

ELECTRIC & GAS COOKER

USER MANUAL

36QMS5GP48

Warning notices: Before using this product, please read this manual carefully and keep it for future reference. The design and specifications are subject to change without prior notice for product improvement. Consult with your dealer or manufacturer for details.

The diagram above is just for reference. Please take the appearance of the actual product as the standard.

THANK YOU LETTER

Thank you for choosing Midea! Before using your new Midea product, please read this manual thoroughly to ensure that you know how to operate the features and functions that your new appliance offers in a safe way.

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SAFETY INSTRUCTIONS

Intended Use

The following safety guidelines are intended to prevent unforeseen risks or damage from unsafe or incorrect operation of the appliance. Please check the packaging and appliance on arrival to make sure everything is intact to ensure safe operation. If you find any damage, please contact the retailer or dealer. Please note modifications or alterations to the appliance are not allowed for your safety concern. Unintended use may cause hazards and loss of warranty claims.

Explanation of Symbols



Danger

This symbol indicates that there are dangers to the life and health of persons due to extremely flammable gas.



Warning of electrical voltage

This symbol indicates that there is a danger to life and health of persons due to voltage.



Warning

The signal word indicates a hazard with a medium level of risk which, if not avoided, may result in death or serious injury.



Caution

The signal word indicates a hazard with a low degree of risk which, if not avoided, may result in minor or moderate injury.



Attention

The signal word indicates important information (e.g. damage to property), but not danger.



Observe instructions

This symbol indicates that a service technician should only operate and maintain this appliance in accordance with the operating instructions.

Read these operating instructions carefully and attentively before using/commissioning the unit and keep them in the immediate vicinity of the installation site or unit for later use!

IMPORTANT INFORMATION

- Read the instructions for use carefully. This will enable you to operate your appliance safely and correctly.
- This manual is valid for several models. Variations in details for each cooker are possible.
- Please keep the instruction manual, installation instructions and the various accessories in a safe place. Please pass on these manuals and accessories to the new owner if you sell the appliance.

Transport damage

- Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

Environmentally-friendly disposal

- Dispose of packaging in an environmentally-friendly manner.
- This appliance is labelled in accordance with European Directive 2012/19/EU on Waste Electrical and Electronic Equipment WEEE.

Connections

- Have a licensed professional carry out the electric and gas connection and the conversion to a different type of gas. Assembly instructions are supplied with the appliance.
- Any damage caused by the appliance being incorrectly connected is not covered under the guarantee. We assume no liability for damage and faults caused by connection and setting errors.

SAFETY PRECAUTIONS

- This appliance is intended for domestic use only. This appliance must only be used for food preparation.
- Adults and children must not operate the appliance without supervision if:
 - they do not have the physical or mental ability;
 - or they lack the knowledge and experience required to operate the appliance safely and correctly.
- Never let children play with the appliance.
- Never drag, push or move the device once unpacked.
- The appliance should be lifted and placed in the position desired in order to prevent accidental damage to the floor.
- Open the cover plate when the oven is working.
- 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.
- Do not use steam cleaners to clean the appliance.

Hot surfaces

- Risk of burns.
Never touch the burners, the surfaces of the cooking compartment, the heating elements or the oven steam outlets when they are hot.
Children must be kept at a safe distance from the appliance at all times.
Open the appliance door carefully. Hot steam may escape.
If the burners are in operation for a prolonged period, the areas between them can become hot.

- Risk of fire.
Never leave flammable objects on the hob or in the storage compartment, or keep them in the cooking compartment.
- Risk of short-circuit.
Never trap the mains cable of electrical appliances in the appliance door when it is hot or pull the cable over burners when they are hot. The cable insulation may melt.

Overheated oil and fat

- Risk of fire.
Overheated oil or fat can ignite very quickly. Never leave fat or oil to heat unattended. Should the oil ignite, do not try to put it out by pouring water on it.
Cover the pan immediately with a lid or plate. Switch off the gas burner. Allow the cookware to cool down on the gas burner.
- For the models with a lid : any spillage should be removed from the lid before opening. The hob surface should be allowed to cool before closing the lid.

High-proof alcohol

- Be careful with food that is prepared using drinks with a high alcohol content (e.g. cognac, rum). Alcohol evaporates at high temperatures. In unfavourable circumstances, the alcoholic vapours could catch fire in the appliance.
- Risk of burns.
Only use small quantities of drinks with a high alcohol content and open the appliance door carefully.

Inadequate ventilation when using gas burners

- Never use the gas burners in unventilated rooms. Cooking with gas burners releases extra heat and moisture.
During prolonged cooking and baking times, switch on the extractor hood or make sure that the area is well ventilated.
- Risk of fire.
Never switch on the extractor hood if the burners are not covered by cookware.
Grease residue in the filter of the extractor hood may ignite.
The intense heat may damage the extractor hood.

Repairs

- Risk of electrocution.
Incorrect repairs are dangerous.
Repairs may only be carried out by one of our experienced after-sales engineers.
- Risk of electrocution.
Never replace a damaged power cable yourself.
Power cables may only be replaced by one of our experienced after-sales engineers.
Switch off the circuit breaker in the fuse box if the appliance is faulty.
Shut off the gas supply.
Call the aftersales service.

Faults with the gas installation/gas smell


- If you can smell gas or identify faults with the gas installation, you must
 - shut off the gas supply and/or valve on the gas cylinder immediately

- put out naked flames and cigarettes immediately
- switch off electrical appliances, even lamps
- open windows and ventilate the room well call the after-sales service or your gas supplier.

Safety valve

- Close the safety valve on the gas supply line if The cooker will not be used for a prolonged period.

Possibility of tilting

-  This stabilising means must be installed. In order to prevent tipping of the appliance. Refer to the installation

Anti-tip restraint

-  This appliance is labelled in accordance with European Directive 2011-05(IEC)

PROPERTY DAMAGE

Damage to the hob

- Only use the burners if cookware is placed on them.
- Do not heat empty pots or pans. This will damage the pan base.
Do not allow saucepans to boil dry, in particular enamel and aluminium saucepans.
- The pan base must be clean, dry and flat.
With electric hotplates, it is possible that not enough heat is drawn off and the pans become red hot.
- Please follow the manufacturer's instructions when using special cookware. Aluminium foil and plastic containers can melt and stick on hot burners.

- Do not use a roasting dish which has to be heated using two burners. This will cause heat to accumulate. This could damage the appliance.
- Please note that appliances with a hob cover may only be used with the hob cover open.

Damage to the oven

- Never cook meals on the floor of the cooking compartment. Do not leave the baking tray on the cooking compartment floor. Do not cover it with aluminium foil.
Do not place oven or cookware on the oven floor. This will cause heat accumulation. The baking and roasting times will no longer be correct and the enamel will be damaged.
- Never pour water directly into a hot oven. This will damage the enamel.
When making very moist fruit flans, do not put too much on the baking tray. Fruit juice dripping from the baking tray leaves stains that cannot be removed.
- Do not stand or sit on the open oven door.

Damage to the fronts of adjacent units

- Only leave the oven to cool down with the door closed. The fronts of adjacent units may eventually become damaged even if you only leave the oven door open slightly.
- If the oven door seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units will become damaged over time. Keep the seal clean.

