

Brandt



EN OPERATING GUIDE

Gas cooker



1 / SAFETY INSTRUCTIONS _____

- Respect for the environment _____

2 / INSTALLING YOUR APPLIANCE _____

- Installation regulations _____
- Positioning the cooker _____
- Electrical connection _____
- Gas connection _____

3 / USING YOUR APPLIANCE _____

- Using the hotplate burners _____
- Using the oven _____
- Accessories _____

4 / MAINTENANCE AND CLEANING YOUR APPLIANCE _____

5 / ADJUSTING YOUR APPLIANCE _____

- Replacement of the oven catalytic liners _____
- Adjustable feet _____
- Replacement of the oven lamp _____

6 / TROUBLESHOOTING _____

7 / AFTER-SALES SERVICE _____

IMPORTANT SAFETY INSTRUCTIONS TO READ AND KEEP FOR FUTURE USE.

The instruction manual for your appliance is available to download on the brand's website.

— This appliance can be used by children aged 8 years and over and by individuals with physical, sensory or reduced mental capacity, or lack of experience and knowledge under supervision or if they have been given instructions concerning how to use the appliance safely and have fully understood the risks involved.

— Children must not play with the appliance.

— Maintenance and cleaning operations must not be carried out by children left unattended.

— Children must be supervised to ensure that they do not play with the appliance.

— In accordance with the installation regulations, it must be possible to disconnect the appliance from the mains power supply, either via an electrical socket, or via a switch built into the fixed mains.

— The electrical socket must be accessible after installation.

Before installing, check that the local distribution conditions (type of gas and gas pressure) and the appliance settings are compatible.

— The insulation of fixed pipes must be protected by means of an insulating sleeve for example, of an appropriate temperature rating.

— If the power cable is damaged, it must be replaced by the manufacturer, its After-Sales Service Department or a similarly qualified individual to avoid danger.

— **WARNING:** The appliance and its accessible parts become hot during use. Be careful not to touch the heating elements. Children under 8 years of age must be kept away unless they are supervised at all times.

— Do not use abrasive cleaning products or hard metal scrapers to clean the glass oven door as this will scratch the surface and can cause the glass to shatter.

— The inside of the storage drawer can get hot during normal use.

— This appliance is designed for cooking with the door closed.

— The settings for this appliance are written on the label located inside the wallet or on the identification plate.

— During the cleaning function, the surfaces can become hotter than during normal use. It is recommended to keep young children away (depending on model).

— Before removing the oven back liner, the power supply to the appliance must be switched off. After cleaning, the protective guard must be refitted in position in accordance with the instructions (depending on model).

— Do not use a steam cleaning device.

— **WARNING:** To avoid any risk of electrical shock, check that the appliance is disconnected from the electrical power supply. Carry out the operation when the appliance has cooled. Use a rubber glove to make it easier to unscrew the glass cover and lamp.

— The appliance is not designed for operation using an external timer or separate remote control system.

— If the cooker is positioned on a base, measures must be taken to prevent the appliance from sliding off the base.

— **WARNING:** If the door or the door seal are damaged, the oven must not be switched on until it has been repaired by a qualified repairer.

— Do not use pans that protrude beyond the edges of the hotplate.

— **WARNING:** Liquids and other food must not be heated in a hermetically sealed container because they can explode.

— If the appliance is not kept in a clean condition, its surface can deteriorate and inevitably have a detrimental effect on the service life of the appliance and generate a hazardous situation.

— **WARNING:** Cooking with oil or fat left unattended on a hotplate can be dangerous and can cause a fire. Never attempt to extinguish a fire with water, but switch off the appliance and then smother the flame with a cover or fire-retardant blanket.

— **WARNING:** Risk of fire: Do not store items on the cooking surface areas.

— It is recommended not to place metal objects such as knives, forks, spoons and lids on the cooking area, because they can get hot.

— After use, turn the control knob to switch off the hotplate and do not rely on the pan sensor.

— We do not recommend the use of a hotplate protective device.

— To avoid overheating, the appliance must not be installed behind a door panel.

— **WARNING:** Do not use hotplate protective devices unless they have been designed by the manufacturer of these cooking appliances or if they are recommended by this manufacturer in the operating instructions provided with the appliance. The use of an unsuitable protective device can cause accidents.

— This appliance is not connected to a combustion extraction system. It must be installed and connected in accordance with the regulations in force. Particular attention should be paid to the rules applicable to ventilation systems.

— The safety device must not be activated for more than 15 seconds. If the burner does not ignite after 15 seconds, stop operating the device, open the oven door and/or wait for at least one minute before re-attempting to ignite the burner.

— An additional means of preventing contact with the oven door is available. This part should be fitted particularly if there are children of a young age.

— Using a gas cooking appliance produces heat and moisture in the room in which it is installed. Ensure that there is a good flow of air in the kitchen: keep natural ventilation openings open or

install a mechanical ventilation system.

Intensive and prolonged use of the appliance may require additional ventilation, by opening a window for example, or more effective ventilation, by increasing the power of the mechanical ventilation system if fitted, for example.

RESPECT FOR THE ENVIRONMENT

— The packaging material used for this appliance can be recycled. Recycle and contribute towards protecting the environment by disposing of packaging in local waste containers designed for this purpose.



— Your appliance also contains lots of recyclable material. This logo indicates that used appliances must not be mixed with other waste. Recycling of appliances organised by your manufacturer is carried out under the best conditions, in accordance with European Directive 2002/96/CE on waste disposal of electronic and electrical equipment. Contact your local authority or retailer for details of your nearest used equipment collection points.

— Thank you for your co-operation in protecting the environment.

• INSTALLATION REGULATIONS

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

Before installing, check that the local distribution conditions (type of gas and gas pressure) and the appliance settings are compatible.

The settings for this appliance are written on the label of the document wallet.

- This appliance is not connected to a combustion extraction system. It must be installed and connected in accordance with the installation regulations in force and special attention should be paid to the rules applicable to ventilation systems.

