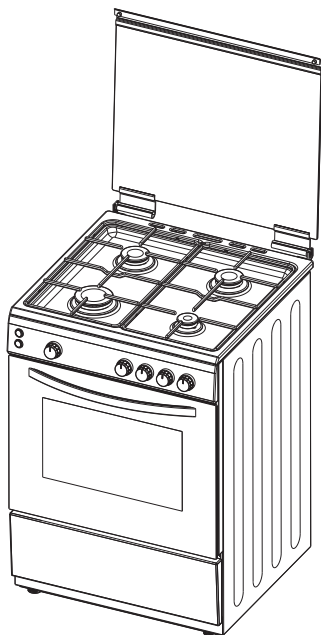


# AWARD

**AFG101  
AFG102**

**OPERATING AND INSTALLATION  
INSTRUCTIONS OF  
FREESTANDING GAS OVEN**



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## **Dear Customer,**

Our goal is to offer you products with high quality that exceed your expectations. Your appliance is produced in modern facilities carefully and particularly tested for quality.

This manual is prepared in order to help you use your appliance that is manufactured by the most recent technology, with confidence and maximum efficiency.

Before using your appliance, carefully read this guide that includes the basic information for right and safe installation, maintenance and use please contact to the nearest Authorized Service for the installation of your product.

## **CE Declaration of conformity**

This cooking hob has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.

This cooking hob has been designed, constructed, and marketed in compliance with:

- Safety requirements of the "Gas" Directive 90/396/EC;
- Safety requirements of the "Low voltage" Directive 2006/95/EC;
- Safety requirements of the "EMC" Directive 2004/108/EC;
- Requirements of the Directive 93/68/EC.



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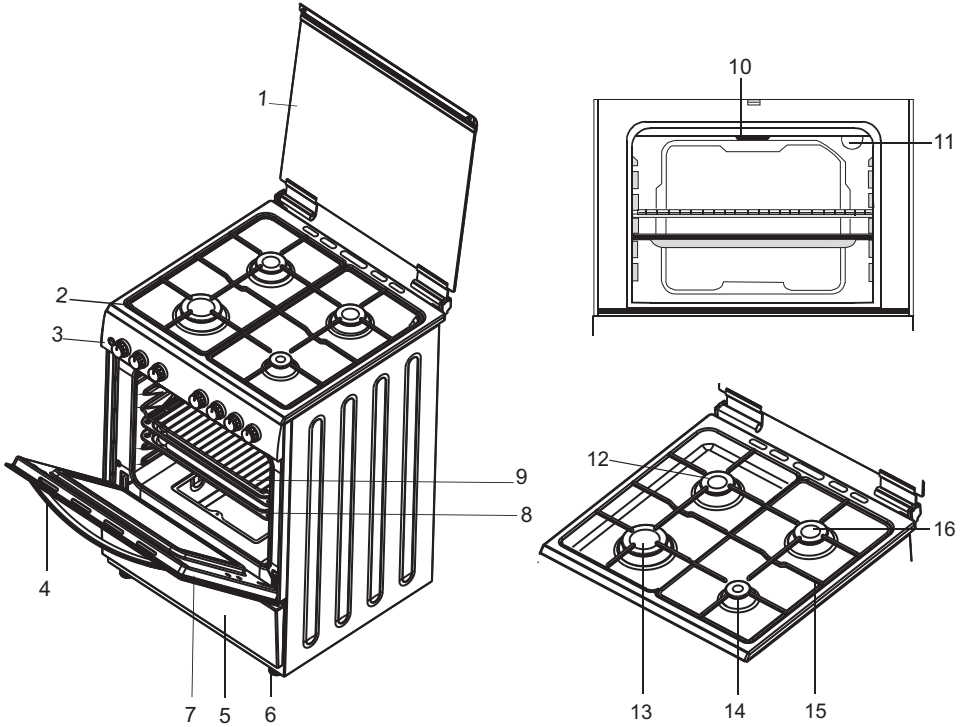
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# 1. Part : PRESENTATION AND SIZES OF PRODUCT

## PRESENTATION:



MODEL	DIMENSIONS (cm)
YG 66	60*60*90

### List of Components:

- 1- Cooktop Cover
- 2- Cooktop
- 3- Control Panel
- 4- Oven Door Handle
- 5- Drawer Cover
- 6- Supply Leg
- 7- Oven Door
- 8- Oven Tray
- 9- Wire Grid
- 10- Grill
- 11- Oven Lamp
- 12- Semi-Rapid Burner
- 13- Rapid Burner
- 14- Auxillary Burner
- 15- Hob Grids
- 16- Semi-Rapid Burner

