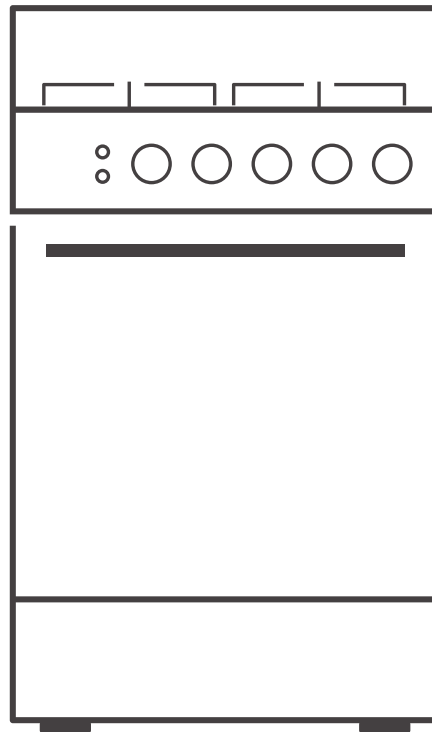


Instruction Manual

MODEL:20BMG4G057

GAS COOKER



Read these instructions carefully before using your gas cooker, and keep it carefully.

Oven photo is only for reference, there might little difference for different models

Thank you for choosing us! Please read all instructions before using this appliance. This book contains valuable information about operation, care and service. Keep it in a safe place for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance so that the new owner can be acquainted with the functioning of the appliance and relevant warnings.

Warning

THESE WARNINGS ARE PROVIDED IN THE INTEREST OF SAFETY, PLEASE READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE

- To maintain the EFFICIENCY and SAFETY of this appliance, we commend:
- Call the Service Centers authorized by the store where you buy the cooker.
- Always use original Spare Parts

1. This appliance is intended for non-professional use within the home.
2. Before using the appliance, read the instructions in this owner's manual carefully, since you should find all the instructions you require to ensure safe installation, use and maintenance. Always keep this owner's manual close to hand since you may need to refer to it in the future.
3. After removing the packaging, check that the appliance is not damaged. If you have any doubt, do not use the appliance. Contact your nearest Service Centre of the store where you buy the appliance. Never leave the packaging components plastic bags, foamed polystyrene, nails, etc.) within the reach of children since they are a source of potential danger.
4. The appliance must be installed only by a qualified person in compliance with the instructions provided. The manufacturer declines all responsibility for improper installation which may harm persons and animals and damage property.
5. This appliance designed to be used by children aged above 8 years. Person with reduced physical, sensory or mental capabilities or lack of experience and knowledge shall be under supervision and instructed concerning use of the appliances in a safe way and understand the hazards involved when using the appliance.
6. The electrical safety of this appliance can only be guaranteed if the cooker is correctly and efficiently earthed, in compliance with current regulations on electrical safety. Always ensure that the earthing is efficient if you have any doubts call in a qualified electrician to check the system. The manufacturer declines all responsibility for damage resulting from a system which has not been earthed.
7. Check that the electrical capacity of the system and sockets will support the maximum power of the hob, as indicated on the rating label. If you have any doubts call in a qualified technician
8. When the cooker is first used an odor may be emitted, this will cease after a period of use. When first using the cooker ensure that the room is well ventilated e.g., open a window or use an extractor fan and that persons who may be sensitive to the odor

avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased. This odor is due to temporary finish on oven liners and element sandal so any moisture absorbed by the insulation.

