

DiLUSO

Freestanding Oven

FS909G5CSD
FS909G5SSD
FS607G4DS
FS607G4AS
FS605G4DS
FS605G4AS

Installation and Operating Manual

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Important Notes

Dear Customer

Thank you for choosing our product. This appliance is easy to use; however please read this handbook carefully before installing and operating it. Herein, you will find the correct method of installation and tips for best use and maintenance of the product. Please keep this handbook for future reference.

- This appliance is designed to be handy for any adult to use at home. Children should be supervised to ensure that they do not play with the appliance.
- Accessible parts may become hot during use. To avoid burns young children should be kept away.
- This product must be connected in accordance with current gas and electrical regulations. A fixed wiring installation is to be done only by an authorized electrician.
- **Authorised personnel must perform subsequent adjustments or repairs that may be necessary with care and full attention.**
- For any repairs, always contact authorized Customer Service Centre and ask for original spare parts. Repairs by untrained people may lead to damage and void the warranty.
- The appliance must only be used for what it has been made for, that is, cooking for home use. Any other use is considered improper and, as such, dangerous.
- The manufacturer cannot be held responsible for any harm to people or damage to things deriving from an incorrect installation or maintenance or from an erroneous use of the appliance.
- Once the outer wrapping and the inner wrappings of the various parts have been removed, check and make sure that the appliance is in perfect condition. If you have any doubts, do not use the appliance and contact authorised personnel.
- The packaging materials used (cardboard, bags, polystyrene foam, nails, etc.) must not be left anywhere which could be easily reached by children. To safeguard the environment, all packaging materials used are environmental friendly and recyclable.
- The electrical safety of this appliance is only guaranteed if it is correctly connected to a good earth system, as prescribed by the electrical safety standards. The manufacturer declines all responsibility if these instructions are not followed. Should you have any doubts please contact authorised personnel.
- Prior to connecting the appliance, please ensure that the rating plate data corresponds to the gas and electricity mains rating as described in " TECHNICAL DATA" .
- If you are using a socket near the appliance, make sure that the cables of electrical appliances that you are using do not touch the hobs and are far enough from all hot parts of the hobs.
- **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**
- **DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE.**
- **NOT FOR USE IN MARINE CRAFT, CARAVANS OR MOBILE HOMES.**
- **DO NOT MODIFY THIS APPLIANCE.**
- The use of gas cooking appliance produce heat, moisture and products of combustion in the room which it is installed. For this reason the room must be well ventilated, keeping the natural ventilation openings free and switch on the mechanical ventilation system (suction hood or electric fan). If the hob is used for a long time, additional aeration may be necessary, for instance, opening up a window, or a more effective ventilation by increasing the power of the mechanical system if there is one.
- **WARNING** – In order to prevent accidental tipping of the appliance, for example, kids climbing onto the opened oven door, the stabilising means must be installed. Please refer to installation instructions.

- Do not use the oven door as a shelf.
- Do not push down the opened oven door.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electrical shock.
- 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.
- Steam cleaner is not to be used.
- Fixed wiring must be protected.
- Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- The appliance must be switched off before removing the guard and that, after cleaning, the guard must be replaced in accordance to instructions.
- This product must not be disposed with the domestic waste. It has to be disposed at an authorised bin for recycling the appliances.
- This appliance is not intended for use by person (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge. Unless, they have been given supervision or instruction regarding the use of appliance by personnel who is responsible for their safety.
- Always make sure all the controls are off or closed when the appliance is not in use.
- When the burners are in use, do not leave them unattended. Make sure there is no kids in the area. Check that pan handles are positioned correctly and always keep an eye on the pan whenever oils or fats are used as they are inflammable.
- Never try to extinguish fires with water, but switch the appliance off immediately then cover the flame with a lid or fire blanket etc.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similar qualified persons in order to avoid a hazard.
- If the range is placed on a base, measures have to be taken to prevent the appliance slipping from the base. Refer to anti-tilt chain instructions. Do not use the oven door as a shelf.

WARNING

DO NOT USE THIS APPLIANCES AS A SPACE HEATER.

DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.

Installation Instructions

The appliance must be installed by authorised personnel in accordance to the manufacturer's instructions and local regulations.

This appliance must be installed in accordance with:

AS/NZS 5601 - Gas Installations (for Australia)

NZS 5261 – Code of Practice for the Installation of Gas Burning Appliances and Equipment (for New Zealand)

Local gas fitting regulations

AS/NZS 3000 – Electrical Installations (Wiring Rules)

Building codes

Installation Environment

The gas appliance shall be installed such that the surface temperature of any nearby combustible surface will not exceed 65°C above ambient. If there is insufficient space or natural air flow to meet this requirement, creating an air gap between a heat shield and/or insulating material and the combustible substrate may be effective. Care should be taken where a combustible surface is covered by a non-combustible material. For example, covering a combustible surface with stainless steel may not prevent heat transfer and in some circumstances a hazardous situation could arise.

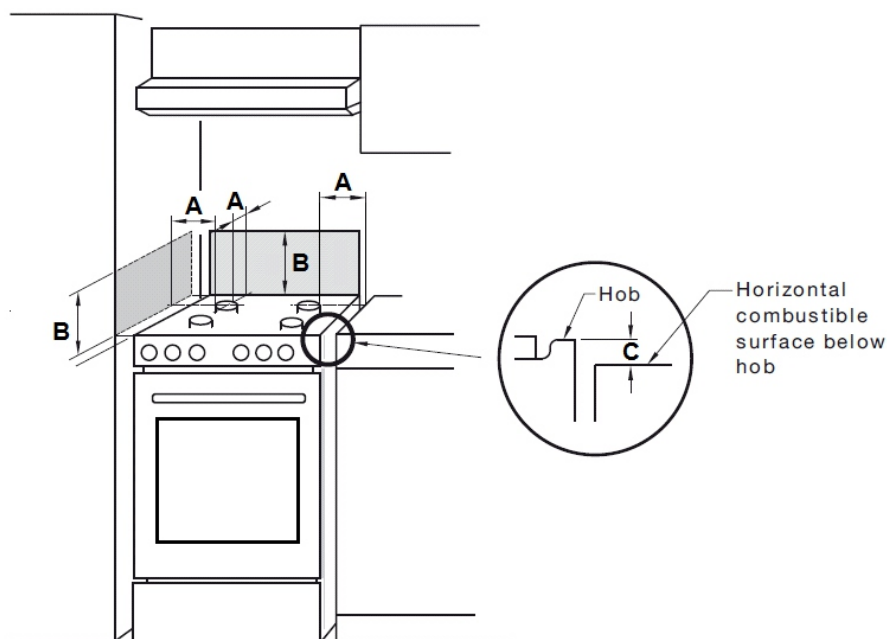
The materials used in the adjacent cabinets is to be able to withstand a temperature of 90°C or higher. Combustible materials, such as curtains, must be at the minimum distance of 500mm. Refer to the diagram below, any vertical combustible surface, A, which is less than 200mm measured from the periphery of the nearest burner, must have either

- i. B (height of heat protective splash back) of not less than 150mm above the periphery of the nearest burner for full dimension (width or depth) of the cooking surface area, OR
- ii. C of 10mm or more.

The distance between the highest part of the highest burner of the cooker and a

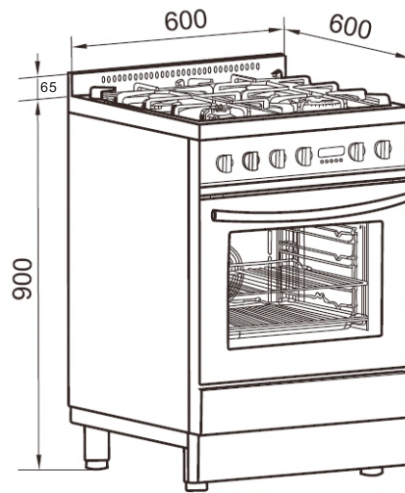
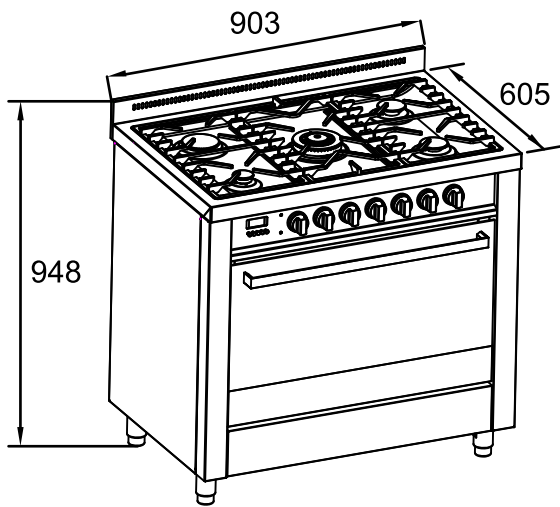
- i. Exhaust fan is 750mm
- ii. Range hood is 600mm

Diagram below shows the requirements and product dimension.



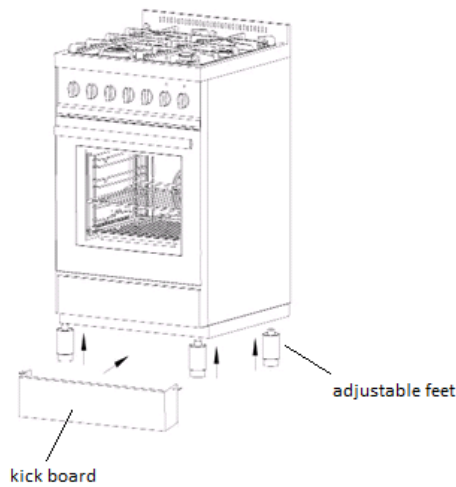
For FS909G5CSD & FS909G5SSD

For FS607G4DS, FS607G4AS, FS605G4DS & FS605G4AS



Installation of the Freestanding Unit

Remove all protective plastic film (if there is any). Install the levelling feet provided and adjust the cooker to a suitable height then you may cover the feet with the kick board if supplied.