## 2. Part : WARNINGS

TAKE ALL IMPORTANT SECURITY MEASURES AND READ THE MANUAL COMPLETELY BEFORE USING THE APPLIANCE

- This appliance has been designed for non-professional, domestic use only.
- When you unpack the appliance, make sure that it is not damaged during transportation. In case of any defect; do not use the appliance and contact the authorized maintenance service immediately. As the materials used for package (nylon, stapler, strafoam...etc) may cause harmful effects to children, they should be collected and removed immediately.
- The appliance must be installed by an authorized technician and put into use. The producer is not responsible for any damage that might be caused by defective placement, and installation by unauthorized personnel.
- Compare the features of the electricity network with the technical information on the rating label before plugging the appliance in.
- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible. The adjustment conditions for this appliance are stated on the label.
- If this appliances is not connected to a combustion product evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.
- If you will not use the appliance for a long time, plug it off. Keep the main control switch off. Also when you do not use the appliance, keep the gas tap off.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Turn the appliance off before the operations such as cleaning or maintenance. You can do it after plugging it off or turning the main switches off.
- Some parts of appliance may hold its heat for a long time, it is required to wait for it to cool before touching onto the points that are exposed to the heat directly.
- Do not keep flammable materials close while the appliance is operating.
- Pay attention to the cables of the other electrical devices operating near the appliance, so as not to touch to hot points.
- Pay attention the switches to be "0", when the appliance does not operate.
- The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical

## 2. Part : WARNINGS

ventilation device (mechanical extractor hood) Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window or more effective ventilation, for example increasing the level of mechanical ventilation where present.

- Turn off all burners before shutting the lid.
- This manual is prepared for more than one model in common. Your appliance may not have some of the features that is explained in manual. Pay attention to the expressions that have figures, while you are reading the operating manual.
- While using the grill burner, keep the oven door open and always use the grill deflector shield supplied with the product. Never use the grill burner with the oven door closed.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

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

- If your appliance has a hob plate made of glass;
  - **WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric 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.

**CAUTION: Accesible parts may be hot when the grill is in use. Young children should be kept away. Keep children away from the oven.**

- A steam cleaner shall not be used.

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

FOR EFFICIENCY AND SECURITY OF APPLIANCE, WE RECOMMEND YOU ALWAYS TO USE THE ORIGINAL SPARE PARTS AND TO CALL ONLY OUR AUTHORIZED SERVICES IN CASE OF NEED.

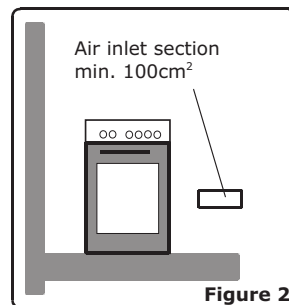
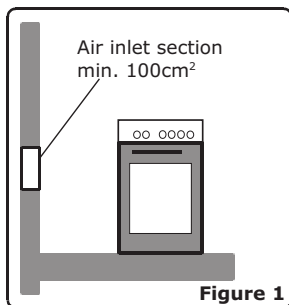
### 3. Part : INSTALLATION AND PREPARATIONS FOR USE

This modern, functional and practical oven, that was manufactured with the parts and materials of highest quality, will meet your cooking needs in every aspect. You must surely read this manual so that you don't have any problem in future and to be able to have satisfactory results. The following information are the required rules for right installation and service processes. It must be read especially by the technician who will install the appliance.

#### Contact To Authorized Service For Mounting Of Your Oven

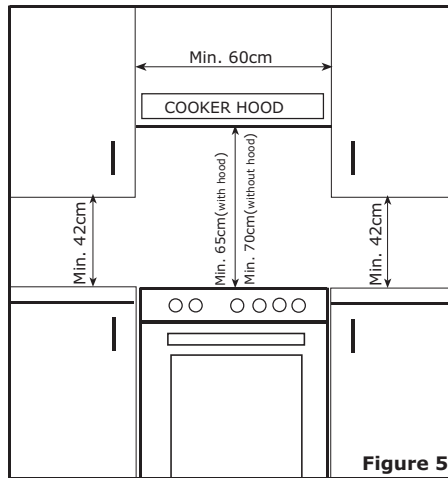
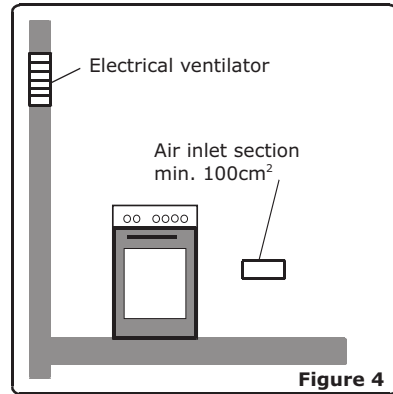
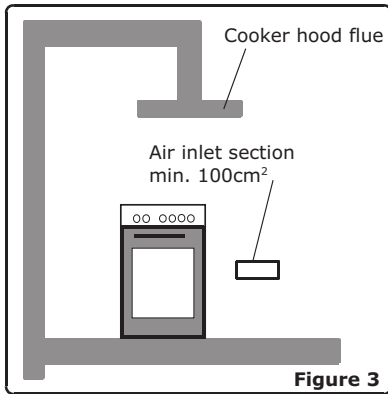
#### 3.1 Environment where your appliance will be installed

- Your oven must be set up and used in a place where it will always have ventilation.
- While operating, this appliance needs  $2\text{m}^3/\text{h}$  air per kw input.
- There must be a natural ventilation enough to provide the gas to be used in the environment. The average air flow must directly come in through the air holes that will be opened on the walls that are opened towards outside.