- Using a gas cooking appliance produces heat and moisture in the room in which it is installed. **Ensure that your kitchen is well-ventilated:** keep natural ventilation openings open or install a mechanical system (mechanical ventilation hood): a gas flow rate of 2 m³/h per kW is required.

- The heat produced during operation classify this cooker as Class 2 - sub-Class 1 (built-in) in accordance with gas Standard: EN 30-1-1.

— GAS CONNECTION:

THE GAS IS CONNECTED AT THE BACK OF THE APPLIANCE IN SUCH A WAY THAT THE PIPE IS NEVER IN CONTACT WITH THE BACK OF THE APPLIANCE, so that it is not in a congested location and is unable to touch a moving part.

Whatever the class or type of cooker and whether or not it is gas, dual fuel or electric, the walls (adjacent and back) must be constructed in a heat-resistant material or coated with such material.

The entire length of rubber pipe or hose must be accessible and replaced before their expiry date (marked on the pipe) and have a maximum length of 2 metres.

Connection using a hose fitted onto an end-piece is **prohibited** if the gas installation is new or modified (change of supply valve).

• POSITIONING THE COOKER

You must observe the following cooker positioning dimensions (**fig.1 and 2**):

- **10 mm** between the sides of the appliance and the walls or units.
- **30 mm** between the wall and the back of the appliance, with the cover closed.
- Depth dimension of cooker positioning between the wall at the back and the front of the appliance: **610 mm** (see fig. 2, viewed from above).



Caution

Do not install the cooker on a base.

ELECTRICAL CONNECTION

(depending on model)

The cooker must be connected to the single phase 220-240 V mains power supply and the protective wire (yellow/green) must be connected to the earth terminal \oplus of the installation.

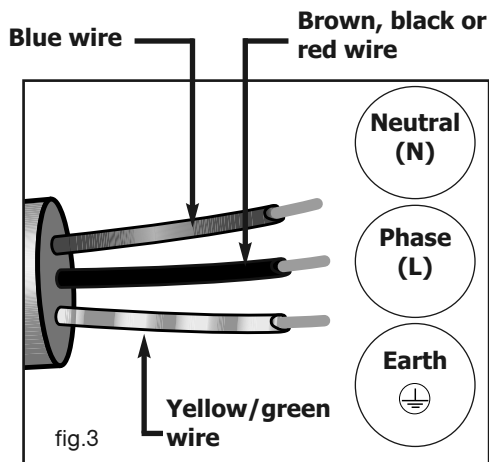
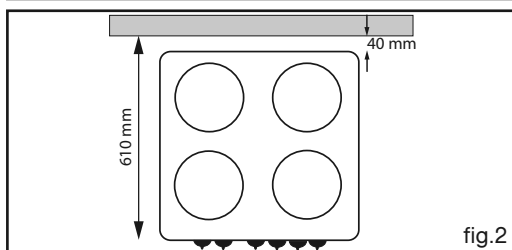
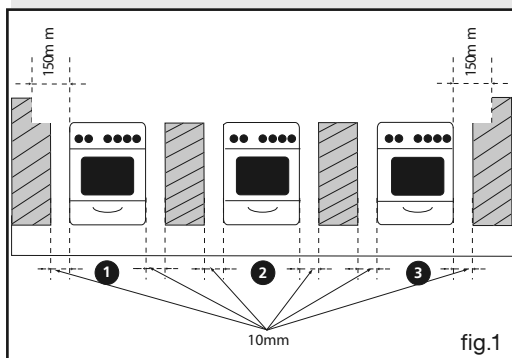
Appliances are supplied with a power supply cable and a power plug (depending on model). If it is necessary to change this power supply cable or if the power supply cable is damaged, it must be replaced by the manufacturer, its After-Sales Service department or a similarly qualified individual to avoid danger. The cable must be of type H05VVF with 3 x 1 mm² conductors.

Class I appliance power supply cables must have a yellow/green conductor connected to the earth terminal \oplus of the appliance and to the earth contact \oplus of the power plug.

The appliance must be connected to the mains power supply via a 2P+T CEI60083 standard power plug (see fig. 3) or a multiple-pole disconnection switch compliant with the installation regulations in force.

If connection is via a power socket, this must remain accessible after installation.

3 TYPES OF COOKER POSITIONING



Caution

In the event of an accident resulting from an incorrect or inexistent earth, we shall not be held liable.

• GAS CONNECTION



Caution

Installation is normally only carried out by qualified installers and technicians.

The appliance is supplied pre-set for a bottle gas supply (butane gas).



Advice

Hoses with mechanical end-fittings can be obtained from the manufacturer's After-Sales Service department (details from the brand's Customer Services Department).

• All types of appliance: built-in or not built-in.

- For butane gas distributed by bottle , the connection is made as follows:

- either using a hose with threaded mechanical fittings (**fig. 1**).
- or using a rigid pipe (copper pipe) (**fig. 2**).

- For gas distributed via a pipe (natural gas) the connection is made as follows (**fig.1**):

- either using a hose with threaded mechanical fittings (**fig. 1**).
- or using a rigid pipe (copper pipe)(**fig. 2**).



Caution

As shown in fig. 3, it is prohibited to connect a hose with an end-piece.

