

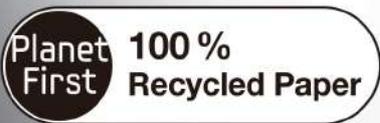


Haier

Cooking Range

USER MANUAL

60*90



This manual is made with 100 % recycled paper.

Thank you for purchasing this HAIER product.

Congratulations on your purchase of this appliance provided by high technical element and produced in a modern factory. Please read this Manual carefully and keep it on hand for future reference.

IMPORTANT: This new appliance is easy to use, however, to obtain the results, it is important to read this booklet and to follow all the instructions before using it for first time.

The booklet contains the necessary information regarding installation, use and maintenance, as well as giving useful advice.

CE This appliance complies with the following E.E.C. Directives.

- ❖ 73/23 – 90/683 (Low Voltage Directive)
- ❖ 90/336 (Gas Appliance Directive)
- ❖ 93/68 (General Directives)

and subsequent modifications it is very important that this instruction book should be kept safe for future consultation. If the appliance should be sold or given to another person, please ensure that the booklet goes together with it so that the new owner can know of the functions of the machine and also be aware of the warning.



This warning has been given for for the safety of you and others. We therefore, ask you to carefully read the procedures of the installing and using this cooker.

- ❖ This product is intended for cooking of food and must not be used for other purposes (fig 1.)
- ❖ The work of installation must be carried out by competent and qualified installers according to the regulations in force.
- ❖ modifications to the domestic electrical mains, which may be necessary for the installation of the appliance should be carried out only by competent personel. It is dangerous to modify, or attempt to modify, characteristics of this appliance. Unstable or deformed pans, should not be placed on the burners or plates in order to avoid accidents caused by upsetting or boiling over.
- ❖ Particular care should be taken when cooking with oil or fat.
- ❖ The appliance remains hot for a long time afterbeing swiched off.
- ❖ Supervise children at all times, paying attention that they do not touch surfaces or remain in the vicinity of the appliance when in use or when not completely cool.
- ❖ If the appliance is fitted with a cover. Its function is to protect the surface from dust when closed and to accumulate splashes of grease when open.
- ❖ Do not use for other purposes.

- ❖ Always clean the cover before closing it.
- ❖ Leave the burners and / or plates to cool before closing the cover.
- ❖ All covers, glass or metal, are removable to facilitate cleaning.
- ❖ Always ensure that the knobs are in the “0” (STOP) position when the appliance is not in use.
- ❖ Always insert the dripping pan when using the grill or when cooking meat on the grid. Pour a little water in to dripping pan to avoid grease burning and the creating unpleasant smells.
- ❖ Always use oven gloves to remove dripping pan from the oven.
- ❖ The accessories (grid and dripping pan) should be washed before using for the first time.
- ❖ Take care when using cleaning products in spray form, never direct the spray onto the resistance.
- ❖ If when placing food in the oven or when removing it, a large quantity of oil, juice, etc. Spills onto the bottom of the oven re-clean before starting to cook to avoid unpleasant smoke and also the possibility of these substances catching fire.
- ❖ Ensure that air can circulate around the gas appliance, poor ventilation can produce a lack of oxygen.

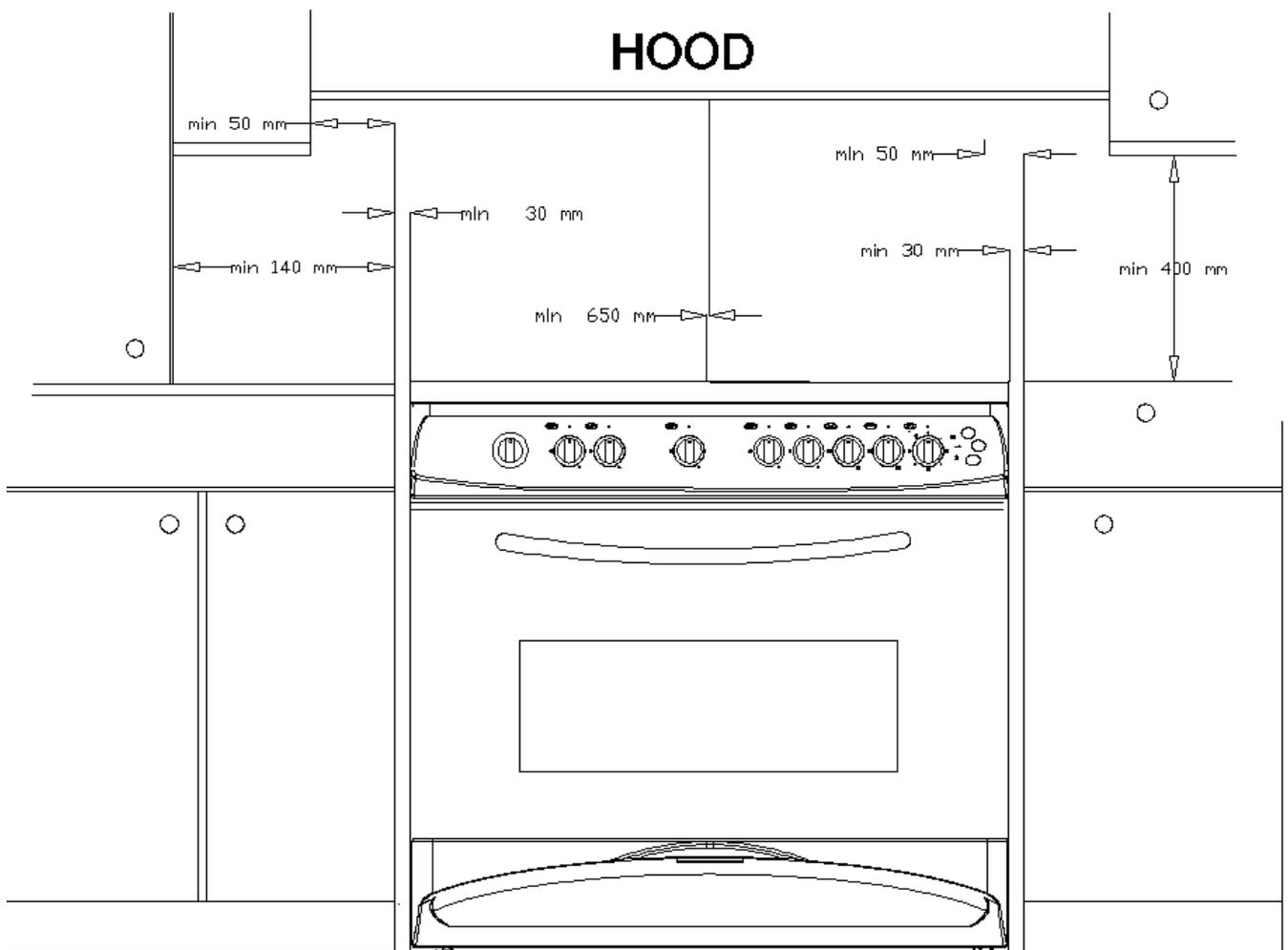


Fig. 1



WARNING: The use of a gas cooking appliance produces the heat and humidity in the room in which it is installed. Ensure good ventilation of the room keeping natural ventilation openings clear or installing an extractor hood with a discharge tube. In case of doubt ask installer for advice

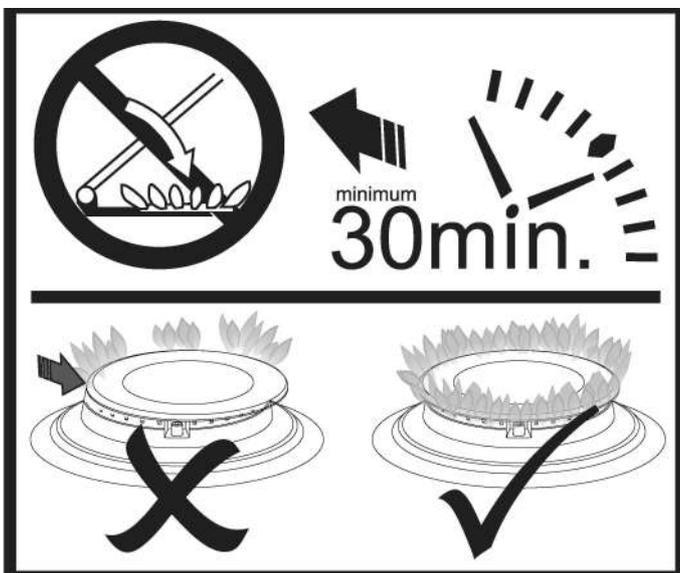
The using two oven burners simultaneously is so dangerous.

GAS CONNECTION and SECURITY

1. Fit the clamp to the hose. Push one of the hose until it goes to the end of the pipe
2. For the sealing control; ensure that the buttons in the control panel are closed, but the gas cylinder is open. Apply some soap bubbles to the connection. If there is gas leakage, there will be foaming in the soaped area.
3. The oven should be using a well ventilation place and should be install on flat ground.

ELECTRICAL CONNECTION and SECURITY

1. Your oven requires a 16 Amp. Fuse. If necessary, installation by a qualified electrician is recommended.
2. Your oven is adjusted in compliance with 230Vac 60 Hz electric supply. If the mains is different from this specified value, contact your authorized service.
3. Electrical connection of the oven should only be made by the sockets with earth system installed in compliance with the regulations. If there is no proper socket with earth system in the place where the oven will be placed, immediately contact a qualified electrician. Manufacturer shall never be responsible from the damages that will arise because of the sockets connected to the appliance with no earth system.
4. If your electric supply cable gets defective, it should definitely be replaced by the authorized service or qualified electricians in order to avoid from the dangers.
5. Electrical cable should not touch the hot parts of the appliance.



Attention!!

When you closed glass lid, it may explode due to heat of burners, thus before you close the glass lid, you should make sure of that gas burners has been cut off and waited at least 30 minutes for cooling.

RE-INSPECT THE GAS CONNECTION

When placing your oven to its location, ensure that it is at the counter level. Bring it to the counter level by adjusting the feet if necessary.