These air holes must have at least the effective cross section of  $100\text{cm}^2$  for fresh air circulation (One or more air holes can be opened.). This hole (or holes) must be opened so that they are not blocked. Preferably they must be placed close to the bottom and at opposite side of the smokes of the burned gases that were emptied. If it seems not possible to open these ventilations in the place where the appliance is set up, the needed air can also be obtained through the next room, provided that this place is not a bed room or a dangerous place. In this case this "next room" must also be ventilated as required.

### 3. Part : INSTALLATION AND PREPARATIONS FOR USE



#### 3.2 Installation of oven

There are some factors that must be paid attention to while installing your oven. Surely be very careful to while installing your oven. Pay attention to our below instructions in order to be able to prevent any problems and/or dangerous situations that may occur later.

- The appliance can be placed close to other furniture on condition that in the area where the oven is set up, the furniture's height does not exceed the height of the cooker panel.



## 3. Part : INSTALLATION AND PREPARATIONS FOR USE

- Pay attention not to place it near the refrigerator, there must be no flammable or inflammable materials such as curtain, waterproof cloth, etc. that will begin to burn quickly.
- It is required that there must be least a 2cm blank space around the oven for air circulation.
- The furniture close to oven must be manufactured resistant to temperatures up to 80°C.
- If the kitchen furniture are higher than the hob plate of the oven, it must be at least 10cm away from the oven's side.

The minimum heights from the oven's pan and wall cupboards and cooker hoods with fan over the oven, are shown as above. Thus, the cooker hood must be at minimum 65cm height from the cooker pan. If there is no cooker hood, this height must not be less than 70cm..

### 3.3 Adjustment of feet

Your oven stands on 4 adjustable feet. When the oven is placed where it will be used, check if the oven is balanced. If it is not balanced, you can make the adjustment by turning the feet clockwise if required. It is possible to raise the appliance maximum 30mm by the feet. If the feet are adjusted appropriately, it is required not to move the appliance by dragging, it should be moved by lifting it up.

### 3.4 Gas connection

The connection of the appliance should be performed in accordance with local and international standards and regulations applicable. You can find the information related to appropriate gas types and appropriate gas injectors on technical data table. If the pressure of used gas is different than these values stated of the or not stable in your area, it is required to affix an available pressure regulator on the gas inlet. It is certainly required to contact to the authorized service to make these adjustments.

If the gas connection is made by a flexible hose that is fixed on the gas inlet of appliance, it must be fixed by a pipe collar as well. Connect your appliance with a short and durable hose that is as close as possible to the gas source. The hose's permitted maximum length is 1.5m. The hose that brings gas to the appliance must be changed once a year for your security.

#### **The points that must be checked during flexible hose assembly**

The hose must be kept clear from areas that may heat up to temperatures in excess of 50°C. The hose must not be ruptured, bent or folded. The hose must be kept clear of sharp corners, moving things, and should not be defective. Before assembly, it must be checked whether there is any production defect.

### 3. Part : INSTALLATION AND PREPARATIONS FOR USE

As gas is turned on, all connection parts and hose must be checked with bubbly water or leakage fluids. Do not use naked flame to check gas leakage. All metal components used during gas connection must be clear of rust. Also check the expiry dates of components used.

#### **The points that must be checked during Fixed gas connection assembly**

To assemble a fixed gas connection (gas connection made by threads, e.g. a nut), there are different methods used in different areas.

It is required to call the authorized service to be able to make the gas connections appropriately and in compliance with safety standards..

**ATTENTION! Surely do not use any match and lighter for control of gas leakage.**

## 3. Part : INSTALLATION AND PREPARATIONS FOR USE

### 3.5 Electric connection and security

During the electric connection, follow the instructions stated in the user manual.

#### Branch Instructions :

- The earthing cable must be connected to the earth terminal.
- You have to ensure the power cord with suitable insulation to be connected to the power source during the connection. If there is no appropriate earthed electric outlet in accordance with regulations in the place where the appliance will be installed, immediately contact to our authorized service. The earthed electric outlet must be close to the appliance.
- Do not use an extension cord.
- The power cord must not touch to the hot surface of the product.
- In case the cord is damaged, contact Authorized Service to have it changed.
- Any wrong electric connection may damage your appliance, as well as endangering your safety, rendering your guarantee invalid.
- The appliance is adjusted for 230V 50Hz electricity. If the network electricity is different than this value, immediately contact your authorized service.