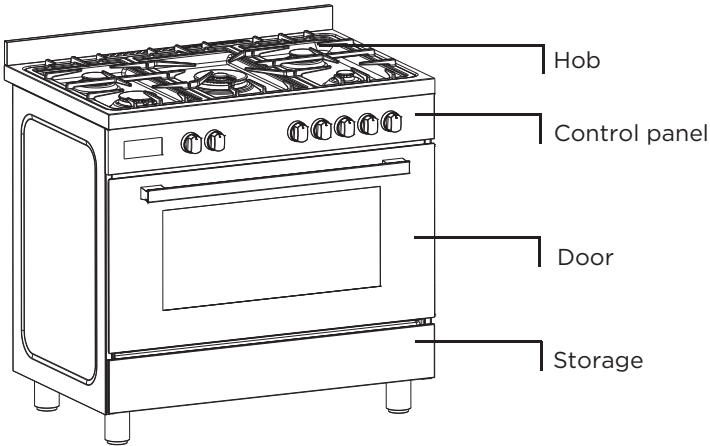
SPECIFICATION

MODEL	36QMS5GP48
VOLTAGE/FREQUENCY	220-240V- 50-60Hz
ELECTRIC POWER	2.94kW

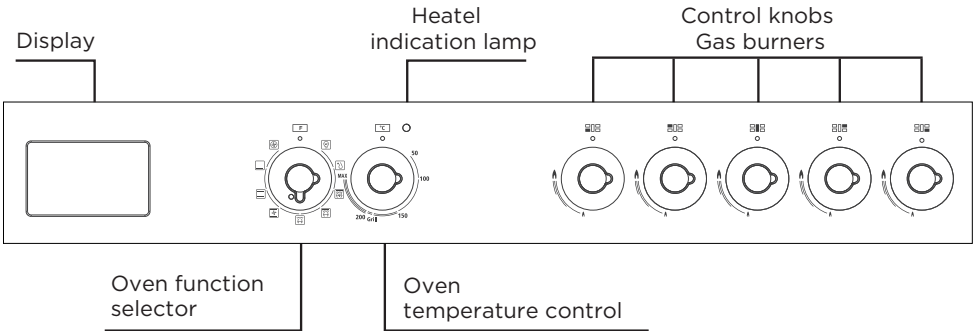
PRODUCT OVERVIEW

Your New Appliance

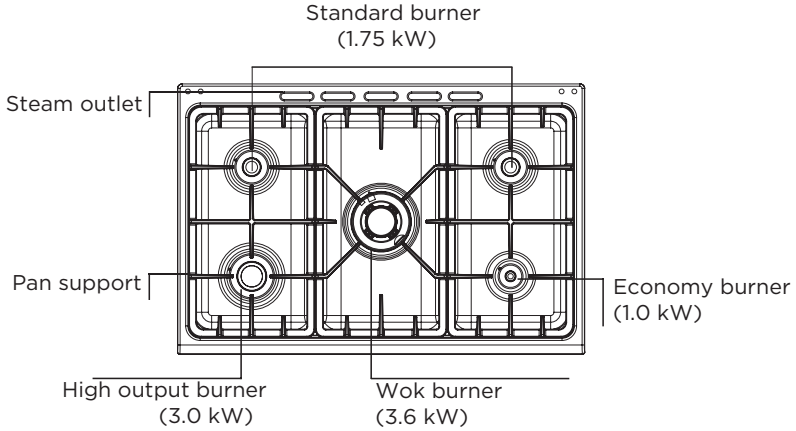
Get to know your appliance. You will find information about the control panel and hob, as well as the oven, types of heating and accessories.



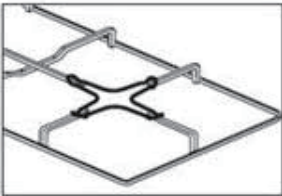
The Control Panel



The Hob



Gas Burnes



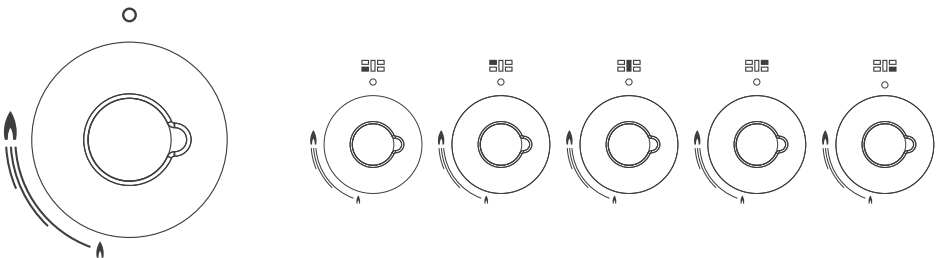
Gas burners	Pot or pan diameter
Economy burner	8-16 cm
Standard output burner	12-20 cm
High output burner	20-23 cm
Wok burner	23-26 cm

Add this assist pan support to set a pan diameter < 5cm

Control knobs for gas burners

Adjust the heat setting of the gas burners using the control knobs.

The symbol above the control knob shows you to which gas burner the control knob belongs.



The Oven

Always keep small children away from the oven while it is in use.









Before cooking for the first time switch the oven on and allow it to heat up while empty. At this point you may notice a slightly odour, this is perfectly normal and occurs as the protective covering which surrounds the insulating panels is gently removed. This covering is designed for transit purposes only and its removal will not affect the performance of your oven.

Prior to use simply wipe the oven interior with a damp cloth, it is then ready for cooking.

COOKING METHODS (according to models)

ELECTRICAL OVEN : conventional oven (from 50 to MAX)

MULTIFUNCTION OVEN : conventional cooking, fan cooking, lower element, grill, fan assisted grill.

Symbol	Function description
	Lighting the oven
	Defrosting
	Conventional cooking : top and bottom heating elements are used together. Preheat the oven for about ten minutes. This method is ideal for all traditional roasting and baking. For sealing red meats, roast beef, leg of lamb, game, bread, foil-wrapped food (papillotes), flaky pastry. Mid shelf position recommended.
	Fan assisted multilevel oven Cooking of similar or different foods placed on different shelves (up to 2 levels at a time).
	Fan cooking : both top and bottom heating elements are used and the fan circulates the air inside the oven. Recommended for poultry, pastries, fish and vegetables. Heat penetrates the food better and both the cooking and preheating times are reduced. Different foods can be cooked at the same time in one or more positions. This function provides even heat distribution and does not mix the smells. Allow about ten minutes extra when cooking foods at the same time.
	Lower element : using the lower element. Ideal for cooking all pastry based dishes. This allows you to cook dry tart pastry without over cooking the fruit filling. Use this for flans, quiches, tarts, pâté and any cooking that needs more heat and radiation from below.
 	Grill : Caution: In this function the temperature control knob must be set from 50 °C to Grill position. Using the top level element. Five minutes preheating is required to get the element hot. Use the grill when the door is closed.

