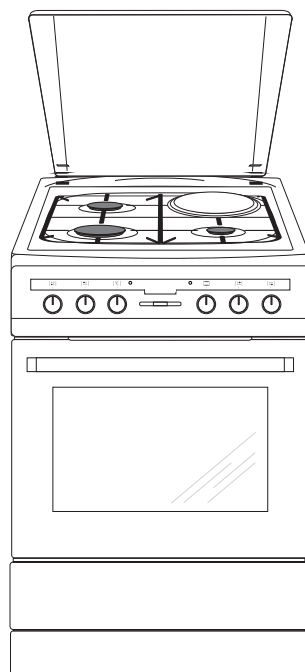




**MORRIS**

**MKG-64221**



# INSTRUCTION MANUAL

## GAS COOKER

## DEAR CUSTOMER,

---

*The cooker is exceptionally easy to use and extremely efficient. After reading the instruction manual, operating the cooker will be easy.*

*Before being packaged and leaving the manufacturer, the cooker was thoroughly checked with regard to safety and functionality.*

*Before using the appliance, please read the instruction manual carefully.*

*By following these instructions carefully you will be able to avoid any problems in using the appliance.*

*It is important to keep the instruction manual and store it in a safe place so that it can be consulted at any time.*

*It is necessary to follow the instructions in the manual carefully in order to avoid possible accidents.*



### **Caution!**

*Do not use the cooker until you have read this instruction manual.*

*The cooker is intended for household use only.*

*The manufacturer reserves the right to introduce changes which do not affect the operation of the appliance.*

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## SAFETY INSTRUCTIONS

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**Warning:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

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:** 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.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

## SAFETY INSTRUCTIONS

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Accessible parts may become hot during use. Young children should be kept away.

**Warning:** 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.

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

Before opening the cover, cleaning it of any dirt is recommended. The cooker hob surface should be cooled down before closing the cover.

You should not use steam cleaning devices to clean the appliance.

**Caution:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

**Warning:** Use only hob guards designed by manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

## SAFETY INSTRUCTIONS

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- The appliance becomes hot during operation. Take care not to touch the hot parts inside the oven.
- Please pay attention to children whilst the cooker is in operation, as children do not know the rules of cooker use. In particular, the hot surface burners, the oven chamber, hob grids, the door pane, and pans containing hot liquids standing on the hob may cause burns to children.
- Ensure that electrical connection leads of other home appliances (e.g. food mixer) do not touch the hot parts of the cooker.
- Do not place flammable material into the drawer whilst using the oven, as it may catch fire.
- Do not leave the cooker unattended when frying. Oils and fats may catch fire due to overheating.
- Avoid spilling boiling liquids on the burner.
- If the cooker is damaged, it should not be used again until the fault has been fixed by a specialist.
- Do not open the tap on the gas connection or cylinder valve before checking that all burner knobs are closed.
- Do not allow the burners to be soiled. If soiled, clean and dry burners immediately after they have cooled down.
- Do not put pans directly onto burners.
- Do not place pans with a weight greater than 10 kg onto the hob grid over one burner, or pans with a total weight of over 40 kg on the whole hob grid.
- Do not hit the knobs and burners.
- Do not put objects with a weight greater than 15 kg onto the open oven door.
- Alterations and repairs must not be carried out by an unqualified person.
- Only open the cooker knobs when you have a lighted match or a gas lighter in your hand.
- Do not extinguish the burner flame by blowing it out.
- Before opening the cover, it is recommended that you clean off any dirt. The cooker hob surface should be cool before closing the cover.
- If the cooker has a glass cover it may crack when heated. Switch off all the burners before lowering the cover.

# SAFETY INSTRUCTIONS

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- Do not make your own alterations to the cooker in order to adapt it to a different type of gas, move the cooker to another place or make changes to the power supply. These operations may only be carried out by an authorised electrician or fitter.
- Do not use harsh cleaning agents or sharp metal objects to clean the door as they can scratch the surface, which could then result in the glass cracking.
- Keep young children and people not acquainted with the instruction manual away from the cooker.
- IN CASE OF ANY SUSPICION OF GAS LEAKAGE YOU MUST NOT:  
light matches, smoke cigarettes, switch electrical receivers (door bell or light switch) on and off, or use other electric and mechanical devices that create electrical or percussive sparks. In such a case, immediately close the cylinder valve or tap cutting off gas supply, air the room, and then call a person authorised to repair the source of the leakage.
- In the event of any incident caused by a technical fault, disconnect the power (applying the above rule) and report the fault to the service centre to be repaired.
- Do not attach any antenna cords (e.g. radio) to the gas supply.
- In a case of gas escaping from leaky piping and catching fire, close gas supply immediately using a cutting-off valve.
- In a case of gas escaping from a leaky cylinder and catching fire: throw a wet blanket over the cylinder to cool it down and turn off the cylinder valve. After it has cooled down, take the cylinder out to an open space. Do not use the damaged cylinder.
- When the cooker is not to be used for several days, close the main valve on the gas piping; when using a gas cylinder, close it after each use.
- Using the appliance for cooking and baking results in the emission of heat and moisture in the room in which it is installed. Make sure that kitchen is well ventilated. Natural ventilation openings or forced mechanical ventilation (exhaust hood) should be available.
- Prolonged intensive use of the appliance may require additional ventilation, for example, opening a window or a more effective ventilation, such as increasing efficiency of mechanical ventilation, if applicable.
- The appliance has been designed only for cooking. Any other use (for example for heating) does not comply with its operating profile and may cause danger.

## HOW TO SAVE ENERGY

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Using energy in a responsible way not only saves money but also helps the environment. So let us save energy! And this is how you can do it:

- **Use proper pans for cooking.**

A saucepan should never be smaller than a burner crown.

Always remember to cover the pans.

- **Ensure the burners, the grilling rack and the hob are clean.**

Dirt can affect the transfer of heat – and burnt-on spillages can often only be removed by products which cause damage to the environment.

In particular, ensure that the flame openings in the rings under caps, and openings of burner nozzles are clean.

- **Do not uncover the pan too often (a watched pot never boils!).**

Do not open the oven door unnecessarily often.

- **Only use the oven when cooking larger dishes.**

Meat of up to 1 kg can be prepared more economically in a pan on the cooker burner.

- **Make use of the residual heat from the oven.**

If the cooking time is greater than 40 minutes it is recommended that you switch off the oven 10 minutes before the end of cooking time.

- **Make sure the oven door is properly closed.**

Heat can leak through spillages on the door seals. Clean up any spillages immediately.

- **Do not install the cooker in the direct vicinity of refrigerators/freezers.**

Otherwise energy consumption increases unnecessarily.



## UNPACKING



During transportation, protective packaging was used to protect the appliance against any damage. After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment.

All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

Caution! During unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.