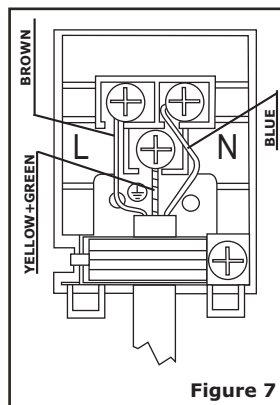


Figure 7

- The supply cord should be kept away from hot parts of appliance. Otherwise the cord may be damaged, causing short circuit.
- The producer firm declares that it has no responsibility against any kind of damages and losses that are caused by improper connections that are performed by unauthorized people.

### 3. Part : INSTALLATION AND PREPARATIONS FOR USE

- For fixed connection, use the H05VV, H05V2V2 or H05RR type supply cord.
- For fixed connection, use 3x2,5mm<sup>2</sup> or 3x4mm<sup>2</sup> sized cable according to appliances power and terminal box label.

## 3. Part : INSTALLATION AND PREPARATIONS FOR USE

### 3.6 General warnings and measures

- Your appliance is produced in accordance with the local and international standards and regulations applicable.
- The maintenance and repair works must be made only by authorized service technicians. The installation and repair works without following proper knowledge may endanger you.
- While your appliance operates, its outside surfaces heat up. The interior surfaces of oven, and the flue outlets are quite hot. Even if the appliance is turned off, these parts keep its heat for a specific time. Do not touch onto hot surfaces, and keep children away.
- Do not leave the cooker while cooking with solid or liquid oils. They may catch fire on condition of extreme heating. Never pour water to the flames that are caused by oil. Cover the saucepan or frypan with its cover in order to choke the flame that has occurred in this case and turn the cooker off.
- The oven and heat adjustment switches must be adjusted for cooking in your oven. Otherwise the oven does not operate.
- When the door or drawer of oven is open do not leave anything on it . You may unbalance your appliance or break the cover.
- Do not put heavy things or flammable or ignitable goods (nylon, plastic bag,paper,cloth...etc) into the lower drawer. This includes cookware with plastic accessories (e.g. handles).
- Plug the appliance off the electrical network when you do not use the appliance and keep the gas valve off.
- Protect your appliance against atmospheric effects. Do not leave it to effects such as sun, rain, snow, powder etc.
- Remember that this appliance is designed for indoor use.

### 3.7 Gas conversions

**Caution : The following procedures must be undertaken by authorized service personnel.**

Your appliance is adjusted to be operated with LPG gas. The gas burners can be adapted to different types of gas, by replacing the corresponding injectors and adjusting minimum flame length suitable to the gas in use. For this purpose, following steps should be performed:

## 3. Part : INSTALLATION AND PREPARATIONS FOR USE

### **Changing injectors:**

#### **Hob Burners:**

- Cut off the feeding gas flow and electric current.
- Remove the hob cap and the adapter.
- Unscrew the injectors. For this, use a 7mm spanner.
- Replace the injector with the ones from the spare set, with corresponding diameters suitable to the type of gas that is going to be used, according to the information chart (which is also supplied in the spare set).

#### **Oven/Grill Injectors:**

The oven and grill injectors are assembled by a single screw that is placed on the tip of the burner. For grill burners, this screw is already visible. Remove the screw, pull the grill burner to yourself and you will see the injector revealed on the rear surface of the oven cavity.

For oven burners, open the drawer compartment and you will see the assembly screw below the burner. Remove the screw, move the burner diagonally and the injector will be revealed on the rear side of the burner box.

Remove the injectors with a 7mm spanner and replace the injector with the ones from the spare set, with corresponding diameters suitable to the type of gas that is going to be used, according to the information chart (which is also supplied in the spare set).

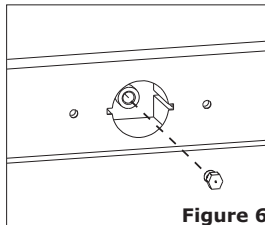


Figure 6

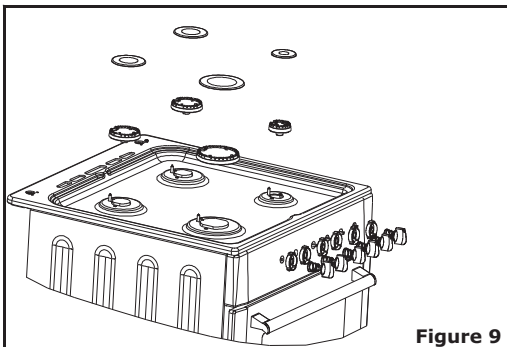


Figure 9

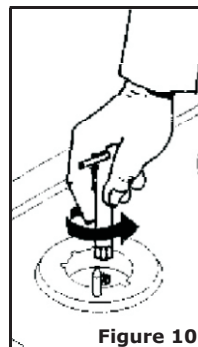
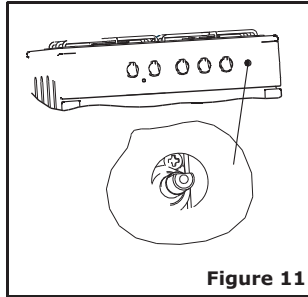