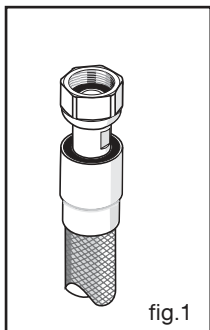


fig.1

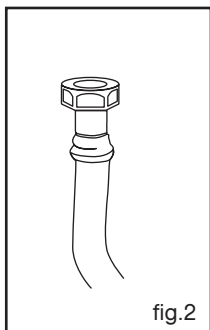


fig.2

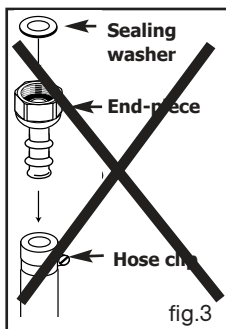


fig.3

• CHANGE OF GAS TYPE

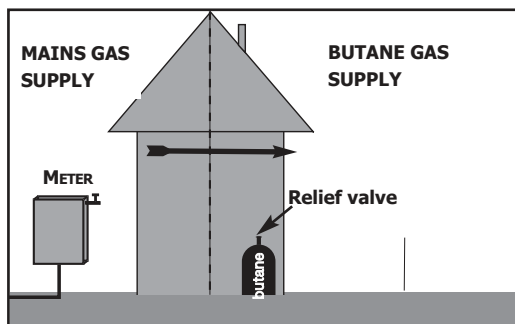


Caution

For changing of all gas types, it is essential to carry out the following three operations:

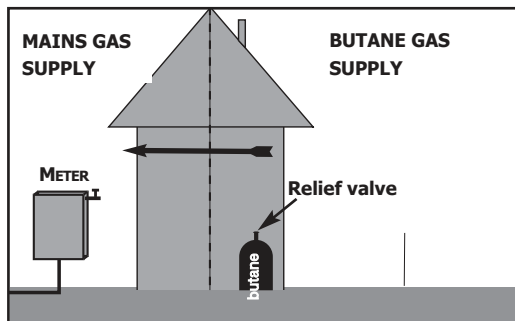
- Adapt the gas connection,
 - Change the injectors,
 - Adjust the idle speed on the control valves.
- The injectors required for adapting to natural gas are in the wallet containing the instructions.

CHANGING FROM A MAINS GAS SUPPLY TO A BUTANE GAS SUPPLY



AND

CHANGING FROM BUTANE GAS TO MAINS GAS SUPPLY



- Adapting the gas connection
Please refer to the previous page.

• CHANGE OF GAS TYPE

• Changing the injectors

Each injector is identified by a number engraved on it (see Operating Guide).

Use an angle wrench to change the injectors and proceed as follows:

- Remove the pan supports, the caps and the heads of all the burners (fig. 1).

- Using the spanner provided, unscrew the injectors located in the base of each burner cavity and remove them (fig. 2).

- Fit the injectors supplied in the document wallet in position according to the gas specifications table shown in the instructions. To do that:

- First screw them on by hand until the injector locks into position.

- Fit the spanner on the injector.

- Tighten according to the instructions below.

For ideal tightening:

- Using a pencil and paper, trace a line on the cooker hob at the location shown (fig. 3).

- Turn the spanner clockwise until the line appears on the other side of the spanner (fig. 4).

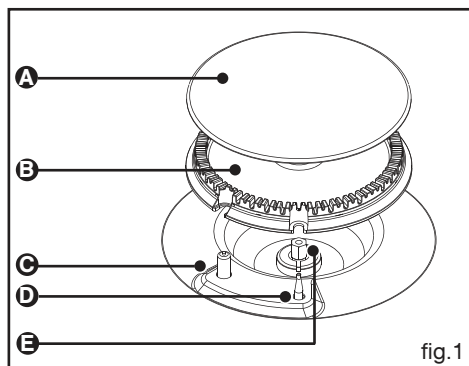


fig.1

- A** Burner cap
- B** Burner head
- C** Ignition electrode
- D** Thermocouple (depending on model)
- E** Injector

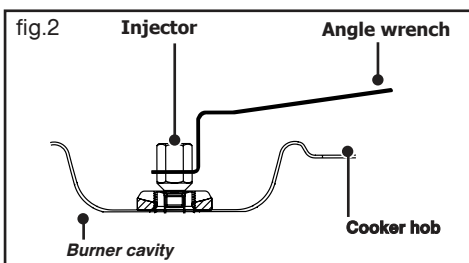


fig.2

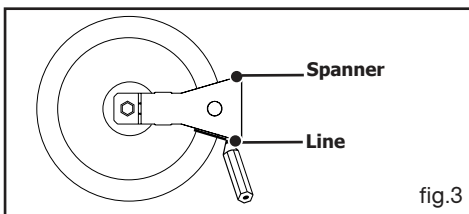


fig.3

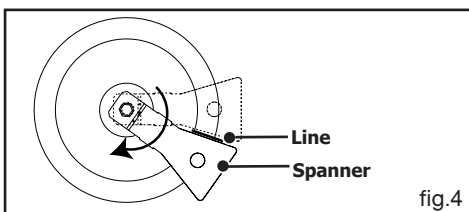


fig.4

• CHANGE OF GAS TYPE

• Changing the injector for the oven and grill (depending on model)

Change the injectors by carrying out the following steps:

- Remove the deflector by unscrewing the 2 screws holding it (**fig.1**)

- Remove the back cover by unscrewing the 11 retaining screws (**fig.1**)

- Unclip the metal clip located at the base of each burner (hotplate and grill) (**fig.2**) using a small screwdriver.

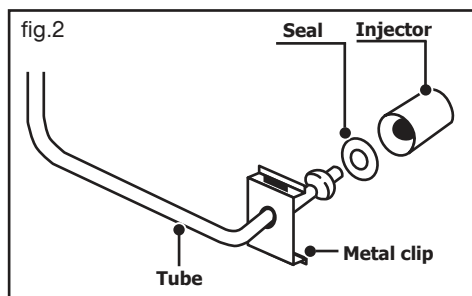
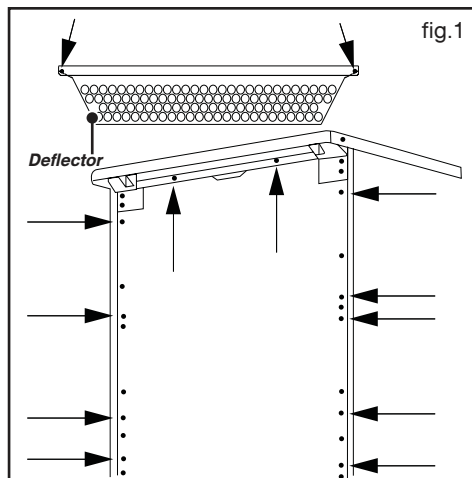
- Remove the injector that caps the pipe.