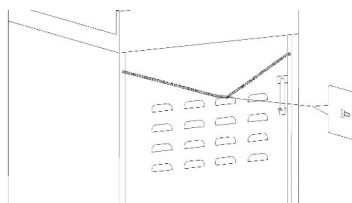


*900mm units kick board is optional

Anti-tilt chain is provided and meant to be installed to prevent the appliance from tilting forward and damage to gas pipe. Fix the hook panel firmly on the wall at a suitable height and place the chain over the hook.

After that, make sure the chain is taut and the cooker will not tilt forward.

WARNING: In order to prevent tipping of the appliance, this stabilizing means must be installed. Refer to the instructions for installation.



Power & Gas Connection

THE APPLIANCE MUST BE CONNECTED IN ACCORDANCE WITH CURRENT GAS & ELECTRICAL RULES AND REGULATIONS. INSTALLATION IS TO BE DONE ONLY BY AUTHORISED PERSONNEL.

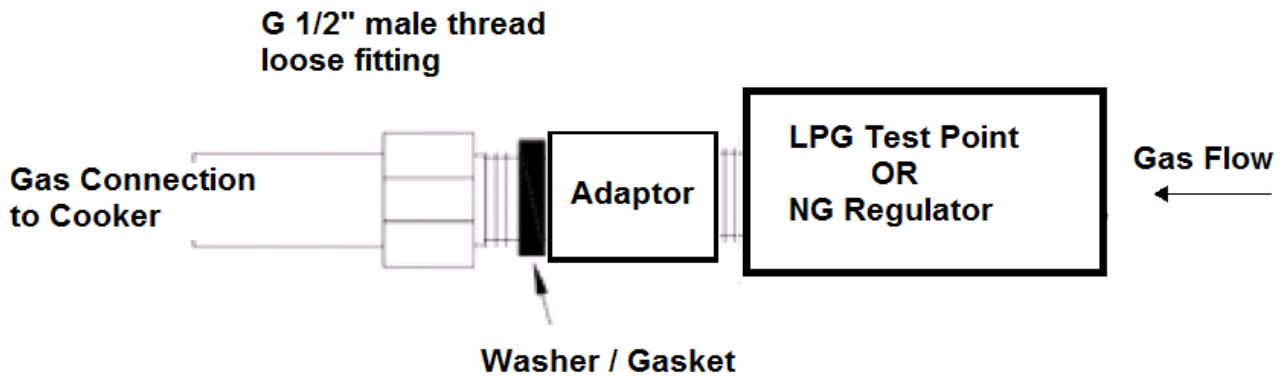
Gas Connection

The gas settings are listed in the data label for both NG and ULPG. Kindly ensure the correct nozzle injectors are used for the gas supply.

Before connecting the appliance to the gas network, make sure that the gas distribution network complies with the details stated in the data label. This appliance must be installed in compliance with relevant gas standards and / or codes of practice applicable.

The gas connection is via a G 1/2" male thread loose fitting which is located at the left rear of the cooker.

Connect the adaptor to the appliance gas connection, and check if the seals between the adaptor and gas connection are in place and in good connection. Gasket or washer is required for sealing mechanism.



Adaptor must be fitted on gas connection to cooker prior to assembling other components. For NG, connect the natural gas regulator with the integral test point by using approved gas thread tape.



For ULPG, connect the ULPG test point by using approved gas thread tape. If the supplied adaptor has a test point fitted, ULPG test point is not required.



OR



Ensure the supply connection point, test point and natural gas regulator adjustment screw (for NG installation) are accessible for testing and/or adjustment when the appliance is in the installed position.

Suitable ULPG gas cylinder sizes are 90kg or below

There are two ways to carry out the connection to the main gas line:

A. The freestanding cooker can be connected with rigid pipe as specified in AS/NZS 5601 .

B. The cooker can be connected with a Flexible Hose, which complies with AS/NZS 1869 (AGA Approved), 10mm ID, class B or D, not more than 1.2m long and in accordance with AS/NZS 5601. Ensure that the hose does not contact the hot surfaces of the hob, oven, dishwasher or other appliances that may be installed underneath or next to the cooker.

WARNING: Ensure that the hose assembly is not in contact with the flue or flue outlet of the oven. The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length. Unions compatible with the hose fittings must be used and connections must be tested for gas leaks. The supply connection point shall be accessible after the appliance is installed. The fixed consumer-piping outlet should be at approximately 150mm to the side of the cooker. The hose should be clear of the floor when the cooker is installed.

CAUTION !!

Carry out the connection without applying any kind of stress to the appliance.

Warning: The restraint chain supplied should be anchored to the wall so that the chain prevents strain on the hose connections when the cooker is pulled forward.

After gas connection, check for leaks using soapy solution, never a naked flame.

Setting of the gas pressure

Fit a manometer with a 6mm rubber hose to the test point on the NG regulator. Or fit the manometer to LPG test point if ULPG connection is used.

Ignite the wok and auxiliary burner on and adjust test point pressure to 2.75kPa for ULPG and 1.00kPa for NG. Turn the two burners off and on again and recheck the pressure if it is the same as previously set. Adjust again if required.

Test if the cooking operates correctly

After installation and test point setting, each burner ignition and operation must be tested individually and with all burners operating. This testing must be done by the installer before leaving.

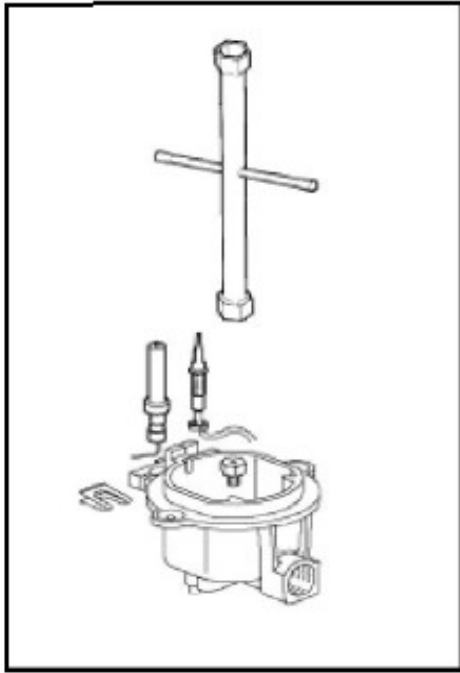
Supplied Gas Conversion

Contact the manufacturer or authorised dealer for conversion. For service, please refer to contact details in the warranty card.

Important: Before carrying out the conversion, unplug the appliance from the gas and power mains.

Replacing nozzles :

- Unplug the appliance from the mains to avoid possible electrical shock.
- Remove the trivets from the hob
- Remove the burner caps
- Use a 7mm tubular hex wrench to loosen the nozzles and replace them with suitable nozzles as indicated in the diagram below.
- Remove or install regulator for NG or test point adaptor for ULPG.



	Natural Gas (1.0kPa)	Universal LPG (2.75kPa)
Burner : Small		
Gas Consumption (MJ/h)	4.00	4.00
Injector Size (mm)	0.91	0.56
Burner : Medium		
Gas Consumption (MJ/h)	6.70	6.70
Injector Size (mm)	1.18	0.71
Burner : Large		
Gas Consumption (MJ/h)	11.50	11.50
Injector Size (mm)	1.59	0.91
Burner : Wok		
Gas Consumption (MJ/h)	12.50	13.00
Injector Size (mm)	1.62	0.98

After replacing the nozzles, the installer must check and set the gas pressure and adjust the burners flame.

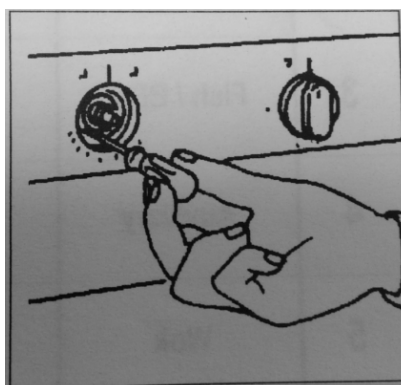
Adjust the burner minimum flame height

This adjustment can only be performed by an authorised personnel.

The minimum burner flame is factory adjusted for the gas type stated on the gas type label adjacent to the gas connection and should not require adjustment. Adjustment may be required if the nozzles have been replaced or there are special mains pressure conditions.

The operations necessary to perform this operation are the following :

- Light the burner
- Turn the knob to the minimum position
- Take out the knob (and gasket if there is any)
- Using a suitable sized screwdriver, turn the regulation screw by the side of the tab shaft until a small regular flame is obtained
- Put the knob back on and turn it quickly from the maximum position to the minimum position, checking that the flame does not go off.
- Make sure the flame is regulated to sufficiently maintain heating of the safety valve thermocouple.



Electrical Connection

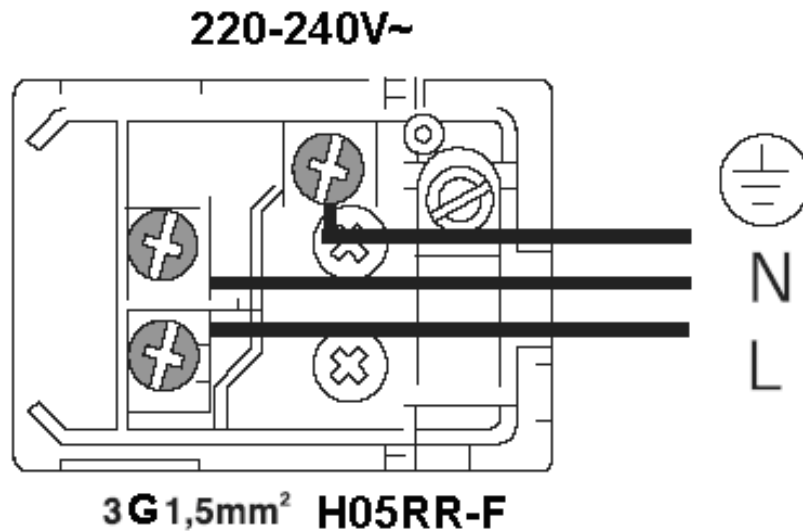
WARNING: THIS APPLIANCE MUST BE EARTHED

For a direct connection to the electric network is necessary to mount a circuit breaker before the appliance according to the electrical regulation.