Figure 10

### 3. Part : INSTALLATION AND PREPARATIONS FOR USE



#### **Adjusting The Reduced Flame Position:**

The flame length in the minimum position is adjusted with a flat screw located on the valve. For valves with FFD, the screw is located on the side of the valve spindle. For valves without FFD, the screw is located inside the valve spindle. For easier reduced flame adjustment, we advise to remove the control panel (and microswitch, if present) during adjustment. The position the by pass screw must be loosened in transformation from LPG to NG. In transformation from NG to LPG, the same screw must be fastened. Make sure that the appliance is unplugged from the electric current and the gas feed is open.

To determine the min. position, ignite the burners and leave them on in minimum position. Remove the knobs because the screws are accesible only when the knobs are removed. With the help of a small screwdriver fasten or loosen the by pass screw around 90 degrees. When the flame has a length of at least 4mm, the gas is well distributed. Make sure that the flame does not die out when passing from the maximum position to the minimum position. Create an artificial wind with your hand toward the flame to see if the flames are stable. For oven burner, operate the oven burner at min. position for 5 minutes, then open and close the oven door for 2-3 times to check the flame stability of the burner.

#### **Changing the gas inlet:**

For some countries, the gas inlet type can be different for NG/LPG gases. In such a case, remove the current connection components and nuts (if any) and connect the new gas supply accordingly. In all conditions, all components used in gas connections should be approved by local and/or international authorities. In all gas connections, refer to the "ASSEMBLY OF GAS SUPPLY AND LEAKAGE CHECK" clause explained before.

## 4. Part : USE OF YOUR OVEN

### 4.1 Use of gas burners

#### Ignition of the burners

To determine which knob controls which burner, check the position symbol above the knob.

#### • **Manual Ignition of the Gas Burners**

If your appliance is not equipped with any ignition aid or in case there is a failure in the electricity network, follow the procedures listed below:

**For Hob Burners:** To ignite one of the burners, press and turn its knob counter-clockwise so that the knob is in max. position, approach a match, taper or another manual aid to its upper circumference. Move the ignition source away as soon as you see a stable flame.

**For Oven Burners:** To ignite the oven burner, press and turn the oven control knob counter-clockwise so that the knob is in max. position, approach a match, taper or another manual aid to the ignition hole that is located on the front left corner of the burner. Move the ignition source away as soon as you see a stable flame.

**For Grill Burners:** To ignite the grill burner, turn the grill valve in the clockwise position until the marker on the knob points at the grill sign. Then, keep the knob pressed and approach a match, taper or another manual aid to the holes that are situated on the burner. Move the ignition source away as soon as you see a stable flame.

#### • **Electrical Ignition**

Electrical ignition of gas burners can be done in two ways; depending on the configuration of your appliance.

**Ignition by Spark Button:** Press the valve of the burner you want to operate and turn the valve in the counter-clockwise direction so that the knob is in max. position and with your other hand, press the ignition button at the same time. Press the ignition button immediately, because if you wait, a build up of gas may cause the flame to spread. Continue pressing the ignition button until you see a stable flame on the burner.

**Ignition Through Hob Valve (micro switch):** Press the valve of the burner you want to operate and turn the valve in the counterclockwise direction (clockwise for the grill burner) so that the knob is in max. position while keeping the knob pressed. The spark plugs will generate sparks as long as you keep the control knob pressed. The micro switch placed under the knob will automatically create sparks through the spark plug of the burner. Continue



## 4. Part : USE OF YOUR OVEN

pressing the knob until you see a stable flame on the burner.

### **Flame safety device:**

#### **Hob Burners (If your hob is equipped with gas safety device)**

Hobs equipped with flame failure device provide security in case of accidentally extinguished flame. If such a case occurs, the device will block the burners gas channels and will avoid any accumulation of unburned gas. Wait 90 seconds before re-igniting an extinguished gas burner.

#### **Oven / Grill Burners**

Regardless of the model of your appliance, all oven burners are equipped with a gas safety device. For this reason, during ignition, keep the oven knob pressed until you see stable flames. If the flames are cut out after you release the knob, repeat the procedure again. If the oven burner does not ignite after you keep the burner knob pressed for 30 seconds, open the oven door and do not attempt re-ignition for at least 90 seconds. When oven flames go out accidentally, repeat the same procedure.

#### **4.1.1 Control of the hob burners**

The knob has 3 positions: Off (0), max (big flame symbol) and min (small flame symbol). After you ignite the burner in max. position; you can adjust the flame length between max. and min. positions. Do not operate the burners when the knob position is between max. and off positions.