## DISPOSAL OF THE APPLIANCE

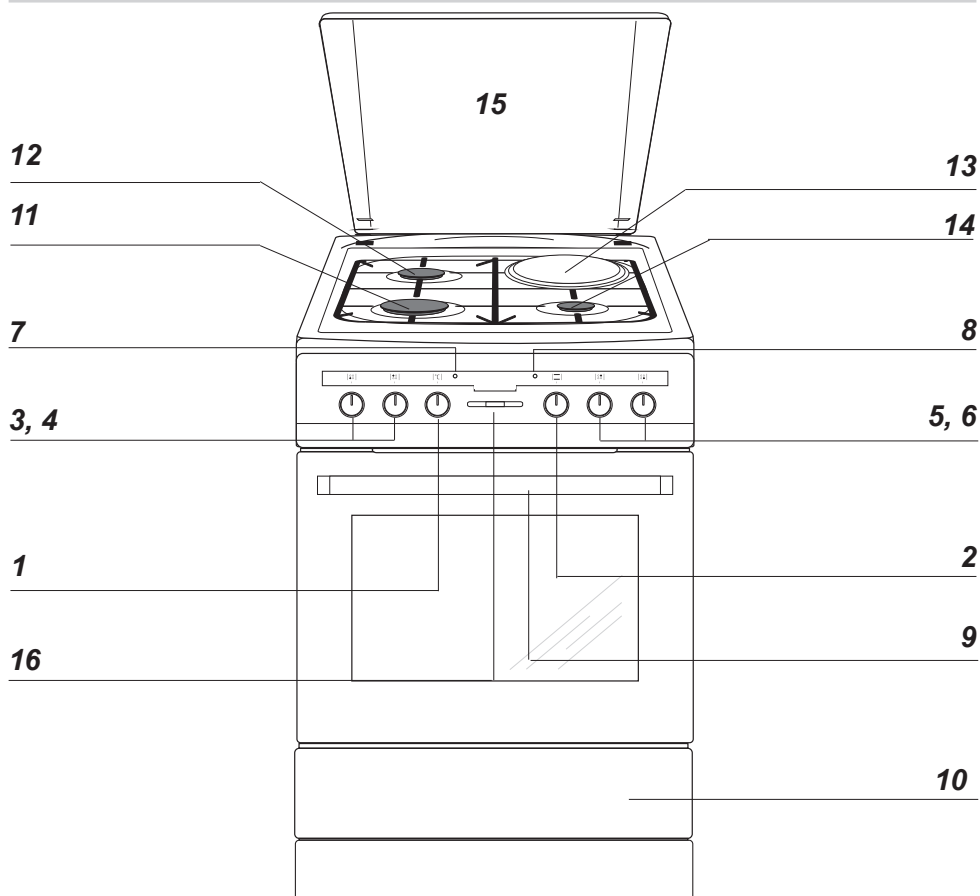


Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment. A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

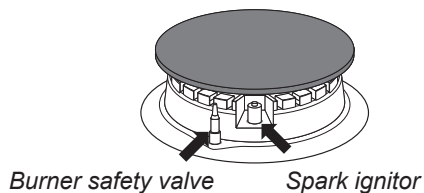
Materials used inside the appliance are recyclable and are labelled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

Information on appropriate disposal centres for used devices can be provided by your local authority.

# DESCRIPTION OF THE APPLIANCE



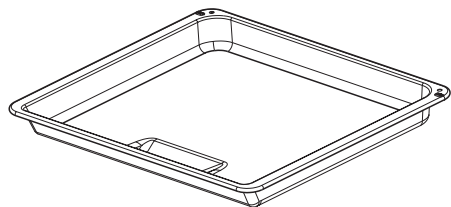
- 1 Temperature control knob
- 2 Oven function selection knob
- 3, 4, 5, 6 Gas burner control knobs
- 7 Temperature regulators signal L
- 8 Cooker operation signal R
- 9 Oven door handle
- 10 Drawer
- 11 Large burner
- 12 Medium burner
- 13 Heating plate
- 14 Auxiliary burner
- 15 Cover
- 16 Electronic programmer



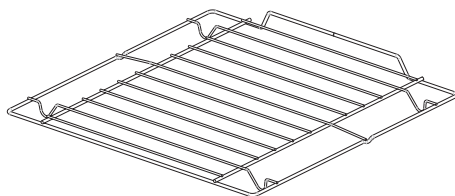
## SPECIFICATIONS OF THE APPLIANCE

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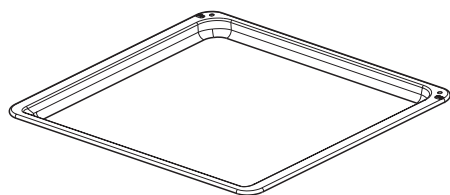
Oven fittings:



*Roasting tray*



*Grill grate  
(drying rack)*

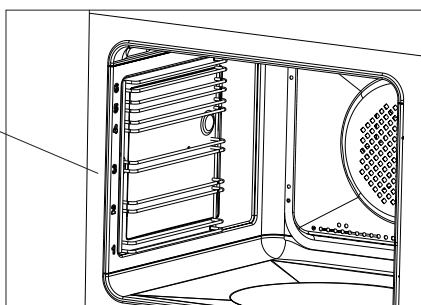


*Baking tray\**



*Fork and rotisserie frame*

*Sideracks*



\*optional

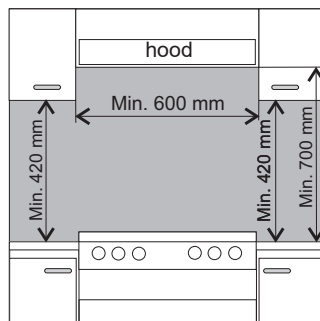
## INSTALLATION

The following instructions are addressed to the qualified specialist installing the cooker. These instructions aim at ensuring that installation and maintenance activities are performed as professionally as possible.

- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- The adjustment conditions are stated on the label (or data plate).
- This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulation. Particular attention shall be given to the relevant requirements regarding ventilation.

### Installing the cooker

- The kitchen should be dry and airy and have effective ventilation according to the existing technical provisions.
- The room should be equipped with a ventilation system that pipes away exhaust fumes created during combustion. This system should consist of a ventilation grid or hood. Hoods should be installed according to the manufacturer's instructions. The cooker should be placed so as to ensure free access to all control elements.
- The room should also enable the necessary air supply for proper gas combustion. Air supply should be not less than 2m<sup>3</sup>/h per 1 kW of burner heat. The air can be delivered from outside by a duct with a section of at least 100cm<sup>2</sup>, or indirectly from adjoining rooms which are fitted with ventilation ducts leading outside.

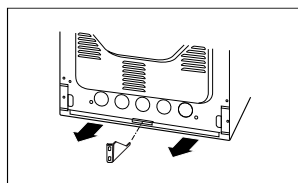
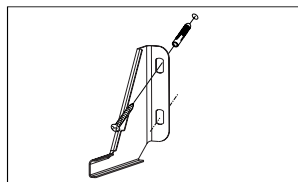
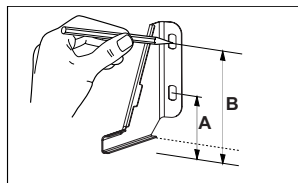


- If the appliance is used intensively and for a long time, it may be necessary to open a window in order to improve ventilation.
- In terms of protection against the overheating of surrounding surfaces, the gas cooker is an X – class appliance and can be built into furniture only up to the level of the cooking hob, that is around 850 mm above the floor. Raising furniture construction over this level is inadvisable. Coating or veneer used on fitted furniture must be applied with a heat resistant adhesive (100°C). This prevents surface deformation or detachment of the coating. If you are unsure of your furniture's heat resistance, you should leave approximately 2 cm of free space around the cooker. The wall behind the cooker should be resistant to high temperatures. During operation, its back side can warm up to around 50°C above the ambient temperature.
- The cooker should stand on a hard, even floor (do not put it on a base).
- Before you start using the cooker it should be leveled, which is particularly important for fat distribution in a frying pan. To this purpose, adjustable feet are accessible after removal of the drawer. The adjustment range is +/- 5 mm.