9. Ensure that the appliance is switched off before maintenance by switching off the main switches and turning all knobs to OFF position.
10. The openings and slots used for ventilation and dispersion of heat on the rear and below the control panel must never be covered.
11. The user must not replace the supply cable of this appliance. Always call an after-sales servicing Centre authorized by the seller in the case of cable damage or replacement.
12. This appliance must be used for the purpose for which it was expressly designed. Any other use is considered to be improper and consequently dangerous. The manufacturer declines all responsibility for damage resulting from improper and irresponsible use.
13. A number of fundamental rules must be followed when using electrical appliances. The following are of particular importance do not touch the appliance you're your hands or feet are wet do not use the appliance bare footed. Never allow the Mains Cable to be stretched, pulled or damaged if the Cooker is moved for cleaning etc. Do not use the cooker if the Mains Cable is damaged, consult a qualified electrician. Do not allow the cooker to be used unsupervised by children or persons unfamiliar with it.
14. Always switch off the electrical supply to the cooker and allow it to cool down before carrying out any cleaning operations etc.
15. Danger of fire: do not store items on the cooker surfaces.
16. To avoid accidental spillage do not use cookware with uneven or deformed bottoms on the burners or on the electric plates.
17. Special care should be taken when using chip pans etc. in order to avoid splashing or spillage of hot oil. They should not be used unattended since over heated oil may boil over and could also ignite.
18. Parts of this appliance, cooking surfaces, retain heat for considerable periods after switching off. Care should, therefore, be taken when touching these areas before they have completely cooled down.
19. Never use flammable liquids such as alcohol or gasoline, etc. near the appliance when it is in use.
20. When using small electrical appliances near the hob, keep the supply cord away from the hot parts.
21. Make sure the knobs are in its "OFF" position when the appliance is not in use. Also make all potentially dangerous parts of the appliance, safe, above all for children who could play with the appliance.
22. When the appliance is in use the heating elements and some parts of the oven door become extremely hot. Make sure you don't touch them and keep children well away.
23. If you use the power cable for single phase, the minimum cross-sectional area is 10mm^2 . For three phases the minimum cross sectional area is 2.5 mm^2

24. The appliance that you have bought may be slightly different from the one illustrated in this manual. Please refer to the information related to the model you have.
25. Do not use harsh abrasive cleaner or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
26. Any spillage should be removed from the lid before opening and the hob surface should be allowed to cool before closing the lid.

Safety Information

PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE.

Always

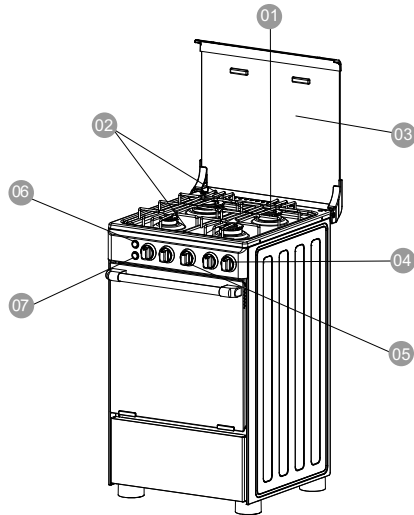
- Turn controls **OFF** when you have finished cooking and when not in use.
- Stand back when opening an oven door to allow any build up of steam or heat to disperse.
- Use dry good quality oven gloves when removing items from the oven grill.
- Place pans centrally over the hotplate and make sure handles are kept away from the edge of the hob and cannot become heated by other hot plate/ pans.
- Take care to avoid heat/ steam burns when operating the controls.
- Turn off the electricity supply before cleaning and allow the appliance to be cool.
- Make sure the shelves are in the correct position before switching on the oven.
- Keep the appliance clean, as a build up of grease or fat from cooking can cause a fire.
- Follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- Keep ventilation slots clear of obstructions.
- Refer servicing to a qualified appliance service engineer.
- Take care to avoid touching heating elements inside the oven, as during use the oven becomes hot.

Never

- Never line the interior of the oven with foil as this may cause the appliance to overheat.
- Never leave children unsupervised where a cooking appliance is installed as all surfaces will be hot during and after its use.
- Do not allow children or persons who are not familiar with the appliance to use it without supervision.
- Never allow anyone to sit or stand on any part of the appliance..
- Never store items above the appliance that children may attempt to reach.
- Never leave anything on the hob surface when unattended and not in use.
- Never remove the oven shelves while the oven is hot.
- Never heat up unopened food containers as pressure can build up causing the container to burst.
- Never store chemicals/food stuffs, pressurized container in or on the appliance, or in cabinets immediately above or next to the appliance.
- Never place flammable or plastic items on or near the hob.
- Never fill a deep fat frying pan more than 1/3 full of oil or use a lid.

Product description

Parts name



- 01 Gas burners
- 02 Pan Grated
- 03 Glass(Metal) Lid
- 04 Burners knobs
- 05 Oven&Grill burner knob
- 06 Oven light
- 07 Electric igniter

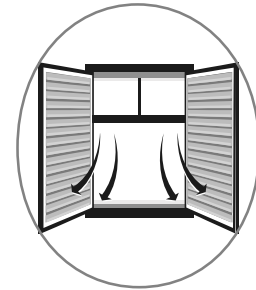
Important

The appliance that you have bought may be slightly differently from the one illustrated in this manual. Please refer to the information related to the model you have.