Before making connection to the electrical network, check that the domestic system and the limiter valve can take the appliance load.

The supply cord must be positioned at such point where the temperature of the point is NOT possible to reach 50K or higher than the ambient temperature.

Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.



If this product is to be connected to a new or upgraded electrical installation, then it must be connected to the supply by a supply cord fitted with:

- an appropriately rated plug that is compatible with the socket-outlet fitted to the final subcircuit in the fixed wiring that supplies this cooking range; or
- an appropriately rated installation male connector that is compatible with the installation female connector fitted to the final sub-circuit in the fixed wiring that supplies this cooking range.

Before connecting to the mains, make sure that:

The supply system is regularly earthed, according to the regulations in force.

The isolation switch can easily be reached after the appliance is installed.

After connection to the mains, check that the supply cable does not overheat.

Never use reductions, shunts, adaptors that can cause overheating or burning.

The manufacture shall not liable for any direct or indirect damage caused by faulty installation.

The installer must ensure that the product installation and connection complies with the local and general gas and electrical regulation in force.

Before using the electric oven, we suggest to:

- Remove the special film covering the oven door glass (if there is any)
- Heat the empty oven at max. temperature for 45 minutes. This is to remove any unpleasant smell caused by working residues.
- Carefully clean the internal cavity of the oven with soapy water and rinse it.

IMPORTANT!

When the oven is in operation, hot surfaces might occur at the oven door. Take note of the "Warning! Hot Surface" sign. Make sure children do not go near the oven when it is in use.

Oven Accessories

Warning!

The freestanding unit is design without a lid or cover. Aftermarket lids or covers are not suitable.

For FS607G4DS, FS607G4AS, FS605G4DS & FS605G4AS

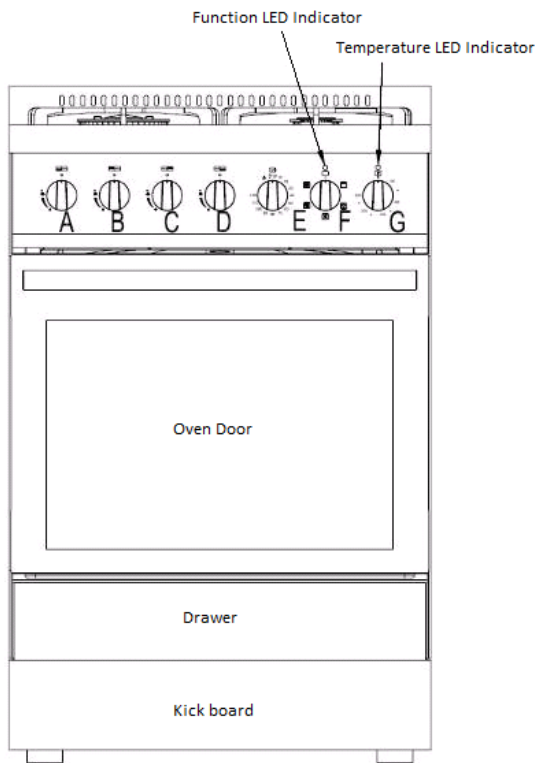
- 2x wire racks
- 1x baking tray
- 1x grill insert
- 1x baking tray tongs

For FS909G5CSD & FS909G5SSD

- 4pairs of telescopic arms
- 2x telescopic racks
- 1x grill insert
- 2x baking tray tongs
- 1x baking tray
- 1x baking tray holder

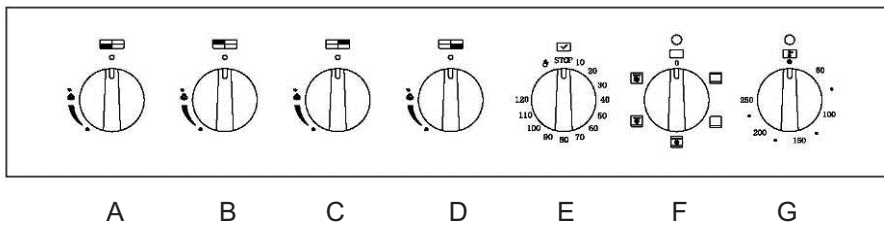
Control Panel

Oven Model : FS607G4AS & FS605G4AS

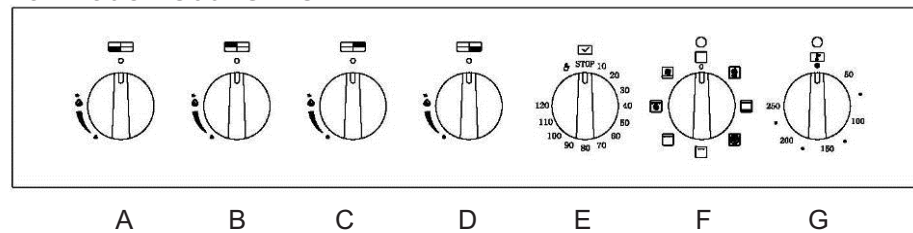


Knob	Description
A	Wok Burner
B	Medium Burner on left hand side
C	Medium Burner on right hand side
D	Small Burner
E	Mechanical Timer
F	Function Rotary Switch
G	Temperature Switch

For model FS605G4AS



For model FS607G4AS



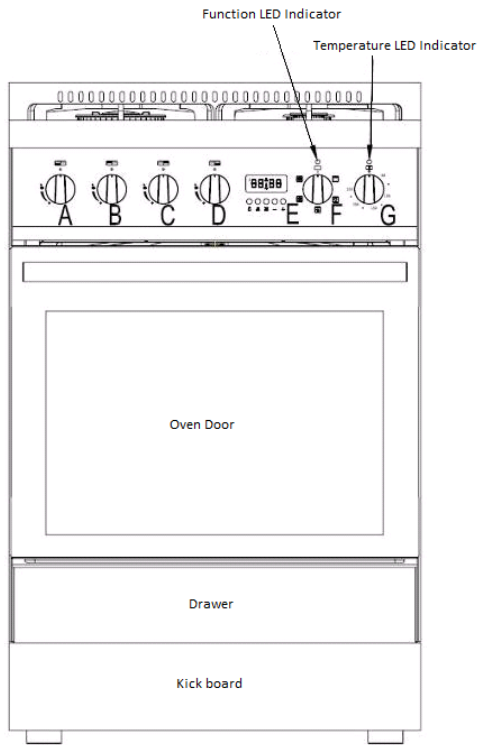
A, B, C, D are gas hob control knobs.

E is the timer and can be used to automatically turn off the oven at a preset time. FS607G4AS & FS605G4AS features this minute timer which can be set by turning clockwise to the desired cooking time. Maximum duration is 120min. The oven cavity light will turn on when the oven is operating. When the preset time is up, there will be an alert sound and the power supply will be cut off automatically, turning off the oven, the power indicator light will turn off.

F is oven function selector allowing you to select the suitable baking function.

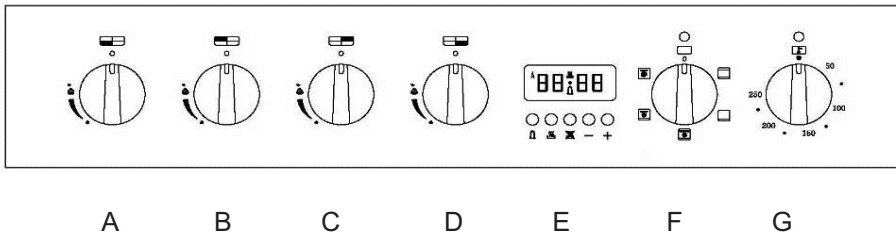
G is used to set the oven temperature, it can be set from 50°C to 250°C

Oven Model : FS607G4DS & FS605G4DS

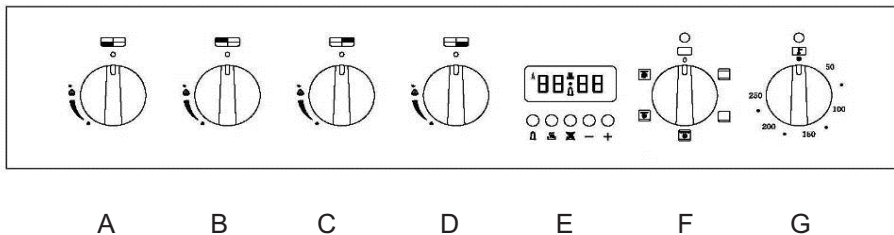


Knob	Description
A	Wok Burner
B	Medium Burner on left hand side
C	Medium Burner on right hand side
D	Small Burner
E	Digital Timer
F	Function Rotary Switch
G	Temperature Switch

For model FS605G4DS



For model FS607G4DS



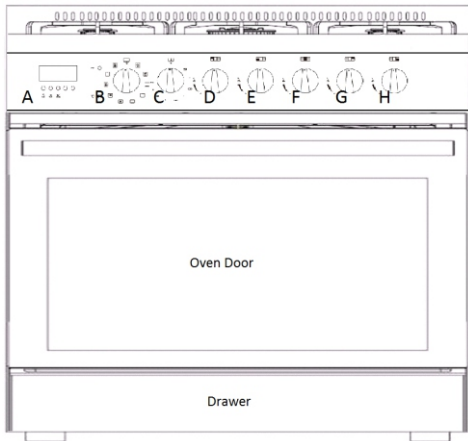
A, B, C, D are gas hob control knobs.