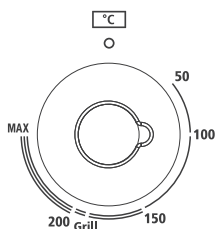


Fan assisted grilling : Caution: In this function the temperature control knob must be set from 50 °C to Grill position. The top heating element is used in conjunction with the fan circulating the air inside the oven. Ideal for cooking thicker food stuffs, whole pieces of meat such as roast pork, poultry, etc. Preheating is necessary for red meats but not for white meats. Place the food to be grilled directly on the shelf centrally, at the middle level. Slide the drip tray under the shelf to collect the juices. Make sure that the food is not too close to the grill. Turn the food over halfway through cooking.



Rotisserie (in option) : the top heating element is used in conjunction with the rotisserie providing the real flavour of a traditional roast.

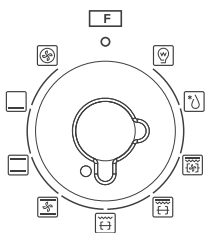
Control knob for oven



Use this control knob to set the heat output of the oven

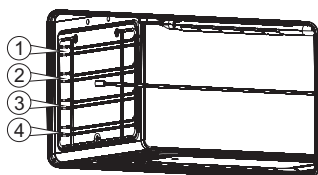
Setting	Meaning
50 - Max	Oven temperature range in °C
50 - Grill	Grill temperature range in °C

Function selector (according to the models)



Use this knob to set the desire cooking function


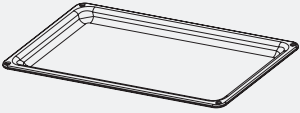

Accessories



The accessories can be inserted in the oven in 4 different shelf positions.

You can pull the accessories two-thirds of the way out without them tipping. This allows meals to be removed easily.

You can buy accessories from the after-sales service or from specialist retailers.

Accessory	Description
	<p>Baking and roasting shelf For ovenware, cake tins, roasts, grilling and frozen meals.</p>
	<p>Enamelled baking tray For moist cakes, pastries, frozen meals and large roasts. Can also be inserted underneath the wire rack or rotary spit and used as a drip tray to collect fat.</p>
	<p>Rotary spit For roasts and large pieces of poultry. Use only in combination with the enamelled baking tray.</p>

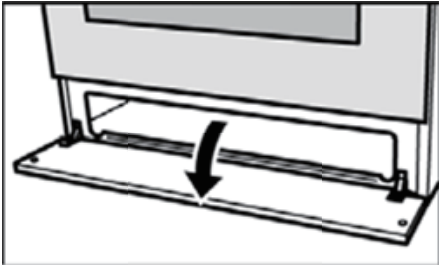
The storage compartment

Open the storage compartment by folding down the fascia panel.

This compartment can be used to store hob or oven accessories.

Risk of fire.

Never leave combustible items in the storage compartment.



PRODUCT INSTALLATION

Safety Precautions

This manual is valid for several models. Variations in details for each cooker are possible. The safe operation of this appliance can only be guaranteed if it has been professionally assembled and installed in accordance with these instructions. The individual who assembled and installed the appliance is liable for damage or faults resulting from incorrect assembly or installation.

All installation and adjustment work, as well as the conversion to a different type of gas must be undertaken by an authorized expert and carried out in accordance with the currently applicable rules and regulations of the local gas and electricity supply company. Shut off the supply of electricity and gas before carrying out any work.

Before installing the appliance, check that the local conditions (type of gas and pressure) are compatible with the appliance settings. The permissible appliance settings can be found on the rating plate.

Electrical appliances must always be earthed.

If an extractor hood is to be fitted, it must be fitted according to the associated assembly instructions. Ensure that the hood is fitted at least 650 mm clear of the hob.

Before Installing

Read the following information about the appliance and the guidelines for ventilation.

Appliance

Unpacking

Check the condition of the appliance after unpacking it. Do not connect the appliance if it has been damaged in transport.

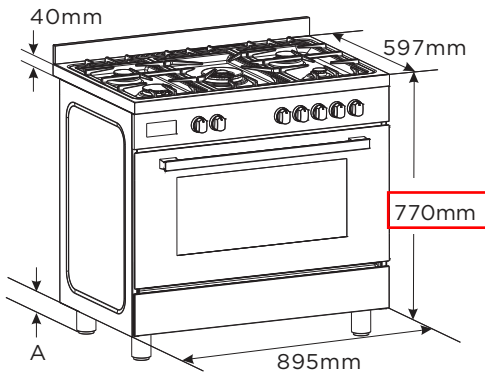
Dispose of packaging in an environmentally-friendly manner.

Appliance dimensions

NOTE:

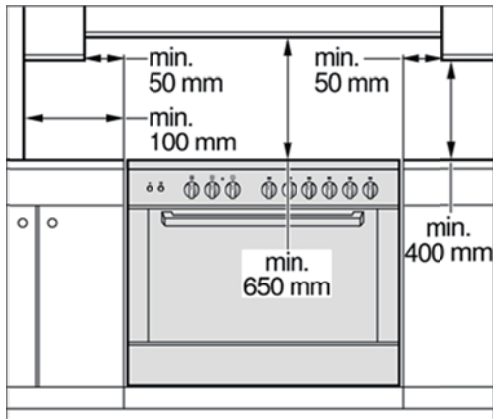
the specified dimensions.

$$A = 89 - 149 \text{ mm}$$



Adjacent units

Adjacent units must be made of non-combustible material. The fronts of adjacent units must be resistant to temperatures up to at least 90 °C. If the appliance is fitted close to other units, the minimum distances specified in the picture must be maintained.



Rating plate

The technical data for the appliance can be found on the rating plate on the back plate inside of the storage compartment flap.

Never remove the rating plate from the appliance. The setting values are specified on a label on the appliance packaging.

Use the table below to record the product number (SN no.), factory setting for type of gas and pressure and if applicable, the type of gas and pressure conversions.

SN no. _____
After-sales service _____
Type of gas Gas pressure (factory setting) _____
Type of gas Gas pressure (conversion) _____

Guideline For Ventilation

This appliance may only be set up in a sufficiently ventilated room and according to the applicable regulations and ventilation requirements.

Please note that the air volume required for combustion must not be below 2 m³/h per kW of power (see kW total power on the rating plate).

Installation

This appliance is always supplied with a set of adjustable feet and, depending on the model, with a splash guard.

The appliance may also be used without the splash guard.

Fitting The Adjustable Feet

Beforehand:

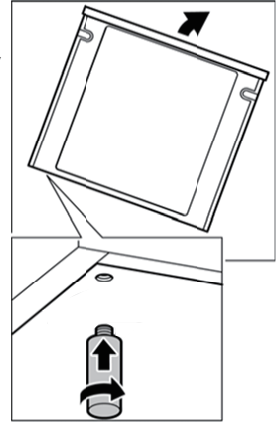
- Remove all parts that are not permanently fixed, especially the pan supports and burners.
- Remove the accessories from the oven.

Proceed as follows:

- Tilt the appliance by raising one side slightly from the floor.
- With the plates in position, screw the adjustable feet into the mounting holes on the underneath of the appliance.
- Repeat the process on the other side.

You can make the final adjustments to the feet in order to level the appliance once the gas and electricity supply have been connected.

