



*User and Service  
Instructions  
Guide*

For  
50x55 and 60x60  
Freestanding Oven



## SAFETY INSTRUCTIONS

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

- Children under 8 Year of age must be kept away from the appliance unless they are 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 must 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.

**WARNING:** Accessible parts may become hot during use. Young children must be kept away.

- 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.
- The internal bottom surface of the drawer can get hot.
- The oven must be switched off before removing the guard, after cleaning, the guard must be replaced in accordance with the instructions.
- Only use the temperature probe recommended for this oven.
- Do not use a steam cleaner for cleaning operations
- Any spillage should be removed from the lid before opening.
  - The hob surface must be allowed to cool down before closing the lid.

**WARNING:** Avoid possibility of electric shock - ensure the appliance is switched off before replacing the lamp.

- If the range is placed on a base, measures must to be taken to

prevent the appliance slipping off the base.

- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- The instructions state the type of cord to be used, taking into account the temperature of the rear surface of the appliance.
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

CAUTION: In order to avoid a hazard due to inadvertent resetting of the thermal cutout, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

- This appliance must be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance.

- These instructions are only valid if the country symbol appears on the appliance. If the symbol does not appear on the appliance, it is necessary to refer to the technical instructions which will provide the necessary instructions concerning modification of the appliance to the conditions of use of the country".

- 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 for this appliance 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 regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

- The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

CAUTION: Accessible parts may be hot when the grill is in use. Young children must be kept away".

Dear Customer,

Thank you for purchasing of this product.

Before starting to use your appliance, reading of this guide helps you to get familiar with the features of the appliance and use it effectively and safely. We suggest that you please carefully read the manual. If you follow our suggestions you will obtain the best possible results from your appliance and you will be in a position to prevent possible faults and malfunctions.

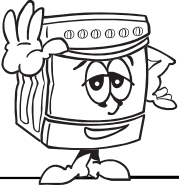
Your appliance was carefully and thoroughly checked before leaving the factory and is presented to you ready to operate and without any deficiency.

At the end of the instructions manual you will find various instructive illustrations of the application's parts. Do not neglect to look at these instructive illustrations.



## TABLE OF CONTENTS

SAFETY INFORMATION and WARNING .....	06
INSTALLATION .....	07
Cabinet dimensions	
Foot	
Installing the gas hose	
Electrical connections	
GETTING TO KNOW YOUR APPLIANCE .....	08
Technical specifications	
General view 50x55 .....	09
Control panel and work table	
General view 60x60 .....	10
Control panel and work table	
USING THE APPLIANCE .....	11
Before first use the appliance	
For gas oven	
For electrical oven	
For hot plates	
Using of the gas burners	
Lighting of the gas burners	
Lighting of the gas burners with flame failure device .....	12
Recommendation	
Using of the hot plate	
General suggestions for hot plate	
USING OF THE ELECTRIC OVEN .....	13
Gas oven with thermostat	
Gas oven without thermostat	
Grill .....	14
Grill with rotisserie	
Turbo oven	
Cooking table	
CLEANING and CARE .....	15
TROUBLESHOOTING .....	16