# INSTALLATION

## Mounting the overturning prevention bracket.

The bracket is mounted to prevent overturning of the cooker. When the overturning prevention bracket is installed, a child who climbs on the oven door will not overturn the appliance.



Cooker, height 850 mm  
A=60 mm  
B=103 mm

Cooker, height 900 mm  
A=104 mm  
B=147 mm

## Gas connection

### Caution!

The cooker should be connected to a gas supply of the particular type of gas that the appliance is manufactured to function with. Information about the type of gas that the cooker has been adapted to by the factory is shown on the data plate. The cooker should be connected exclusively by an appropriately authorised fitter and only he or she has the right to adapt the cooker to a different type of gas.

### Fitting guidelines

A fitter should:

- have a gas fitter's authorisation,
- be acquainted with the information included on the data plate of the cooker about the type of gas to which the cooker is adapted; the information should be compared with gas supply conditions at the place of installation,
- check:
  - airing efficiency, that is efficiency of air exchange in the rooms,
  - tightness of gas fitting connections,
  - effectiveness of all functional elements of the cooker,
  - if the electricity supply is adapted to function with a safety ground lead (zero).
- provide the user with a connection certificate and give him or her instructions in cooker use.

# INSTALLATION

---

## **Caution!**

The cooker may only be connected to a liquid gas cylinder or the existing gas supply by an authorised fitter, observing all safety rules.

The cooker has threaded 1/2" pipe connector.

The connector must be screwed in with a dynamometric spanner with a maximum torque of 20 Nm. It is recommended to seal connections with a teflon sealing tape. If the torque is too high or too low is used, the connection be damaged and become leaky.

When connecting the cooker to the gas supply, a metal tip of at least 0.5 m length with an end for a 8x1 mm hose should be screwed onto the R1/2" terminal. In order to screw the tip in, you should unscrew the spring of the cover hinge. The gas hose should not touch metal elements of the cooker back shield.



## **Important!**

Each time you replace a reducer carry out technical inspection of the cooker that covers gas valves and proper operation of the flame failure cut-off device.

## **Caution!**

On completion of the cooker installation, the tightness of all connections should be checked, e.g. applying water with soap.

Do not use fire to check tightness.

# INSTALLATION

## Electrical connection

### Warning!

All electrical work should be carried out by a suitably qualified and authorised electrician. No alterations or wilful changes in the electricity supply should be carried out.

### Fitting guidelines

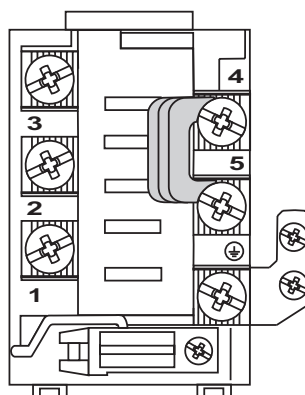
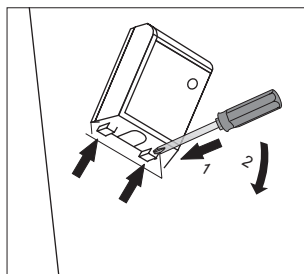
The cooker is manufactured to work with three-phase alternating current (400V 3N~50Hz). The voltage rating of the cooker heating elements is 230V. Adapting the cooker to operate with one-phase current is possible by appropriate bridging in the connection box according to the connection diagram below. The connection diagram is also found on the cover of the connection box. Remember that the connection wire should match the connection type and the power rating of the cooker.

The connection cable must be secured in a strain-relief clamp.

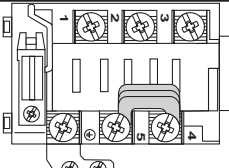
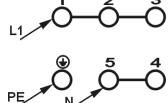
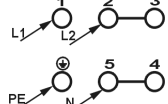
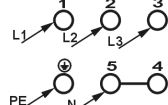
### Warning!

Remember to connect the safety circuit to the connection box terminal marked with  $\oplus$ . The electricity supply for the cooker must have a safety switch which enables the power to be cut off in case of emergency. The distance between the working contacts of the safety switch must be at least 3 mm.

Before connecting the cooker to the power supply it is important to read the information on the data plate and the connection diagram.



# INSTALLATION

<div>CONNECTION DIAGRAM</div> <div>Caution! Voltage of heating elements 230V</div> <div>Caution! In the event of any connection the safety wire must be connected to the PE terminal</div>				Recommended type of connection lead
1	For 230 V earthed one-phase connection, bridges connect 1–2–3 terminals and 4–5 terminals, safety wire to PE.			H05VV-F3G4
2	For 400/230 V earthed two-phase connection, bridges connect 2–3 terminals and 4–5 terminals, the safety wire to PE.			H05VV-F4G2,5
3	For 400/230V earthed three-phase connection, bridges connect 4–5 terminals, phases in succession 1,2 and 3, earth to 4–5, the safety wire to PE.			H05VV-F5G1,5
L1=R, L2=S, L3=T, N=earth terminal, PE= safety wire terminal				



# INSTALLATION

## Adapting the cooker to another type of gas.

This operation may only be carried out by an appropriately authorised fitter.

If the gas the cooker is to be supplied is different from the gas provided for the cooker by the manufacturer, that is G20 20 mbar, burner nozzles must be exchanged and the flame needs to be adjusted.

In order to adapt the cooker to burn a different type of gas, you should:

- exchange nozzles (see tables below),
- adjust the “economical” flame.

### Warning:

The cookers provided by the manufacturer have burners which are factory-adapted to use the gas specified on their data plates.

## Burner of DEFENDI type

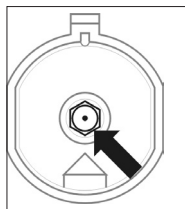
Type of gas	Burner		
	auxiliary gas injector diameter [mm]	medium gas injector diameter [mm]	large gas injector diameter [mm]
	nominal thermal power 1,00 kW	nominal thermal power 1,75 kW	nominal thermal power 3,00 kW
G20 2H 20 mbar	0,77	0,97	1,29
G30/31 3+ 28-30/37 mbar	0,50	0,65	0,87

Burner flame	Re-arming from liquid gas to natural gas	Re-arming from natural gas to liquid gas
Full	1. Exchange the burner nozzle for the appropriate type according to the nozzle table.	1. Exchange the burner nozzle for the appropriate type according to the nozzle table.
Economical	2. Unscrew the adjusting bolt slightly and adjust the flame size.	2. Screw in the adjusting bolt slightly and check the flame size.

In order to perform adjusting operations, take off the knobs. Adjusting elements of the oven burner are accessible after drawing out the oven chamber floor.

## INSTALLATION

Surface burners supplied do not require adjustment of primary air. A correct flame has distinct internal cones of blue and green colour. A short, humming flame or long, yellow and smoking one, without clearly outlined cones, shows that there is poor quality of gas in the household piping or a damaged or soiled burner. In order to check the flame, heat a burner for around 10 minutes with a full flame, and next turn the valve knob to the economical flame position. The flame should not go out or jump onto the nozzles.