If it is necessary to pull the appliance, screw the adjustable feet in fully. Make the final settings only when the other installation tasks have been completed.



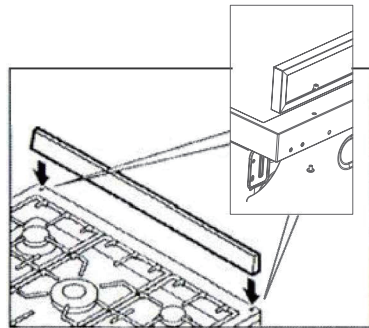
Fitting The Splash Guard

Depending on the model. Proceed as follows:

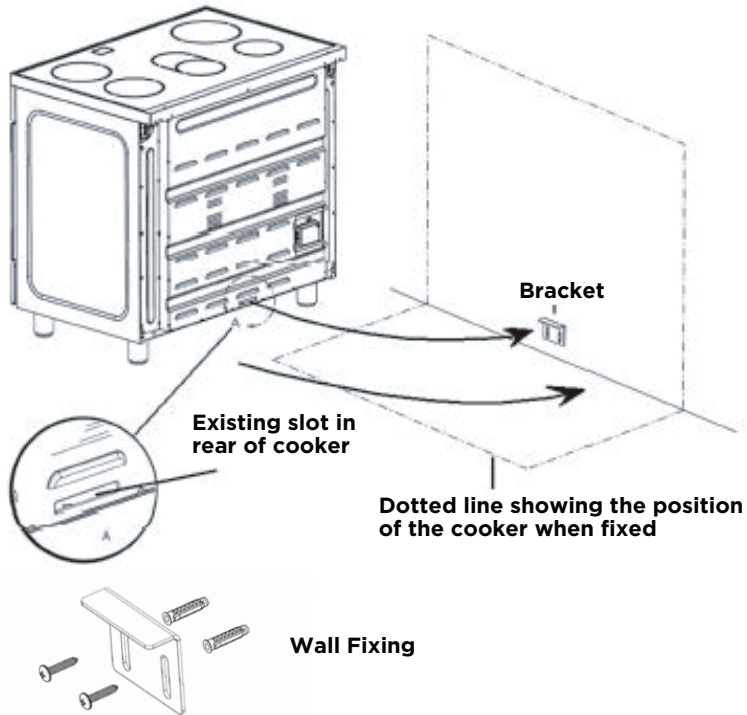
- Remove the packaging and the protective film from the splash guard.
- Screw the splash guard onto the rear of the appliance using the 2 bolts.
- Not permitted use with lids or covers aftermarket.

WARNING:

This appliance is not suitable to be installed on a base



Stability Bracket



Electrical Connection

- This appliance must be earthed by law. Before connecting the appliance to the electrical supply, check that the earth system in your house is working correctly.
- Check that unit voltage and power, marked on the rating plate applied on the appliance, are correct for the supply. It is necessary that the feeding network is protected by a powerful switch able to disconnect completely the network with a contacts separation of at least 3 mm. Be sure that the earth wire green/yellow is not interrupted by the switch.

WARNING: THIS APPLIANCE MUST BE EARTHED

- In order to avoid hazard, any electrical work performed on this equipment or its associated wiring should only be done by persons authorised by the manufacture or similar qualified persons.

Replacing the mains cable


The mains cable is replaced via the rear backboard.

The mains cable must be of the following type:

- H05RRF
- H05VVF
- 3 x 1.5 mm²
- 230 V-

Leave the mains cable slightly overlong so that you can pull out the appliance for cleaning purposes.

Proceed as follows:

- Remove the rear backboard.
- Undo the screw on the terminal block that fixes the cable in place.
- Loosen the screw contacts and replace the cable with a new one of the same length. The cable must comply with the stipulated specifications
- Connect the yellow-green wire to the  terminal. This wire must be at least 10 mm longer than the other wires.
- Connect the blue neutral wire to terminal N.
- Connect the brown power wire to terminal L.



Gas Connection

The appliance must be connected in accordance with the currently applicable regulations. Before installing the appliance, check that the local conditions (type of gas and pressure) are compatible with the appliance settings. The permissible appliance settings can be found on the rating plate.

Connection to the gas lines and seal fitting must be carried out professionally according to the currently applicable standards.

Gas connection on the appliance

The gas connection (ISO 228-1, 1/2") is located at the rear left of the appliance.

Connecting pieces	Description
	Connecting piece (and seal)
	LPG/NG corrugated tube union (and seal)

Default setting of the burners

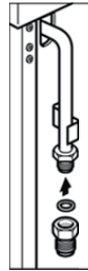
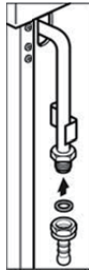
The burners are set up for G30 liquefied gas (27.5 mbar) on delivery.

A nozzle set for G20 natural gas (10 mbar) is supplied with the appliance.

Country-specific connection

ISO 228-1

ISO 7-1



AT	X	
BE	X	
CH	X	
DE	X	
DK	X	
ES	X	X
FI	X	X
FR		X
GB	X	
GR	X	
HU	X	X
IE	X	
IS		
IT	X	
LU		
NL	X	
NO	X	X
PT	X	X
SE	X	X
TR		

Connecting to liquefied gas

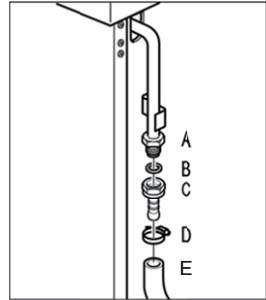
If you connect the appliance to liquefied gas, you must always install a suitable gas pressure regulator.

Use the total gas consumption of the appliance stated on the rating plate to select a suitable gas pressure regulator.

Only use connecting lines or flexible hoses which comply with the applicable regulations and which are approved for this purpose.

Proceed as follows:

- Screw the corrugated tube union (C) and the seal (B) to the gas connection (A).
- Hold the corrugated tube union (C) in place with a spanner and screw the connecting piece to a flexible gas connecting hose (E).
- Tighten the clamp (D).



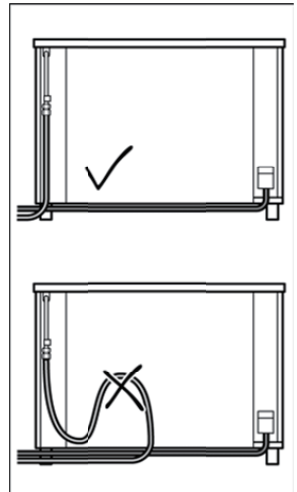
Only use approved sealing compound to seal the thread.

Flexible hose

If you use flexible hoses, make sure that:

- the hoses do not become trapped or squashed.
- the hoses are not subject to twisting or pulling forces.
- the hoses do not come into contact with sharp edges or cutting edges.
- the hoses do not come into contact with parts that could reach a temperature higher than 70 °C above room temperature.

Ensure that the full length of the hoses are accessible for inspection.



Safety valve

The installation of a safety valve for opening and closing the gas supply is a compulsory requirement. Fit the safety valve between the gas connecting line to the appropriate room and the hob. Ensure unimpeded access to this valve.