E is a digital timer/programmer which can be used to program cooking durations, whereby the oven will switch off or on and off automatically. Refer to Section : Digital Timer/ Programmer for the operating instructions.

F is oven function selector allowing you to select the suitable baking function.

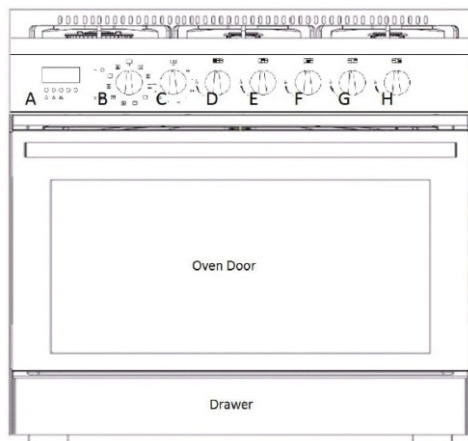
G is used to set the oven temperature, it can be set from 50°C to 250°C

Oven Model : FS909G5CSD



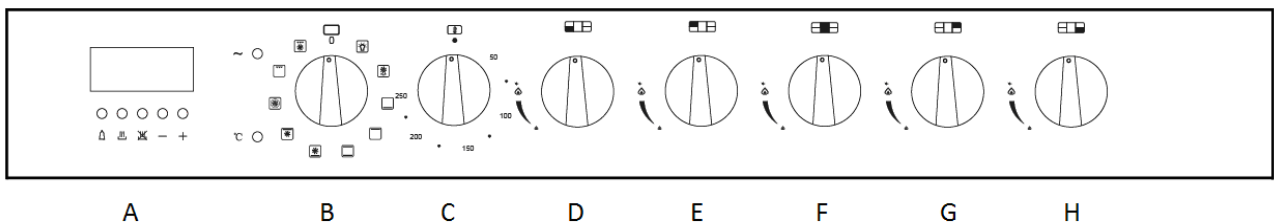
Knob	Description
A	Digital Timer
B	Function Rotary Switch
C	Temperature Switch
D	Auxiliary Burner
E	Large Burner
F	Wok Burner
G	Medium Burner
H	Medium Burner

FS909G5SSD

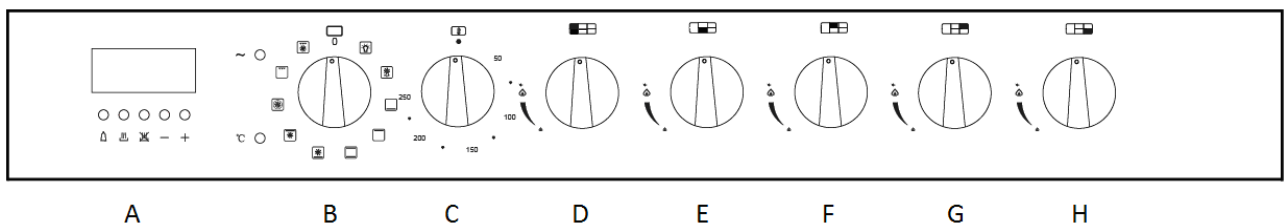


Knob	Description
A	Digital Timer
B	Function Rotary Switch
C	Temperature Switch
D	Wok Burner
E	Auxiliary Burner
F	Large Burner
G	Medium Burner
H	Medium Burner

For model FS909G5CSD



For model FS909G5SSD



A is a digital timer/programmer which can be used to program cooking durations, whereby the oven will switch off or on and off automatically. Refer to Section - Digital Timer/ Programmer for the operating instructions.

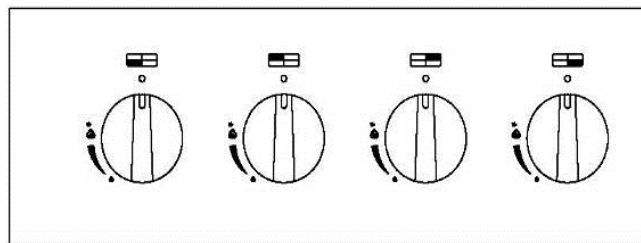
B is the oven function selector allowing you to select the suitable baking function.

C is used to set the oven temperature, it can be set from 50°C to 250°C.

D, E, F, G, H are gas hob control knobs.

Using the Gas Hob

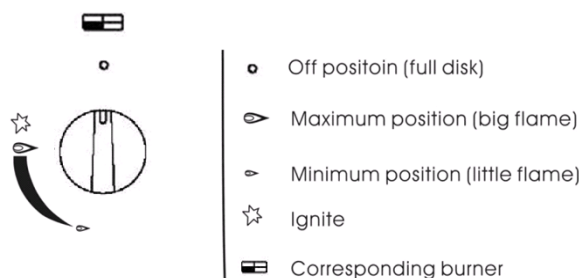
For each control knob, there is a printed diagram to indicate the burner or heating element the knob is controlling.



Automatic Electrical Ignition

Press down and turn the corresponding burner knob counterclockwise until it reaches the "maximum flame" position.

Automatically the ignition sparks, keep holding down the knob for a few seconds until the flame is steady.



Ignition of Burners Equipped with Safety Thermocouples

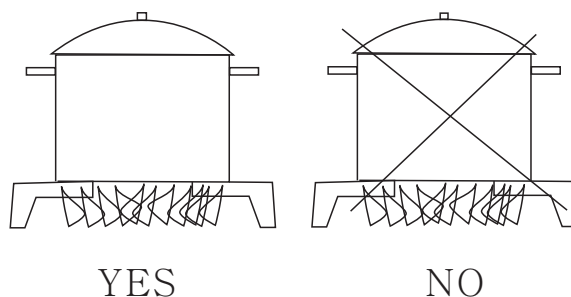
If the gas burners are equipped with safety thermocouples, the thermocouple is part of the flame failure device (FFD). A FFD is designed to stop flammable gas going to the burner if the flame is extinguished. This is to prevent a dangerous build up of gas around the appliance.

After the burner is lit, keep the knob pressed for about 10 seconds to allow the safety thermocouples to warm up. If the burner fails to stay alight, it means the safety thermocouple is not heated sufficiently. Turn the knob back to OFF position and repeat the process.

Optimum Use of the Burners

To get the maximum yield with minimum gas consumption, please keep the following points in mind:

- Once the burner is lit, adjust the flame according to your needs.
- Use an appropriate pan and with flat bottom for each burner (see the table and figure below).
- When the pan content starts to boil, turn the knob down to "Reduced rated position" (small flame).
- Always put a lid on the pan.



Burners	Wok	Rapid	Semi-Rapid	Auxiliary
∅ pans in cm	22-24	20-22	16-18	10-14

Using the Electric Oven

Various cooking functions can be set by selecting different heating elements and temperature settings.

Oven Cooking Functions



Defrost

The fan operates without the heating elements. Can be used to defrost frozen food. The required time for defrosting depends on the type and quantity of food, and the room temperature. Always check food packaging for instructions.



Conventional

The traditional way of cooking, using the bottom and top outer heating elements to provide heat from above and below. It is ideal for pastries and for slow cooking at a low temperature. Best position are shelf levels 2 and 3.



Top Heat + Fan

Heat from the top outer element is circulated by the fan at the rear of the oven, giving a more even distribution of heat from the top. Keep oven door closed when in use.



Top Heat

Top outer heating element radiates heat down directly to your food, giving your food a golden brown finish. Also suitable for gentle cooking and reheating meals.



Fan Forced

The circular heating element and the fan comes into operation. Heat is distributed evenly to all levels. Several dishes can be cooked on different shelves. Fan forced mode is ideal for baking, cooking large serves of food and cooking different dishes together.



Half Grill

The inner top heating element operates. Provides direct heat to the top surface of the food. It is suitable for small portions of foods, e.g. toast. Keep oven door closed when in use.



Half Grill + Fan

With fan assisted, the inner top heating element is able to give a very generous coverage of the grill tray from rear to front. Suitable for cooking small portions of food.



Bottom Heating + Fan

Bottom heating element operates with fan assistance. It is perfect for dishes with a pastry base and filing, such as custard tarts. It is also suitable for heating precooked foods, or to sterilize preserving jars.



Bottom Heat

Operates the bottom heating element, for more focused heat and control. Use this function to achieve crispy bases in pies and pizzas. Also suitable for slow cooking or reheating meals.








Off

Digital Timer/Programmer




The digital timer is a programmer with the following functions:

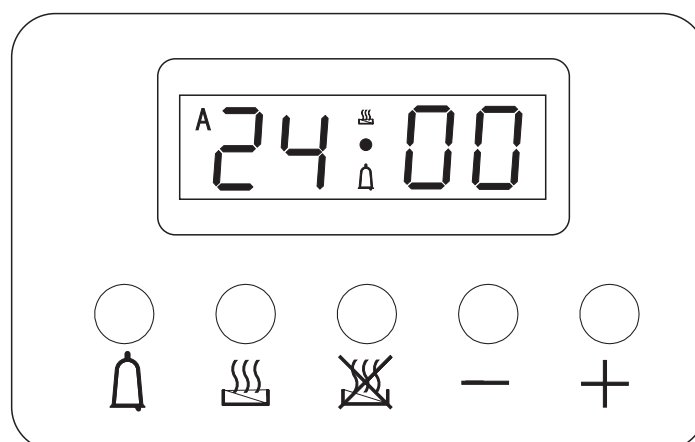
- 24 hour clock display
- Cooking duration setting
- Timer (up to 23 hours and 59 minutes)

Description of buttons



-  Timer
-  Cooking time
-  Manual Cooking
-  Increment of numbers
-  Decrement of numbers

Symbols in LED display



-  Manual cooking taking place
-  Timer in operation
-  Cooking duration programmed






Digital Clock


The clock is displayed in 24-hour time. When the oven is connected to the power for the first time or after a blackout, three zeros will flash on the programmer panel. To set the oven clock local time please press  and  buttons simultaneously, and adjust by pressing [+] and / or [-] buttons until you have the correct time. Holding down the [+] and [-] button will increase the speed of the minute setting.