After the ignition, check the flames visually. If you see yellow tip, lifted or unstable flames; turn the gas flow off, and check the assembly of burner caps and crowns. Also, make sure that no liquid has flown into the burner cups. If the burner flames go out accidentally, turn the burners off, ventilate the kitchen with fresh air, and do not attempt re-ignition for 90 sec.

When turning the hob off, turn the knob in the clockwise direction so that the knob shows "0" position.

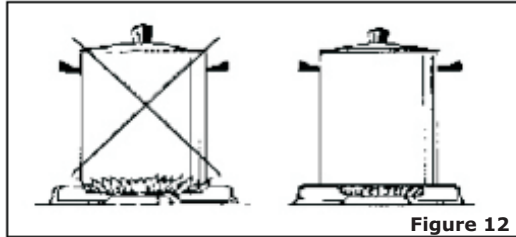
Your hob has burners of different diameters. The most economic way of using gas is to choose the correct size gas burners for your cooking pan size and to bring the flame to minimum position once the boiling point is reached. It is recommended to always cover your cooking pan.

In order to obtain maximum performance from the main burners, use pots with the following flat bottom diameters. Using smaller pots than the minimum dimensions stated below will cause energy loss.

## 4. Part : USE OF YOUR OVEN

Rapid Burner: 22-26cm  
Medium Burner: 14-22cm  
Auxiliary Burner: 12-18cm

Make sure that the tips of the flames do not spread out of the outer circumference of the pan, as this may also harm the plastic accessories around the pan (handles etc.).



When the burners are not in use for prolonged periods, always turn the main gas control valve off..

### **WARNING:**

Use only flat pans and with a sufficiently thick base

- Ensure that the base of the pan is dry before placing it on the burners.
- The temperature of accessible parts may be high when the appliance is operating. So it is imperative to keep children and animals out of the reach of the burners during and after cooking.
- After use, the hob remains very hot for a prolonged period of time, do not touch it and do not place any object on top of the hob.
- Never place knives, forks, spoons and lids on the hob as they will get hot and could cause serious burns.

### **4.1.2 Control of the Oven Burner**

After you ignite the oven burner as explained before, you can adjust the temperature inside the oven as you require, using the numbers on the control panel or knob ring: Bigger numbers mean higher temperatures, while smaller numbers mean lower temperatures. If your oven is equipped with an oven thermostat; refer to the temperature table below for the temperature references of those numbers. Do not operate the appliance between "Off" position and first temperature marker in the counter-clockwise direction. Always use the oven between max. and min. numbers on the serigraphy. When turning the oven off, turn the knob in the clockwise direction so that the knob shows "0" position.

## 4. Part : USE OF YOUR OVEN

### Preheating

When you need to preheat the oven, we recommend you do so for 10 minutes. For recipes needing high temperatures, e.g. bread, pastries, scones, soufflés etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals always preheat the oven first.

### Cooking

- Ensure that food is placed centrally on the shelf and there is sufficient room around the baking tray/dish to allow for maximum circulation.
- Stand dishes on a suitably sized baking tray on the shelf to prevent spillage onto the oven base and to help reduce cleaning.
- The material and finish of the baking tray and dishes used affect base browning. Enamel- ware, dark, heavy or non-stick utensils increase base browning. Shiny aluminum or polished steel trays reflect the heat away and give less base browning.
- When cooking more than one dish in the oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results.
- If you are cooking more than one tray of similar items, for example cakes or biscuits, swap the trays during cooking or you can remove the top tray when the food is cooked and move the lower tray to the higher shelf to finish cooking.
- Do not place baking trays directly on the oven base as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position.

### 60x60

POSITION	TEMPERATURE
MAX.	290°C
7	240°C
•	230°C
5	200°C
•	190°C
3	180°C
•	170°C
1	150°C
MIN.	145°C

## 4. Part : USE OF YOUR OVEN

### 4.1.3 Control of the grill burner

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

Right after you ignite the burner, place the grill heat shield under the control panel. After that, lift the oven door up slowly until it stops at the semi-open (30 °) position and touches the heat shield.

#### Assembling the grill heat shield

Hold the heat shield as the warnings face upwards. There are two small slots on the right and left side of the rear edge of the shield, as shown in the below figure.

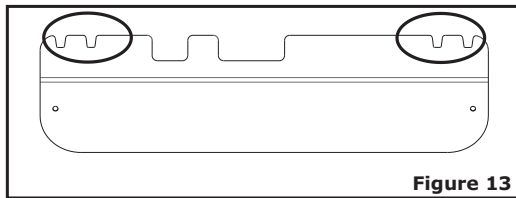


Figure 13

There are two screw equipped with bushes under the oven control panel. Align the bushes with the assembly slots so that the shield is stuck between the control panel and the bush. Push the shield towards the appliance until it is firmly in its place.