Checking for leaks

After connecting the gas line, check the connections for leaks using soapy water.

Initial use

Switch the appliance on as described in the instruction manual. Light all the burners and check that the flames remain stable at both the high and low settings.

Converting The Gas Type

If the appliance is not already set up for the existing type of gas, the appliance must be converted.

The conversion to a different type of gas must be carried out by an authorised expert in accordance with the applicable regulations. The type of gas and pressure that was preset at the factory are indicated on the insert of the instruction manual.

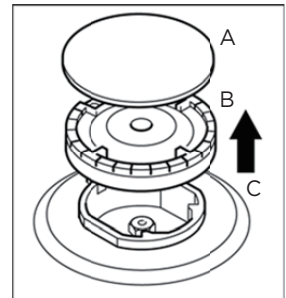
In order to convert to a different type of gas, the nozzles must be replaced and the low flame and primary air may have to be adjusted.

Hotplate Burners

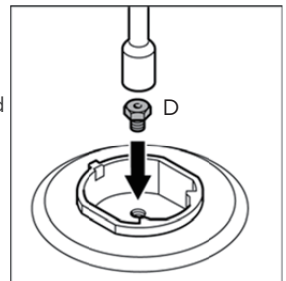
Replacing The Nozzles

Proceed as follows:

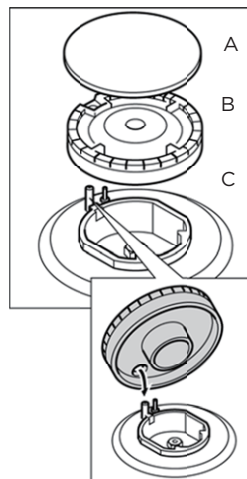
- Remove the pan supports.
- Remove the burner lids (A) and burner sprayers (B) from the burners (C).



- Remove the nozzle (D) and replace it with an appropriate nozzle for the new type of gas (see section "General nozzle table").
- Replace the gas label with the new label that was supplied with the nozzle set.



- Place each burner sprayer (B) on the burner (C).
- Position the relevant burner cap (A) exactly on top of the cup.
- Refit the pan supports.

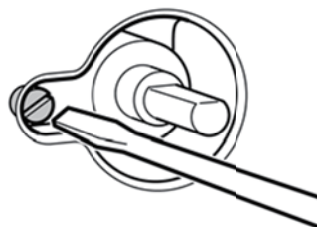


Adjusting the low flame

Proceed as follows:

- Open the appliance door. Press the control knob for the oven in and turn it anti-clockwise to the maximum setting 250. The gas burner will light. Hold the control knob depressed for around 15 seconds and then release it.

- Close the appliance door. Remove the control knob.
- Through the gas tap opening in the control panel loosen the internal setting screw slightly.
- Replace the control knob and heat the oven for 15 minutes.
- Then turn the control knob to the minimum setting 140.
- Remove the control knob again.
- Now, through the gas tap opening in the control panel, adjust the internal setting screw until a stable flame is burning correctly.



Loosen the setting screw to increase the gas flow tighten it to decrease the gas flow. The setting is correct when the height of the small flame is around 3 to 4 mm.

In the case of a connection to liquefied gas, tighten the setting screw.

- Refit the control knob .
- Make sure that the flame does not go out when the gas flow is changed quickly from maximum to minimum and vice versa, and when the order.

General Nozzle Table

Type of gas	kPa	Nozzle no.		Type of burner	Output (MJ/h)
		Nozzle	Bypass		
Liquefied gas	2.75	95	46	High output burner	11.7
		73	40	Standard output burner	7.1
		53	34	Economy burner	3.7
		100	59	Wok burner	13

Type of gas	kPa	Nozzle no.		Type of burner	Output (MJ/h)
		Nozzle	Bypass		
Natural gas	1.0	150 H3	46	High output burner	11
		120 Z	40	Standard output burner	7.1
		90 X	30	Economy burner	4
		163 K	65	Wok burner	12.7

Power of the electric heating elements

- upper heating element 1000W
- lower heating element 1700W
- upper and lower heating element 2700W
- grill element 1800W
- double grill element 2800W
- circular heating element $1200W \times 2 = 2400W$

The maximum power is indicated on the rating plate

Positioning And Levelling

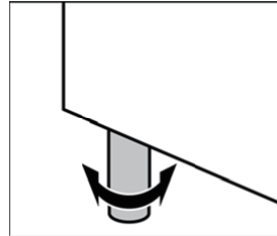
Positioning the appliance

When installing the appliance, make sure that there is enough space in the final installation location to pull the appliance forwards for cleaning and maintenance work. The ground underneath must be hard and stable. The wall immediately behind the appliance must be made from non-flammable material, e.g. tiles. If you need to pull the appliance in order to position it, make sure that the adjustable feet are screwed in fully.

Levelling the appliance

Level the appliance once all other work has been completed.

To do this, turn the adjustable feet.



OPERATION INSTRUCTIONS

Before Using For The First Time

Please read the following instructions before using your appliance for the first time. Remove the appliance packaging and dispose of this appropriately.

Baking out the oven

Cooking compartment initial cleaning

Remove the accessories from the cooking compartment.

Completely remove any leftover packaging, e.g. small pieces of polystyrene, from the cooking compartment.



Some parts are covered with a protective film. Remove this film.

1. Clean the outside of the appliance with a soft, damp cloth.
2. If the hook-in racks have already been fitted, unhook and remove them. For information on removing the racks, see the section "Removing and refitting hook-in racks."
3. Clean the cooking compartment with warm soapy water.

Heating up the oven

(according to the model)

To remove the new cooker smell, heat up the oven when it is empty and closed.

1. Put the switch in position  conventional cooking
Set the thermostat to 200 ° C
2. After 25 minutes, switch the oven off by turning the control knob clockwise to position 0 .
1. Put the switch in position  fan assisted multilevel oven
Set the thermostat to 200 ° C
2. After 25 minutes, switch the oven off by turning the control knob clockwise to position 0 .

Heating up the grill

1. Put the switch in position grill 
2. After 25 minutes, switch the oven off by turning the control knob clockwise to position 0 .

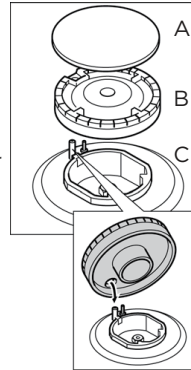
Rinsing cooking compartment after initial cleaning

Clean the cooking compartment with hot soapy water. Refit the hook-in racks.

Cleaning The Burner Lids And Cups

Proceed as follows:

1. Clean the burner lids (A) and sprayers (B) with water and washing-up liquid.
2. Dry the parts off well.
3. Place the burner sprayers (B) on the cup (C).
4. Place the burner lid (A) exactly on top of the burner sprayers (B).



Cleaning Accessories

Before using the accessories, clean them thoroughly using a cloth and warm soapy water.


How To Operate Your Hob


Please note that, in the case of appliances with a hob cover, the burners may only be switched on if the hob cover is open.





Operating Gas Burners

Make sure that the burner lid always sits exactly on top of the burner cup. The slots on the burner cup must be open. All parts must be dry.