The appliance you have may carry a different plug than the one illustrated in this manual. The plug that comes with the product follows the electrical specification of the county where it is sold.

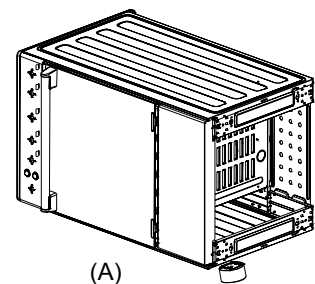
Installation place conditions

- 1> The use of the gas ranges produce heat and humidity where are installed
- 2> Be sure that there is a good air flow, keeping natural air ventilation through a window or door or by installing a range hood to extract the air. If ventilation is not good, this might cause lack of oxygen, what is dangerous for your health and the gas performance.
- 3> If the gas range will be working for a long period of time, an extra ventilation will be necessary to increase the air flow.
- 4> Air draft should not decrease the good performance of the gas range or cut the gas flame.
- 5> To install your gas range to a LPG (**Liquefied Petroleum Gas**) pie, check if your house has a gas tap exclusive for the gas range and it this is in good condition.
- 6> Be sure that your house has an exclusive plug for your gas range and this is in good conditions.
- 7> Do not install the range on top of carpets.
- 8> Do not install the range near the refrigerator, as the excessive heat hinders its yield.



Foot installation:

Install four pieces of casters on the base panel(see drawing A)



Environmental Advices

This product can not be treated as household waste. Instead shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detail information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

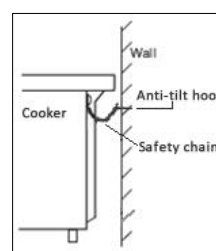
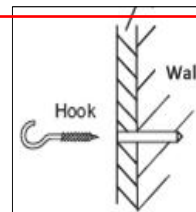


Fitting the safety chain and hook (only for some models)

To prevent the cooker from tipping forward, two lengths of chain MUST BE fixed to the back of the cooker, which should be secured to the hooks provided at all times.

The hooks should be secured to the wall at the rear of the cooker. The chains should always be attached to the hooks when the cooker is in position against the wall. Fix the hooks into the wall immediately behind the cooker on both sides.

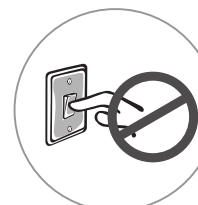
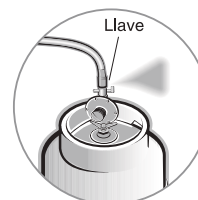
Secure the chain to the hook before using or cleaning the oven.



Precaution in case of Gas Leaks

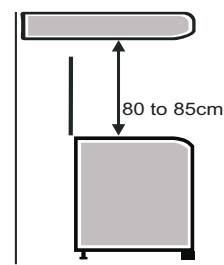
When gas can be smelled inside the house, the following precautions must be observed:

- 1> Do not light any kind of flame.
- 2> Do not operate any electric switch.
- 3> Do not use the phone or mobile phones near the range, leave the room in question and call for help from an open and ventilated place.
- 4> Close the gas valve or disconnect the gas regulator.
- 5> Check the front panel if all knobs are in the OFF position.
- 6> Open windows and doors for better ventilation.
- 7> If the leak is in the gas cylinder, disconnect the cylinder and take it to an open, well ventilated space and call the gas supplier.
- 8> If the range is fueled by piped gas or by gas coming from a central storage (buildings) in lines, close immediately the gas valves and call the gas supplier
- 9> Call technical service to check on the problem.



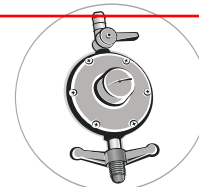
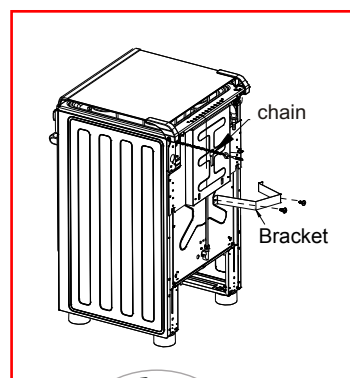
Gas range installation

- 1> Leave at least 80 to 85cm between the top of the gas range and any cabinet or range hood install above prepared to be installed built in.
- 2> Install the chain to the back of the oven; Install the bracket to the back plate (only for some models).
- 3> Make sure to not block the oven gas exit, including the funnel or the gas vents, when you install the oven.
- 4> The metal support must be fixed either to ensure that the heat of the rear cover can escape smoothly.