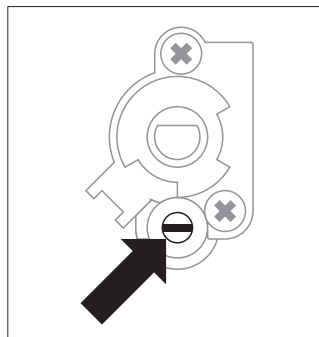


To exchange the burner nozzle – unscrew the nozzle with special socket spanner No 7 and replace with a new one according to a type of gas (see tables).

### Caution!

Adapting the appliance to a different type of gas other than that indicated by the manufacturer of the cooker on the data plate, or purchasing a cooker for a different type of gas than supplied to the house, is exclusively the responsibility of the user and the fitter.

Gas supply to surface burners is opened and set by knobs, see figure below. Knobs should be adjusted with the burner switched on and set to the economical flame position, using an adjustment screwdriver of the 2.5 mm size.



### Caution!

After adjustment is completed, put on a label indicating the type of gas to which the cooker is now adapted.

## OPERATION

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### Before first use

- remove packaging elements,
- gently remove the labels from the oven door, trying not to break the glue tape.
- empty the drawer, clean off factory protection from the oven chamber,
- take out and wash the oven fittings with warm water and a little washing-up liquid,
- switch on the ventilation in the room or open a window,
- heat the oven (to a temperature of 250°C, for approximately 30 min.), remove any stains and wash carefully.
- when handling the cooker, follow the safety instructions carefully.

The oven chamber should only be washed with warm water and a small amount of washing-up liquid.

### Important!

In cookers equipped with the electronic programmer, the time “**0.00**” will start flashing in the display field upon connection to the power supply.

**The programmer should be set with the current time. (See *Electronic programmer*). If the current time is not set operation of the oven is impossible.**

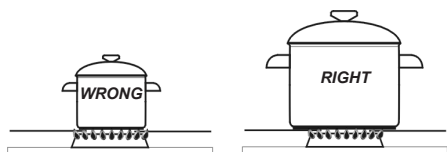
# OPERATION

## How to use surface burners

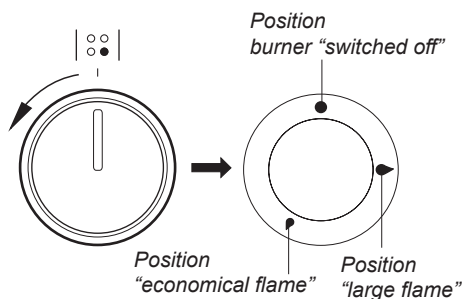
### Choice of cookware

Make sure that the diameter of a pan base is always larger than the burner flame crown, and that the pan itself is covered. The recommended pan diameter is around 2.5 to 3 times larger than the burner diameter, that is, for:

- an auxiliary burner – a pan with a diameter of 90 to 150 mm,
- a medium burner – a pan with a diameter of 160 to 220 mm,
- a large burner – a pan with a diameter of 200 to 240 mm, and the pan height should not be greater than its diameter.



### Gas burner control knobs



### Ignition without an igniter

- light the match,
- press in the knob to the end and turn it left to the “large flame” position (●),
- ignite gas with the match,
- set required flame size (e.g. “economical” (●)),
- switch off the burner after finishing cooking, turning the knob right (to the off position ●).

### Push-button ignition\*



- press the spark ignition push-button marked with ⚡,
- press in the knob to the end and turn it left to the “large flame” position (●),
- hold down until gas has lit,
- set the required flame size (e.g. “economical” (●)),
- switch off the burner after finishing cooking, turning the knob right (to the off position ●).

### Knob ignition\*

- press in the knob to the end and turn it left to the “large flame” position (●),
- hold until the gas is lit,
- after the flame is lighted release the pressure on the knob and set a required flame size.

\*optional

## OPERATION

### Caution!

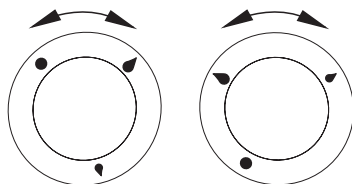
In cooker models equipped with a surface burner safety valve, hold the knob pressed down to the end when igniting for 10 seconds at the “large flame” position to activate the safety device.

### Selection of the appropriate flame

A correctly adjusted burner has a light blue flame with a clearly visible internal cone. Selection of flame size depends on the position of the burner knob which has been set:

- large flame
- small flame (“economical flame”)
- burner switched off (gas supply is cut off)

Depending on requirements, flame size can be set in a continuous manner.



*WRONG*

*RIGHT*

### Operation of the burner protection valve

Some models are equipped with an automatic system that cuts off gas supply to a burner when the flame has disappeared.

This system protects the cooker against gas leakage when the flame on a burner goes out e.g. in case of spillage.

The user's intervention is needed to re-ignite the burner.

### Caution!

Do not adjust the flame between the off position ● and the large flame position ●.

## OPERATION

### Before first use

- Remove packaging, empty the drawer, clean the interior of the oven and the hob.
- Take out and wash the oven fittings with warm water and a little washing-up liquid.
- Switch on the ventilation in the room or open a window.
- Heat the oven (to a temperature of 250°C, for approx. 30 min.), remove any stains and wash carefully; the heating plates of the hob should be heated for around 4 min. without a pan.

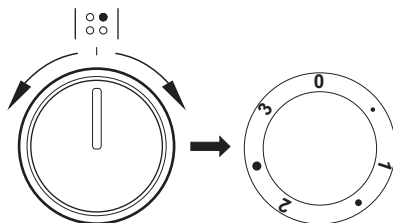
### How to use the heating plate

The level of heat can be adjusted gradually by turning the appropriate knob to the right or left. Switching on the plate results in a yellow signal light on the control panel turning on.

An appropriately selected pan saves energy. A pan should have a thick, flat base with a diameter equal to the plate diameter, as in that case heat is transferred most efficiently.



- 0 Switch off
- MIN. Warming up
- 1 Stewing vegetables, slow cooking
- Cooking soups, larger dishes
- 2 Slow frying
- Grilling meat, fish
- 3 MAX. Fast heating up, fast cooking, frying



### Caution!

Ensure the plate is clean – a soiled zone does not transfer all of the heat.

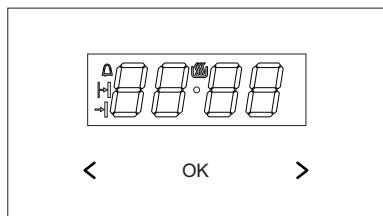
Protect the plate against corrosion.

Switch off the plate before a pan is removed.

Do not leave pans with prepared dishes based on fats and oils unattended on the switched – on plate; hot fat can spontaneously catch fire.

# OPERATION

## Operate the control panel



- OK - button to select mode of operation
- > - plus button
- < - minus button
- - appliance on indicator
- Δ - Minute minder
- |•| - Duration
- | - End Time

### Set current time

When the appliance is plugged into the electrical mains supply, or when power is restored after power outage, the digital display will show flashing 0.00

- press and hold OK (or simultaneously the buttons < / >) until you will see • on the display and the dot below the symbol is flashing,
- press and hold the < / > buttons within 7 seconds to set the current time.

To store the new time setting, wait approximately 7 seconds after time has been set. The dot below the • symbol will stop flashing.

You can adjust the time later. To do this, press the < / > buttons simultaneously and adjust the current time while the dot below the • symbol is flashing.