Switching On The Gas Burner

1. Press the control knob for the required burner and turn it to position .
The gas burner ignites.
Keep the control knob pressed for a few seconds until the flame stabilises.
2. Adjust the burner to the desired flame setting.

Setting	Meaning
	lowest flame setting
	highest flame setting

The flame is not steady between position  and . Therefore, always select a position between  and .

Switching Off The Gas Burner

Turn the control knob for the required burner to position **o**.

If The Flame Goes Out

Switch off the control knob. Wait for one minute and repeat steps 1 to 2.



If the flame goes out, gas will escape. Never leave the gas burner unattended during operation. Ensure that food does not boil over and that there are no draughts when cooking.

If The Gas Burner Does Not Ignite

In the event of a power failure or damp ignition plugs, light the gas burner with a gas lighter or a match.

Using The Rotary Spit

The rotary spit can be used to cook joints such as rolled joints and poultry with excellent results. The meat is roasted thoroughly and evenly.

The rotary spit function only when the switch is in position grill.

Preparing Joints

Place the joint as centrally as possible on the rotary spit and secure it at both ends with the retaining clips.

You can also truss the joint with string. With poultry, bind the ends of the wings underneath the back and the thighs against the body. This will prevent them from becoming too dark.

Pierce the skin on the underside of the wings to allow the fat to escape.

Inserting The Rotary Spit

Insert the rotary spit as follows:

1. Hook the spit holder into the bracket on the ceiling of the cooking compartment.
If you require to preheat the oven, hook in the holder before preheating.



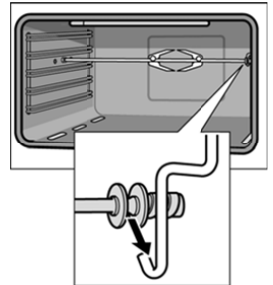
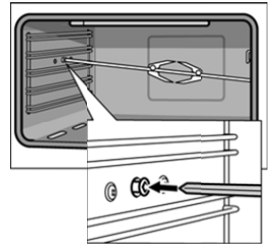
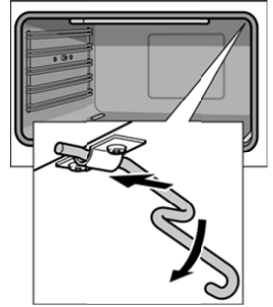
Risk of burns

Never touch the hot surfaces of the cooking compartment or the heating elements.

Children must be kept at a safe distance from the appliance at all times.

Open the appliance door carefully. Hot steam may escape.

2. If the oven has been preheated, only attach the rotary spit if you are using an oven cloth or wearing (thermal) oven gloves. To attach the spit, slide one end into the recessed adapter in the left-hand side panel of the cooking compartment.
3. Hook the other end into the holder.
4. Pour a little bit of water into the baking tray and slide this into shelf position 1 to collect the run-off fat.



Removing The Rotary Spit

Risk of burns

Never touch the hot surfaces of the cooking compartment or the heating elements.

Children must be kept at a safe distance from the appliance at all times.

Open the appliance door carefully. Hot steam may escape.

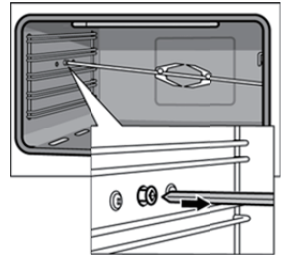
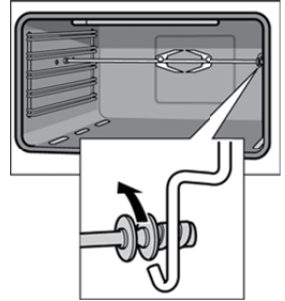
Risk of burns

Never touch the rotary spit or other accessories directly when they are hot.

Always wear oven gloves or heat-resistant gloves when handling hot accessories.

Remove the rotary spit as follows:

1. Carefully open the appliance door.
Carefully remove the rotary spit from the holder.
2. Carefully withdraw the rotary spit from the recessed adapter in the side panel and remove it from the oven.
3. Take out the baking tray.



Clock/Programmer

After power on, '0:00' and the clock icon will flash on the screen, press any button to quit.

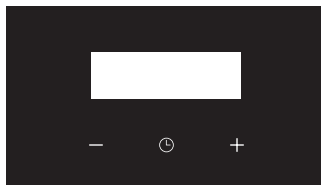
Button 1: minus(-)

Button 2:*clock → alarm setting → duration

setting → end time setting → clock

setting → *clock(*:default)

Button 3: plus (+)



Set alarm

1. Press button 2, alarm icon flashing means alarm function chosen. "0:00" will display. Press button 1 and 3 to set alarm time. Time adjust range is "1:00-99:00". Press once to plus or minus 1, and hold for 3 seconds for quick-adjust. Waiting for 5 seconds to confirm setting, the alarm icon will be display, alarm time will be shown and alarm starts. After the count down, "0:00" will display, buzzing starts 4 times every 5 seconds. Press any button to stop.
2. If there's no operation for 7 minutes, buzzing will stop.

Duration setting

1. Press button 2, choose 'duration' function, duration icon will flash, "0:00" will display. Press button 2 and 3 to set duration time, adjusting range is "0:01-23:59". Press once to plus or minus 1, hold for 3 seconds for quick adjust.
The flashing will last for 5 seconds, so the settings must be done within this time frame or the time of day will show again. After setting, the duration icon will display, counting down starts. When counting down stops, power will turn off, 'Duration' icon will flash, "0:00" will display, buzzing will starts for twice every 5 seconds. Press any button to stop buzzing, and press button 2 to show the time of day.
2. During the cooking duration, press button 2 can check and change the cooking time.
3. After counting down stopping, if there's no operation for 2 minutes, buzzing will stop.
4. If set duration time before end time, end time can only be added, not decreased. (The max time added can be after 23h 59m. When end time is longer than duration time+ current time, end time can be decreased by pressing button 1. It will be decreased until end time equals to duration time+ current time+1 minute). If end time is longer than duration time+ current time, power will be off, end time icon will display. When end time equals to duration time+current time, power will be on again, end time icon will turn off.

time function

1. Press button 2 to choose time function. Time icon will flash, press button 1 or 3 to time. The range is 24hrs. Press once to plus or minus 1, hold for 3 seconds for quick-ad-just. No operation for 5 seconds, the time of day will show, time icon will turn off.
2. If time setting is changed after setting alarm, duration and end time, the alarm will not be changed, and duration and end time will reset.

Other notification

1. If setting alarm, duration time and end time, alarm time will display, and alarm, duration, end time icons will display.
2. After setting alarm, duration, and end time, Button 2 can be pressed to check and change alarm time, duration time, end time and day time.
3. If duration time is later than alarm time, there will be only buzzing for alarm. If duration is earlier than alarm time, there will be only buzzing for alarm.

CLEANING AND MAINTENANCE

Cleaning And Care

- ⚠ Never use high-pressure cleaners or steam jets. Risk of short circuit.
Never use caustic or abrasive cleaning agents.
These could damage the surface. If such an agent gets on the front of the appliance, wipe it off immediately with water.
Do not clean any surfaces of the appliance while they are hot.