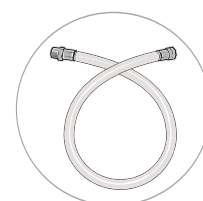


Gas installation

- 1> This range was designed for use with LPG gas
- 2> Always use a pressure regulator exclusive for your gas range.
The lack of pressure regulator might cause excess of pressure and leak of gas. Always check for the validity of the pressure regulator. Hose and regulator should be replaced every 5 years. Technical specification of the pressure regulator.
 - Pressure: LPG 2.75 KPa
 - Max. consumption: 2kg/h
- 3> Always use a PVC hose to work from -20°C to 100°C. Be sure that hose:
 - does not have joints.
 - does not go on the back of the gas range neither close to the hot air exits.
 - Its less then 125cm long.
- 4> If possible, install the gas cylinder outside the kitchen, in a place protected and with air flow.
- 5> Use a ½ metallic hose to connect to the gas range.
- 6> Only use a plastic hose when this one does not go on the back of the gas range.



Pressure regulator



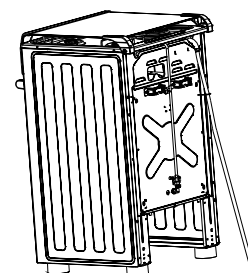
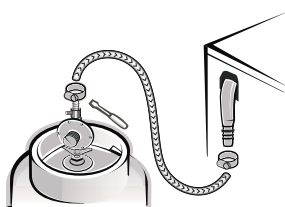
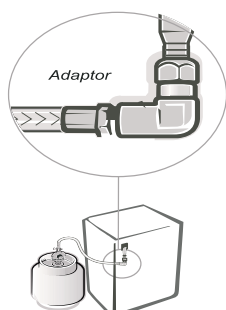
Metallic flexible tube

Hose installation

- 1> Place the metal clamp on the hose end.
- 2> Connect the hose to the oven inlet and tighten the clamp.
- 3> Place the other clamp on the oppsite hose end and connect it to the pressure regulator, Tighten the clamp.
- 4> Bolt the pressure regulator to the gas cylinder carefully.
- 5> After the installation, check if there is any gas leak, using soap or liquid detergent foam.
- 6> In order to combat chain first blow a hole in the wall. Put the plastic cap on it and screw the chain end.

Always check for the validity of the pressure regulator.

Hose and regulator should be replaced every 5 years or when it is broken.



Watch out for food and kitchen utensils

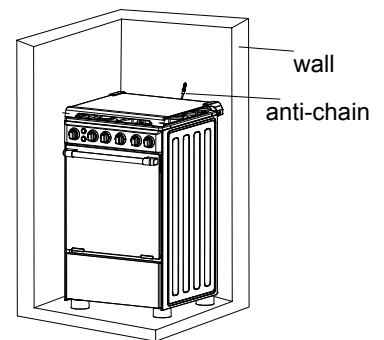
- 1> To manage or eliminate foods, please use the oven mitts.
- 2> Do not leave clothing or flammable materials near the burner when the stove is in use.
When using oil or butter for frying extra care should be taken, as these products are flammable.
- 3> Do not use the oven for storing utensils, especially those containing large amounts of waste or oil and grease.
- 4> Container with base curves or projecting edges should not be used because they can easily be destabilized when moving.
- 5> The handle of the utensil to be positioned so that it becomes inward.

Safety For children

- 1> Avoid accidents. After unpacking the range, keep packing materials away from children.
- 2> Do not allow children to handle the appliance, even when it is disconnected.
- 3> Prevent children from touching the range surface and from staying in its proximity when in use still hot or, after turn off.