### Note:

The oven can be turned on when you see the • symbol on the display.

## Minute Minder

You can active the Minute Minder at any time, regardless of the status of other functions. The Minute Minder can be set from 1 minute up to 23 hours and 59 minutes.

To set the Minute Minder:

- press the OK button, then the display will show flashing Δ symbol:
- Use the < / > buttons to set the Minute Minder. The display will show the set time and Minute Minder symbol Δ. Once the set time elapses, alarm sounds and the Δ flashes
- Press and hold < / > or OK to mute the alarm. The Δ will be off and the display will show the current time after approximately 7 seconds.

### Note!

If no button is touched, alarm will turn off automatically after approximately 7 minutes.

## Timed operation

To set the appliance to switch off after a specific duration:



- set the function selector knob and the temperature selector knob to your preferred settings,
- Press OK repeatedly until the display shows *dur* (duration) briefly and the |•| symbol will be flashing,
- set the desired duration from 1 minute to 10 hours using the < / > buttons.

The set duration will be memorised after about 7 seconds. The display will show the current time and the |•| symbol.

Once the duration time has elapsed the oven will turn off automatically. You will hear an alarm and the |•| and →| symbols will be flashing,





- Set the oven function selector knob and the temperature selector knob in off position,



## OPERATION



- Press and hold **< / >** or **ok** to mute the alarm. The  and  will be off and the display will show the current time after approximately 7 seconds.

### Delayed timed operation

In order to set the appliance to switch off at a specific time after a set Duration has elapsed, set the Duration and the End Time:

- Press **ok** repeatedly until the display shows *dur* (duration) briefly and the  symbol will be flashing,
- set the desired Duration using the **< / >** button as for timed operation.
- Press **ok** repeatedly until the display shows *End* briefly and the  symbol will be flashing,
- set the End Time using the **< / >** buttons to a maximum of 23 hours and 59 minutes ahead,
- set the function selector knob and the temperature selector knob to preferred settings. The  and  functions are now active. The appliance will switch on at End Time minus Duration (i.e. if the set Duration is 1 hour and the set End Time is 14:00, the appliance will automatically switch on at 13:00).

Once the Duration time has elapsed the oven will turn off automatically. You will hear an alarm and the  and  will be flashing,

- Set the oven function selector knob and the temperature selector knob in off position,
- Press and hold **< / >** or **ok** to mute the alarm. The  and  will be off, and the display will show the current time after approximately 7 seconds.

### Cancel settings

Timer and delayed timed function settings may be cancelled at any time.

Cancel the delayed timed function settings:

- Press and hold the **< / >** button simultaneously,

Cancel Minute Minder settings:

- press the **ok** button to select the minute minder,
- press the **< / >** buttons

### Change the beep tone

You can change the beep tones as follows:

- Press and hold the **< / >** button simultaneously,
- press **ok** to select *tone*, and the display will flash:
- press **< / >** to select the desired tone: use the **>** button to select tones 1 to 3 use the **<** button to select tones 3 to 1.

### Adjust display brightness

You can adjust display brightness 1 to 9, where 1 is the darkest and 9 is the brightest. The brightness setting applies to an inactive control panel, i.e. when none of controls are used 7 seconds.

You can adjust display brightness as follows:

- simultaneously press the **< / >** buttons
- press **ok** repeatedly to select the *bri* (brightness) setting — the settings can be accessed in sequence *ton* (tone) and *bri* (brightness).
- use the **< / >** buttons to select the desired brightness use the **>** button to select tones 1 to 9 use the **<** button to select tones 9 to 1.

### Note:

The display is at its brightest setting when active, i.e. a control was touched within the last 7 seconds.

### Night Mode

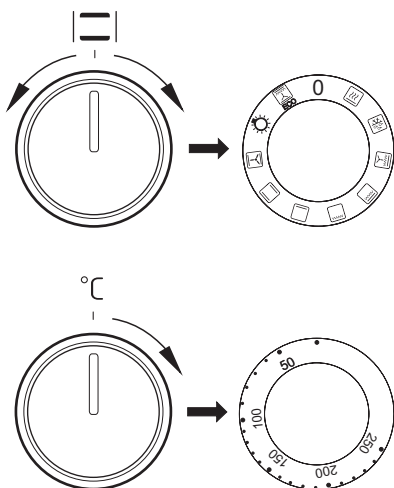
The display is dimmed during the night hours 22:00 — 06:00.



## OPERATION

### Oven with automatic air circulation (including fan)

The oven can be warmed up using the bottom and top heaters, as well as the grill. Operation of the oven is controlled by the oven function knob – to set a required function you should turn the knob to the selected position, as well as the temperature regulator knob – to set a required function you should turn the knob to the selected position.



The oven can be switched off by setting both of these knobs to the position “●”/“0”.

#### Caution!

When selecting any heating function (switching a heater on etc.) the oven will only be switched on after the temperature has been set by the temperature regulator knob.

**0** Oven is off



#### Rapid Preheating

Top and bottom heater, roaster and fan on. Use to preheat the oven.



#### Defrosting

Only fan is on and all heaters are off.



#### Fan and combined grill on

When the knob is turned to this position, the oven activates the combined grill and fan function. In practice, this function allows the grilling process to be speeded up and an improvement in the taste of the dish. You should only use the grill with the oven door shut.



#### Enhanced roaster (super roaster)

In this setting both roaster and top heater are on. This increases temperature in the top part of the oven's interior, which makes it suitable for browning and roasting of larger portions of food.



#### Roaster on.

Roasting is used for cooking of small portions of meat: steaks, schnitzel, fish, toasts, Frankfurter sausages, (thickness of roasted dish should not exceed 2-3 cm and should be turned over during roasting).

## OPERATION



### Bottom heater on

When the knob is set to this position the oven is heated using only the bottom heater. Baking of cakes from the bottom until done (moist cakes with fruit stuffing).




### Top and bottom heaters on

Set the knob in this position for conventional baking. This setting is ideal for baking cakes, meat, fish, bread and pizza (it is necessary to preheat the oven and use a baking tray) on one oven level.



### Top heater, bottom heater and fan are on.

This knob setting is most suitable for baking cakes. Convection baking (recommended for baking).

When the  functions have been selected but the temperature knob is set to zero only the fan will be on. With this function you can cool the dish or the oven chamber.



### Independent oven lighting

Set the knob in this position to light up the oven interior.



**ECO**

### ECO Heating

This is an optimised heating function designed to save energy when preparing food. At this knob position, the oven lighting is off.




Switching on the oven is indicated by two signal lights, **R**, **L**, turning on. The **R** light turned on means the oven is working. If the **L** light goes out, it means the oven has reached the set temperature. If a recipe recommends placing dishes in a warmed-up oven, this should be not done before the **L** light goes out for the first time. When baking, the **L** light will temporarily come on and go out (to maintain the temperature inside the oven). The **R** signal light may also turn on at the knob position of "oven chamber lighting".

# OPERATION

## Use of the grill

The grilling process operates through infrared rays emitted onto the dish by the incandescent grill heater.

In order to switch on the grill you need to:

- Set the oven knob to the position marked grill   ,
- Heat the oven for approx. 5 minutes (with the oven door shut).
- Insert a tray with a dish onto the appropriate cooking level; and if you are grilling on the grate insert a tray for dripping on the level immediately below (under the grate).
- Close the oven door.