Switching on the oven lighting

To make it easier to clean the oven, you can switch on the oven lighting.
To switch on the lighting, press the function button for oven lighting until it locks into place.

Catalytic Cooking Compartment Panels

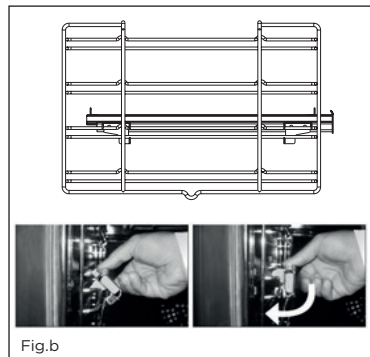
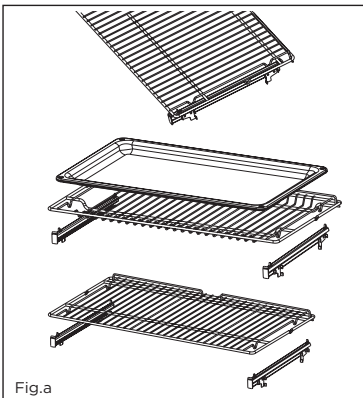
The catalytic cooking compartment panels are coated with self-cleaning enamel.
The surfaces clean themselves while the oven is in operation. Larger splashes will only be removed after the oven has been used several times.

Self-cleaning surfaces

The rear and side walls are protected with catalytic panelling.
Never clean these surfaces with oven cleaner.
Slight discolouration of the enamel does not affect automatic self-cleaning.

Telescopic rails (OPTIONAL: only for some models)

The oven is equipped with telescopic rails to position the pan and wire grid (Fig. a).
You can change the position, depending on your personal taste and needs of different foods (Fig. b).



Using The Correct Cleaning Agent

Do not use cleaning agents that contain abrasive substances or acids, or cleaning aids such as steel wool or stainless steel sponges. These could damage the surfaces.

Appliance parts	Cleaning agent and cleaning aid
Appliance door glass panel	<ul style="list-style-type: none"> • Use glass cleaner. Risk of injury. The lower edge of the door may have sharp edges. Clean the door and glass panels with care. • Do not use a glass scraper.
Control panel and knobs	<ul style="list-style-type: none"> • Wipe with a damp, soft cloth.
Seal (on the cooking compartment)	<ul style="list-style-type: none"> • Use warm soapy water.
Hook-in racks	<ul style="list-style-type: none"> • Use warm soapy water.
Cooking compartment Enamelled surfaces	<ul style="list-style-type: none"> • Use warm soapy water; Dry off with a soft cloth.
Gas burners Burners	<ul style="list-style-type: none"> • Remove the burner cups and lids; use soapy water; allow to dry well. • Clean the ignition plugs and thermocouple with a damp cloth or a small, soft brush; allow to dry well. • When refitting: Place the burner cup onto the burner. Position the burner lid exactly on the burner cup. • The burner lids are coated with black enamel. Over time they will change colour. This does not affect the function.
Appliance exterior Stainless steel surfaces	<ul style="list-style-type: none"> • Use warm soapy water; Dry off with a soft cloth. • Always remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. • Special stainless steel cleaners are available from the after-sales service or specialist shops.
Glass cover (in front of the oven lighting)	<ul style="list-style-type: none"> • Use warm soapy water.
Pan support	<ul style="list-style-type: none"> • Use warm soapy water. • Do not clean the pan supports in the dishwasher.
Accessory	<ul style="list-style-type: none"> • Soak in hot soapy water. Clean with a brush or sponge.

Cleaning The Interior Glass Of The Oven

The interior glass of the oven door can be removed: with the door in a semi-open position, use both hands to remove the glass. After cleaning, refit the glass by proceeding in reverse order.

NOTE

In some models, the glass is screen printed.

In this case, when refitting the glass, make sure the screen printed part is legible when the oven door is opened.

The interior glass of the oven

The interior glass of the oven door can be removed: with the door in a semi-open position, remove the screws A and B and the profile C as shown in fig.9

Use both hands to remove the glass as shown in figures 9A. After cleaning, refit the glass by proceeding in reverse order.

Fig.9

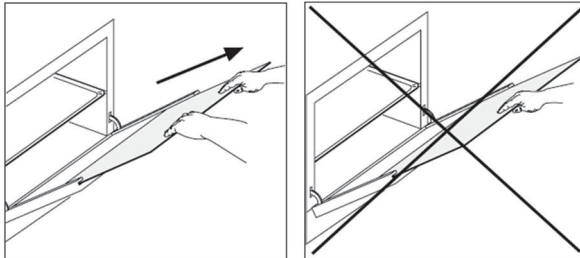
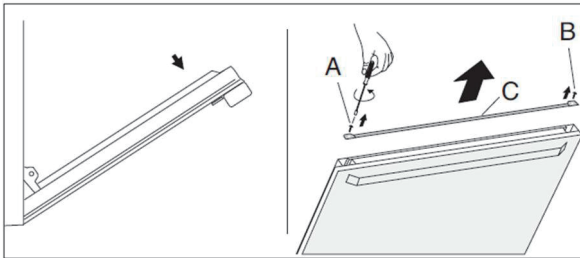
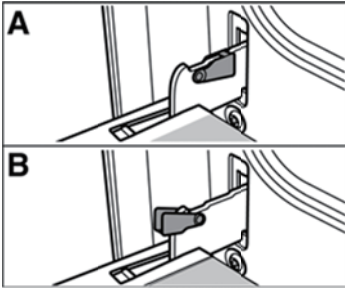


Fig.9A

Removing And Fitting The Appliance Door

You can remove the appliance door for easier cleaning.



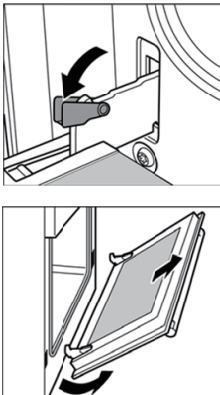
The hinges of the appliance door are each secured by a locking lever.

When the locking lever is folded in (A), the appliance door is secured. It cannot be unhinged. If the locking lever is open (B), only the hinge is secured, and you can remove the appliance door.

Risk of injury.

Do not reach inside the hinge.

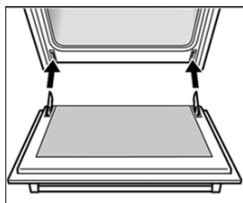
Removing The Appliance Door



Proceed as follows:

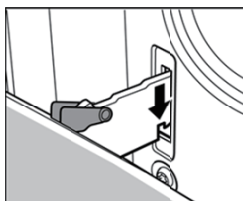
1. Open the appliance door.
 2. Lift up the locking levers on both sides.
 3. Close the appliance door until you feel resistance at an angle of around 15° (in relation to the closed appliance door).
 4. Grip the door on either side with both hands.
 5. Close the appliance door a little further.
 6. Lift the door upwards and at an angle to remove it.
- Do not disassemble the door.