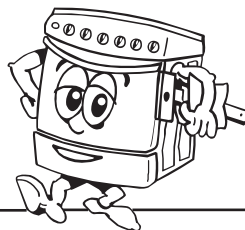
## SAFETY INFORMATION AND WARNINGS

**( ! ) You must read this warnings carefully before installing or using the appliance.**

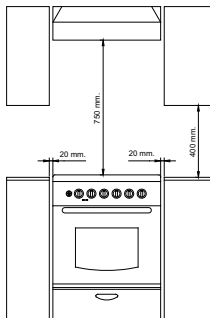
- Remove all tape packaging from the appliance before using it for the first time.
- The appliance is adjusted to 220-230 Volts, 50-60 Hz. If the voltage in your neighborhood is 110 Volts, consult a qualified electrician.
- The fuse of the socket must be 16 Amper or more. If yours is different consult a qualified electrician.
- The appliance must be earthed.
- The electric cable and gas tube of the appliance must not come into contact with hot surfaces of the appliance.
- Do not test the gas leakage with a match or lighter, you can check it with soap foam.
- Keep all flammable materials ( e.g. curtains, furnishing, clothing ) away from the appliance.
- Do not touch the glass panel of the oven door while the oven is still hot. Keep pets and children away from the oven when it is in operation.
- Ensure the installation site is well ventilated.
- Be careful not to trap a finger or hand in the hinges of the oven lid or in the oven door. Keep children at a safe distance.
- Do not use the drop down door as a step to reach above cabinets and do not put heavy weights on the opened oven door. Do not let children sit on or play with the oven door.
- The drawer at the base of the oven can be used to keep cooked meals warm. Never place combustible items ( e.g. plastic bags, paper, explosive materials ) into this drawer.
- Do not use the appliance if it is in contact with water.
- Always turn pan handles the side or the back of the hob.

***( ! ) This appliance should only be repaired and serviced by an authorised Service Engineer and only approved spare parts should be used.***

***( ! ) Keep this instruction book for future referance.***



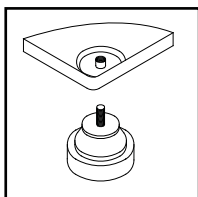
## INSTALLATION



### Cabinet dimensions

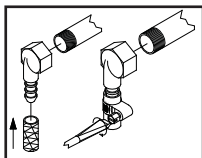
The distances between appliance and adjacent walls must be as follows.

- Minimum vertical distance separating the appliance from adjacent horizontal walls located above it must be 750 mm.
- Minimum horizontal distance separating the sides and back of the appliance from adjacent vertical walls must be 20 mm.



### Foot

- There are four adjustable feet which can be used to move the application up / down.
- Screw the adjustable feet clockwise to make the appliance higher and counter clockwise to lower the appliance



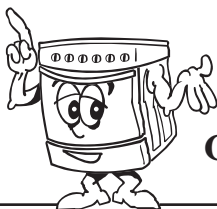
### Installing the gas hose

- This appliance is adjusted to work with LPG, if you want to use it with Natural Gas, contact with your service.
- Heat the gas hose and push into the inlet.
- Later heat the cuff and fix on the hose.  
**(!) Never apply a flame to check gas leakages.**

### Electrical connections

- Ensure that the electrical supply complies with the Type stated on the rating plate.
- The appliance is adjusted to 220-230 Volts, 50-60 Hz. The fuse of the socket must be 16 Amper or more. If the voltage in your neighborhood is 110 Volts, consult a qualified electrician.

**(!) This appliance must be earthed.**



## GETTING TO KNOW YOUR APPLIANCE

This section contains the illustrations of your appliance in order to make you familiar with its features.

This instructions manual was prepared for two separate oven models, 50x55 and 60x60. Before using the appliance we suggest you please carefully read the sections concerned with your particular oven.

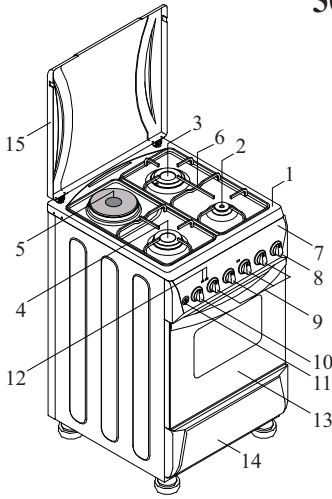
### Technical specifications

	<b>50 x 55</b>	<b>60 x 60</b>
<b>Size</b>	850x500x550 mm.	840x600x630 mm.
<b>Oven volume</b>	50 dm <sup>3</sup>	60 dm <sup>3</sup>
<b>Net weight</b>	41 Kg.	48 Kg.
<b>Electric supply</b>	220 - 230 V; 50 - 60 Hz.	
<b>Thermostat range</b>	50 - 300 °C	
<b>Ignition</b>	Automatic Electric Ignition	
<b>Timer</b>	0 - 90 min. With manual positions	
<b>Auxiliary burner</b>	1,0 kW - 73 g/h / 0,090 m <sup>3</sup> /h	
<b>Normal burner</b>	1,7 kW - 127 g/h / 0,160 m <sup>3</sup> /h	
<b>Strong burner</b>	2,7 kW - 196 g/h / 0,250 m <sup>3</sup> /h	
<b>Small hot plate</b>	1,0 kW - 145 ø	
<b>Big hot plate</b>	1,5 kW - 180 ø	
<b>Rapid hot plate</b>	2,0 kW - 180 ø	
<b>Oven burner</b>	2,1 kW - 150 g/h / 0,200 m <sup>3</sup> /h	
<b>Grill burner</b>	2,1 kW - 150 g/h / 0,200 m <sup>3</sup> /h	