**For grilling with the function grill and combined grill the temperature must be set to 220°C, but for the function fan and grill it must be set to a maximum of 190°C.**

### Warning!

When using function grill it is recommended that the oven door is closed.

When the grill is in use accessible parts can become hot.

It is best to keep children away from the oven.

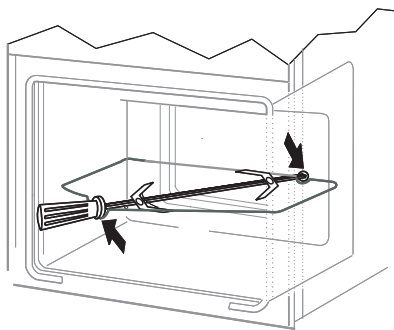
## Use of the rotisserie

The rotisserie enables rotating grilling in the oven. It is intended for grilling poultry, kebabs, sausages and similar dishes. Switching the rotisserie motor on and off is done at the same time as switching the grilling function with rotisserie.

When using these functions during grilling the rotisserie motor can stop momentarily or the rotating direction can be changed. This does not affect the functionality and the grilling quality.

Preparing dishes using the rotisserie:  
(see the diagram below)

- put the food on the rotisserie spit and secure it using the forks;
- insert the rotisserie frame into the oven on the third level from the bottom;
- insert the spit end into the motor drive coupling, making sure that the groove of the metal part of the rotisserie handle rests on the frame;
- unscrew the handle;
- insert the tray onto the lowest level of the oven chamber and close the door.



## BAKING IN THE OVEN – PRACTICAL HINTS

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### Baking

- we recommend using the baking trays which were provided with your cooker;
- it is also possible to bake in cake tins and trays bought elsewhere which should be put on the drying rack; for baking it is better to use black trays which conduct heat better and shorten the baking time;
- shapes and trays with bright or shiny surfaces are not recommended when using the conventional heating method (top and bottom heaters), use of such tins can result in undercooking the base of cakes;
- when using the ultra-fan function it is not necessary to initially heat up the oven chamber, for other types of heating you should warm up the oven chamber before the cake is inserted;
- before the cake is taken out of the oven, check if it is ready using a wooden stick (if the cake is ready the stick should come out dry and clean after being inserted into the cake);
- after switching off the oven it is advisable to leave the cake inside for about 5 min.;
- temperatures for baking with the ultra-fan function are usually around 20 – 30 degrees lower than in normal baking (using top and bottom heaters);
- the baking parameters given in Table are approximate and can be corrected based on your own experience and cooking preferences;
- if information given in recipe books is significantly different from the values included in this instruction manual, please apply the instructions from the manual.

### Roasting meat







- cook meat weighing over 1 kg in the oven, but smaller pieces should be cooked on the gas burners.
- use heatproof ovenware for roasting, with handles that are also resistant to high temperatures;
- when roasting on the drying rack or the grate we recommend that you place a baking tray with a small amount of water on the lowest level of the oven;
- it is advisable to turn the meat over at least once during the roasting time and during roasting you should also baste the meat with its juices or with hot salty water – do not pour cold water over the meat.

## BAKING IN THE OVEN – PRACTICAL HINTS

### ECO Heating















- ECO Heating an optimised heating function designed to save energy when preparing food.
- You cannot reduce the cooking time by setting a higher temperature; preheating the oven is not recommended.
- Do not change the temperature setting and do not open the oven door during cooking.

### Recommended setting for ECO Heating

Type of dish	Oven functions	Temperature	Level	Time in minutes
Sponge cake	 ECO	180 - 200	2 - 3	50 - 70
Yeast cake/ Pound cake	 ECO	180 - 200	2	50 - 70
Fish	 ECO	190 - 210	2 - 3	45 - 60
Beef	 ECO	200 - 220	2	90 - 120
Pork	 ECO	200 - 220	2	90 - 160
Chicken	 ECO	180 - 200	2	80 - 100

## BAKING IN THE OVEN – PRACTICAL HINTS

Oven with automatic air circulation (including a fan and top and bottom heaters)

Type of dish	Type of heating	Temperature (°C)	Level	Time (min.)
Sponge cake		160 - 200	2 - 3	30 - 50
Sponge cake		150	3	25 - 35
Yeast cake/ Pound cake		160 - 170 <sup>1)</sup>	3	25 - 40 <sup>2)</sup>
Yeast cake/ Pound cake		155 - 170 <sup>1)</sup>	3	25 - 40 <sup>2)</sup>
Pizza		220 - 240 <sup>1)</sup>	2	15 - 25
Fish		210 - 220	2	45 - 60
Fish		190	2 - 3	60 - 70
Sausages		200 - 220	4	14 - 18
Beef		225 - 250	2	120 - 150
Pork		160 - 230	2	90 - 120
Chicken		180 - 190	2	70 - 90
Chicken		160 - 180	2	45 - 60
Vegetables		190 - 210	2	40 - 50
Vegetables		170 - 190	3	40 - 50

The times are apply to dish that is placed into a cold oven. For the preheated oven, the times should be reduced by about 5-10 minutes.











<sup>1)</sup>Preheat

<sup>2)</sup>Baking smaller items

Note: The figures given in Tables are approximate and can be adapted based on your own experience and cooking preferences.

## TEST DISHES. According to standard EN 60350-1.

### Baking



Type of dish	Accessory	Level	Type of heating	Temperature (°C)	Baking time <sup>2)</sup> (min.)
Small cakes	Baking tray	3		160 <sup>1)</sup>	28 - 32 <sup>2)</sup>
	Baking tray	3		155 <sup>1)</sup>	23 - 26 <sup>2)</sup>
	Baking tray	3		150 <sup>1)</sup>	26 - 30 <sup>2)</sup>
	Baking tray Roasting tray	2 + 4 2 - baking tray or roasting tray 4 - baking tray		150 <sup>1)</sup>	27 - 30 <sup>2)</sup>
Shortbread	Baking tray	3		150 - 160 <sup>1)</sup>	30 - 40 <sup>2)</sup>
	Baking tray	3		150 - 170 <sup>1)</sup>	25 - 35 <sup>2)</sup>
	Baking tray	3		150 - 170 <sup>1)</sup>	25 - 35 <sup>2)</sup>
	Baking tray Roasting tray	2 + 4 2 - baking tray or roasting tray 4 - baking tray		160 - 175 <sup>1)</sup>	25 - 35 <sup>2)</sup>
Fatless sponge cake	Wire rack + black baking tin diameter 26cm	3		170 - 180 <sup>1)</sup>	38 - 46 <sup>2)</sup>
Apple pie	Wire rack + 2 black baking tins diameter 20cm	2 black baking tins placed after the diagonal, back right, front left		180 - 200 <sup>1)</sup>	50 - 65 <sup>2)</sup>

<sup>1)</sup>Preheat, do not use Rapid preheat function.

<sup>2)</sup>The times are apply to dish that is placed into a cold oven. For the preheated oven, the times should be reduced by about 5-10 minutes.

## TEST DISHES. According to standard EN 60350-1.



### Grilling

Type of dish	Accessory	Level	Type of heating	Temperature (°C)	Time (min.)
White bread toast	Wire rack	4		220 <sup>1)</sup>	3 - 7
Beef burgers	Wire rack + roasting tray (to gather drops)	4 - wire rack 3 - roasting tray		220 <sup>1)</sup>	1st side 13 - 18 2nd side 10 - 15

<sup>1)</sup>Preheat for 5 minutes, do not use Rapid preheat function.