#### Cooking

- The grill burner cannot be modulated between max. and min. positions and creates a source of heat at a constant rating. When turning the grill burner off, turn the knob in the clockwise direction so that the knob shows "0" position.
- Place the chrome grid on the topmost shelves; 5<sup>th</sup> or 6<sup>th</sup>; provided that the food does not touch the grill burner.
- Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. The food should be turned over during cooking as required.
- Food should be thoroughly dried before grilling to minimize splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- Foods should be placed on the center of the grid to allow maximum circulation of air.
- Never cover the grill pan or grid with foil as this can lead to grill fires.

## 4. Part : USE OF YOUR OVEN

- If your appliance has a grill pan and handle set as an accessory, refer to accessories section for its usage.

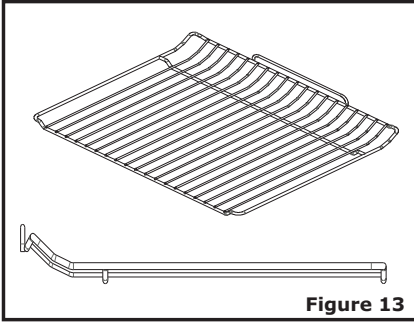
**WARNING!: Ensure that the grill is turned off before closing the door.**

### 4.2 Accessories used in oven

- The oven already supplied with accessories. You can also use accessories you purchase from the market, but they must be heat and flame resistant. You can also use glass dishes, cake molds, special oven trays that are appropriate for use in oven. Pay attention to the using instructions by the manufacturer of those accessories.
- In case small size dishes are used, place the dish onto the chrome grid, as it will completely be on the middle part of the grid.
- If the food that will be cooked does not cover the oven tray completely, if the food is taken from the deep freezer or the tray is being used for collection of food's juices that flow during grilling, the form changes can be observed in tray because of the high heat that occur during cooking or roasting. The tray will return to its old form only when the tray cooled after cooking. This is a normal physical event that occurs during heat transfer.
- Do not leave this tray or dish in cold environment right away after cooking in glass tray or dish. Do not put onto cold and wet surfaces. Place on a dry kitchen cloth or dish cross, ensure it to cools slowly. Otherwise the glass tray or dish may be broken.
- If you will grill in your oven; we recommend you to use the grill that was given in tray together with product (If your product includes this material). If you will use the big wire grill; put a tray onto one of the lower shelves for oils to be collected. Also put some water into it for ease of cleaning.
- As explained in the corresponding clauses, never attempt to use the gas operated grill grill burner without the grill protection lid. If your oven has a gas operated grill burner, but the grill protection lid is missing, or if the lid is damaged and cannot be used, request a spare lid from the nearest service.

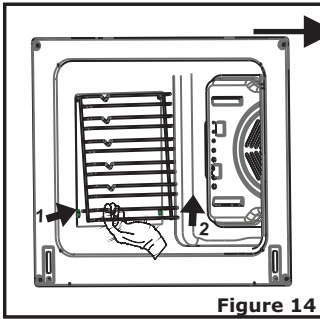
## 4. Part : USE OF YOUR OVEN

### Pan anti-tilting wire



- To locate grid correctly in the cavity, put it to any rack and push the grid up to the end.
- The pan anti-tilting wire must be placed inside of the cavity.

### Removal of wire shelf



Pull the wire shelf as shown in the picture. After releasing it from clips, lift it up.

## **5. Part : CLEANING AND MAINTENANCE**

### **5.1 Cleaning**

Be sure that all control switches are off and your appliance cooled before cleaning your oven. Plug off the appliance. Check whether they are appropriate and recommended by the manufacturer before using the cleaning materials on your oven. As they may damage the surfaces, do not use caustic creams, abrasive cleaning powders, thick wire wool or hard tools. In case the liquids that overflow around your oven burn, the enameled parts may be damaged. Immediately clean the overflowed liquids.

#### **Cleaning of Inside of Your Oven**

Surely plug off the oven before starting cleaning. The inside of enameled oven is cleaned in the best way when the oven is warm. Wipe the oven with a soft cloth that had been soaked in soapy water after each use. Later wipe it with a wet cloth once more and then dry it. It may be required to use a liquid cleaning material from time to time and make a complete cleaning. Do not clean with dry/powder cleaners or steam cleaners.

#### **Cleaning of Your Oven Cover**

In order to be able to clean the cover of your oven from inside and outside, use a glass cleaner. Then rinse, dry it with a dry cloth.

#### **Cleaning of Gas Cooker - Hob Part**

- Lift up the saucepan supports, caps and crowns of hob burners.
- Wipe and clean the back panel with a soapy cloth.
- Wash the caps and crowns of hob burners and rinse them. Do not leave them wet, immediately dry them with paper cloth.
- After cleaning, make sure that you re-assemble the parts correctly.
- Do not clean any part of the hob with metal sponge. It causes the surface be scratched.
- The pan support top surfaces may be scratched in time due to usage. These parts will not get rusted and it is not a production fault.
- During cleaning of the hob plate, make sure that no water flows inside the burner cups, as this may block the injectors.