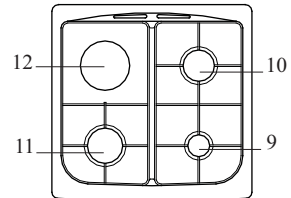
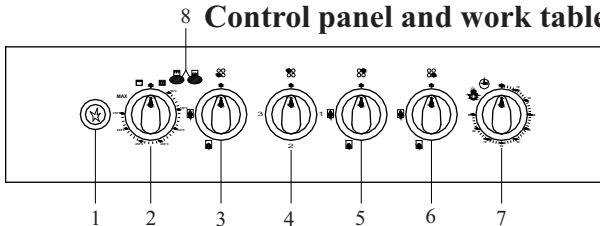
## General view

50 x 55



- 01 - Cooktop
- 02 - Auxiliary Burner
- 03 - Strong Burner
- 04 - Normal Burner
- 05 - Hot Plate
- 06 - Left & Right Grid
- 07 - Control Panel
- 08 - Timer Knob
- 09 - Control Knobs
- 10 - Oven / Grill Knob
- 11 - Ignition Button
- 12 - Indicator Lights
- 13 - Drop Down Oven Door
- 14 - Drawer
- 15 - Lid ( Metal / Glass )

## Control panel and work table

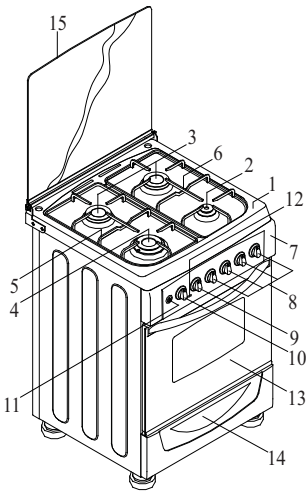


- 01 - Ignition Button
- 02 - Oven / Grill Knob
- 03 - Front Left Burner Knob
- 04 - Rear Left Burner Knob
- 05 - Rear Left Burner Knob
- 06 - Front Right Burner Knob
- 07 - Timer Knob
- 08 - Indicator Lights
- 09 - Auxiliary Burner
- 10 - Normal Burner
- 11 - Strong Burner
- 12 - Hot Plate

- The control panel and work table figures of 4 gas, 3 gas + 1 hot plate, 2 gas + 2 hot plate and 4 hot plate models are shown in Figure 17, 18, 19 and 20.

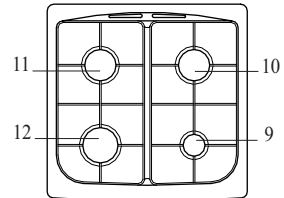
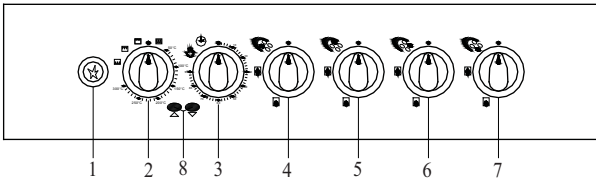
## General view

60 x 60



- 01 - Cooktop
- 02 - Auxiliary Burner
- 03 - Normal Burner
- 04 - Strong Burner
- 05 - Left Grid
- 06 - Right Grid
- 07 - Control Panel
- 08 - Control Knobs
- 09 - Timer Knob
- 10 - Oven / Grill Knob
- 11 - Ignition Button
- 12 - Indicator Lights
- 13 - Drop Down Oven Door
- 14 - Drawer
- 15 - Lid ( Metal / Glass )