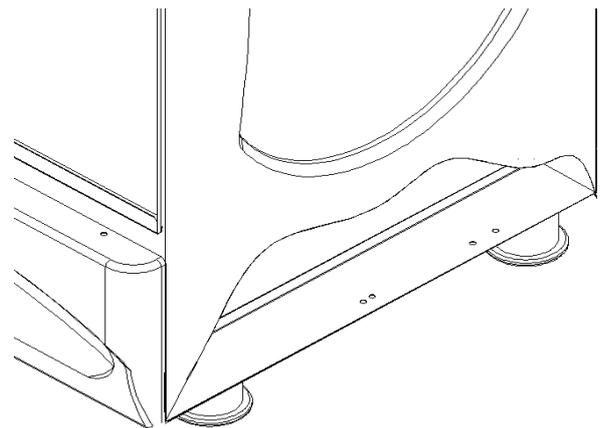
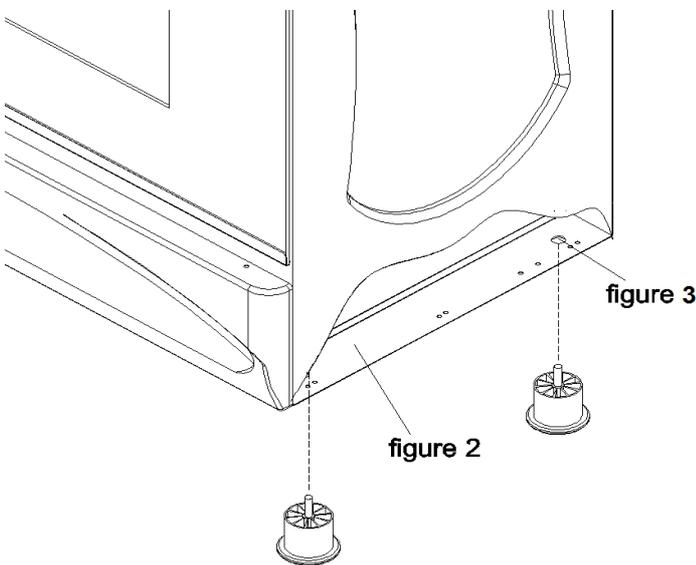


DO NOT MAKE GAS HOSE and ELECTRICAL CABLE OF YOUR OVEN GO THROUGH THE HEATED AREAS, SPECIALLY THROUGH THE REAR SIDE OF THE OVEN. DO NOT MOVE GAS CONNECTED OVEN. SINCE THE FORCING SHALL LOOSEN THE HOSE, GAS LEAKAGE MAY OCCUR.

INSTALLATION OF THE OVEN FEET

In order to install the oven feet;

Foot attachment lath is installed on the oven from the bottom of the oven as shown in (figure 2.) Nuts centring on these lathes in order to screw feet (figure 3). Complete the feet installation process by screwing the feet to the nuts (figure 4)



Complete the feet installation process by screwing the feet to the nuts (figure 4)

figure 4

You can balance your oven by turning the screwed feet according to the surface type you are using.

DESCRIPTION OF THE OVEN SECTION

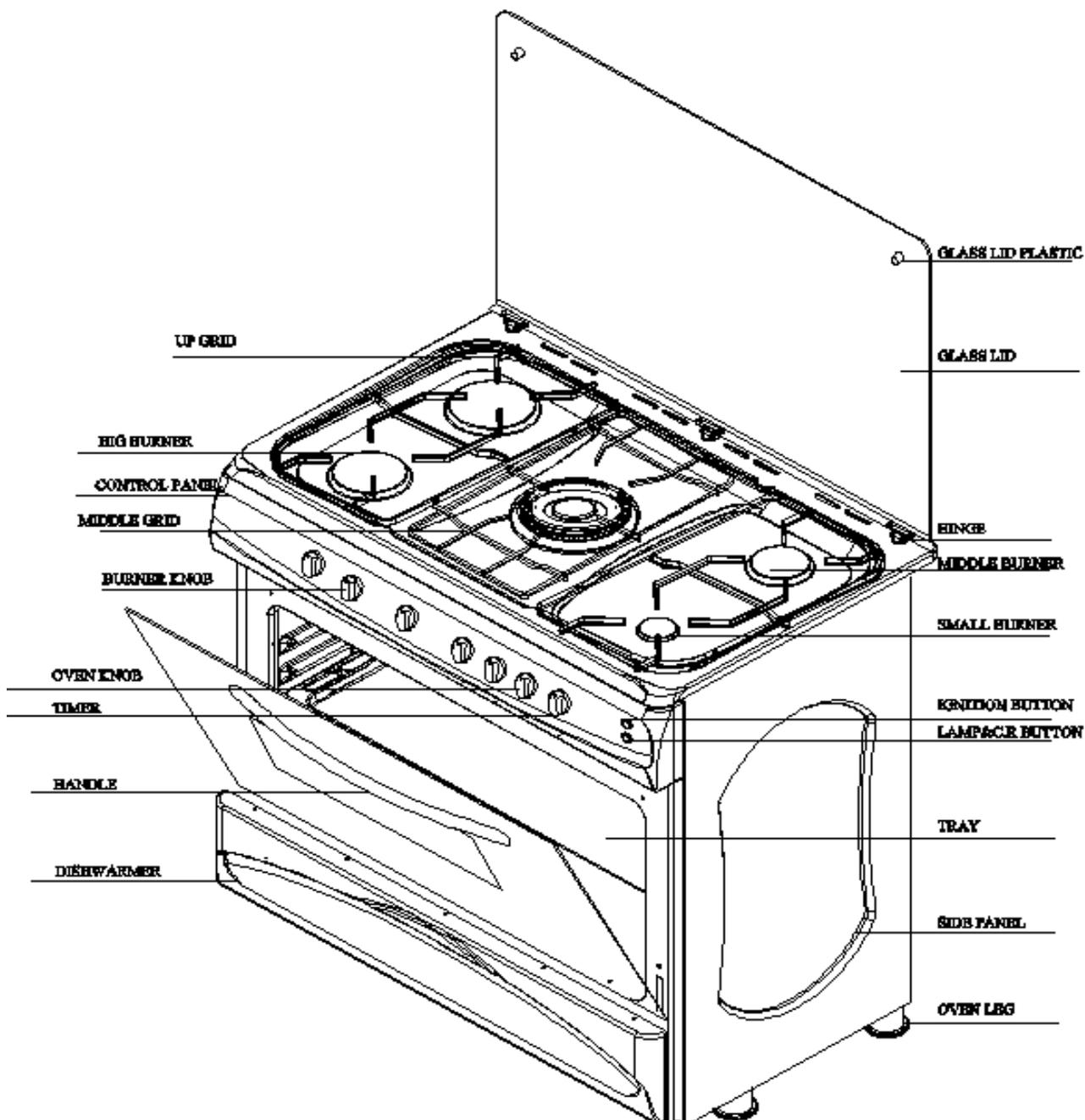


Figure 5

IMPORTANT WARNINGS

1. Pay attention to minimum health and safety requirements.
2. You can see technical details for your oven in sticker label on the oven back side and also you will find your ovens production informations about gas type (LPG or NG)
3. Power supply voltage of your oven is 230Vac 60 Hz.

4. Since the plug of your oven has earthing system, ensure using socket with earth system. If it is used without earth system, our firm is not responsible for any loss which may arise
5. Keep the gas hose and electrical cable of your oven away from the hot areas, do not let them touch the appliance. Keep them away from sharp sides and heated surfaces.
6. If the supply cord is damaged, it must be replaced by the manufacturer its services agent or simulary qualified persons in order to avoid hazard.
7. Connect your appliance with a valve with 300 mmSS (30 mBar) output pressure for LPG gas and with 200 mmSS (20 mBar) output pressure for Natural Gas (NG). (Your oven can be have different output pressure according your countries gas and pressure specifications)
8. Connect your oven to LPG cock in shortes way and without any leakage.
9. When making gas leakage check, never use any flame typ like those of lighter, matchesi cigarette fire or similar ones.
10. Usage of your appliance creates moisture and heath in the room it is placed, make sure that your kitchen is ventilated well. Maintain the natural ventilation ducts properly.
11. When the oven is hot never touch the oven glass by hand.
12. Gas tapes are secured by locks. Do not turn before pressing the buton.



- ❖ For reasons of hygiene and safety this must be always kept clean. A build up of grease or other food can cause fires.
- ❖ Avoid installation of the cooker near inflammable material (e.g. curtains. tea towels. etc.)

- ❖ Supply the appliance with the type of gas stamped on the relevant adhesive label situated in the immediate vicinity of the gas connection tube.
- ❖ The gas oven becomes hot with the movement of air.
- ❖ The appliance heavy, move it carefully.
- ❖ Before maintenance and cleaning disconnect the appliance and allow to cool.
- ❖ To facilitate ignition, light the burners before placing pans on the grid. After having lit, check that the flame is regular.