- **Check that the seal is correctly fitted in position on the aluminium tube. Otherwise, remove it from the injector without damaging it and fit it onto the tube.**

- Cap the tube with the new injector while checking that its identification mark matches with the gas specifications table.

- Refit the tube and clip-on the metal clip.

- Screw the back cover and deflector back on.




Caution


It is essential to refit the seal on the aluminium tube before fitting the new injector.

• CHANGE OF GAS TYPE

Mains gas supply (natural gas) to butane gas

- Remove the control knobs.
- Using a small screwdriver, fully unscrew  the brass screw of each gas burner valve (oven and top).
(See next page)
- Refit the control knobs, ignite each of the burners in turn and slowly turn to the minimum position.
- Perform several changes from full flow to reduced flow to check that the adjustment is correct.

Butane gas to mains gas supply (natural gas)

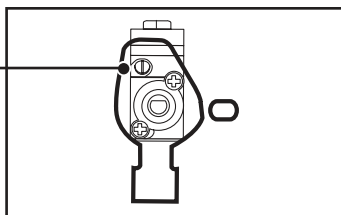
- Remove the control knobs.
- Using a small screwdriver, unscrew the  brass screw approximately one turn for each gas burner valve (oven and top) (see next page)
- Refit the control knobs, ignite each of the burners in turn and slowly turn to the minimum position.
- Check that a constant flame is obtained and perform several changes from full flow to reduced flow to check that the adjustment is correct.

• CHANGE OF GAS TYPE

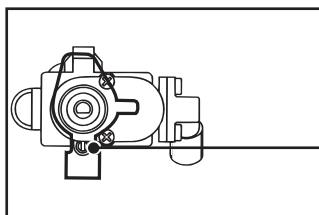
Note: After adjusting, when changing to reduced flow, the burner flame should not extinguish. The oven burner must not extinguish after the oven door is closed. Avoid closing the door too suddenly and check through the ignition hole that the flame is lit. **If the flame extinguishes, unscrew the brass screw slightly.**

Gas burner valve (depending on model)

Brass reduced
flow screw

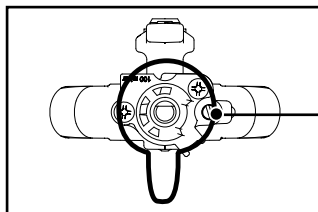


Oven with thermostat

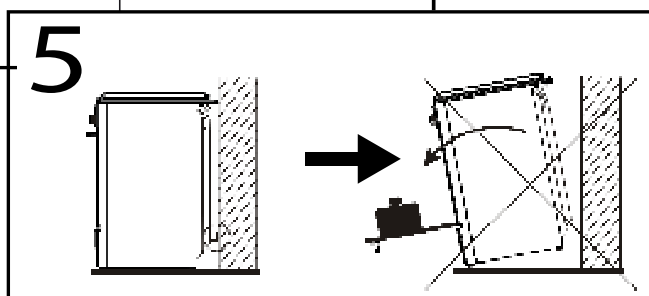
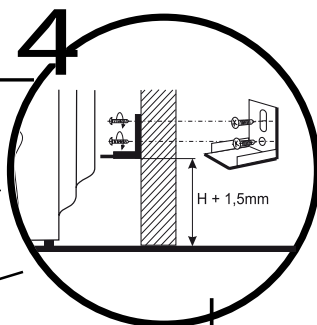
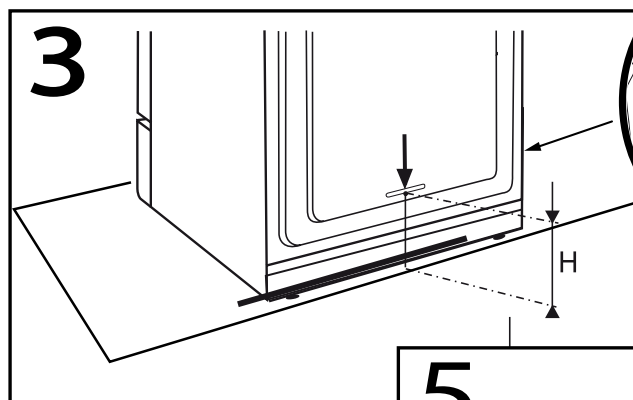
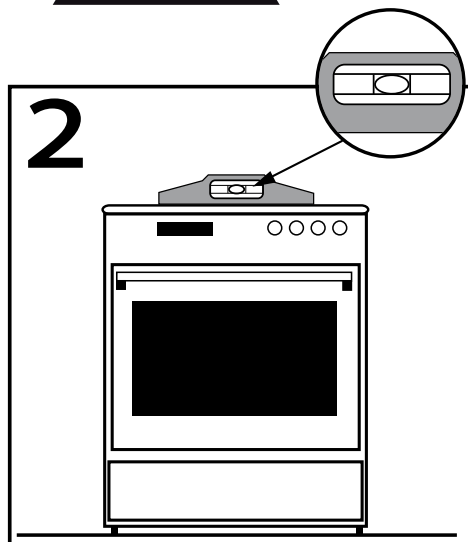
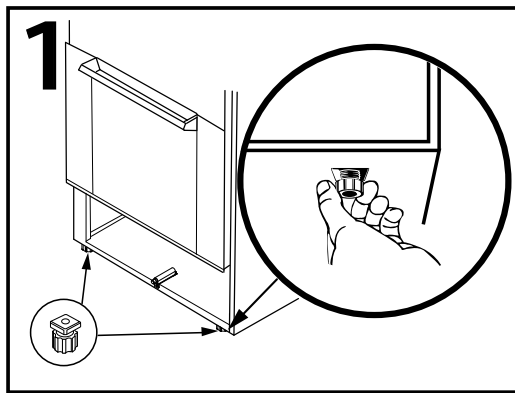


Brass
adjusting screw

Oven without thermostat



Brass
adjusting screw



• USING THE HOTPLATE BURNERS

The reduced flow setting is between the "big flame" symbol and the "small flame" symbol. The dot ● corresponds to the closure of the gas burner valve.