## Control panel and work table



- 01 - Ignition Button
- 02 - Oven / Grill Knob
- 03 - Timer Knob
- 04 - Front Left Burner Knob
- 05 - Rear Left Burner Knob
- 06 - Rear Left Burner Knob
- 07 - Front Right Burner Knob
- 08 - Indicator Lights
- 09 - Auxiliary Burner
- 10 - Normal Burner
- 11 - Strong Burner
- 12 - Strong Burner

- The control panel and work table figures of 4 gas, 3 gas + 1 hot plate, 2 gas + 2 hot plate and 4 hot plate models are shown in Figure 17, 18, 19 and 20.



## USING THE APPLIANCE

### Before first use of the appliance

- The heating elements in your appliance are initially covered with a protective coating which should be burnt off before the usage.
- Before first use, the appliance should be heated without food. During this time, an unpleasant odour may be emitted. This is quite normal.
- The following procedure is carried out before using the oven for the first time.
- The room should be well-ventilated during this process.
- Remove all packaging both inside and outside of the appliance before using it.

#### For gas oven

- Leave the oven door open and let the oven operate for 45 minutes. Then, turn off your oven and let it cool down.

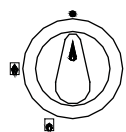
#### For electrical oven

- Leave the oven door open and heat the oven at 300 °C temperature setting for 45 minutes. Then, switch off the oven and let it cool down.

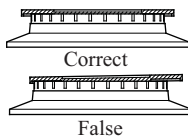
#### For hot plates

- Turn the hot plate control knob to the high heating position ( 3 on the hot plate control knob ).
- Leave it on for 30 minutes.
- Wipe over with a clean cloth when your appliance is completely cool.

### Using of the gas burners



- Off
- Low flame
- High flame



Correct and false usage of burner hat is shown in.

Gas burner control knob is shown in.

### Lighting of the gas burners

- **By electric ignition** - Depress and turn the control knob of the burner. Push the ignition button.
- **By manuel lighting** - Bring a lighted match close to the top of burner. Depress and turn the control knob of the burner.



## Lighting of the gas burners with flame failure device

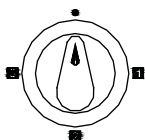
- **By electric ignition** - Depress and turn the control knob of the burner and depress simultaneously ignition button to light the burner. Keep the control knob depressed for 10 seconds after lighting.
- **By manual lighting** - Bring a lighted match close to the top of burner. Depress and turn the control knob of the burner and keep the control knob depressed for 10 seconds after lighting.

*(!) Ensure that the burner is fully lighting. If the burner does not light after 10 seconds or extinguishes, you should turn the knob "0" setting and wait a few minute before the second lighting attempt.*

**Recommendation** - In order to obtain maximum performance from the burners, use pans that fits the following diameters :

- Strong burner            22 - 28 cm.
- Normal burner            14 - 22 cm.
- Auxiliary burner        10 - 14 cm.

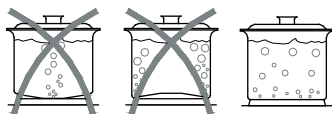
## Using of the hot plate



- Off
- 1** Low heating
- 2** Medium heating
- 3** High heating

- Turn the knob to adjust your hot plate to the desired setting. When the hot plate is switched on, the indicator on the control panel lights up. When the cooking process is finished bring the knob back to the "0" position.
- The hot plate has 3 temperature settings ; 1, 2, 3.