USING A RIGID PIPE OR FLEXIBLE METAL PIPE FOR CONNECTION:

To ensure higher safety, it is recommended to carry out the connection to the gas system using rigid pipes (A) (ex. Copper) or using flexible stainless steel pipe to avoid any stretch of the unit (B) (Fig. 7)

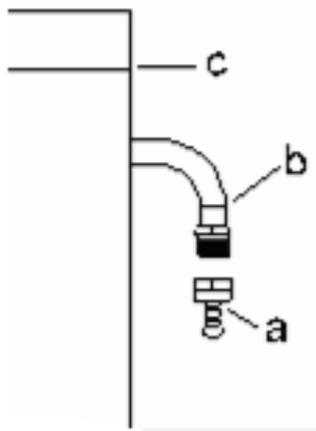


Figure 6

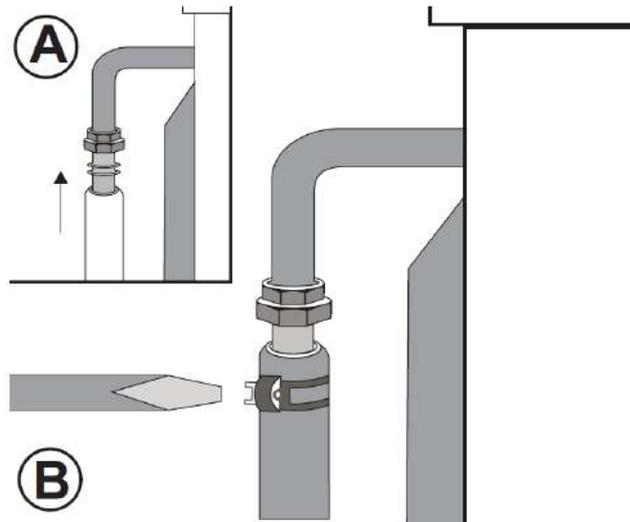


Figure 7

USING FLEXIBLE, NON METAL PIPES FOR CONNECTION:

When the connection (can be easily inspected) in its full extent, there is the chance to while using flexible pipe use according to the rules in force. The flexible pipe must be tightly using clamps according to the rules in force, The flexible pipe should include following conditions:

- ❖ No where it can reach over temperature, other than room temperature higher than 30°C in between range
- ❖ It is no longer than 1500 mm
- ❖ It shows no throttles.
- ❖ It is not subject to traction or force.
- ❖ It can be easily inspected in order to check its condition
- ❖ It doesn't show cracks, cuts, marks, or burning both on the end parts and on its full extent
- ❖ The material is not hardened, but shows its normal elasticity,
- ❖ The fastening clamps are not rusted.
- ❖ Expiry term is not over.



Once installation is complete, check the perfect seal of every pipe fitting, using a soapy solution, never a flame.

ADAPTATION TO DIFFERENT KINDS OF GAS

To adapt the appliance to a different kind of gas from the one the appliance has been set for, follow the instruction below in their order.

GAS CONNECTION

LPG : Use the rubber pipe holder.

Natural Gas : Use the pipe fitting 'Always insert the gasket.

Then proceed with the gas connection, as Fig. 8 indicated in the relevant paragraphs.

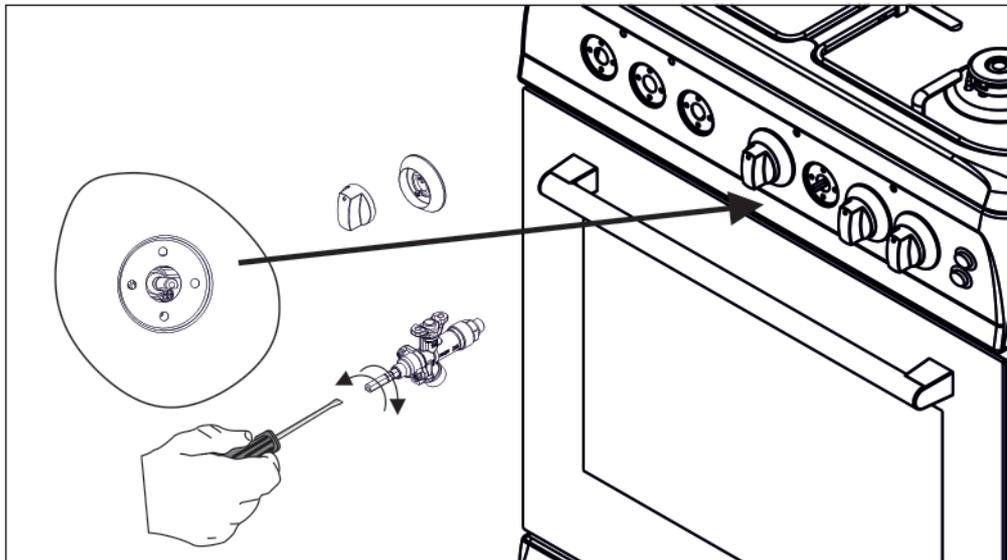


Figure 8

- ☛ Remove the pan supports. (Fig 9)
- ☛ Extract the caps and the wall baffles of the burners.
- ☛ Using a socket spanner 7 unscrew and remove the nozzles replacing them with the ones required.
- ☛ For the kind of gas in use

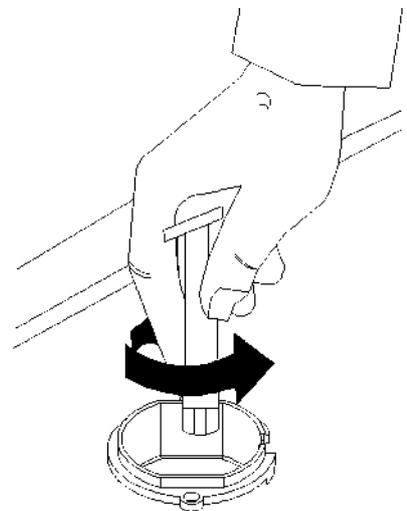
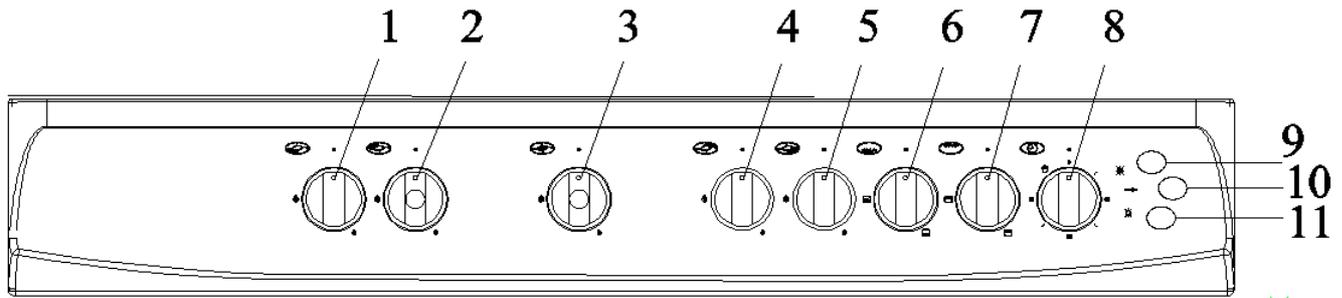


Figure 9

CONTROL KNOBS ON THE COOKER



- | | |
|------------------------|------------------------|
| 1.FRONT LEFT BURNER | 7.UP COOKER BURNER |
| 2.REAR LEFT BURNER | 8.TIMER |
| 3.TRIBLE BURNER | 9.IGNITION |
| 4.REAR RIGHT BURNER | 10.CHICHKEN ROTISSERIA |
| 5.FRONT RIGHT BURNER | 11.OVEN LAMP |
| 6.BOTTOM COOKER BURNER | |

USING COOKER SECTION

The regulation knobs should be turned in anticlockwise direction until the small flame symbol, and viceversa for the larger symbol.

- No gas supply
- 🔥 Maximum gas supply
- 🔥 Minimum gas supply

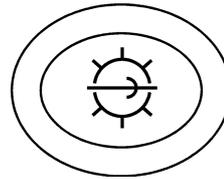


FIG. 10 LAMP
When you push the buton,

oven lamp runs

Impale the food for cooking on the rotisserie spit, taken care that it is secured between the two forks, balance the weight to avoid forcing the motor unnecessarily.

When you push the rotisserie button, chicken rotisserie runs.

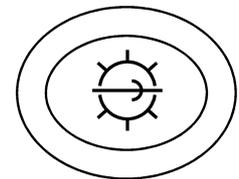
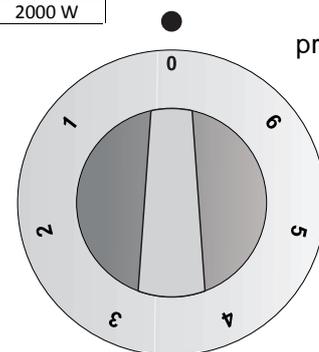
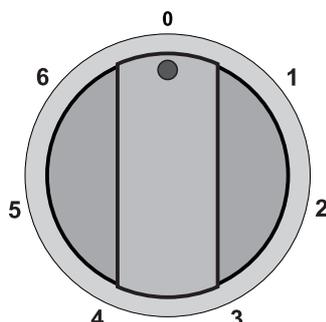


FIG. 11 ROTISSERIE

Table 2. _____

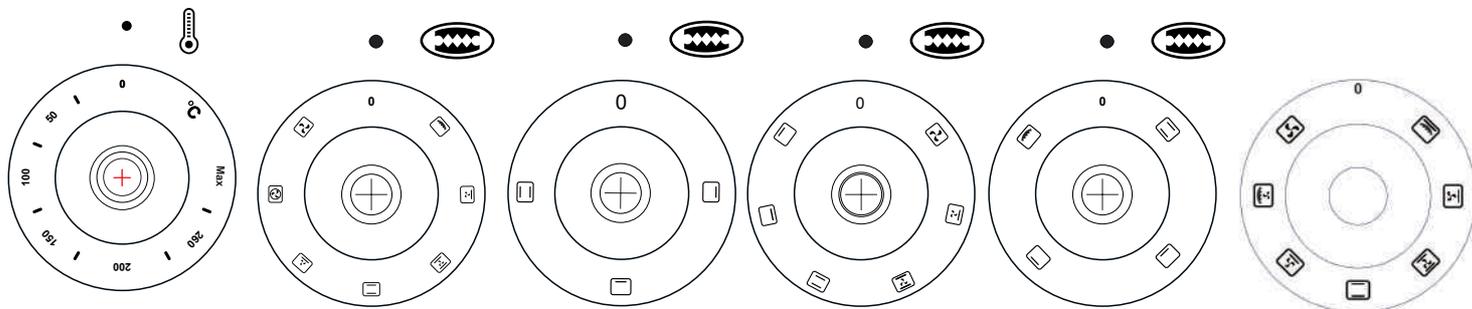
POSICIÓN DEL INTERRUPTOR	Ø145 1000W	Ø145 RAPID 1500W	Ø180 1500W	Ø180 RAPID 2000W
1	100 W	156 W	155 W	200 W
2	165 W	210 W	185 W	250 W
3	255 W	285 W	330 W	330 W
4	510 W	820 W	390 W	930 W
5	750 W	1070 W	731 W	1250 W
6	1000 W	1500 W	1500 W	2000 W

On panel serigraphy



printing on button pulp

FIG. 7 HOT PLATE KNOB



USING MECHANIC TIMER:

Mechanic timer use by set the time max 90 minutes. You can set the time turning the switch clockwise. When Time's up the timer alerts. If you want to cancel the countdown before the time you set,turn the switch to "0" position.

