Retail Park, Northway Lane,
Tewkesbury, Gloucestershire GL20 2U

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 council, your household waste disposal service or the shop where you purchased the product.