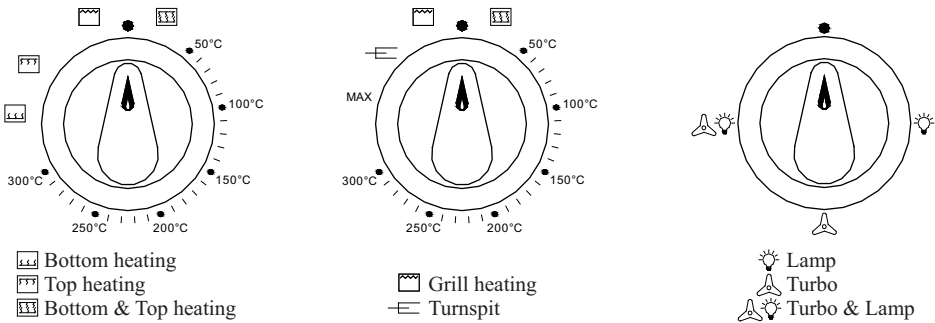
## General suggestions for hot plate



- Use pans with smooth and solid bases which make true contact with the hot plate surface. This enables you to use heat more effectively.
- When cooking and warming please choose cookware that fits the respective hot plate. If the pan diameter is smaller than the hot plate ; a lot of energy will be wasted. Furthermore any boiled over food or liquid may land on the uncovered part of the hot plate and consequently cause unpleasant odours.
- The pan base must be dry. Do not place damp pan lids on the hot plates.



## USING OF THE ELECTRIC OVEN

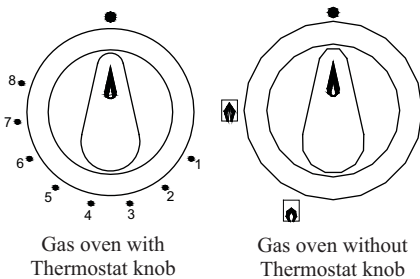


**Bottom heating** - Turn the oven/grill control knob and set it to the bottom heating symbol, then turn the thermostat knob clockwise and set it to the required temperature.

**Top heating** - Turn the oven/grill control knob and set it to the top heating symbol, then turn the thermostat knob clockwise and set it to the required temperature.

**Bottom & Top heating** - Turn the oven/grill control knob and set it to bottom & top heating symbol, then turn the thermostat knob clockwise and set it to the required temperature.

- In this setting you should pre-heat the oven.
- Pre-heat the oven until the indicator light switches off. This will take up about 10 minutes.



- 1 - 140 °C
- 2 - 165 °C
- 3 - 180 °C
- 4 - 195 °C
- 5 - 210 °C
- 6 - 225 °C
- 7 - 240 °C
- 8 - 265 °C

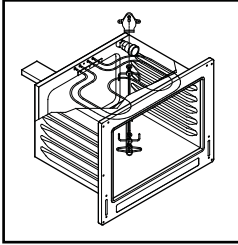
**Gas oven with thermostat** - The oven temperature is controlled by a thermostat; you can turn the control knob to the desired temperature level. Temperature levels are between 140 °C and 270 °C.

**Gas oven without thermostat** - The oven temperature is controlled by turning the oven control knob. Temperature levels are between 140 °C and 270 °C.

**(!) The gas oven has a flame safety device. If the flame extinguishes, the gas supply is automatically cut off.**

## Grill

- You should place the heat deflector panel to protect the control panel and control knobs and do not fully close oven door.
- Always pre-heat the grill for 5 minutes for best cooking results.
- Turn the oven/grill control knob to the grill symbol and adjust the thermostat knob to the required temperature.
- Adjust the rack and tray height position to allow for different thicknesses of foods.

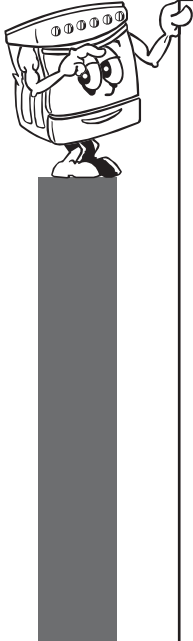


### Grill with rotisserie

- To correctly use the rotisserie apply the following.
- Prepare the item to be cooked as appropriate to the skewer fork.
- To fit the rotary skewer support, locate the skewer support into the tray holes.
- Turn the oven/grill knob to the turnspit symbol and set the thermostat knob to the required temperature.

## Turbo oven

- A fan in the rear wall of the oven circulates the air over all surfaces of the oven. This makes better cooking. Turbo oven control knob shown in.