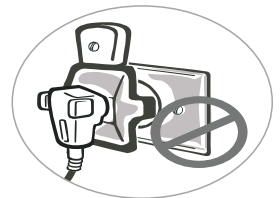
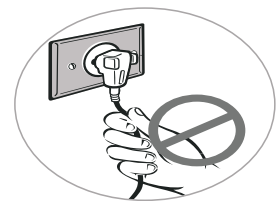
For the user and/ installer

- 1> Disconnect the range before cleaning or doing maintenance.
- 2> Never unplug the range by pulling on the power cord. Use the plug.
Do not manipulate your gas range plug. Do not bit, twist or tie the power cord.
- 3> It is dangerous to modify your gas range specifications and characteristics.
Do not install your gas range on top of the power cord.
- 4> Connect the range to its own outlet. Do not use an extension cord or adaptor plug.
To avoid any accident, before replacing the light lamp, turn off the cook top burners and unplug the appliance use a range lamp of 40W to replace it.
- 5> For anti-chain: First punch a hole on the wall. Then put the plastic plug into it and screw the chain an last.



Care with food and cookware

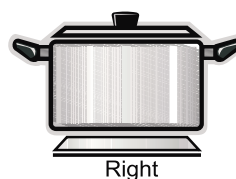
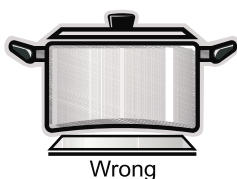
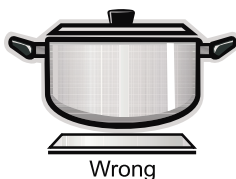
- 1> To handle or remove food from the oven use cooking gloves.
- 2> Never leave clothes or flammable materials near the burners when the range is in use. When using frying oil or butter additional care must be taken since these products are flammable.
- 3> Do not use the oven to store utensils, especially those containing residues or large quantities of oil or fat.
- 4> Containers with curved bases or salient edges must not be used since they can be easily destabilized when moved.
- 5> The handle of the utensil should be positioned so that it is turned inward.



Instructions for cleaning your range

- 1> Before cleaning or servicing your gas range, unplug it and cut gase tap.
- 2> Cleaning should be done with the appliance cold.
- 3> For hygienic and security reasons, you should keep your gas range always clean.
- 4> After each use always clean the glass cove of the gas range.
- 5> Choose the burner size according to the pot you are going to use.
- 6> Excess of grease or other food might cause wrong operation or risk of accident (please check cleaning instructions).





How to use the oven:

Manual ignition:

Turn the knob to the maximum position, then at the same time keep a match close the oven burner.

Electric ignition (only for some models):

Press the ignition button and turn the oven knob counterclockwise at the same time until the oven light.

- 3> Be sure that the oven is burning, then close door smoothly. Preheat the oven at maximum temperature for 10 to 20 minutes.
- 4> Select the temperature. To turn off the oven, turn the knob to the off position.
- 5> Your gas range can have a thermo control or a thermostat. Oven with a thermostat will give you more precise temperature as identified on the oven knob.

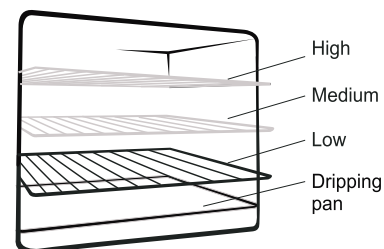
Oven racks:

The level to place the baking rack or tray will depend on the type of the food you want to cook. We recommend:

- 1> Use the central slider to bake bread, cakes, etc.
- 2> Follow the instructions of the proper recipe.
- 3> To bake bread, cookies, pizzas or similar food, use the baking plate on the grate.



Manual ignition



Important

Never bake food directly on the upper burner or the tray covering the burner.

Burner ignition

- 1> Choose the knob of the burner that you want to light.
- 2> Ignition can be manual or electric.

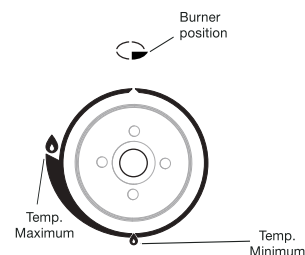
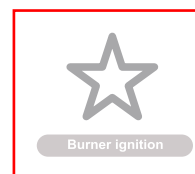
Manual ignition:

Turn the knob of the burner you want to light up to maximum position, then at the same time keep a match close the burner.

Electric ignition (only for some models):

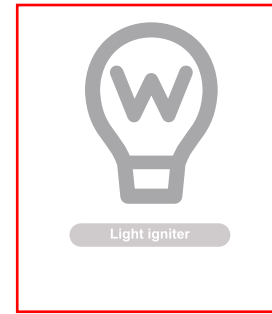
Press the ignition button and at the same time turn the knob counterclockwise until the burners light.