Manual cooking

To operate the oven manually, press  and  buttons at the same time to set it on manual mode. In the manual mode, turn the function rotary switch to select desired cooking function and start cooking. To turn off the oven, turn the function rotary switch to OFF position.





Cooking Duration

First select desired temperature and oven function, press the  button, then adjust the cooking time by [+] and [-] buttons. . The oven will turn on immediately.  and the  symbols will flash. At the end of set duration, the oven will turn off, a buzzer will ring until it is stopped as described above.

The remaining cooking duration can be reviewed at any moment by pressing the  button.

The cooking program may be cancelled at any moment by pressing the [+] [-] buttons until zero appears on the panel. Then the oven can work manually.

Timer - Buzzer

The timer can be used as a count down timer which may be set for a maximum period of 23 hours and 59 min. To set the time, press the  button and the [+] or [-] until you reach the desired time on the panel. Having finished the setting, the preset time and the  symbol will appear. The countdown will start immediately and the residual time is displayed by pressing the  button. At the end of the set time, the  symbol will turn off and the buzzer will ring until it is stopped by pressing any key function button.

Note: Power blackout makes the clock go to zero and cancels the set programs. After a blackout three zeros will flash on the panel, local time and any programs will need to be reset.

Baking Racks and Trays

When the oven racks are placed into the oven, ensure that the curved edge of the racks are at the front and face down.

For 90cm freestanding models fitted with telescopic arms, ensure the racks positioned between front and back progs of the telescopic arms.

The baking tray must be used with the specially designed tray support rack.

Refer to Fig 4.1, 4.2, and 4.3 on page 23 & 24.

Handy Hints when using the Oven

For perfect cooking it is necessary to pre-heat the oven to the preset cooking temperature. Use deep containers or trays as baking-pan for roasts placed in the middle rack, to minimum possible soiling of the oven cavity from fat splashes, sauce burning and smoke production. The table shows some examples of how to set the thermostat and the cooking time. The cooking times vary according to the type of food, its homogeneity and volume. Use these suggestions as a guide only.

Practical hints to save energy

The oven can be switched off a couple of minutes earlier than required cooking time; the residual temperature is enough to complete cooking. Open the oven door only when it is absolutely necessary; to check the cooking phase, look through the glass door (the inner cavity light is always on).

Pieces of general advice

The oven offers various kind of heating :

1. The traditional heating for the cooking of special roasts
2. The fan forced heating for the cooking of cakes, biscuits and similar.

If the fan forced heating is chosen, it is recommended to take advantage of it by cooking on more levels to prepare a complete menu, to save time and energy.

Cooking Functions

FAN FORCED heating

By this function a continuous circulation of warm air is created, suitable for the cooking on multiple levels. The oven will reach the preset temperature in a very short time.

Traditional heating (the upper and lower heating element operate)

It is especially suitable for the cooking of game and as well as for the cooking of bread and sponge cakes.

It is advisable to place food into the oven after preheating it, when the oven reaches the set temperature the yellow warning light extinguishes.

GRILL COOKING (the two upper heating pipe works)

To cook with the grill, pre-heat the oven for about 5 minutes. During grill operation the heat comes from above; and is suitable for thin cuts meat and for toasts. The table shows some examples of cooking times and shelf positions. The cooking times vary according to the type of food, its homogeneity and volume.

COOKING OF PASTRY

The air circulation of the oven assures an instantaneous and uniform heat distribution. More trays can be inserted into the oven together with the pastries, taking care not to use the top level. Together with the pastry, other foods can be cooked at the same time (fish, meat, etc.), provided they can be cooked at the same temperature.

GRATINATING (use either the inner upper element or both inner outer upper elements)

"Gnocchi alla romana" , polenta pasticciata, rice, lasagnas, noodles and vegetables dressed with béchamel are typical preparation for this type of cooking.

Cooking Times

The table shows some examples for the adjustment of the thermostat and of the cooking time. The cooking times can vary according to the type of food, its homogeneity and volume.

REMARK:

- For the beef, veal, pork and turkey roasts, with bones or rolled, add about 20 minutes to the times shown in the table.
- The suggested shelf number allows you to cook at multiple levels, whereby shelf 1 is at the bottom level.
- The times indicated in the table refers to the cooking of one dish only; for multiple dishes, the cooking times should be increased by 5-10 minutes.

Nature of food	Shelf Level	Oven Temp. °C	Time Minutes
General	2	220--250	Relative to Qty
Long-cooking roast	2	225--250	50--60
Fowl (duck)	1	210--250	150--180
Poultry	2	225--250	50--60
Game	1	200--225	Relative to Qty
Fish	1	180--200	20--25
Pastries	1	160--200	60--70

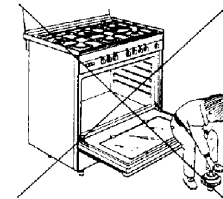
Food	Qty Kg	Shelf Level	Temp. °C	Pre-heat time in minutes	Time in min.
Veal cutlet	1	3	250	5	8--10
Lam cutlet	1	3	250	5	12--15
Liver	1	3	250	5	10--12
Chopped meat roulades	1	3	250	5	12--15
Veal heart	1	3	250	5	12--15
Roast in the net	1	3	250	5	20--25
Half-chicken	1	3	250	5	20--25
Fish filet	1	3	250	5	12--15
Stuffed tomatoes	1	3	250	5	10--12

Important :

When the oven is in operation, always keep the oven door closed.

Don't let children sit down or play with the oven door. Do not use the drop down door as a stool to reach above cabinets. Do not put any weight on oven door.

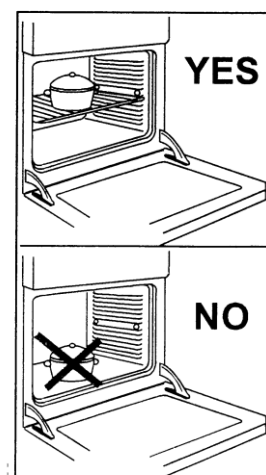
Never cook on the bottom base panel.



When cooking foods on the grill, always put the dripping tray on the shelf underneath. Place some water in drip tray to stop fats burning and smoking during cooking, and also keeps the moisture in meat while grilling

When cooking on different shelves simultaneously, put all containers in the centre of their shelves

Never use the oven without the rubber seal.



Cleaning and Maintenance

Caution: Prior to cleaning or maintenance, always disconnect the power supply.
Do not use a steamer cleaner.

Failure to correctly follow the below maintenance instructions may void your warranty.

1) HOB MAINTENANCE

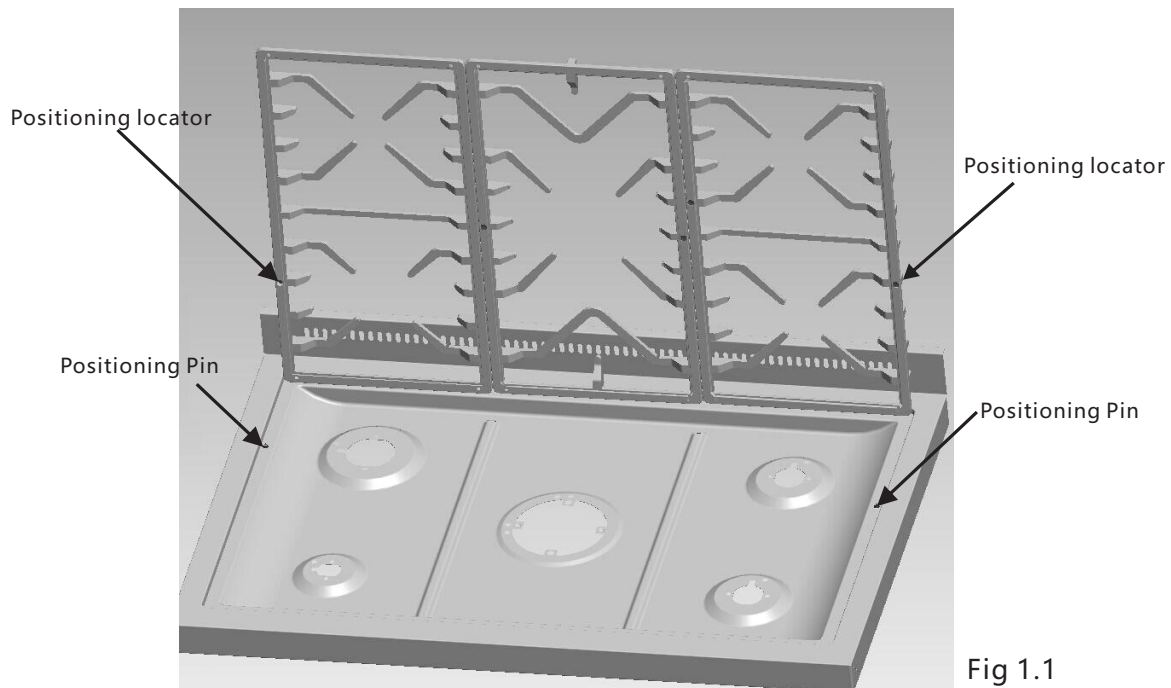
The surface of the cooktop, trivets, burner caps and burner heads need to be regularly cleaned with warm soapy water, rinsed and then dried well to keep them in good condition.

Never clean when the surface and components are still warm. Do not use metal or abrasive pads, abrasive powders or corrosive spray products. Never leave vinegar, coffee, milk, salt water, lemon or tomato juice for any length of time on the surface. Promptly clean any spills with a soft cloth.

Trivets

Make sure the trivets are placed in their correct positions before use.