## COOKING TABLE

### TURBO OVEN

### THERMOSTATIC OVEN

Food Type	Time Duration	Heat Degree	Time Duration	Shelf Position	Heat Degree
Cookie	20 - 30 m.	170 - 180 °C	25 - 35 m.	1 - 2 - 3	170 - 180 °C
Pastry	20 - 25 m.	150 - 160 °C	20 - 30 m.	1 - 2 - 3	150 - 160 °C
Flour food	25 - 30 m.	170 - 180 °C	30 - 35 m.	1 - 2 - 3	170 - 180 °C
Cake	20 - 25 m.	150 - 160 °C	20 - 30 m.	1 - 2 - 3	150 - 160 °C
Biscuit	25 - 30 m.	170 - 180 °C	20 - 25 m.	1 - 2 - 3	170 - 180 °C
Lamb	25 - 30 m.	210 - 220 °C	25 - 30 m.	1 - 2 - 3	210 - 220 °C
Mutton	35 - 45 m.	230 - 240 °C	35 - 45 m.	1 - 2 - 3	230 - 240 °C
Veal	45 - 50 m.	240 - 250 °C	45 - 50 m.	1 - 2 - 3	240 - 250 °C
Chicken	25 - 35 m.	210 - 220 °C	25 - 35 m.	1 - 2 - 3	210 - 220 °C
Fish	25 - 35 m.	220 - 230 °C	25 - 35 m.	1 - 2 - 3	220 - 230 °C



## CLEANING and CARE

---

***(!) Before cleaning, ensure that the plug is removed from the electrical supply socket, all control knobs are in the "OFF" position, and the appliance has cooled completely.***

### **Cleaning materials**

- Do not use caustic pastes, abrasive cleaning powders, or any hard implements as they will damage the surfaces.
- Before using any cleaning materials on your appliance, check that they are suitable and that their use is recommended by the manufacturer.

### **Oven cavity**

- The enamelled oven cavity is best cleaned while the oven is still warm.
- Wipe the oven over with a soft cloth soaked in warm soapy water.

### **Oven door**

- To clean the glass oven door, use a glass cleaner. Rinse and polish with a dry cloth.
- Do not clean the oven door while the glass panels are warm. ( In order to prevent glass panel from shattering )

### **Accessories**

- It is best to soak the accessories in household detergent immediately after use. Any leftover dirt can then be easily removed by using a brush or cleaning sponge.

### **Control panel and knobs**

- Clean up any spills or splatters with a damp cloth. Clean the control panel with a mild liquid dish detergent and soft cloth, rub control panel lightly.

### **The cooktop**

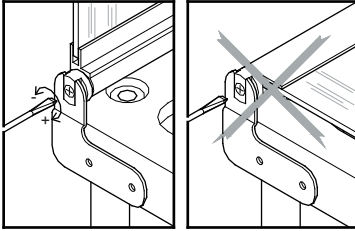
- It is best cleaned while it is still warm, as spillage can be removed more easily than if it is left to cool. Use a soft cloth wrung out in warm water.

### **The hot plates**

- Spills onto the actual plate should be removed using a warm water and a soft plastic brush when the hot plate is slightly warm.

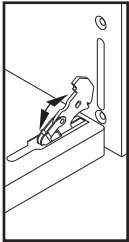
## The gas burners

- Use detergent and warm water to clean the enamelled pan. Rinse and polish with a dry cloth.



## The glass lid

- The glass lid can be easily removed and replaced from its place for cleaning.
- Removal of glass lid is shown in.



## The oven door

- The oven door can be easily removed and replaced from its place for cleaning too.
  - Open door fully.
  - There is a small ring on each hinge. Pull the ring over the claw-like hook which is part of the hinge mechanism. Do not forget to do this on both hinges before the next step.
- Raise the door slightly and pull it straight outwards away the oven. The door will come completely off.
  - When replacing the door, locate it back into the hinge holes. Pull it down fully and slip the rings of the claw-like hooks.

## TROUBLESHOOTING

*If the appliance is not working correctly. Before contacting with your local service center, carry out the following checks.*



**Slight odour or small amount of smoke when using the appliance for the first time.**

- This is normal and should cease after a short period.

**The burners does not working properly**

- Check whether gas connection is correct.
- Check that the correct control knob has been turned on.