- 3> Select the temperature.
- 4> Turn the knob to off position to turn off the burner.



Oven light (only for some models):

- 1> Press the button that indicates the oven light to turn the light on.
- 2> To turn the light off, press the button again.

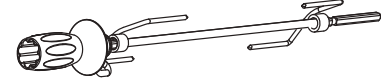


Important

It is normal that all the burners have continuous sparking when pressing the electric ignition.

Usage of the Rotisserie Rack (only for some models):

- 1> Remove the grill rack and replace with the oven tray.
- 2> Put the food on the rotisserie and fix it using the forks then install the rod on corresponding support inside the oven.
- 3> Turn on the knob "Grill" as indicated in the previous point.
- 4> Gently close the door to start roasting.



Accessories (only for some models):

Rotisserie skewer

The average speed of the motor heat the food equally. At the same time, it can guarantee the nutrition of the food.

Tips and adverse

- 1> Do not use any kind of protection on the board (aluminium foil) as it could cause clogging of the gas nozzle or bad coupling of the burners parts.
- 2> When using the oven avoid touching its glass surface and internal accessories, wait for them to cool for a reasonable time before handling them.
- 3> When cooking on the oven, avoid contact with glass. Avoid children in the kitchen when you are cooking.
- 4> Never allow kid to sit on the oven door, neither put heavy items on it.
- 5> To avoid electrical shocks, unplug the gas range when you replace the oven light

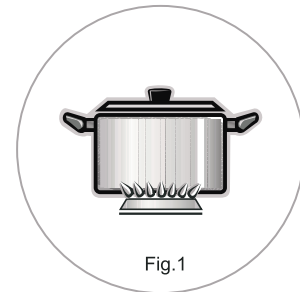


Fig.1

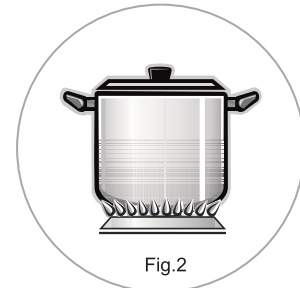


Fig.2

Important recommendations

Before using the oven, please read the instructions carefully. The oven should be installed in a well-ventilated room where the range is installed. For an easier ignition, light the burner before placing the pan over the grill



Fig.3

Cooking advices

To bake meat, pre heat oven at least for 15 minutes in max. temperature.

Pastries

Pastries must be cooked at moderate temperatures between 350°F~400°F and require a 15 minute oven pre-heating.

Do not open the oven door when cooking yeasted dishes (for example: bread, yeasted dough and aouffles); cold air currents prevents the growing of the dough. To check baking point, a toothpick must be introduced in the middle of the food. If the toothpick comes out dry, the pastry is baked to the point. At least 3/4 of the expected baking time must have passed before the check is made.

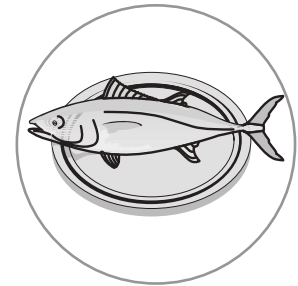
If the pastry is more cooked in the outside then in the inside, a longer baking time at a lower temperature will be necessary.



Fish

Roast small fish at a high temperature. Mid-sized fish must start to roast at a high temperature and then the temperature must be gradually reduced. Big fish must be roasted at a moderate temperature from the beginning.

Check if the fish is well roasted by gently lifting one extremity; the meat must be evenly white and opaque, unless it is salmon, trout or other fish with a different color.



Meat

Minimum weight of meat to be roasted is 2.2 lbs (1 kg) to prevent it from becoming too dry. If the meat roll does not have a lot of fat, use oil, margarine, or a little of both. Margarine and oil will not be necessary if the meat roll has enough fat of its own. When the fat is located just at one side of the roll, place it in the oven with this side up; the fat will melt and spread to the bottom side.

Start roasting red meat at a high temperature, reducing it afterwards to finish cooking in the inside.

Cooking temperature for white meat can be moderate from the beginning to the end. It is possible to check cooking point by carving the meat with a fork: if the meat is firm, it means it is cooked to the point.

Meat rolls must be taken out of the refrigerator one hour before cooking, so they do not get rough with the sudden temperature variation.

Place roast in the oven in appropriate shallow containers (deep containers make heat penetration harder), or directly over the grill, placing a large container in the bottom grill to collect spatters and dripping fat.