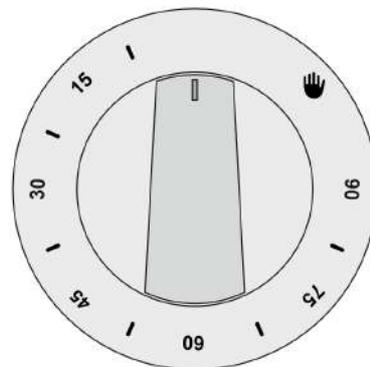


FIG. 11 Mechanic Timer

Remember that a wide-bottomed pan allows a fastercooking that a narrow one Always use pots which properly fit what you have to clock. Particulary make sure that the pans are not too small for liquids, since these could easily overflow. Moreover, the pans should not be too large for a faster cooking. In fact, grease and juices may spread on the bottom and burn easily. It is beter to use non-openable moulds for baking cakes. In fact, an openable mould lets wuices and sugar leak through, falling on the bottom of the oven and consequently burning on the bottom of the baking tray, makin cleaning difficult.

Using Gas Burners;

In order to obtain, be careful that the saucepan whick will be used should be flat bottomed and use the saucepans with dimensions given herein below. The valves controlling the gas cookers have special security mechanism. In order to light the cooker;

Big burner 24-28 cm

Middle Burner 18-22 cm

Aux. burner 12-18 cm (Fig 12)

1. Always pres on the switch forward and bring it to flame symbol by turning anticlockwise (left). All of the lighters shall operate and the cooker you controlled shall light only. Keep the switch pressed until ignition is performed. (option)
2. Pres on the lighter buton by pressing on the switch forward and turning anticlockwise.

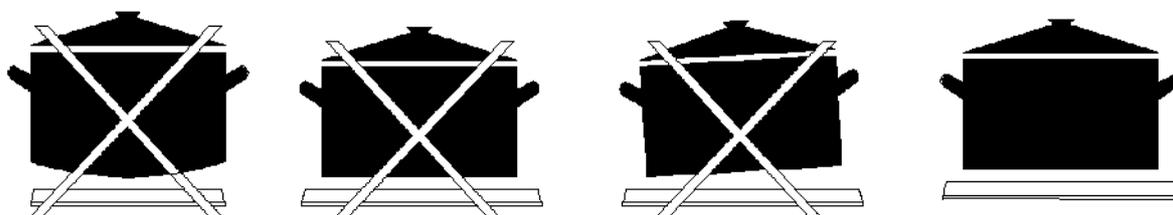


Fig 12

Using Oven Burners;

The our gas ovens top and bottom burner working system is one by one. When you want use your preference burner, before you must make pres the tap knob and wait nearly 5-10 second. Then you can to inflame trough with automoatic ignition system (optianal) or match. You must wait 10-15 second after the inflame to have pres by tap knob and you can make allow the knob. If you can not made this operation you must try again. When you maket he ignition operation, then you can close the oven door 3-4 minute after.

TURNING ON THE TURNSPIT:

Pres the corresponding grill knob to operate the grill. The grill burner can only be turned on when the oven burner off. (a safety switch prevents the use of the two different heat sources simultaneously)

USING THE GRILL:

The grill (gas burner in oven) MUST ALWAYS BE USED with the oven door open and the knob guard (control panel protection sheet) fitted.



When the grill is working, the accessible parts may become very hot. Keep children away from the oven

ELECTRICAL CONNECTION:

The unit is preset to work with voltage of single phase 230 V.

Before making the connection make sure that;

- ❖ The energy power available in teh user's house is sufficient for the normal supply of this appliance (see reating plate) (fig 13)

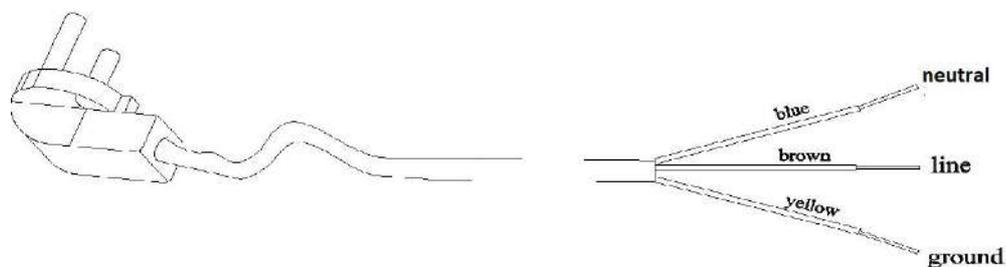


Fig. 13

- ❖ The unit is correctly connected to earth through a suitable plug and according to installed appliance.

The appliance is supplied without plug: Consequently, you have to install a plug fit for the eload shown in the serial number plate. The plug has to be connected to an adequate socket.

If you wish to directly connect to the mains, you have to interpose an omnipolar mains, complying with the existing regulations. The brown live wire (originating from the clamp of the cooker junction box) must always be connected to the phase of the mains supply. In any case. The supply cord must be positioned in such a way as it doesn't reach in any point a temperature higher by 50°C than the room temperature.

- ❖ The electrical installation of the oven should be made according to the local and national regulations
- ❖ The appliance should be positioned so that the plug and socket is always accessible.
- ❖ If you do not have a grounded socket; then have it done by an authorized electrician.
- ❖ Do not locate the power cable of your oven close to the hot parts of the oven.
- ❖ Pay maximum attention in order not to have it damaged.
- ❖ Place your oven in a location where the power cable reaches the socket
- ❖ Do not use extra connection cable



THE MANUFACTURER REFUSES ANY RESPONSIBILITY IN CASES WHERE NORMAL SAFETY MEASURES ARE NOT AVAILABLE. WARNING: This appliance must be earthed.

SUGGESTIONS FOR COOKING:

Start your cooking with a big flame as necessary. The outside of the flame is much hotter than its inside (nucleus). Accordingly, the top of the flame means a waste of gas. In contrast, gas burners do not require flat-bottomed pans; the flames lick the bottom and spread the heat all over the surface. No special pans are required for gas burners. However, thin-walled pans transmit the heat to the food more quickly than thick-walled ones.

A thick pan bottom prevents partial overheating as it allows sufficient thermal compensation. Avoid very small pans. Wide and shallow pans are more suitable than narrow and deep ones as they allow a faster heating. Cooking is not quickened by placing narrow pans on wide burners. The result is just a waste of gas. For a proper usage, place small pans on small burners and large pans on large burners. Remember to cover pans to reduce gas consumption.

SUGGESTIONS FOR OPERATING OF OVEN

Traditional cooking:

Heat derives from the top and the bottom. Therefore preferable to use the central guides. If cooking requires more heat from the bottom or the top, use the upper or lower guides

ADVISE FOR USE OF THE TRADITIONAL OVEN

For the cooking of cakes Pre-heat the oven, unless indicated differently, for at least 10 minutes before use. Do not open the oven door when cooking dishes which must raise (e.g raised pastries and souffles); the jet of cold air would block the raising process. To check if cakes are cooked, insert a tooth stick into the mixture; if it comes out clean the cake is ready. Wait until at least 3/4 of the cooking time has passed before doing this check. As a general rule remember that;

A dish which is well-cooked on the outside but not sufficiently cooked inside would have required a lower temperature and longer cooking time. On the contrary a "dry" texture would have required a shorter time and higher cooking temperature.

For the cooking of meat If you want roasts with a good color, use very little oil. If the pieces are lean, use oil or butter or a little of both. Butter or oil are on the other hand unnecessary if the piece has a strip of fat. If the piece has a strip of fat. If the piece has a strip of fat on one side only, put in the oven with this side upwards; when melting the fat will grease the lower side sufficiently. Red meat should be removed from the fridge one hour before cooking otherwise the sudden change of temperature could cause it to become tough. A roast especially if of red meat, must not be salted at the beginning of cooking as salt causes juices and blood to seep out of the meat thus preventing the formation of a well-browned crust. It is advisable to salt the outside of the meat after just over half the cooking time. Place the roast in the oven in a dish having a low rim; a deep dish shields heat. Meat can be placed on an ovenproof dish or directly on the grill under which the dripping pan will be inserted to collect juice ingredients for gravy should only be put in the dish immediately if cooking time is brief, otherwise they should be added during the last half hour.

Begin cooking rare meat at a high temperature reducing the temperature to finish cooking the inside. The cooking temperature for white meat can be moderate throughout. The degree of cooking can be checked by pressing the meat with a fork, if it does not give the meat cooked. At the end cooking it is advisable to wait at least 15 minutes before cutting the meat in order that the juices are not lost.

Before serving plates can be kept warm in the oven at minimum temperature.

For the cooking of fish:

Cook small fish from start to finish at a high temperature. Cook medium-sized fish initially at a high temperature and then gradually lower the temperature from start to finish.

Check that baked fish is cooked by gently witing one side of the gut; the meat must be white and opaque through, except in the case of salmon, trout or similar.

Grilling

The following types of meat are suitable for grilling. Mostly meat cut in slices or pieces of various sizes, but not usually very thick, poultry cut in half and flattened, fish, some vegetables (e.g. corrugates, aurbegines, tomatoes, etc.), of meat or fish and seafood. Meat and fish to be grilled should be lightly brushed with oil and always placed on the grill; meat should be salted upon completion of cooking; whereas fish should be salted on the inside before cooking. The grill should be positioned in the guides nearest or furthest from the grill element according to the thickness of the meat, in order to avoid burning the surface and cooking the inside insufficiently.