**The hotplate does not heat up**

- Check that the appliance is plugged in and the electrical connection is switched on.
- Check that mains fuse has not blown.
- Check that the correct control knob has been turned on.





### **The hotplate is not giving satisfactory results**

- Check that hot plate is clean and dry.
- Check that the cooking pan is the correct size for the hotplate.
- Check that the cooking pan has a flat bottom.

### **The oven does not heat up**

- Check cooking function / temperature has been selected.
- Check that the appliance is plugged in and the electrical connection is switched on.

### **The oven is not giving satisfactory results**

- Incorrect cookware or cookware of improper size is being used.
- Oven / grill thermostat is defective.

### **Food does not grill properly**

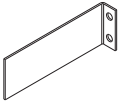
- The oven control knob is not set at grill.
- Shelf position is not correct.
- Cookware is not suited for grilling.
- Oven / grill thermostat is defective.

### **Steam settle on the food and the oven cavity**

- Leave the dishes inside the oven no longer than 15-20 minutes after cooking has completed.

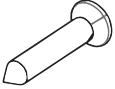
*If after these checks, the appliance is still not operating correctly, contact with your nearest after sales service centre.*

①



**GB** Wall Mounting fixture

②



**GB** Screw (provide)

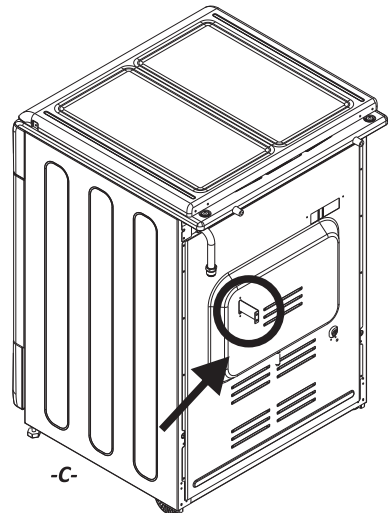
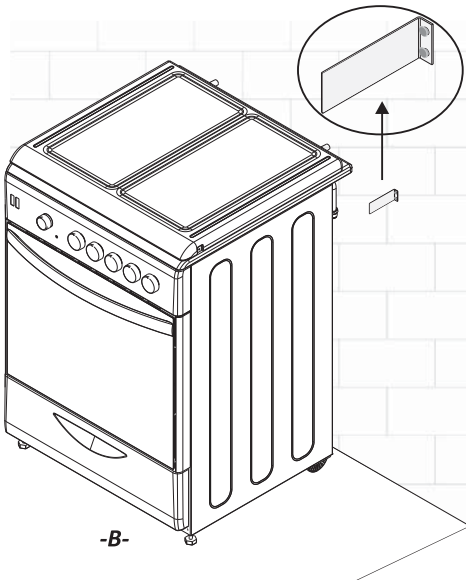
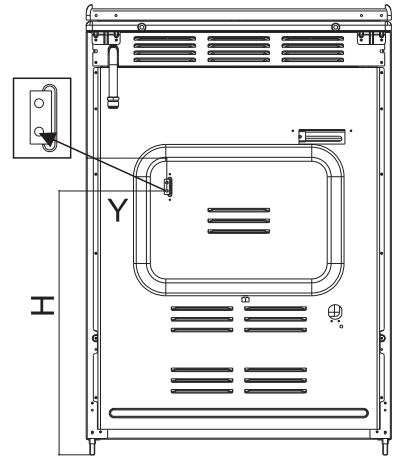
(4,8 mm x 32mm)

③



**GB** Dowel (provide)

(8mm)



**GB** Please apply the following procedure while placing your oven.

- 1- Place your oven to the place of use and make its height and level adjustments.
  - 2- Determine the H and Y measure as indicated in the figure and mark the wall to which the oven will be fixed. (Figure A)
  - 3- Fix the wall mounting fixture (in the service pouch) on the wall using a dowel and screw (not provided). (Figure B)
  - 4- Push the oven backwards and make the fixture settle in the slot on the back side of the oven. (Figure C)
- The fixture will function when inserted 20 mm deep in its slot.