When cooking is finished it is advisable to wait for at least 15 minutes before cutting the meat to prevent the sauce from draining. Before serving, plates can be kept hot in the oven at minimum temperature.



Cleaning and maintenance

Before any cleaning or servicing unplug the gas range and cut gas tap. Do not use any of the following cleaning products: kerosene, gasoline, removers, acids, vinegars, chemical or abrasive products, due they might stain the range.

- 1> To clean stainless steel, enameled, glass and control panel wipe with smooth damp cloth in warm water and neutral detergent. Do not use metallic scourer, abrasive powders and corrosive products than might grate these surfaces.
- 2> Keep electric igniter electrodes clean.
- 3> Do not use aluminum paper on the cook top, because might stain it.
- 4> Do not leave acid and alkaline substances like: vinegar, coffee, milk, salt water, tomato sauce, etc. for long time in contact with enameled surface (burner cover, grates, control panel, etc.).
- 5> Clean the burner base, burner cap and burner periodically with warm water and neutral detergent. Dry them before placing them again.
- 6> Oxide points on the bottom of the burner cap will not interfere with the functioning of the gas range.
- 7> White or silver stains on the grates are normal due to the contact with the bottom part of cookware.



Important

When cleaning the board or the burners, you must be careful not to let food remainders into the oven pay attention into the gas exit.

Before using the range for the first time:

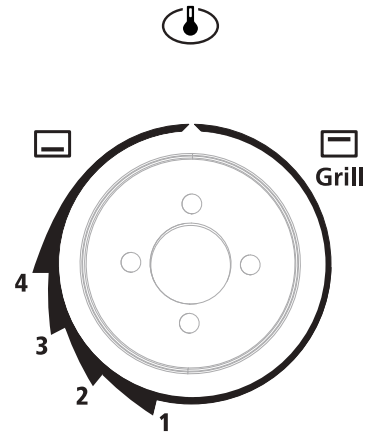
- 1> Clean the stainless steel cook top removing all plastic tape according to the cleaning instructions.
- 2> For first time use, heat the empty oven for 45 minutes to the maximum temperature.
- 3> Let the oven cool down and then wipe with warm water.
- 4> All accessories including pan grates and backing racks should be washed before using for the first time.
- 5> When using the oven for the first time, keep it lighting for several minutes to remove the normal smells and gases that are produced.

Glass lid

- 1> Before closing the glass lid, be sure that all burners have cool down. Never light the burners with the glass lid closed. The heat and flames might break the glass.
- 2> When closed, the range lid purpose is to protect the surface against dust and, when opened, to prevent fat spatter in the back wall.
- 3> Do not use the lid as a work surface.
- 4> Do not place heavy or hot objects over the glass lid (max. 3.0kg/6,5lb and 50° C/125° F).

Instruction of grill part in free-standing gas oven (only for some models):

- 1> The oven is controlled via dual gas out-flow valve, and the valve separately controls the button and top burner (but can not make the two burner work together at the same time).
- 2> When using grill function, the operate process should be: Turn on chief gas switch, if allowed, check the gas flow system whether the pressure fulfill the kind and pressure that provided on rating label.
- 3> Press the ignition button with left hand, and at the same time, press the valve operation knob and turn right (clockwise) 60 degree with right hand, and then sound of high pressure ignition discharge shall be heard. Grill shall be ignited and the flame shall go through all the fire holes quickly, the flame shall be stable. After 4-5 seconds you can stop the operating of both hands.
- 4> Confirm the grill working normally, after putiing the foods materical that need to be grilled, close the oven door lightly. Do not close the door rapidly and strongly, or the flame will go out because of the leaping of the pressure in cavity.
- 5> After closing door, observe the flame is buring stable through the window, set the timer to grill accroding to user's need.



Troubleshooting

PROBLEM	POSSIBLE CAUSE	SOLUTION
Gas Smell	Connection hose or tubing puncture	Change the installation
	Burners incorrect position	Place them in the correct position.
	An oven burner in use accidentally went off.	Call the costumer service
	Pressure regulator badly installed	Install it correctly
Strong Smells	Oil and grease used to manufacture you stove	It is normal the first time you use it.
Noise	Metal expansion due to heat	Normal.
Electric components to not function	Disconnected stove socket without power	Connect the electric cord Check the socket connecting a lamp.
When turning on the lamp,the roasting rod		It is normal.