<sup>2)</sup>Preheat for 8 minutes, do not use Rapid preheat function.

### Roasting

Type of dish	Accessory	Level	Type of heating	Temperature (°C)	Time (min.)
Whole chicken	Wire rack + roasting tray (to gather drops)	2 - wire rack 1 - roasting tray		180 - 190	70 - 90
	Wire rack + roasting tray (to gather drops)	2 - wire rack 1 - roasting tray		180 - 190	80 - 100

The times are apply to dish that is placed into a cold oven. For the preheated oven, the times should be reduced by about 5-10 minutes.



## CLEANING AND MAINTENANCE

By ensuring proper cleaning and maintenance of your cooker you can have a significant influence on the continuing fault-free operation of your appliance.

**Before you start cleaning, the cooker must be switched off and you should ensure that all knobs are set to the “●”/“0” position. Do not start cleaning until the cooker has completely cooled.**

### ► Burners, the burner hob grilling rack, the cooker housing

- In the case of soiled burners and grilling rack, these elements must be removed from the cooker and washed with warm water and washing – up products intended for fats. Next, wipe them dry. After the grilling rack has been removed, wash the burner hob carefully and wipe with a dry and soft cloth. In particular, ensure flame openings in rings under caps are clean, see the figure below. Do not use steel wire or drill holes.

#### **Caution!**

Burner elements must always be clean. Water particles may hamper gas flow and produce an incorrect burner flame.

#### **Important:**

The burner caps and leads must be repositioned correctly so that they sit squarely onto the hob as shown.

correct



incorrect




incorrect



- Wash enamel elements of the cooker with light washing products. When cleaning do not use cleaning agents with a strong abrasive effect, such as scouring powders containing an abrasive, abrasive compounds, abrasive stones, pumice stones, wire brushes and so on.
- Before you start using the cooker with stainless steel hob, its cooking zone first needs to be carefully washed. It is important to remove glue residues from the foils taken off trays during installation, as well as adhesive tape applied during packaging. The hob should be cleaned regularly after each use. Do not allow the hob to get heavily stained, particularly from burnt-on spillages from boiled over liquids. An agent like Stahl-Fix is recommended for the initial wash and, subsequently, for routine washes.

## CLEANING AND MAINTENANCE

### Oven

- The oven should be cleaned after every use. When cleaning the oven the lighting should be switched on to enable you to see the surfaces better.
- The oven chamber should only be washed with warm water and a small amount of washing-up liquid.
- **Steam Clean function**
  - Pour approximately 0.25 ml (1 glass) of water onto the tray inserted on level one in the oven.
  - Close the oven door,
  - set the temperature adjustment knob to 50°C, and the function selector knob to bottom heater position 
  - heat the oven chamber for about 30 minutes,
  - When the steam cleaning process is completed, wipe out the chamber with a damp cloth or a sponge soaked in a mild solution of washing-up liquid.
- After cleaning the oven chamber wipe it dry.
- Use a soft, moisture absorbing cloth to clean surfaces

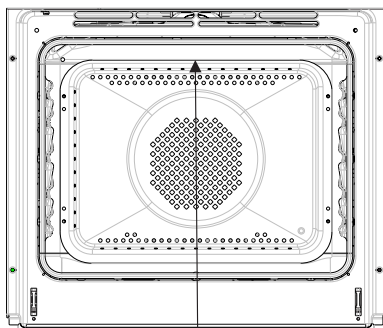
### Caution!

Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.

### Replacement of the oven light bulb

**In order to avoid the possibility of an electric shock ensure that the appliance is switched off before replacing the bulb.**

- Set all control knobs to the position “●”/“0” and disconnect the mains plug,
- unscrew and wash the lamp cover and then wipe it dry.
- unscrew the light bulb from the socket, replace the bulb with a new one – a high temperature bulb (300°C) with the following parameters:
  - voltage 230 V
  - power 25 W
  - thread E14.



*Oven light bulb*

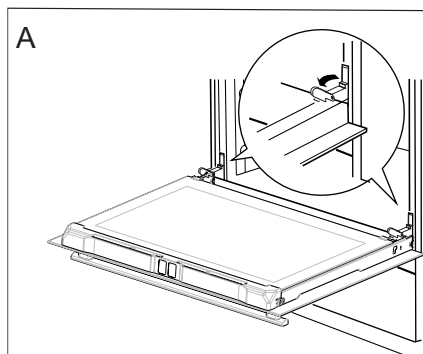
- Screw the bulb in, making sure it is properly inserted into the ceramic socket.
- Screw in the lamp cover.

\*optional

# CLEANING AND MAINTENANCE

## Door removal

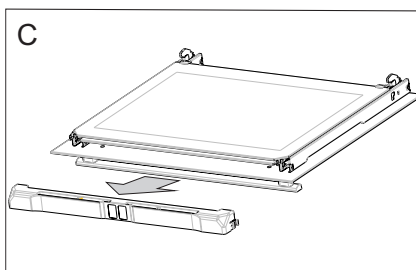
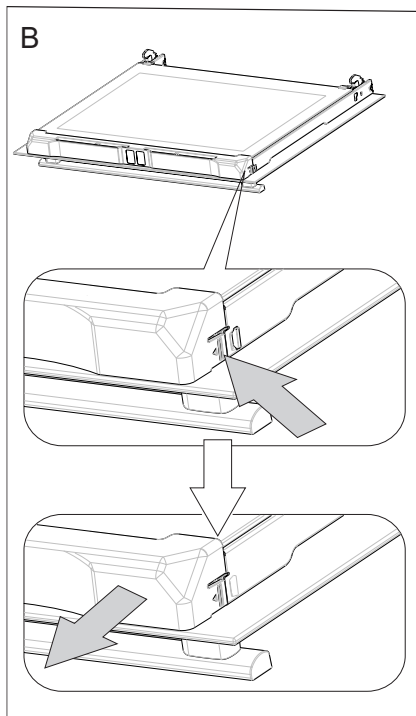
In order to obtain easier access to the oven chamber for cleaning, it is possible to remove the door. To do this, tilt the safety catch part of the hinge upwards (fig. A). Close the door lightly, lift and pull it out towards you. In order to fit the door back on to the cooker, do the inverse. When fitting, ensure that the notch of the hinge is correctly placed on the protrusion of the hinge holder. After the door is fitted to the oven, the safety catch should be carefully lowered down again. If the safety catch is not set it may cause damage to the hinge when closing the door.