Fitting The Appliance Door



Proceed as follows:

1. Hold the appliance door at an angle.
2. Insert both hinges, left and right, into the supports.



3. Position the door so that the hinge grooves engage on both sides.
4. Open the appliance door.



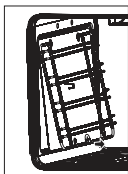
5. Fold in the locking levers on both sides.
6. Close the appliance door.

Removing And Inserting The Hook-In Racks

You can remove the hook-in racks in order to clean them separately.

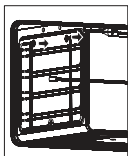
The hook-in racks are all fixed to the walls of the cooking compartment at four points.

Removing the hook-in racks

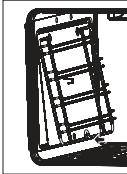


To remove the hook-in racks, proceed as follows:

1. Undo the screw on the bottom the hook in rack. The lower hooks of the hook-in rack are released.
2. Take hold of the top of the hook-in rack and screw on the screw on the bottom the hook-in rack again.



Inserting the hook-in rack



To reinsert the hook-in racks, proceed as follows:

1. Insert the upper hooks into the drill holes in the side panel.
2. Pull the hook-in rack slightly downwards and insert the lower hooks into the drill holes

TROUBLE SHOOTING

Faults And The After-Sales Service

Malfunctions often have simple explanations. Please read the following notes before calling the aftersales service.

Fault	Possible cause	Remedial action
The door panel steams up when the oven is hot.	Normal occurrence; caused by the difference in temperature.	Not possible; this has no effect on oven performance.
The appliance does not work.	Defective circuit breaker	Look in the fuse box and check that the circuit breaker for the appliance is in working order.
	Power cut	Check whether the kitchen light works, for example.
All dishes that are prepared in the oven become burnt very quickly.	Thermostat faulty	Call the after-sales service.
The oven lighting has failed.	Oven light is faulty	Replace the oven light. (see section "Replacing oven light")

Repairs may only be carried out by fully trained after- sales service engineers.

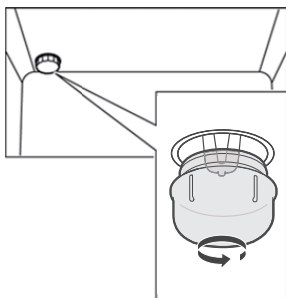
If your appliance is not repaired professionally, you may be exposing yourself to substantial risks.

Replacing The Oven Light Bulb

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


If the oven light bulb fails, it must be replaced.

Replacement heat-resistant bulbs can be obtained from the after-sales service or from specialist retailers. Please specify the SN number of your appliance. Do not use any other type of bulb.



Proceed as follows:

1. Switch off the relevant circuit breaker.
2. Open the appliance door.
3. Lay a tea towel in the cooking compartment if it is cold to prevent damage.
4. Unscrew the glass cover from the bulb inside the cooking compartment by turning it anti-clockwise.
5. Replace the bulb with one of the same type.
Voltage: 230 V
Power: 25 W
Thread: G9
Temperature resistance: 300°C
6. Screw on the glass cover again.
7. Remove the tea towel and switch the circuit breaker back on.

Turn the oven switch in position  in order to check whether the oven lighting is working properly.

Aftersales Service

Our after-sales service is there for you if your appliance needs to be repaired. You will find the address and telephone number of your nearest after-sales service centre in the phone book. The after-sales service centres listed will also be happy to give you the details of an after-sales service point near you.

SN Number

Please quote the SN number of the appliance when contacting the after-sales service. These numbers can be found on the rear backboard. So you do not have to spend time looking for it if there is a fault, you can enter the data for your appliance here now.

SN no.

After-sales service

Tips And Tricks

The following are tips and tricks to help you when cooking food in your appliance.

Tips for saving energy

Here are a few tips for saving energy when using the hob and oven.

Tips on using the hob

Suitable cookware diameter

Make sure that the diameter of the cookware is suitable for the diameter of whichever hotplate you are using.

You can find an overview of suitable diameters in the section entitled “Your new appliance - the hob”. The flame of the gas burner must not be larger than the diameter of the cookware.

Cookware with lids

Use cookware with a flat bottom.

If possible, use cookware with lids to save gas.

Less water

To reduce the cooking time for e.g. vegetables and potatoes, use less water.

Tips on using the oven

Several cakes

It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two cake tins next to each other.

Using residual heat

Where longer cooking times are used, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

Closing the appliance door

Always keep the appliance door closed when it is in operation. If you need to open the appliance door, close it again as soon as possible. Otherwise, the temperature will drop and the oven will need to heat itself up again.

Tips For Using Your Appliance

The following tips relate to ovenware and cooking and explain what to do if something goes wrong.

General tips

Since a lower temperature allows more even browning.

Clean the appliance and accessories after each use, once they have cooled down.

Always place baking tins or ovenware in the centre of the wire rack.

Always place cookware in the middle of the hotplate on the hob.

Boiling and frying





Cookware

For dishes which require a lot of liquid, use deep- sided pots so that they do not boil over.

The pan base must be clean, dry and flat.

Application examples

Method	Power Gas	Level Electro*
Heating (depending on quantity)		1-2

Bringing to the boil		6
Simmering (high or low, depending on requirement)		2
Searing		6
Longer frying		4
* Depending on the model.		

Baking tips

How to confirm whether your sponge cake is cooked through.	Approximately 10 minutes before the end of the baking time stated in the recipe, pierce the highest point of the cake with a wooden skewer. If no cake mixture sticks to the wood, the cake is ready.
The cake collapses.	Next time, use less liquid or bake at a slightly lower temperature. Note the stirring times indicated in the recipe.
The cake has risen high in the middle and less around the edges.	Do not grease the edges of the baking tin. After baking, carefully loosen the cake using a knife.
The cake is too dark on the top.	Place the cake lower in the oven and bake at a lower temperature for slightly longer.
The cake is too dry.	Make tiny holes in the finished cake using a cocktail stick. Then pour fruit juice or an alcoholic drink over the cake. Next time, bake at a slightly higher temperature for less time.
The bread or cake looks good but it is streaked with water inside.	Next time, use less liquid and bake at a lower temperature for slightly longer. For cakes with a moist topping: Pre-bake the base first. Sprinkle the base with almonds and breadcrumbs and then pour the topping on. Take care to follow recipes and baking times.
The pastries are not evenly browned.	Set the temperature slightly lower. Excess greaseproof paper can affect the air circulation. Always cut the greaseproof paper down to the size of the baking tray.


Tips on using the rotary spit

Place the joint as centrally as possible on the rotary spit and secure it at both ends with the retaining clips.

You can also truss the joint with string. With poultry, bind the ends of the wings underneath the back and the thighs against the body. This will prevent them from becoming too dark.

Pierce the skin on the underside of the wings to allow the fat to escape.

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All the described functions and instructions were up to date at the time of printing this manual. However, the actual product may vary due to improved functions and designs.

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Generally, our data processing is to fulfil our obligation under contract with you and for product safety reasons, to safeguard your rights in connection with warranty and product registration questions. In some cases, but only if appropriate data protection is ensured, personal data might be transferred to recipients located outside of the European Economic Area.

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