The formation of smoke caused by drops of juice and fat can be avoided by pouring 1 or 2 glasses of water the dripping pan.

The grill can also be used to brown, toast bread and grill certain types of fruit, such as bananas, halved grapefruit, slices of pineapples, etc. Fruit should not be placed too near the source of heat.

Cooking times

Cooking times cab vary according to the type of food, its consistency and its volume. It is advisable to watch when cooking for the first time and check results since conditions, similar results are obtained.

The 'TABLE OF COOKING TIMES' relating to cooking in the oven and by grill is provided as a guid.

Experience will show possible variations to the values set out in the table.

Nevertheles carefully follow the indications given in the receipt you intend to fallow.



ATTENTION: do not place any urensils such as dripping pan, cake tins, casseroles, Pyrex dishes, aluminium foil or other on the base of the oven when the oven in use. A stagnation of heat would result which would compromise the results of cooking and could damage the oven enamel.

MAINTENANCE and CLEANING

Before each operation disconnect the unit.

Cleaning the cooker Drops of sauce,fruit juice etc., should be remoced as soonas possible with a soft cloth soaked in warm detergent water. Do not use steelwool or knives to take of layers of

crust. Remove stubborn marks with a well wetted soap impregnated pad, but care must be taken not to scratch the enamel. Wash the enameled grids with water and detergent; these can also be washed a dishwasher.

Take off the burner covers and the grids and wash them carefully with warm water and detergent. Dry them well before putting them back in position.

Moreover make sure that these are properly re-placed. The burner can be rubbed with steel wool or a slightly abrasive cloth.

Clean the oven door and crystal cover, in models equipped with these items, only with warm water, and avoid the use of rough or abrasive substances; in cooker with an automatic ignition the sparking bulb should be cleaned periodically and accurately to avoid difficulties in lighting; furthermore check that the burner holes are not obstructed.

Clean carefully the oven cavity after use when it is still warm. In fact at this moment it is easy to take off deposits of fat or other substances such as fruit juice, sugar particles or fat. You can use warm detergent water or one of the appropriate spray oven cleaners. Do not direct the spray at the metal parts as this could damage them and always follow the manufacturer's instructions. Clean the oven accessories (grate, grid, plate, etc.) with warm water and detergent.

Remove possible incrustations with a slightly abrasive powder. Never line any part of the oven with aluminium foil. It would result in an accumulation of heat which might damage the cooking results and also damage the enamel. Periodical control

Periodically check the condition of the flexible pipe of gas connection and make it replaced by skilled technicians as soon as it shows abnormalities. Annual replacement is recommended.

Have the cooker periodically lubricated by skilled technicians in case of unusual working have the range checked by skilled technicians.

In ranges with cylinder holder, do not use this space to leave a non-connected or an empty cylinder.

Cleaning the oven door

For a more complete cleaning of the oven door, it is advisable to disassemble it in the following way (fig. 14).

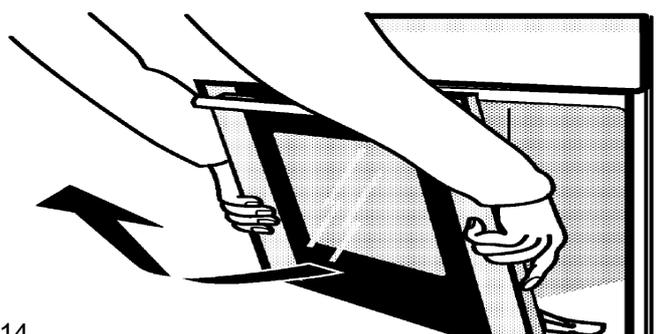
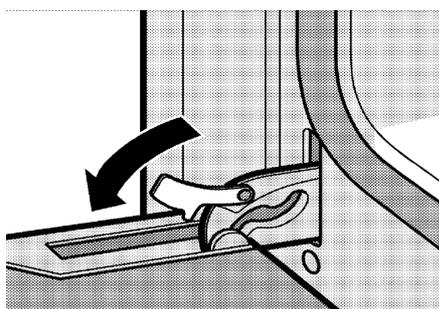


FIG 14

Open the door fully, turn the two caps situated on the arm of the hinge to 180°, partially close the door to an angle of 30°, lift the door and extract from the front.

Re-mount the door by reversing the operation described above.

If the appliance doesn't work properly check the following points before asking for service:

The flow of gas seems abnormal

Make sure that:

- The flame speeder holes are not obstructed;
- The pressure regulator is working;
- The bottle valve is completely open.

Gas smell in the room

Make sure that;

- The gas valve is not open
- The gas supply tube is well positioned and good condition; remember to replace it at least once a year.

Never look for an escape of gas with a match; use instead soapy water.

The oven doesn't heat

- Make sure that the oven knobs are in the correct working positions.

Cooking time is too long

- Check that the temperature is correct for the type of food to be cooked.

The cooker produces smoke

- We advise you to clean the oven after use. Splashes of fat can occur during the cooking of meat and, if the oven isn't cleaned properly, these produce smoke and bad smell. (see paragraph concerning cleaning).

If after following all the above check the appliance still doesn't work, call your nearest

Service center given them all the necessary information, such as model and serial Number of the appliance.

INSTRUCTIONS FOR THE INSTALLER

The following instructions are meant for a qualified installer, in order that the operations of installing, regulations and service executed according to the existing regulations.

Whenever changes are made involving the disconnect of the machine it is necessary to proceed with maximum caution.

INSTALLATION ENVIRONMENT

Warning-this unit can be installed and can work only in constantly ventilated rooms, according to rules in force .

In order to make the gas unit work properly, it is necessary that air sufficient to gas combustion can naturally flow in the (the installer must follow the rules in force).

The air flow into the room must come directly through openings of external walls.

These openings (or opening) should be realized in such a way not to be obstacle.

Both from inside and outside.

Installation and maintenance must be carried out by qualified technician, in compliance with rules in force.

The electric connection must be carried out in compliance with rules EN 60335.our responsibility will not be involved in case of accidents caused by a defective or non existent earth connection.

Oven / Grill Burners

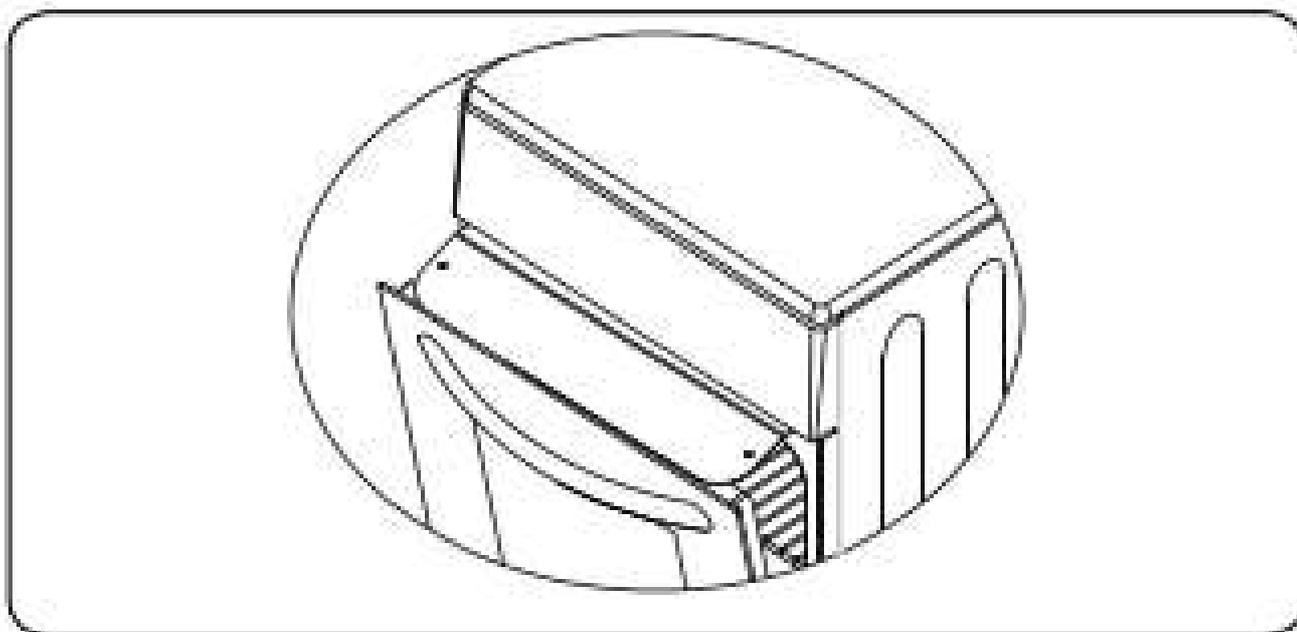
Regardless of the model of your appliance, all oven burners are equipped with a gas safety device. For this reason, during ignition, keep the oven knob pressed until you see stable flames. If the flames are cut out after you release the knob, repeat the procedure again. If the oven burner does not ignite after you keep the burner knob pressed for 30 seconds, open the oven door and do not attempt re-ignition for at least 90 seconds. When oven flames go out accidentally, repeat the same procedure

Grill burner controls:

FOR GAS OVEN 60x60 cm

CAUTION: Accessible parts may become hot while 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. Then lift the oven door up slowly until it stops at the semi-open position (approximately 30°) and touches the heat shield. Never use the grill for more than 30 minutes. The grill cannot be used as an oven. If the burner flame goes out accidentally, turn off the gas knob and wait one minute before re-igniting. Assembling the grill heat shield



WARNING: Make sure that the grill is switched off before closing the oven door.

FOR GAS OVEN 90x60 cm

As soon as you ignite the burner, for grill burner can be use the full closed door in these ovens(90x60 cm gas ovens).Advise to grill time nearly 3 hours with closed door grilling.