## 5. Part : CLEANING AND MAINTENANCE

### **Burner Caps:**

Periodically, enameled pan support, enameled covers, burner heads must be washed with soapy warm water rinsed and dried. After drying them thoroughly, replace them correctly.

### **Enamelled Parts:**

In order to keep them a new, it is necessary to clean them frequently with mild warm soapy water and then dry with cloth. Do not wash them while hot and never use abrasive powders or abrasive cleaning materials. Do not leave vinegar, coffee, milk, salt, water, lemon, or tomato juice to remain in contact with enameled parts for long periods of time.

### **Stainless Steel:**

Stainless steel parts must be cleaned frequently with mildly warm soapy water and a soft sponge and then dry with a soft cloth. Do not use abrasive powders or abrasive cleaning materials. Do not leave vinegar, coffee, milk, salt, water, lemon or tomato juice to remain in contact with stainless steel parts long periods of time.

## 5.2 Maintenance

### **Change of Oven Lamp**

At first plug the oven off from electric supply and make sure that oven is cool. Remove the bulb after removing the cover in front of lamp. Assemble the new bulb resistant to 300°C to the place of the bulb that you removed (230 V, 25 Watt, Type E14). Place the lamp protective glass. Your oven will be ready for use after this process.

### **Other Controls**

Periodically check the gas connection pipe. Even if any simple abnormality is felt, inform the technical service to have it changed. We recommend the gas connection parts to be changed once a year. If any abnormality is felt while operating the control knobs of cooker and oven, contact to the authorized service.



## 6. Part : SERVICE AND TRANSPORT

### 6.1 Basic troubleshooting before contacting service

#### **If the oven does not operate :**

- The oven may be plugged off, there has been a black out.

#### **If the oven does not heat :**

- The heat may be not adjusted with oven's heater control switch.

#### **If the interior lighting lamp does not light :**

- The electricity must be controlled. It must be controlled whether the lamps are defective. If they are defective, you can change them as following the guide.

#### **Cooking (If lower-upper part does not cook equally):**

- Check the shelf locations, cooking period and heat values according to the manual.

#### **The hob burners do not operate correctly :**

- Check if the burner parts are correctly assembled(especially after cleaning).
- The gas supply pressure may be too low/high. For appliances working with bottled LPG, the LPG cylinder may be depleted.

**Except these, if you still have any problem with your product, please call to the Authorized Service.**

### 6.2 Information related to transport

**If you need any transport;** keep the original case of product and carry it with its original case when needed to be carried. Follow the transport signs on case. Tape the cooker on upper parts, caps and crowns and pan supports to the cooking panels. Place a paper between the upper cover and cooking panel, cover the upper cover, then tape it to the side surfaces of oven. Tape cardboard or paper onto the front cover on interior glass of oven as it will be suitable to the trays, for the wire grill and trays in your oven not to damage to the oven's cover during transport. Also tape the oven's covers to the side walls.

**If it does not have the original case;** prepare a carriage box so that the appliance, especially external surfaces (glass and painted surfaces) of oven is protected against external forces.

## INJECTOR TABLE

<b>Category: II2H3B/P NZ Class: 1</b>	LPG G30 28-30 mbar	LPG G31 28-30/37 mbar	NG G20 20 mbar	NG G25 25 mbar
<b>LARGE BURNER</b>				
INJECTOR (%mm)	85	85	115	125
NOMINAL RATING (KW)	2,9	2,9	3	3
CONSUMPTION IN 1h	210.9 gr/h	207,1 gr/h	285.7 lt/h	332.2 lt/h
<b>MEDIUM BURNER</b>				
INJECTOR (%mm)	65	65	97	94
NOMINAL RATING (KW)	1,7	1,7	1,75	1,75
CONSUMPTION IN 1h	123,6 gr/h	121,4 gr/h	166.7 lt/h	193.8 lt/h
<b>SMALL BURNER</b>				
INJECTOR (%mm)	50	50	72	72
NOMINAL RATING (KW)	0,95	0,95	1	1
CONSUMPTION IN 1h	69.1 gr/h	67,9 gr/h	95.2 lt/h	110.7 lt/h
<b>OVEN BURNER</b>				
INJECTOR (%mm)	76	76	120	120
NOMINAL RATING (KW)	2,7	2,7	2,6	2,6
CONSUMPTION IN 1h	196,3 gr/h	192,9 gr/h	247.6 lt/h	287,9 lt/h
<b>GRILL BURNER</b>				
INJECTOR (%mm)	68	68	110	110
NOMINAL RATING (KW)	2,1	2,1	2	2
CONSUMPTION IN 1h	152,3 gr/h	150 gr/h	190.5 lt/h	221.5 lt/h

**AWARD APPLIANCES**

**Adres:** 388-390 Blenheim Road PO BOX 6269 Upper Riccarton,  
Christchurch, New Zealand

**Tel:** 64 (0) 3 3480556 **Fax:** 64 (0) 3 3480687