• Ignition with gas safety device

Each burner is controlled by a valve with a safety lock device which quickly cuts off the gas flow and prevents gas from escaping if the flame accidentally extinguishes (due to spillage, air current, etc.).

The burner safety device is a metal rod (thermocouple), located directly adjacent to the flame.



Caution

- **If there is a power failure, it is still possible to ignite the flame by using a match to light the burner, while keeping the gas burner valve control knob open at maximum flow.**

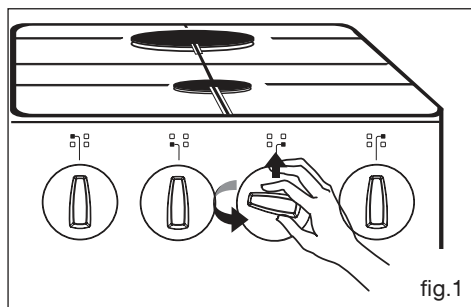
- **If the flame is accidentally extinguished, simply re-ignite as normal by following the ignition instructions.**

- **Continue to hold for a few seconds after the flame appears in order to activate the safety device.**

• USING THE HOTPLATE BURNERS

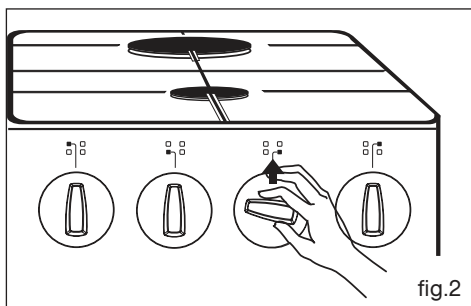
• Ignition with gas safety device (continued)

Press the knob and turn it anti-clockwise until the flame lights.



Turn while pressing firmly

When the flame lights, continue to keep the knob pressed **firmly** for several seconds (**Fig.2**).

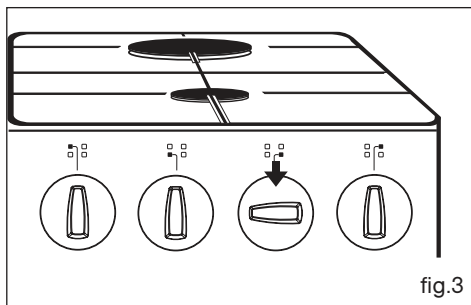


Press and hold firmly

Then release the knob and the flame should still be there (**Fig.3**).

The Gas Safety Device is in operation.

(If the burner extinguishes, repeat the process while keeping the knob pressed **firmly** for longer).



Release

3/ USING YOUR APPLIANCE

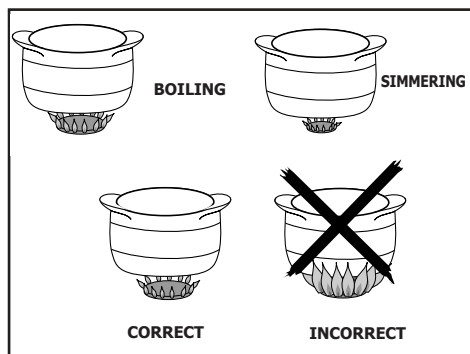
• USING THE HOTPLATE BURNERS

• Advice for using the hotplate burners

- When the contents of a pan come to a boil, there is no need to continue boiling hard as the food does not cook any quicker. It will cook better over a smaller flame kept to a light boil.

- Adjust the flame so that there is no spillage from the pan. Pans should be large enough for the flame to cover the base without protruding over the sides, otherwise there is a risk of damaging the pan handle fitted above.

- Do not use pans with a rounded base or a base diameter smaller than 12 cm at reduced flow.



- Some appliances are equipped with a small, removable pan support for small pans. This can be used on all of the gas hotplate burners on the appliance.

We recommend using pans with the following base diameters:

SMALL BURNER (SEMI-QUICK)	MEDIUM BURNER (QUICK)	LARGE BURNER (HIGH-HEAT) (ULTRA-QUICK)	AUXILIARY BURNER
Pans with base diameter 18 cm and over: SAUCES, REHEATING	Pans with base diameter 24 cm and over: FOOD TO BE SEALED OR SEARED	Pans with base diameter 28 cm and over: FRYING, BOILING	Pans with base diameter 12 to 16 cm and over: SAUCES, SIMMERING, KEEP HOT

For simmering on low, these sizes can be reduced respectively to 12, 14 and 16 cm.



Caution

Cookers with a glass top:

If the surface is cracked, disconnect the appliance from the power supply to avoid any risk of electrical shock. Alert your installer. Do not use the hob until it is repaired.

Do not use pans that protrude beyond the edges of the hotplate.



Appliances with a glass cover (depending on model): the glass cover can shatter if it is heated. Ensure that all the burners are switched off before closing the cover.

• USING THE HOTPLATE BURNERS

• Advice for using the hotplate burners

To ensure that the burners ignite correctly, we advise the following:

- inspect regularly to check that the igniter electrodes are thoroughly clean and that the burner components are operating correctly,
- before igniting, check that the burner heads and caps are fitted correctly,
- place the pans on the pan support before pressing the push-button to ignite.

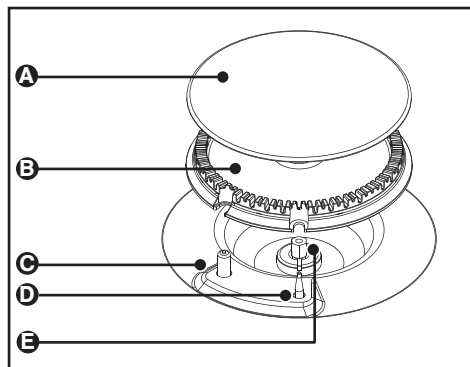
It is advised not to operate the electronic ignition if not all burners are fitted in position.