TECHNICAL SPECIFICATIONS

POWER TABLE								
GAS TYPE	Small Burner	Middle Burner	Big Burner	Wok Burner	BOTTOM OVEN BRULOR 90x60	UP OVEN BRULOR 90x60	BOTTOM OVEN BRULOR 50x60/60x60	UP OVEN BRULOR 50x60/60x60
G30-30mbar	1.00 kW	1.80 kW	2.80 kW	3.10 kW	3.60 kW	2.80 kW	1.65 kW	1.45 kW
G31-37mbar	1.00 kW	1.80 kW	2.80 kW	3.10 kW	3.60 kW	2.80 kW	1.65 kW	1.45 kW
G30-37mbar	0.95 kW	1.75 kW	2.60 kW	3.00 kW	3.40 kW	2.50 kW	1.75 kW	1.60 kW
G30-50mbar	1.05 kW	2.00 kW	2.85 kW	3.25 kW	3.85 kW	2.85 kW	1.80 kW	1.45 kW
G20-20mbar	1.00 kW	1.75 kW	2.85 kW	3.00 kW	3.40 kW	2.69 kW	1.75 kW	1.50 kW
G20-25mbar	1.00 kW	1.80 kW	2.90 kW	3.20 kW	3.40 kW	2.69 kW	1.75 kW	1.60 kW
G25-25mbar	1.00 kW	1.75 kW	2.85 kW	3.00 kW	3.40 kW	2.69 kW	1.75 kW	1.50 kW
G25.3-25mbar	1.00 kW	1.75 kW	2.85 kW	3.00 kW	3.40 kW	2.69 kW	1.75 kW	1.50 kW

FLOW RATE TABLE								
GAS TYPE	Small Burner	Middle Burner	Big Burner	Wok Burner	BOTTOM OVEN BRULOR 90x60	UP OVEN BRULOR 90x60	BOTTOM OVEN BRULOR 50x60/60x60	UP OVEN BRULOR 50x60/60x60
G30-30mbar	73 g/h	131 g/h	204 g/h	225 g/h	262 g/h	204 g/h	120 g/h	105 g/h
G31-37mbar	73 g/h	131 g/h	204 g/h	225 g/h	262 g/h	204 g/h	120 g/h	105 g/h
G30-37mbar	70 g/h	127 g/h	190 g/h	218 g/h	247 g/h	182 g/h	127 g/h	116 g/h
G30-50mbar	76 g/h	145 g/h	207 g/h	236 g/h	280 g/h	207 g/h	131 g/h	105 g/h
G20-20mbar	0.095 m3/h	0.167 m3/h	0.271 m3/h	0.286 m3/h	0.324 m3/h	0.256 m3/h	0.167 m3/h	0.143 m3/h
G20-25mbar	0.095 m3/h	0.171 m3/h	0.276 m3/h	0.305 m3/h	0.324 m3/h	0.256 m3/h	0.167 m3/h	0.152 m3/h
G25-25mbar	0.095 m3/h	0.167 m3/h	0.271 m3/h	0.286 m3/h	0.324 m3/h	0.256 m3/h	0.167 m3/h	0.143 m3/h
G25.3-25mbar	0.095 m3/h	0.167 m3/h	0.271 m3/h	0.286 m3/h	0.324 m3/h	0.256 m3/h	0.167 m3/h	0.143 m3/h

INJECTOR TABLE								
GAS TYPE	Small Burner	Middle Burner	Big Burner	Wok Burner	BOTTOM OVEN BRULOR 90x60	UP OVEN BRULOR 90x60	BOTTOM OVEN BRULOR 50x60/60x60	UP OVEN BRULOR 50x60/60x60
G30-30mbar	0.55	0.70	0.85	0.90	0.95	0.85	0.65	0.60
G31-37mbar	0.55	0.70	0.85	0.90	0.95	0.85	0.65	0.60
G30-37mbar	0.50	0.65	0.80	0.85	0.90	0.80	0.65	0.60
G30-50mbar	0.50	0.65	0.80	0.85	0.90	0.80	0.65	0.55
G20-20mbar	0.75	1.00	1.20	1.30	1.35	1.15	1.00	0.92
G20-25mbar	0.70	0.95	1.15	1.20	1.30	1.10	0.95	0.90
G25-25mbar	0.75	1.00	1.20	1.30	1.35	1.15	1.00	0.92
G25.3-25mbar	0.75	1.00	1.20	1.30	1.35	1.15	1.00	0.90

INJECTOR TABLES FOR SEPARATE SEPARATION CONTROL BRULORS				
GAS TYPE	BOTTOM OVEN BRULOR 90x60	UP OVEN BRULOR 90x60	BOTTOM OVEN BRULOR 50x60/60x60	UP OVEN BRULOR 50x60/60x60
G30-30mbar	0.85	0.75	0.65	0.65
G20-20mbar	1.30	1.20	0.95	0.95

ELECTRIC POWER TABLES			
	T5..... series and Y..... series ovens	T6..... series, Y..... series and B..... series ovens	T9..... series and Y..... series ovens
Upper heating element	800 W	1000 W	1500 W
Bottom heating element	1000 W	1200 W	2000 W
Turbo heating element	1500W	1500W	1500W x2
Grill heating element	1900 W	2500 W	3500 W
Big hotplate	1500W or 2000 W	1500W or 2000 W	1500W or 2000 W
Small hotplate	1000W or 1500 W	1000W or 1500 W	1000W or 1500 W
Air circulation	26W or 30W	26W or 30W	26W x2 or 30W x2
turnspit motor	6 W	6 W	6 W
Lamp	25 W	25 W	25 W

FOR PHILIPPINES	Burner Type	G30-(28-30) mBar INJECTOR	G30 (28 -30)mBar Heat Input	GAS RATE
	Auxiliary Burner	0,55	0,90 - 1,00 KW	65 g/h - 73 g/h
	Medium Burner	0,70	1,70-1,80 KW X2	123 g/h - 131 g/h
	Rapid Burner	0,90	2,80- 3,00 KW	203 g/h - 218 g/h
	Wok Burner	0,96	3,40- 3,60 KW	247 g/h - 261 g/h
	Oven Burner 90*60	0,95	3,40 - 3,60 KW	247 g/h - 261 g/h
	GRILL Burner 90*60	0,85	2,80 - 3,00 KW	203 g/h - 218 g/h

SABAF

G30-30 mBar				G20-20 mBar			
	Power (KW)	Rating (g/h)	Injector (mm)		Power (KW)	Rating (m ³ /h)	Injector (mm)
Auxiliary Burner	1,00	73	0,50	Auxiliary Burner	1,00	0,095	0,72
Semi Rapid Burner	1,75	127	0,65	Semi Rapid Burner	1,75	0,167	0,97
Rapid Burner	3,00	218	0,85	Rapid Burner	3,00	0,286	1,15
WOK Burner	3,60	261	0,96	WOK Burner	3,60	0,343	1,30
Mini Wok Burner	2,50	182	0,82	Mini Wok Burner	2,60	0,248	1,15

Food	Temperature C	Slide position Gas Oven	Cooking Time Minutes
Pastry			
Bottom of cake to be gasnished	200	3	15-20
Butter-milk curd cake	200	2	35-40
Jam cake	200	2	35-40
Leavening dough cakes in moulds			
Brioche	200	2	35-40
Beaten mixture cakes in moulds			
Black and white flour cake	175	2	60-70
Royal flat bread-cake	175	3	60-70
Margarita cake	175	3	35-40
Small cakes			
Pastry	170	3	15-20
Cream puff	200	3	30-40
Lasagne	225	2	40-50
Pizza	240	2	20-25
Poultry			
Duck 1 - 1/2 - 2 kg	200	2	120-180
Goose 3 kg	200	2	150-210
Roast chicken	200	2	60-90
Turkey 5 kg	175	2	230-250
Game			
Hare	200	2	60-90
Roe-deer rib	200	2	90-160
Deer haunch	175	2	90-160
Meat (cooking time for every cm of thickness)			
Long cooking roast meat	175	2	12,-15
Short cooking roast meat	200	2	10,-12
Meat loaf	200	2	30-40
Vegetables			
Bolled vegetables flab	200	2	40-45
Fish			
Frey mullets	200	2	40-50
Grill			
Chops		3	15-20
Sausages		3	20-25
Grilled chicken		3	60-70
Roast veal on the spit 0,6 kg			70-80
Chicken on the spit			60-90

TOUCH CONTROL OVEN TIMER

OVERVIEW:



OT-4000-LED, is an electronic timer, which enables your oven to get the food ready to serve at the desired time. The only thing to be done is to program the cooking time and ready time. It can also be used as an alarm clock, where you just give in the amount of time after which it should remind you by a buzzer tone.

POWER UP:

Upon power up, flashing digits and AUTO icon, the oven is inoperative. Press M to return to manual mode and adjust the time of day using up and down buttons.

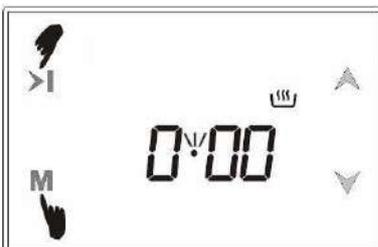
MANUAL MODE



Touching >I & M at the same time, manual mode is entered. Any previous cooking program will be cancelled.

ADJUSTING TIME OF DAY

Time of day adjustment is only allowed, when no cooking program is in progress. First enter manual mode as described above. The point between the hours and minutes display flashes.



1) Switch into time adjustment mode.



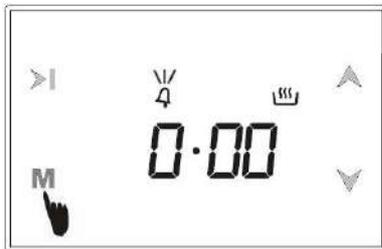
2) Adjust the time using the ▲ or ▼ buttons.



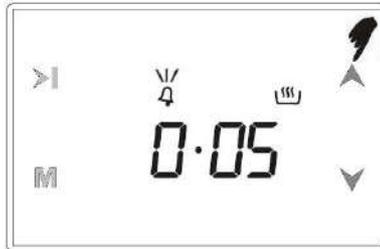
3) After a few seconds, screen will stabilize.

BUZZER ALARM:

With this feature, you can program after how much elapsed time you should be warned by a buzzer sound.