For 90cm freestanding models : There are positioning pins on the hob which secure the left and right trivets in their correct position. Trivets must be in their correct position before use. See Fig 1.1 as a reference, actual configuration may differ model to model.



Gas Burner

Follow the instruction below before reinstalling the parts:

Check that the burners and their relative burner caps, are correctly positioned in their housings.

Check that the burner flame outlets have not become clogged by foreign objects.

If after re-installation that you find it difficult to turn on and off the hob, do not apply excessive force, please call for technical assistance.

2) MAINTAINING STAINLESS STEEL SURFACES

To have your cooker retain its new appearance, regular cleaning and care should be taken to protect the stainless steel finishes.

Never use gritty or abrasive sponges. Stains should be removed by applying a clean cloth soaked in warm soapy water before spillage becomes cold or dries up. Acidic liquids, like vinegar and citric juices etc can damage the most resistance surfaces, if a spill occurs wipe it immediately.

Note : Use only a damp cloth to clean the stainless steel panel with printed wording. Stainless steel cleaners and abrasive scourers may remove the print.

3) OVEN CHAMBER

Oven spillages should be cleaned straight away. Leaving it will cause burning and smoking inside the chamber of oven the next time it is used. Leaving spillage uncleaned can cause permanent damage to the enamel. A non-caustic cleaner is recommended to clean the chamber of the oven. Do not use abrasive courers, sponges, cleaning products.

4) OVEN RACKS AND BAKING TRAYS

The racks and trays can be easily removed for cleaning. When placing them back into the oven, ensure that the curved edge of the oven racks are at the front and face down.

For 90cm freestanding models fitted with telescopic arms, ensure the curved edge of the rack is at the front and faces down, and the racks positioned between front and back progs of the telescopic arms. (refer to Fig 4.1& Fig 4.3) The baking tray must be used with the specially designed tray support rack (refer to Fig 4.2)

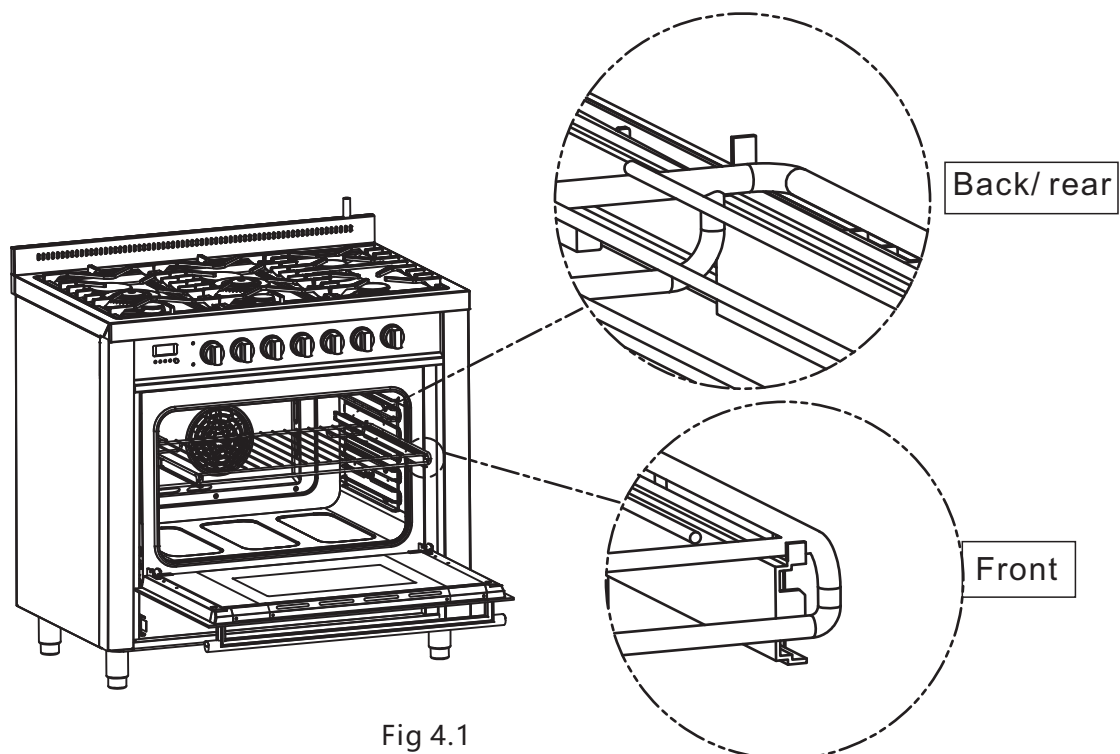


Fig 4.1

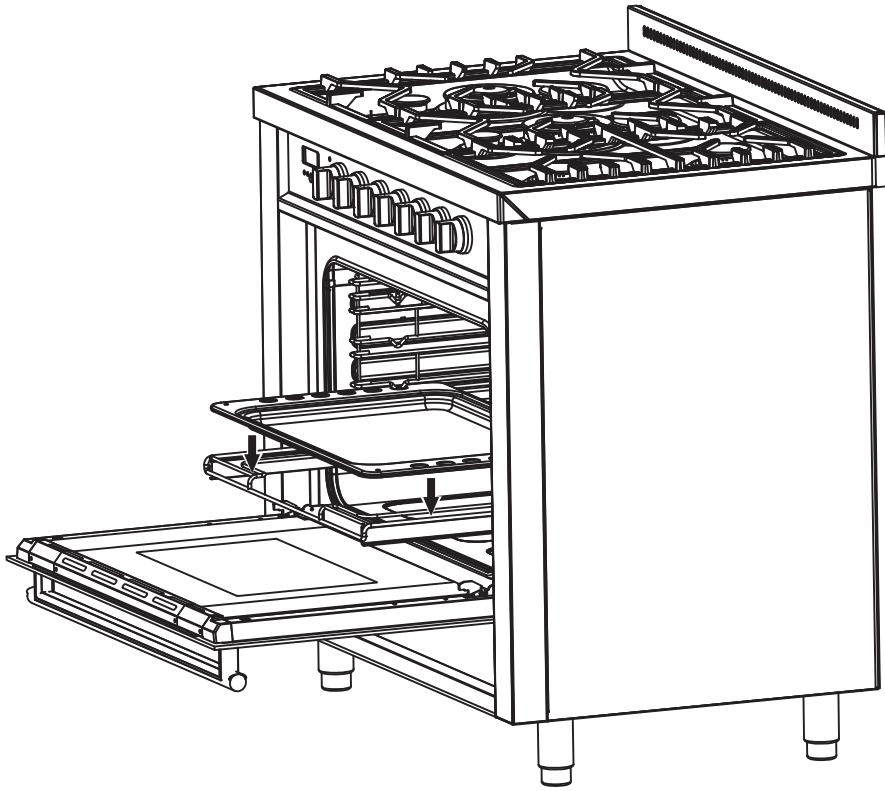


Fig 4.2

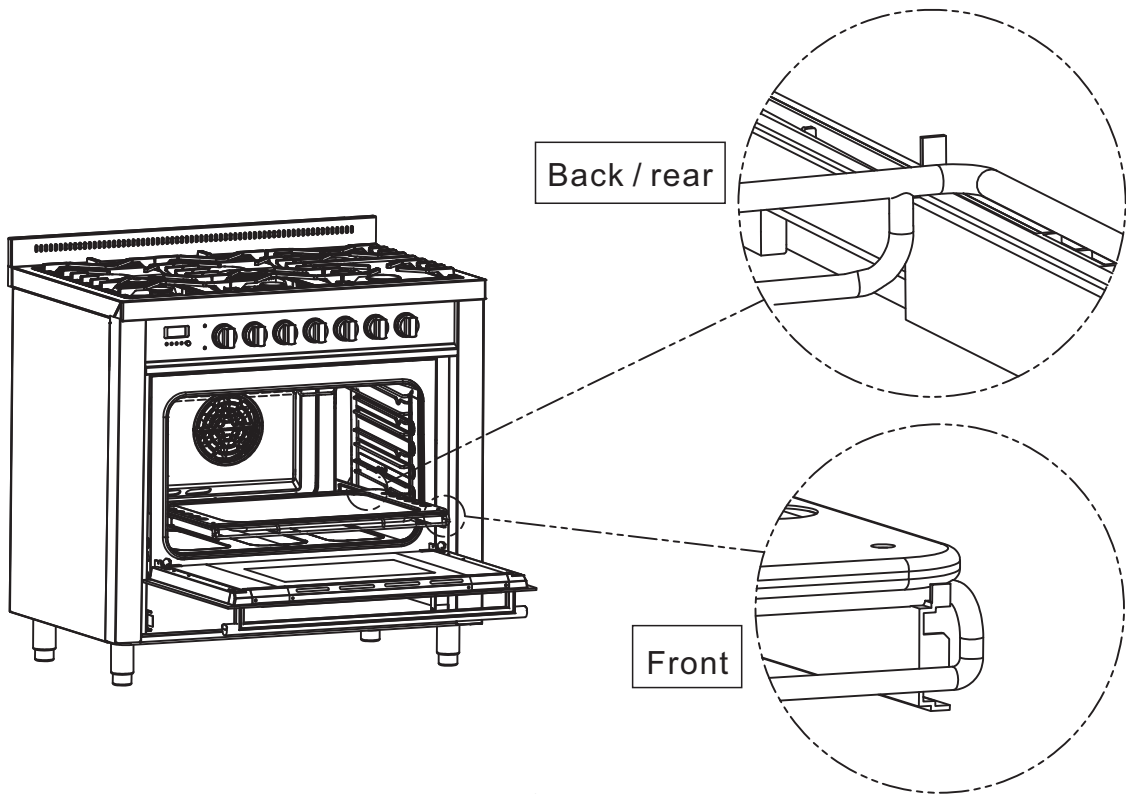


Fig 4.3

5) TOP HEATING ELEMENT

This element must never be sprayed with any detergents. A damp cloth and a bottle brush can be used to clean the roof of the oven chamber and the element itself. This area should be cleaned regularly as cooking fats tend to spit up and stick onto the roof of the chamber and the element, generating smoke and unpleasant odours when the oven is in use.