- The burner flames are smaller at pan support level to protect the enamel of the pan support.

- The appearance of yellow spots is due to the type of gas used, but has no detrimental effect on burner performance.

- The noise generated by the burners is related to their power, but this does not alter the performance of the hotplate.

- When moving the pans from one burner to another, lift rather than slide them to avoid dislodging the pan supports.



- A** Burner cap
- B** Burner head
- C** Ignition electrode
- D** Thermocouple (depending on model)
- E** Injector



Caution

Take care to avoid too many spills when using the hotplate burners. This can cause liquid to leak through the upper vents of the door and make the interior glass dirty, but has no effect on the operation of your appliance.

• USING THE OVEN



Caution

Your oven has either electronic ignition or manual ignition. Check the model of your appliance.

Your cooker oven is equipped with a **flame safety device** to automatically cut off the gas flow if the flame is extinguished accidentally. When igniting your oven, this device requires you to follow the instructions below:

• Igniting the gas hotplate (burner on the floor of the oven)

- Turn on the gas burner valve that supplies your cooker.

- **Press and turn the oven control knob to the left until it is in the maximum position.**

- **Continue to press and hold the control knob.**

- **Manual ignition (models without electronic ignition):**

Hold a match to the burner.

- **Electronic ignition:**

Operate the electronic ignition button (press and release).

- **Ignition built into the control knobs:**

Press the control knob and turn anti-clockwise ↺ to the maximum Big Flame position.

- As soon as the flame appears, **continue to keep the oven control knob pressed for 5 to 10 seconds; the time for the safety device to be activated.** Release the control knob and check that the burner remains lit.

Avoid slamming the cooker door closed as there is a risk of extinguishing the flames when the oven is operating on low.

- Set the oven control knob to the required cooking position.

• Igniting the gas grill (depending on model) (oven upper burner)

- Press and turn the oven control knob to the right until it is in the grill position.

- **Continue to press and hold the control knob.**

- **Manual ignition (models without electronic ignition):**

Hold a match to the burner.

- **Electronic ignition:**

Operate the electronic ignition button (press and release).

- **Ignition built into the control knobs:**

Press the control knob and turn clockwise ↻ to the maximum Big Flame position.

- As soon as the flame appears, **continue to keep the oven control knob pressed for 5 to 10 seconds; the time for the safety device to be activated.** Release the control knob and check that the burner remains lit.

NOTE

The ignition system must not be activated for more than 15 seconds. If the burner does not ignite after 15 seconds, stop operating the device, open the oven door and wait for at least one minute before re-attempting to ignite the burner.

If the burner flames are extinguished accidentally, turn the burner control knob off and do not attempt to re-ignite the burner for at least one minute.

Intensive and prolonged use of the appliance may require additional ventilation, by opening a window for example, or more effective ventilation, by increasing the power of the mechanical ventilation system if fitted, for example.

• USING THE OVEN

• Advice for using the oven

- **First use:** Before using your oven for the first time, allow it to warm up while empty with the door closed, for about 15 minutes on the maximum position. At first, the insulation around the oven cavity may give off a particular odour due to its composition. You may also notice some smoke the first time the oven is heated. This is normal.

- Before cooking, consult the operating instructions to select the most appropriate heating level and which shelf position to use for the pan.

- The cooking guide for your appliance gives the instructions necessary to cook some of the most common dishes.

- In the cooking guide, the oven thermostat setting positions are given as a guideline. To avoid abnormal discharge of smoke which can be due to too high a cooking temperature, it is best to reduce the oven power level.

- By switching the oven off 5 to 10 minutes before the end of cooking, you can take advantage of the accumulated heat and save energy.



Caution

- Check that the oven door is closed properly, so that the seal can perform its function correctly.

- Cooking with the oven and grill must be carried out with the cooker cover open to assist with the extraction of hot gases at the back of the worktop.

- Do not line the oven with aluminium foil sheets. Otherwise, this will result in a build-up of heat that can have a detrimental effect on cooking and roasting and can damage the enamel.

- During operation, to avoid the control knobs getting too hot, do not leave the oven door open for more than 3 minutes.

- The appliance gets hot during use. Be careful not to touch the heating elements inside the oven.

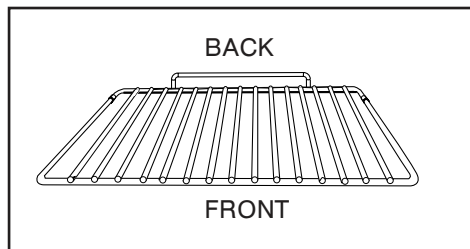
- If there is a variation in oven temperature, have the thermostat repaired.

- **ACCESSORIES**
(depending on model)

- **Anti-tipping safety rack fig.1**

The rack can be used to support all dishes and moulds containing food for cooking or browning.

It can be used for grilling (place the food to be grilled directly on the rack).

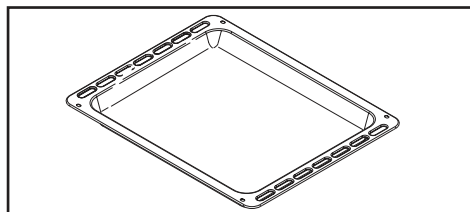


- **Drip pan fig.2**

Inserted in the shelf positions under the grill, it collects the juices and fat from grilling. It can be used half-filled with water for bain-marie style cooking.

Avoid placing roasts or meat in the drip pan because this always creates a large amount of splashes on the oven walls.

Never place this dish directly on the hotplate, except in the GRIL position.