1) Touching **M** twice, enter buzzer alarm mode



2) Using **▲** or **▼** give in the duration in minutes



3) After a few seconds, screen will return to clock mode

CANCELLING THE BUZZER SOUND



After the programmed duration is elapsed, buzzer will sound. Any button touch will cancel the buzzer.

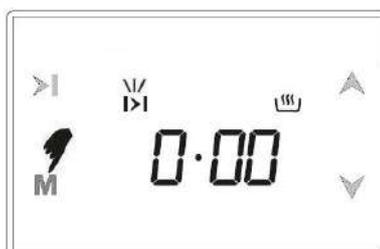
AUTOMATIC COOKING PROGRAM

If you want to start cooking immediately, you just have to give in the cooking time.

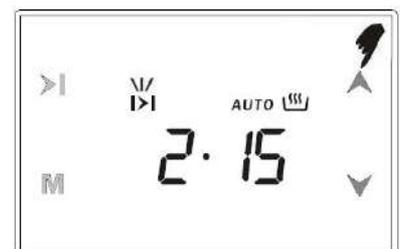
Example: We placed our food into the oven and want it to be cooked for 2 hours and 15 minutes



1) Current time is 18:30.



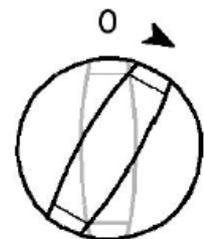
2) Switch into cooking time mode.



3) Adjust the cooking time using the **▲** or **▼** buttons.



Now, you have programmed your oven to cook the food for 2 hours and 15 minutes. Please do not forget to bring the function and/or temperature knobs of your oven to appropriate position .



4) After a few seconds, the screen will indicate that cooking has started and show the current time

Note: You may cancel the automatic cooking mode any time by go manual mode

In the above example, cooking immediately started after giving in the cooking period. By pressing the **>|** button, you can see the ready time, ie. The time when the food will be ready to serve, and if you want, you can also change it. In the example below, the ready time will be changed to 21:30.



1) Displayed is the ready time 18:30+2:15=20:45.



2) Set it to the desired time by using the + or - buttons.



3) In a few seconds, screen switches to clock mode.

We now have programmed our oven to get the food ready at 21:30. Since the cooking time was preprogrammed as 2 hours 15 minutes, your oven will start cooking at 19:15, so that the food is ready at 21:30.

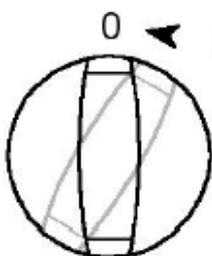
Screen just when cooking starts



Screen just when cooking ends



When automatic cooking is completed, a buzzer alarm is heard and will sound, if not stopped, for 7 minutes.



1) Switch your oven OFF



2) Reset the timer

Note: Your oven will be inoperative until you reset the timer.

In the example shown, cooking time has been programmed first the ready time was calculated automatically and was edited by us. It is also possible first to program the ready time, in that case the cooking time will be calculated automatically and should be edited thereafter.

CHILD LOCK:

When activated in manual mode, your oven and the timer keys are blocked.
When activated as a cooking program is in progress, just the keys are blocked.



1) Touch ▲ and ▼ at the same time for 1 seconds until 2 beep tones heard.



2) The key symbol appears on the screen, child lock is active.

To deactivate the child lock, touch ▲ and ▼ until key symbol disappears.
Exception: A buzzer tone during child lock can be cancelled touching any button.

USER PROGRAMMABLE OPTIONS:

1- Time of day display 12h / 24h

Factory setting is 24 h display. Touching >| for 5 seconds, a double beep tone will be heard, the display mode toggles to 12 h mode (am / pm indication) Doing this again will toggle back to 24 h

2- Touch tones

As a factory setting, touching buttons are accompanied by beep tones. Touching the M button for 5 seconds, a double beep tone will be heard and nt, which stays for no tone, will appear on the screen. Now, no touch tones will be produced any more. Doing the same until bt appears on the screen, which stays for button tone, brings you back to touch tones.

3- Screen Brightness Adjustment:

Touching ▲ button for 1 second, until you hear a double beep tone, brings you into the display brightness mode. Display shows br 0x (x = 1 to 8). Now every consecutive touch of the same button will reduce the brightness. There are 8 levels, thereafter the brightness starts to increase upon every touch. The same effect is also seen by holding this button touched. In 5 seconds after releasing the button, the brightness level is stored. Factory setting is maximum brightness.

4- Buzzer Tone Selection:

Touch ▼ button for 1 second, until you hear a double beep tone. Upon every touch of this button within 5 seconds, you will hear a different tone. There are 3 different tones available. The tone last heard will be stored in 5 seconds.

Note: Programmed options are nonvolatile. They will not be erased upon a power interrupt.

FIRST USE

DIGITAL TIMER SETTING

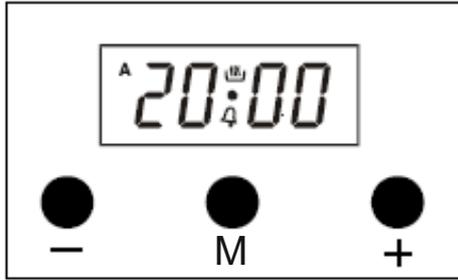


Time setting must be made before using the oven.
If the clock setting is not done, the oven will not work.



While doing any settings on the clock, related symbols are blinking.

After the first electric power in the oven, set the time of day via the buttons.



It is an electronic timer module allowing that the food to be ready for service on time that in the oven. Only it is necessary to set the time when you want the meal to be ready. In addition, it can also be used as an alarm clock

separately from oven.

ELECTRICITY INPUT

When electricity input the first time, the oven is disabled. On screen time and letter "A" is blinking. The time is not right and should be set to appear on the screen (see fig. Clock Setting). For setting the cooking program, you must first select the Manual Mode (see fig. Manual Mode).

MANUEL MODE



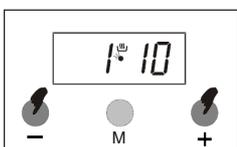
1) To select Manual Mode, press F button



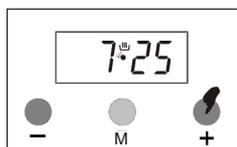
2) To select Manual Mode, press + and - in same time

TIME SETTING

Time setting can only be made when there is a cooking program. First press + and - at the same time, then you can set with + to forward, - to backward. Long pressing on these buttons, the time will change faster.



1) Press + and - in same time



2) Set the clock with + and -

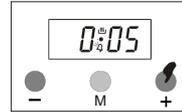
Note: In 5 seconds, it is not pressed on - or + button, the clock setting mode is automatically terminated. If you want the setting mode can immediately terminate by simultaneously pressing on + and - buttons.

ALARM TIME SETTING

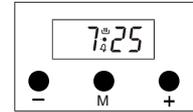
After setting the time with this function, you can make your alarm clock to give alarm on which time you set.



1) Select alarm mode by pressing F button one time. Bell symbol will blink.



2) Enter the time by using + and -

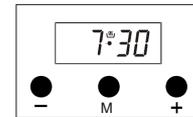


3) After a few seconds, time will appear on screen.

Alarm silence



1) Alarm begins, when time is over.



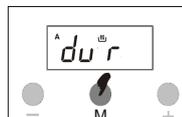
2) Disarm alarm by pressing any button

AUTOMATIC COOKING PROGRAM

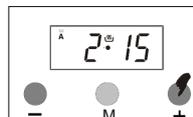
If the food you put in the oven to start cooking immediately, enter the cooking time only. Example: We put the food in the oven, and we want to cook in 2 hours and 15 minutes.



1) Time is 18.30



2) Press two times to F button For selecting cooking mode

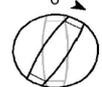


3) Set the time by using + and -



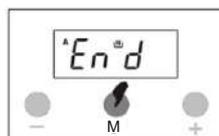
4) In a few seconds, program will show current time and cooking mode.

Oven time is programmed for cooking the meal for 2 hours 15 minutes. Do not forget to adjust other buttons on control panel to suitable cooking mode.

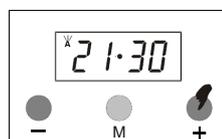
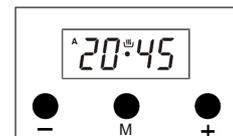


Note: While cooking or adjusting cooking program, you can select Manual mode and cancel the program.

We can see cooking process starts automatically entering the cooking time in the example above. It is possible to set the time and see the food to be ready (cooking finished), pushing 3 times to 'F' button. As the following example food will be ready at 21:30.



1) Press F button three times. On the screen, it is appeared 'END' and cooking time 18.30 + 2.15 = 20.45



2) By using + and - Set the cooking end time



3) In a few seconds screen will show current time.

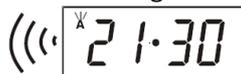
In this way, it is programmed for cooking to finish at 21.30. It was programmed to cooking time 2 hours 15 minutes before. Oven will start at 19.15 till 21.30

Cooking start



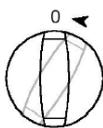
After cooking program is finished, alarm will be start. If it is not turn off, it will be sound during 7 minutes.

Cooking finish



1) Turn off oven

2) Reset oven timer



Note: Oven will no longer be in use till timer module is switching in manual mode

In above example first selecting cooking time, later automatic calculated cooking time was changed. If it desires, it is possible to enter cooking finish time; in this case cooking time will be calculated automatically and can be changed in second step.

POWER CUTTING

In case of mains power failure, the oven will remain off with safety requirement. This case is stated that clock and the letter 'A' is blinking on the screen. If a cooking program is running in this situation, it will be deleted. 00:00 appears in the display, you will need to set the clock. Please select Manuel Mode before (see Manuel Mode). Then you can set the time using the buttons + or -.

(Note: short term of power failure will maintain the system in same mode.)

Note: If you do not run your oven, make sure you switch off the oven.

BLINKING LETTER 'A' STATE THAT THE OVEN IS DISABLED AND FOR RETURNING TO NORMAL POSITION SELECT 'MANUAL MODE'.