6) REMOVING AND CLEANING THE OVEN DOOR

The outer glass should be cleaned with a specified glass and mirror cleaner only. Soapy water will remove stains but will leave streaks.

The oven door can be removed by following the below instructions :

Open the oven door completely.

Flip the brackets of the lower hinges upwards (as shown in picture below) until the brackets hook to the upper hinges.

Close the door but not completely, then lift lightly to remove the lower hinges from the slots. Remove the door and the two upper hinges from their seats.

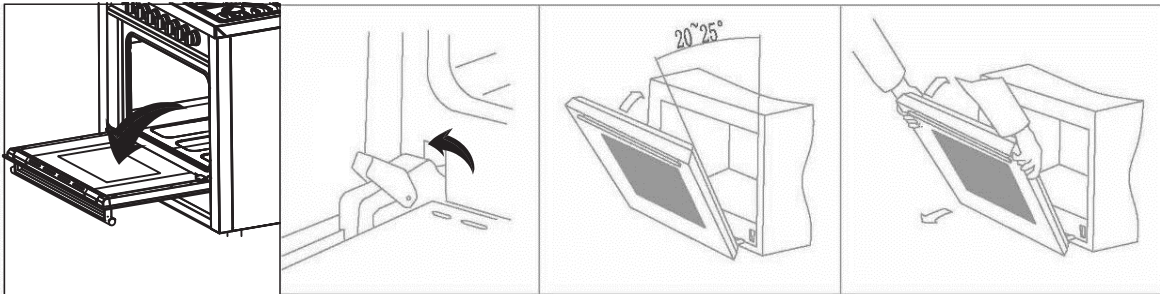


Fig 6.1

7) REMOVING OVEN DOOR INNER GLASS

The inside glass can be removed for cleaning.

Referring to Fig 7.1, open the oven door widely, press down on clip A on left and right side at the same time, then slide the cover piece upwards as per B. The cover is now removed and inner glass can be removed by sliding it upwards.

If your oven door is triple glazed, to remove the middle piece of glass, Clip C to be pushed in the direction of the arrow show in Fig 7.1

The oven door glasses can be wiped or soaked in suitable glass cleaning detergent. Reverse the above procedure to reinstall the glasses back into the door frame.

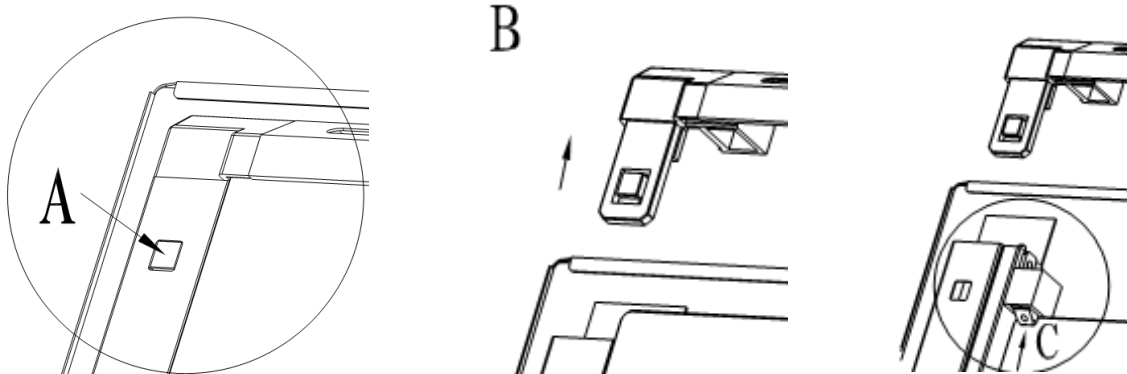


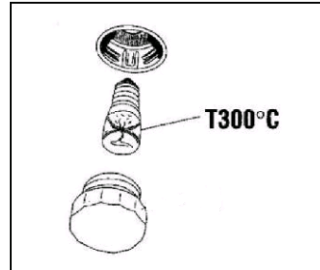
Fig 7.1

8) REPLACING THE OVEN LIGHT BULB

Disconnect the power from the oven, unscrew the glass protection cap and the bulb, replace the bulb with one suitable for high temperature up to 300°C.

Light bulb specifications ::

Voltage: 240V Power: 15W E14



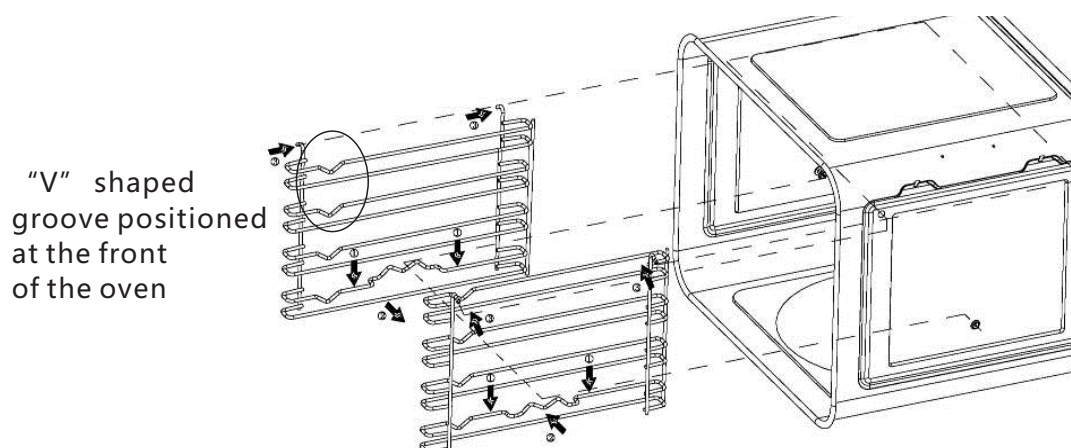
Reassemble the glass cap and reconnect the oven.

9) OVEN SIDE RAILS

The side rails can be removed from the oven chamber to facilitate easy cleaning. Firstly, remove all the baking racks and trays. The telescopic arms (if fitted) do not need to be removed to remove the side rails. (Refer to section 10 on how to remove the telescopic arms).

There is a positioning pin on the lower side of the oven chamber, press down on the rail to release it from the positioning pin. Then pull the top of the rail out of the oven chamber. Arrows in the image below shows where to press and pull.

Reverse the above procedure to reinstall the side rails. Ensure the "V" shaped groove on the rails are at the front of the oven chamber.



10) TELESCOPIC ARMS

Telescopic arms are fitted to the oven allowing your baking trays to slide out, making it easy to check on your baking and taking food out of the oven.

Side rails should firstly be removed from the oven chamber as per section 8 instructions. Gently pull down on the supporting side rail to unclip the telescopic arm from the rail. Caution: Only apply gently pressure to avoid damaging the side rails and telescopic arm clips. (Fig 9.1)

Note : The side rails and telescopic arm components are specific to the left and right side of the oven. Refer to section 9 for side rail installation.

If cleaners are used on the telescopic arms please rinse thoroughly to remove all residue from within the tracks before use.

To reinstall the telescopic arms, ensure the prongs at the end of the telescopic arm faces upwards and the arm slides out in the direction of the "V" shaped groove on the side rail in which it will be installed.

Slide the top of the telescopic clips into the rail, the top of the front telescopic clip must be positioned between "V" groove of the side rail (Fig 10.1). Gently pull down on the lower rail to slide the bottom of the clip into position. (Fig 10.2)

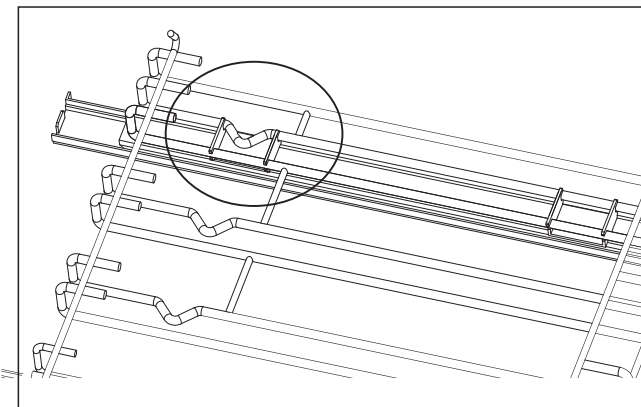


Fig 10.1

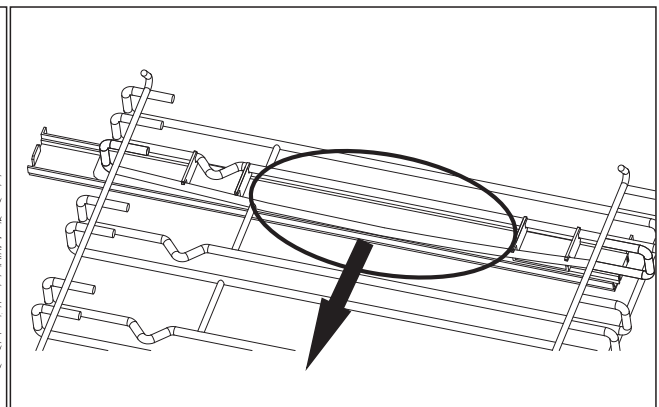


Fig 10.2

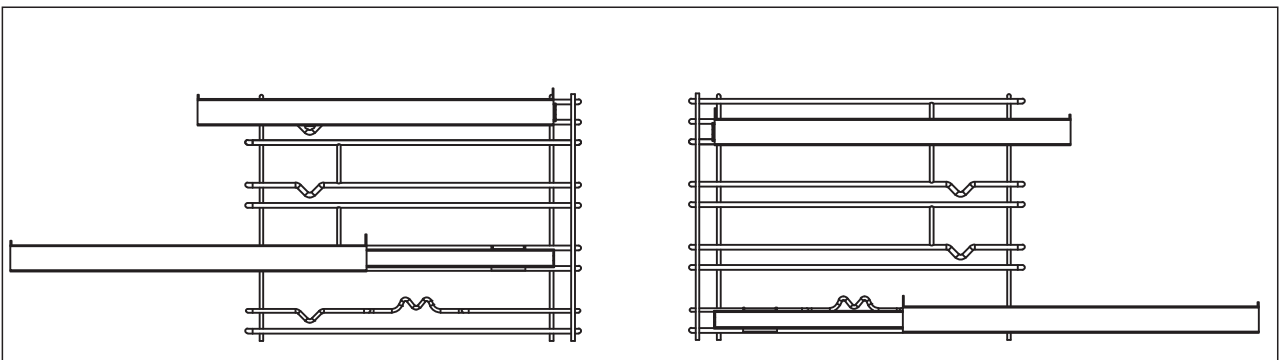


Fig 10.3

Test the telescopic arms by sliding them out, ensure the clips are secured correctly and the telescopic arms slide out in the direction of the side rails "V" shaped groove. (Fig 10.3)

Follow section 8 instructions on how to reinstall the side rails.