*Tilting the hinge safety catches*

## Removing the inner panel

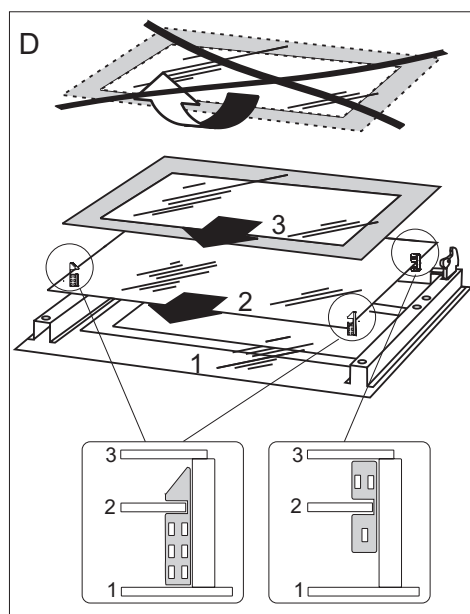
1. Pull the upper door slat loose. (fig. B, C)



## CLEANING AND MAINTENANCE

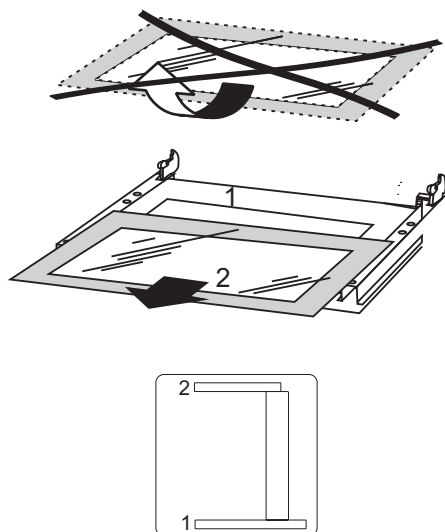
2. Pull the inner glass panel from its seat (in the lower section of the door). Remove the inner panel (fig. D,D1).
3. Clean the panel with warm water with some cleaning agent added. Carry out the same in reverse order to reassemble the inner glass panel. Its smooth surface shall be pointed upwards.

**Important! Do not force the upper strip in on both sides of the door at the same time.** In order to correctly fit the top door strip, first put the left end of the strip on the door and then press the right end in until you hear a “click”. Then press the left end in until you hear a “click”.



*Removal of the internal glass panel.  
3 glass panel.*

D1



*Removal of the internal glass panel.  
2 glass panel.*

### Regular inspections

Besides keeping the cooker clean, you should:

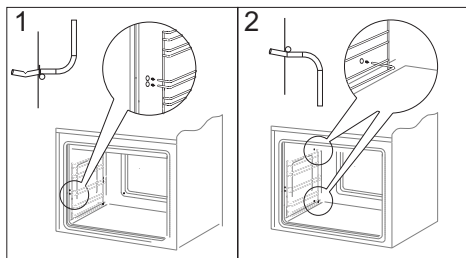
- carry out periodic inspections of the control elements and cooking units of the cooker. After the guarantee has expired you should have a technical inspection of the cooker carried out at a service centre at least once every two years,
- fix any operational faults,
- carry out periodical maintenance of the cooking units of the cooker.

### Caution!

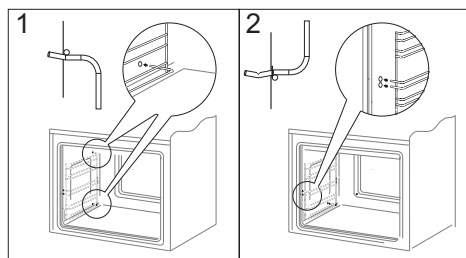
All repairs and regulatory activities should be carried out by the appropriate service centre or by an appropriately authorised fitter.

## CLEANING AND MAINTENANCE

- Ovens in cookers marked with the letter **D** are equipped with easily removable wire shelf supports. To remove them for washing, pull the front catch, then tilt the support and remove from the rear catch.
- Ovens in cookers marked with the letters **Dp** have stainless steel sliding telescopic runners attached to the wire shelf supports. The telescopic runners should be removed and cleaned together with the wire shelf supports. Before you put the baking tray on the telescopic runners, they should be pulled out (if the oven is hot, pull out the telescopic runners by hooking the back edge of the baking tray on the bumpers in the front part of the telescopic runners) and then insert them together with the tray.

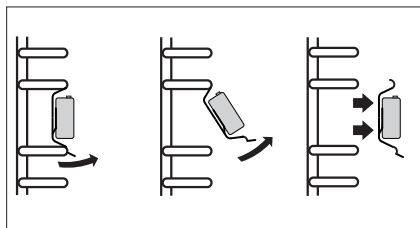


*Removing wire shelf supports*

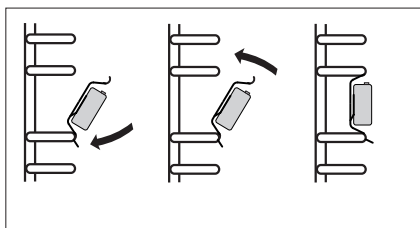


*Installing wire shelf supports*

**Important!**  
Do not wash telescopic runners in a dishwasher.



*Removing telescopic runners*



*Installing telescopic runners*

## OPERATION IN CASE OF EMERGENCY

In the event of an emergency, you should:

- switch off all the working units of the cooker
- disconnect the mains plug
- call the service centre
- some minor faults can be fixed by referring to the instructions given in the table below. Before calling the customer support centre or the service centre check the following points that are presented in the table.

PROBLEM	REASON	ACTION
1. A burner does not light	flame openings soiled	close the gas by cutting off valve, close burner knobs, air the room, take out and clean the burner, blow on flame openings
2. A gas igniter does not light	break in power supply	check the household fuse box; if there is a blown fuse, replace it with a new one
	break in gas supply	open the gas supply valve
	soiled (greasy) gas ignitor	clean the gas igniter
	igniter knob not pressed in long	hold the knob pressed in until a full flame appears around the burner crown
3. The flame goes out when lighting a burner	knob released too quickly	hold the knob down longer at the "large flame" position
4. electrical fittings do not work	break in power supply	check the household fuse box, if there is a blown fuse replace it with a new one
5. the programmer display is flashing "0.00".	the appliance was disconnected from the mains or there was a temporary power cut.	set the current time (see ' <i>Use of the programmer</i> ').
6. the oven lighting does not work	the bulb is loose or damaged	tighten up or replace the blown bulb (see Chapter <i>Cleaning and Maintenance</i> )

### Warning:

All repairs and regulatory activities should be carried out by the appropriate service centre or by an appropriately authorised fitter.




# TECHNICAL DATA

Voltage rating	230/400V~50 Hz
Power rating	max. 4,7 kW
Appliance category	GR II2H3+
Cooker dimensions H/W/D	85/60/60 cm

The product meets the requirements of European standards EN 60335- 1; EN60335-2-6.

The data on the energy labels of electric ovens is given according to standard EN 60350-1 / IEC 60350-1. These values are defined with a standard workload a with the functions active: bottom and top heaters (conventional heating) and fan assisted heating (forced air heating), if these functions are available.

The energy efficiency class was assigned depending on the function available in the product in accordance with the priority below:

Forced air circulation ECO (ring heater + fan)	
Forced air circulation ECO (bottom heater + top + roaster + fan)	
Conventional mode ECO (bottom heater + top)	

During energy consumption test, remove the telescopic runners (if the product is fitted with any).

## Certificate of compliance CE

The Manufacturer hereby declares that this product complies with the general requirements pursuant to the following European Directives:

- The Low Voltage Directive 2014/35/EC,
- Electromagnetic Compatibility Directive 2014/30/EC,
- Directive on “Appliances Burning Gaseous Fuels” 2009/142/EC, (to 20.04.2018)
- Regulation (EU) 2016/426 of the European Parliament and of the Council (from 21.04.2018)
- Directive on ErP 2009/125/EC,

and therefore the product has been marked with the **CE** symbol and the **Declaration of Conformity** has been issued to the manufacturer and is available to the competent authorities regulating the market.

## **EXCLUSIVE DISTRIBUTOR**

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