SETTING ALARM SOUND VOLUME

With this setting, you can change the sound level that you hear when oven sounds the alarm.

- 1) (-) by holding the button, you can hear the sound level.
- 2) (-) leave the button, and for listening to the next level holding button again, you can choose last level. (There are 3 levels)
- 3) It is adjusted to latest level.

Note: The alarm volume is set to the highest level in the factory. You can then adjust to your choice. However, in case of a long-term power failure, it will return to factory settings.

FIRST USE

TOUCH SCREEN DIGITAL TIMER SETTING

put on your oven to be ready for service at any time. Only it is necessary to set the time when you want the meal to be ready. Touch digital timer, same as other button digital timer, is an electronic timer module that allows the food that you have

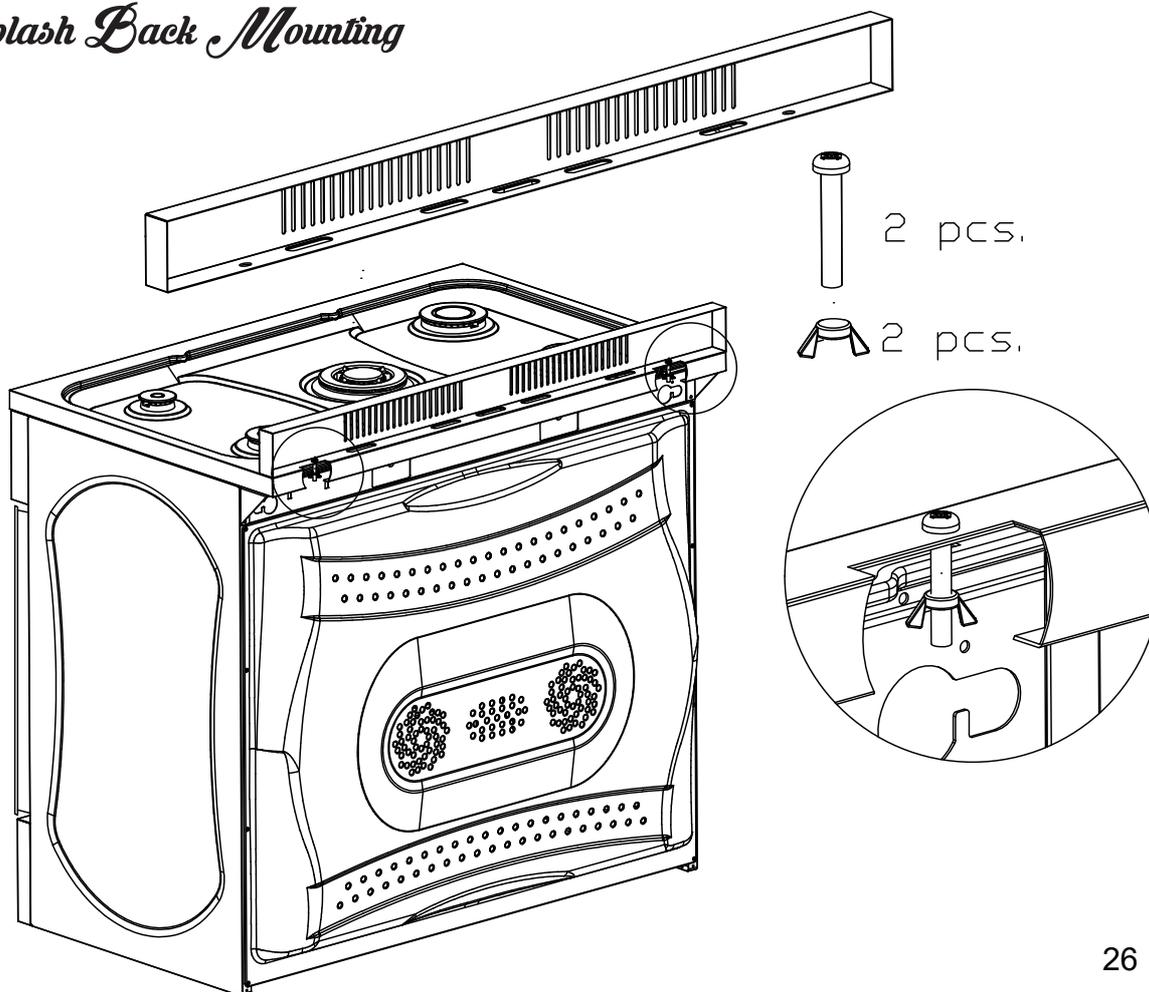
from oven.

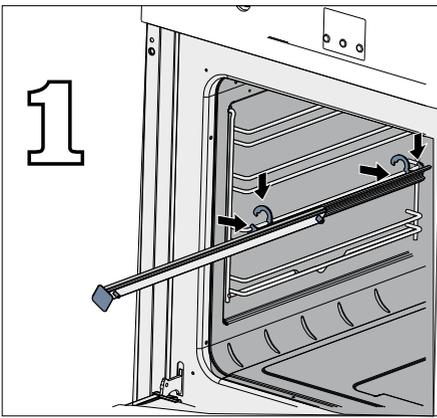
In addition, It is used as a clock an alarm minutes programmed separately. In addition, it can also be used as an alarm clock separately

ELECTRICITY INPUT

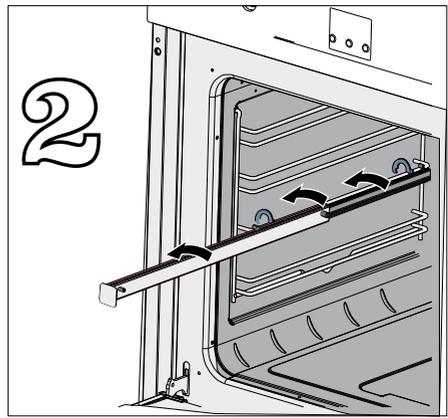
The first time the oven is disabled when the power input, time and statement 'AUTO' blink on the screen. The display shows the time is not right. In this case, you can activate the clock pushing 'M' button, and you can set the oven.

Splash Back Mounting

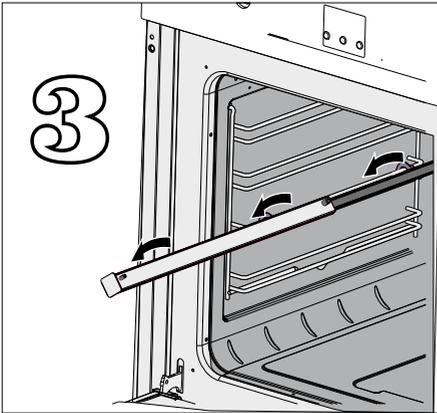




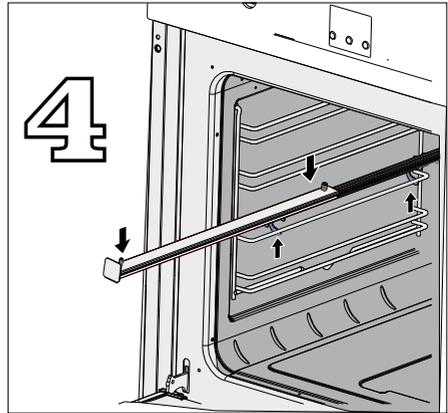
1 Put the guide tab and locking hook of the telescopic rail on the oven wire shelf at the angle shown in the picture above.



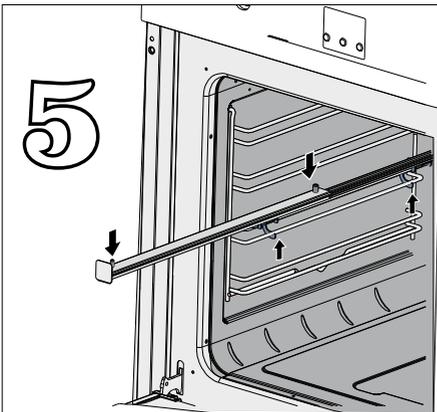
2 After resting the telescopic rail on the shelf, keep it on the same wire axis and rotate it in the direction indicated by the arrow. At this time, the locking hook will begin to grip the wire one by one.



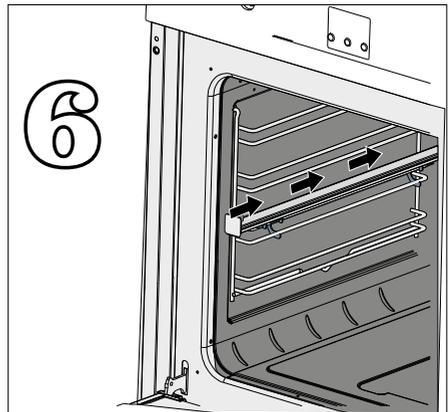
3 As the telescope rotates the rail on this wire axis, it locks. the hook will continue to grasp the upper wire.



4 Rotate the telescope rail about 90 degrees on the wire axis and clamp the locking hook to the wire at the bottom of the double wire.



5 When the holder pins of the telescopic rail come to the vertical position with a full 90 degree angle, every 2 locking hooks on the rail will complete the gripping rounds around the hooked wire, and the notch at the end will pass to the lower wire and a solid fixation will be ensured.



6 After the mechanism is fixed as described, the moving part of the telescopic rail can be safely moved into the oven as described in the picture and the oven door can be closed.

*optionally

INSTALLATION OF ANTI-TILT DEVICE

WARNING!

For safety reasons and to prevent tipping of the appliance, these stabilizing means must be installed.

The cooker is equipped with 2 chains to be fixed on each side at the rear of the cooker near the top, see Figure below.

- * *Mark the location of the screws, position is the same as the screw located at the back of the cooker.*
- * *Drill holes in the wall to install the screws.*
- * *Bring the cooker near the wall and install the chains securely.*
- * *Drill holes in the wall to install the screws.*

Note: If the part provided is not suitable for the wall material please use an appropriate device to ensure secure holding of the screw to the wall.

IMPORTANT: If the cooker is moved for any reason (e.g. maintenance) resulting in the cooker being removed from the wall, the cooker must be chained to the wall at the completion of the task.