Please refer to Section 4 to position the baking racks and baking trays correctly on the telescopic arms.

11) COOKING FAN

The cooking fan should be periodically cleaned with warm water and suitable detergents.

Ensure the oven is switched off before removing the fan cover. Unscrew the four screws at the fan cover panel then unscrew the fan central nut.

Remove the fan for cleaning. Do not put the fan into the dishwasher. Reverse the above instructions to reinstall the fan.

Ensure the fan cover is secured properly to the oven chamber.

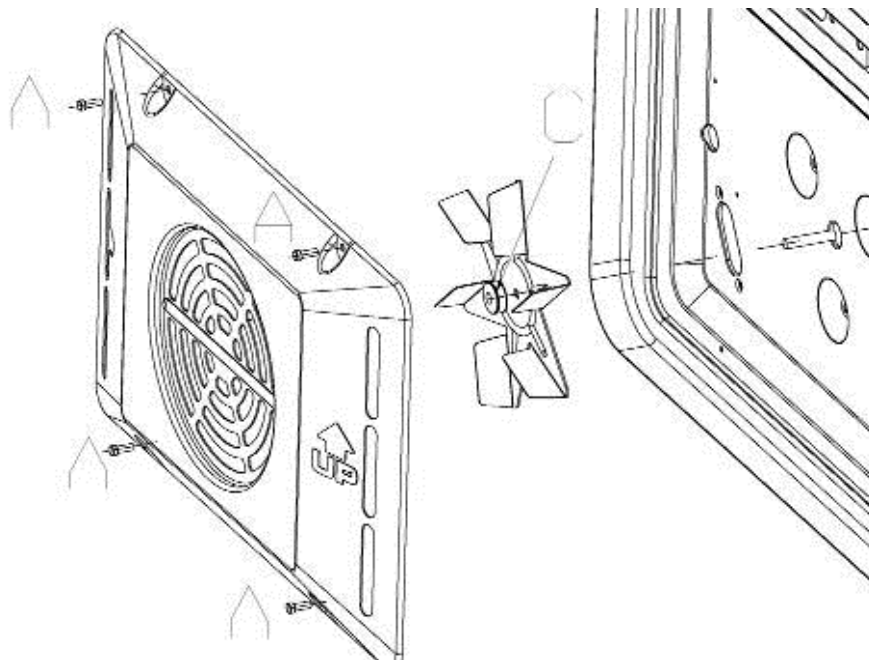


Fig 11.1

Troubleshooting

Some of the problems can be solved by simple maintenance operations. Or when something is not done properly, this can be resolved easily without calling for technical assistance.

If your appliance is not working efficiently:

- Make sure the gas cock is open

- Check if the plug is in

- Check that the knobs are set correctly for cooking and then repeat the operations given in the handbook

- Check the electrical system safety switches (RCD). If there is failure in the system call an electrician

Any of the following are considered to be abnormal and may require servicing:

- Yellow tipping of the hob burner flame.

- Sooting up of cooking utensils.

- Burners are not igniting properly.

- Burners fail to remain alight.

- Burners extinguished when cupboard doors are opened and closed.

- Gas valves are difficult to turn on or off.

- Excessively yellow or sooting flame type.

- Flame lifting off the burner ports.

- Flame lighting back into the burner (normally associated with a popping sound).

- Objectionable odour of the flames combustion products.

In case the appliance fails to operate correctly, contact the authorised service provider in your area.

Servicing of the hob must only be done by an authorised service representative and the product must not be modified. Power must be disconnected before any servicing or maintenance is conducted.

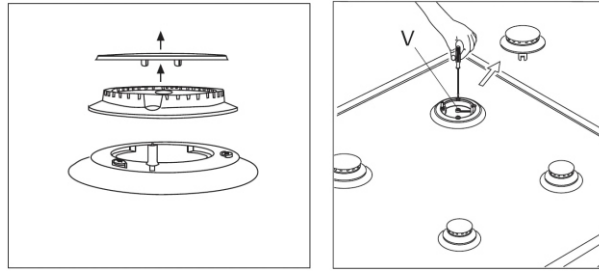
For problems with the hob not listed above, refer to the following table first for possible causes and solutions prior to contacting an authorised service representative.

Servicing beyond the solutions listed should only be undertaken by an authorised service representative.

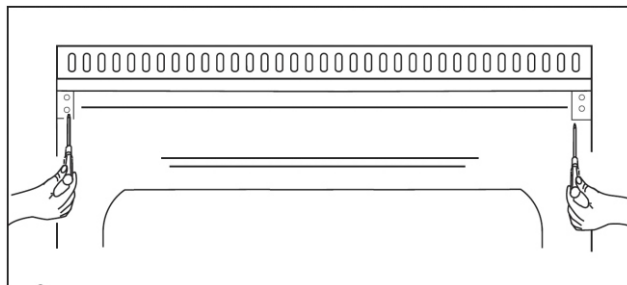
FAULT	POSSIBLE CAUSE	SOLUTION
No spark when gas control knob is pressed.	No power.	Check if cord is plugged in and switched on. Check mains circuit breaker.
	Loose sparkers cable.	Call authorised representative.
	Burner not aligned properly.	Remove and re-fit burner.
Burner not lighting when spark ignition working.	Gas supply off.	Check gas supply valve.
	Burner not aligned properly.	Remove and re-fit burner.
	Burner ports blocked.	Remove, clean and replace burner.
Burner goes out when control knob released.	Flame safeguard not activated.	Re-light, allow more time for flame safeguard to activate.
	Flame safeguard faulty connection or broken.	Call authorised representative.
Uneven flame pattern or slight flame lifting.	Burner ports blocked.	Remove, clean and replace burner.
At minimum flame setting the flame is too high.	Turndown control setting incorrect.	Call authorised representative.
Small flame on High setting.	Regulator faulty.	Call authorised representative.
	Gas supply pressure low.	Call authorised representative.
	Incorrect injector fitted.	Call authorised representative.
	Blocked injector or gas supply tube.	Call authorised representative.
	Incorrect utensil size.	Refer to operating instructions utensil choice.
Flame too high on High setting.	Regulator faulty.	Call authorised representative.
	Incorrect injector fitted.	Call authorised representative.
	Incorrect utensil size.	Refer to operating instructions utensil choice.
The oven cannot be powered on	Socket has no power coming to it.	Turn the main switch off. Remove the plug from the socket and check if the socket has power coming to it. If there is no power, contact electrician to check the socket. If there is power, call authorised representative to check the oven.

Disassembly of the worktop must only be done by a qualified service technician. In case it is necessary to repair or replace the inside components, the technician should follow the instructions below :

Remove the trivets, remove the burner caps and rings, unscrew visible screws and nozzles.



Disassemble the worktop by unscrewing the rear screws. In this way it is possible to lift the worktop and to reach the inside components.



Warning:

Dear Customer,
 To protect the surrounding furniture cabinets, after cooking is completed, the cooling fan may stay on until the oven has cooled down sufficiently. If you have had the oven on for hours at a time, this fan might stay on for up to 60 minutes after you turn off the oven.

Technical Data

Burners & Heat Input Table

Freestanding Cooker Model	FS909G5CSD	FS909G5SSD	FS607G4DS	FS607G4AS	FS605G5DS	FS605G5AS
Burners & Heat Input						
<ul style="list-style-type: none"> • Small Burner <ul style="list-style-type: none"> ○ 4.00 MJ/h (NG) ○ 4.00 MJ/h (ULPG) 	1	1	1	1	1	1
<ul style="list-style-type: none"> • Medium Burner <ul style="list-style-type: none"> ○ 6.70 MJ/h (NG) ○ 6.70 MJ/h (ULPG) 	2	2	2	2	2	2
<ul style="list-style-type: none"> • Large Burner <ul style="list-style-type: none"> ○ 11.50 MJ/h (NG) ○ 11.50 MJ/h (ULPG) 	1	1	-	-	-	-
<ul style="list-style-type: none"> • Wok Burner <ul style="list-style-type: none"> ○ 12.50 MJ/h (NG) ○ 13.00 MJ/h (ULPG) 	1	1	1	1	1	1
Total Heat Input (MJ/h)						
NG :	41.4	41.4	29.9	29.9	29.9	29.9
ULPG :	41.9	41.9	30.4	30.4	30.4	30.4

Electrical Connection

Voltage : (220-240)V~

Frequency : 50Hz

Electrical Shock Classification : Class I

Rated Wattage

For model

FS909G5CSD & FS909G5SSD : 2650W

FS607G4DS & FS607G4AS : 2145W

FS605G4DS & FS605G4AS : 2000W