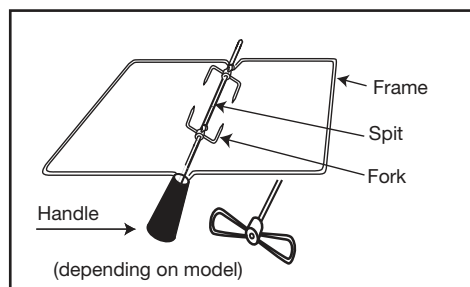
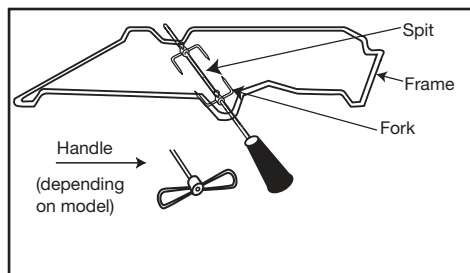


ACCESSORIES (depending on model)

• Rotating grill spit (depending on model) fig.4

Cooking with a rotating spit is very practical and can produce particularly tasty and evenly cooked meat. To use it:

- Fit the frame of the spit in the 3rd shelf position from the bottom (check the fitting direction)
- Fit one of the forks onto the spit and skewer the meat for roasting; fit the second fork, centre and tighten it by screwing in both forks,
- fit the spit onto its frame,
- push gently to fit the tip of the spit in the square drive at the bottom of the oven,
- place the multi-purpose drip pan on the lower shelf position to collect the juices.



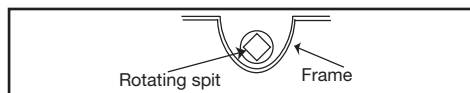
Caution

If the spit has an insulated handle, unscrew to remove this before closing the door.



Caution

Frame fitting direction: Fit the frame so that the hole for the rotating spit is fully visible.



CLEANING YOUR COOKER

Cooker exterior	<ul style="list-style-type: none"> - Use a damp sponge and soapy water, to clean the top. If necessary, after spills, use a cream cleaner that is not abrasive to enamel. Polish off with a dry cloth or better still, with a chamois leather. Do not leave acidic liquid on the enamel (lemon juice, vinegar, etc.). - Any spillages should be removed from the cover before opening and the cooking area should be left to cool before the cover is closed - Use commercial products suitable for cleaning polished metal to clean the polished metal surfaces.
Oven door glass	- After cooking that has produced lots of dirt, it is recommended to clean the interior glass with a damp sponge and soapy water .
Control knobs	- Use a damp sponge and soapy water .
Gas burners	<p>- The gas injector is located in the centre of the burner. Be careful not to obstruct it when cleaning, as this will affect the operating performance of the hotplate. To clean the burner caps, use soapy water.</p> <p>For stubborn marks, you can use some non-abrasive cream on a sponge and then rinse off with clean water. Wipe the burner caps carefully before re-using the hotplate. If the burner slots are obstructed or the ignition electrodes are clogged, use a hard-bristled brush to clean them.</p>
Pan supports	- Use a damp sponge and soapy water only; never use abrasive items.



Caution

Before cleaning, leave the appliance to cool and check that all the control knobs are in the OFF position.

- Do not use abrasive cleaning products or hard metal scrapers to clean the glass oven door as this will scratch the surface and can cause the glass to shatter.
- When cleaning the door glass, be careful to protect against any liquid leakage; the air vents are at the top of the door.
- Do not use a steam cleaning device.
- Do not spray the cooker with water.

• STANDARD ENAMEL OVEN

- Clean the oven walls with a very hot damp cloth and soapy water to remove grease marks. It is recommended to carry out this cleaning on a frequent basis.

- If there is a major spill, wipe it off with a damp sponge or soft brush. Otherwise, using a wet sponge or cloth soaked in hot soapy water or a non-abrasive cleaning product (suitable for enamel or stainless steel) cover the dirty marks. Leave to work overnight and then the dirt can be easily removed.

• CATALYTIC ENAMEL OVEN (self-cleaning)

- This continuous cleaning oven has three walls coated in a special micro-porous enamel which gives it self-cleaning properties. As soon as they appear, dirty marks are spread out and dispersed over a large micro-porous contact area. They are oxidised over the two sides and disappear gradually. The self-cleaning enamel is particularly effective on fat, but not sugars; so the hotplate, which is more prone to sugar spills, is not coated.



Advice

- Do not scrape these walls with a metal brush or with sharp or pointed instruments.

- Do not try to clean them with scouring products.

- When cooking grilled dishes, large splashes of fat are deposited on the walls, whose temperature is always high enough to remove them completely during cooking. In that case, after cooking, continue heating the oven for 20 to 30 minutes, at maximum power. If any marks remain, these will be reduced during the next cooking process and this will avoid, avoids producing too much smoke.



Danger

- Under these cleaning conditions, the surfaces can become hotter than during normal use. It is recommended to keep young children away from the cooker.

- Whatever the type of oven, never place ignitable items (cloths, paper, cleaning products, instruction sheets, etc.) in the cooker pan drawer as there is a risk of causing a fire, for which we will not be held liable under any circumstances whatsoever.

• REPLACEMENT OF THE OVEN CATALYTIC LINERS (depending on model)

Before disassembly, allow the appliance to cool and check that the cooker selector knob is in the OFF position.

- Side walls with shelf position pressings:

Turn the screw one quarter of a turn to remove the catalytic liner pressings (**Fig.1**).

Tip it forward to free off the two lugs inserted in the muffle (**Fig.2**).



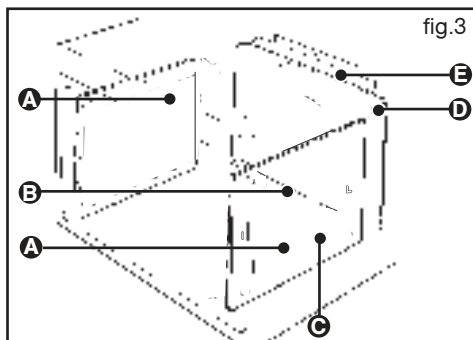
fig.1



fig.2

- Replacement of the oven back wall

Unscrew the screw fully (**E Fig.3**) located at the top of the oven back wall (**D Fig.3**). Tilt the wall forward to remove it from the muffle. Refit the new wall by carrying out these steps in reverse order.



• ADJUSTABLE FEET (depending on model) fig.1

Some appliances have adjustable feet at the front to obtain correct positioning whatever the type of floor, by screwing and unscrewing.

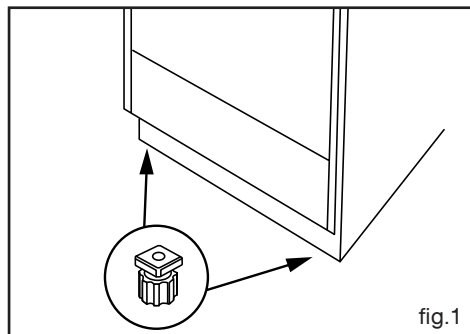


fig.1

• REPLACEMENT OF THE OVEN LAMP (DEPENDENT ON MODEL).



Danger

To avoid any risk of electrical shock, check that the appliance is disconnected from the electrical power supply.

Carry out the operation when the appliance has cooled.

The lamp can be accessed:

From inside the oven (fig. 2):

The bulb is located on the ceiling of the oven cavity.

- Turn the glass to the left by a quarter turn,
- Unscrew the bulb in the same direction.

Bulb details:

- 15 W,
- 220-240 V~
- 300°C,
- E14 screw-on base.
- Change the bulb and then refit the glass and reconnect the oven.

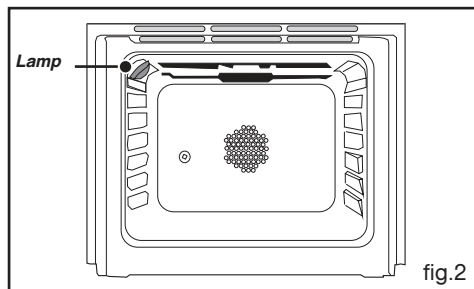


fig.2



Advice

Use a rubber glove to make it easier to unscrew the glass to assist with disassembly.

6 / TROUBLESHOOTING

Worried that your cooker is not operating properly; there may not be a fault. Check the following points:

YOU NOTICE THAT...	POSSIBLE CAUSES	WHAT TO DO?
The oven does not warm up	<ul style="list-style-type: none"> - The gas bottle is empty. - Faulty electrical connection. - The temperature selector knob (thermostat) is in position 0. 	<ul style="list-style-type: none"> ➔ Check the gas and electrical connection. ➔ Turn the thermostat to the required cooking temperature. ➔ Check that the programmer timer (depending on model) is in the manual position (see instructions).
There is too much smoke during cooking or you notice a strong smell	<ul style="list-style-type: none"> - This is normal when heating the oven for the first time. - Cooking temperatures are too high. - Large amount of dirt. - Cleaning product on the oven walls. 	<ul style="list-style-type: none"> ➔ Lower the thermostat cooking temperatures, shown in the cooking guide. ➔ Clean the oven by rinsing off the cleaning product with water. <p>Reminder: The multi-purpose drip pan must not be used as a roasting dish.</p>
The burner electronic ignition (depending on model) does not operate correctly.	<ul style="list-style-type: none"> - The electrodes are dirty. - Incorrect use of the system. - Control knob is not pressed firmly. 	<ul style="list-style-type: none"> ➔ Wait for several sparks with the gas. ➔ Follow the ignition advice in the manual. ➔ Check that the electrodes are clean. ➔ Check that the cap is fitted in the correct position on the burner head. ➔ Continue to press firmly for several seconds until the flame appears.
Condensation on the glass panels	<ul style="list-style-type: none"> - Moist or very cold food. 	<ul style="list-style-type: none"> ➔ For very wet cooking (stuffed tomatoes, for example), it is recommended to pre-heat in order to warm up the glazed surfaces.



Advice

If you require further assistance, please contact After-Sales Service without delay.

If you think your cooker is not operating properly; it may not necessarily be a fault.
Check the following points:

YOU NOTICE THAT...	POSSIBLE CAUSES	WHAT TO DO?
The length of the burner flames in the floor of the oven vary during operation	- This is due to the oven thermostat temperature control.	➔ This is normal
The flames lift off the burners	<ul style="list-style-type: none"> - The burner head slots are blocked. - Burner cap incorrectly positioned. 	<ul style="list-style-type: none"> ➔ Clean the burner head slots. ➔ Check the gas pressure. ➔ Check the position of the burner caps. ➔ Check that you have the right connectors. Check the gas being used. Check the gas connection. Check the gas flow adjustment.
Your new appliance trips the circuit	<ul style="list-style-type: none"> - Incorrect connection - Several household appliances are in operation at the same time. 	<ul style="list-style-type: none"> ➔ Switch off the other appliances. ➔ Check the electrical connection.
The flames are too small	- After cleaning, the injector is blocked.	➔ Use a needle to unblock the injector.

• OPERATIONS

Any work on your appliance must be carried out by a qualified professional representative of the brand. In order to handle your request as efficiently as possible, please provide the full references of your appliance at the time of calling (commercial reference, service reference and serial number). This information can be found on the identification plate inside the appliance (open the secondary door or pull out the drawer). (Fig. 01).

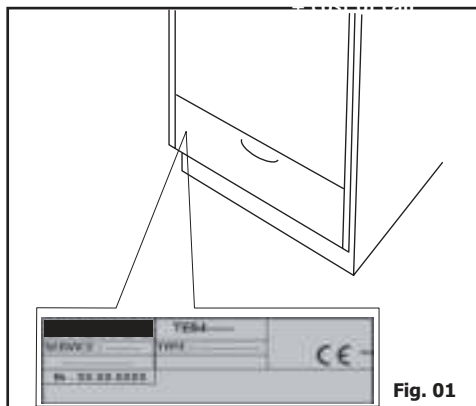


Fig. 01