



**AGE152/2 CT**

**OPERATING AND INSTALLATION  
INSTRUCTIONS OF  
FREESTANDING MIXED COOKER**

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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.

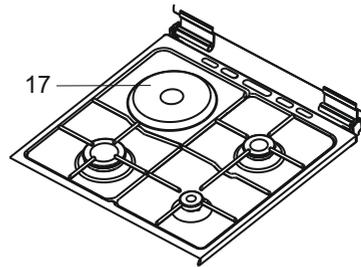
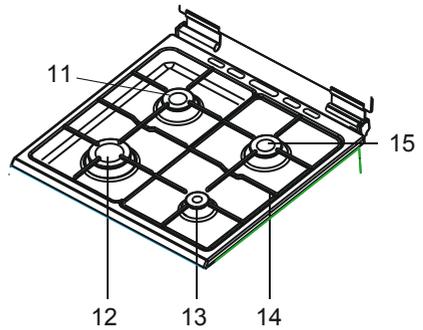
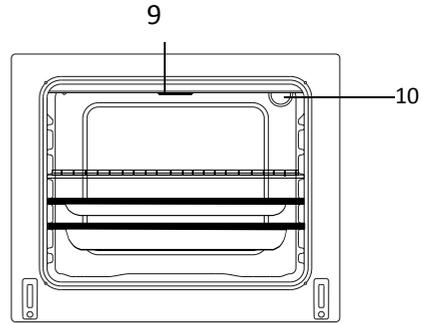
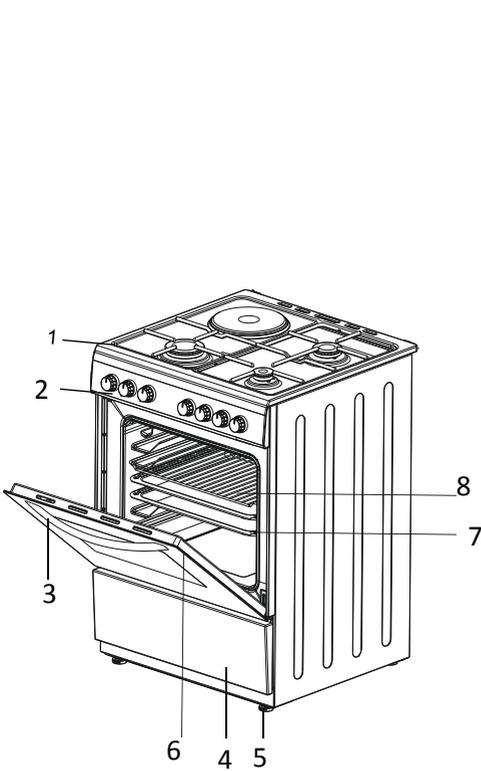


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# 1. BRIEF PRESENTATION OF PRODUCT



MODEL	DEPTH (cm)	WIDTH (cm)	HEIGHT (cm)
YK 66	60	60	85/90

## List of Components:

- 1- Cooktop
- 2- Control Panel
- 3- Oven Door Handle
- 4- Drawer Cover
- 5- Adjustable Feet
- 6- Oven Door
- 7- Oven Tray
- 8- Wire Grid

- 9- Grill
- 10- Oven Lamp
- 11- Semi-Rapid Burner
- 12- Rapid Burner
- 13- Auxillary Burner
- 14- Pan Support
- 15- Semi-Rapid Burner
- 16- Hot Plate

## 2. WARNINGS

READ THESE INSTRUCTIONS CAREFULLY AND COMPLETELY BEFORE USING YOUR APPLIANCE, AND KEEP IT IN A CONVENIENT PLACE FOR REFERENCE WHEN NECESSARY.

THIS MANUAL IS PREPARED FOR MORE THAN ONE MODEL IN COMMON. YOUR APPLIANCE MAY NOT HAVE SOME OF THE FEATURES THAT ARE EXPLAINED IN THIS MANUAL. PAY ATTENTION TO THE EXPRESSIONS THAT HAVE FIGURES, WHILE YOU ARE READING THE OPERATING MANUAL.

### General Safety Warnings

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.

## 2. WARNINGS

- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
  
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- **WARNING:** In order to prevent tipping of the appliance, the stabilizing brackets must be installed. (For detail information please read the anti-tilting kit set guide.)
- During use, the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- During use, handles held for short periods in normal use can get hot.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass and other surface since they can scratch the surface, which may result in shattering of the glass or damage to the surface.
- Do not use steam cleaners for cleaning the appliance.

- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **CAUTION:** Accessible parts may be hot when the cooking or grilling is in use. Young children should be kept away.

- Your appliance is produced in accordance with all applicable local and international standards and regulations.
- Maintenance and repair work must be made only by authorized service technicians. Installation and repair work that is carried out by unauthorized technicians may endanger you. It is dangerous to alter or modify the specifications of the appliance in any way.
- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure or electricity voltage and frequency) and the requirements of the appliance are compatible. The requirements for this appliance are stated on the label.
- **CAUTION:** This appliance is designed only for cooking food and is intended for indoor domestic household use only and should not be used for any other purpose or in any other application, such as for non-domestic use or in a commercial environment or room heating.
- Do not try to lift or move the appliance by pulling the door handle.
- This appliance is not connected to a combustion products 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 after 15 s the burner has not lit, stop operating the device and open the compartment door and/or wait at least 1 min before attempting a further ignition of the burner.
- These instructions are only valid if the country symbol appears on the appliance. If the symbol does not appear on the appliance, it is necessary to refer to the technical instructions which will provide the necessary instructions concerning modification of the appliance to the conditions of use of the country.
- All possible security measures have been taken to ensure your safety. Since the glass may break, you should be careful while cleaning to avoid scratching. Avoid hitting or knocking on the glass with accessories.
- Ensure that the supply cord is not wedged during the installation. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to prevent a hazard.
- While the oven door is open, do not let children climb on the door or sit on it.

### **Installation Warnings**

- Do not operate the appliance before it is fully installed.
- 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 people.
- 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 a qualified service agent immediately. As the materials used for packaging (nylon, staplers, styrofoam...etc) may cause harmful effects to children, they should be collected and removed immediately.
- Protect your appliance against atmospheric effects. Do not expose it to effects such as sun, rain, snow etc.
- The surrounding materials of the appliance (cabinet) must be able to withstand a temperature of min 100°C.

## 2. WARNINGS

### During usage

- When you first run your oven a certain smell will emanate from the insulation materials and the heater elements. For this reason, before using your oven, run it empty at maximum temperature for 45 minutes. At the same time you need to properly ventilate the environment in which the product is installed.
- During usage, the outer and inner surfaces of the oven get hot. While opening the oven door, step back to avoid the hot steam coming out of the oven. There may be a risk of burns.
- Do not put flammable or combustible materials, in or near the appliance when it is operating.
- Always use oven gloves to remove and replace food in the oven.
- Do not leave the cooker while cooking with solid or liquid oils. They may catch fire on condition of extreme heating. Never pour water on to 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.
- Always position pans over the centre of the cooking zone, and turn the handles to a safe position so they cannot be knocked or grabbed.
- 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 valve off.
- Make sure the appliance control knobs are always in the "0" (stop) position when it is not used.
- The trays incline when pulled out. Be careful not to let hot liquid spill over.
- CAUTION: The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use, keep natural ventilation holes open or install a mechanical 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.
- 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.

- When the door or drawer of the 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 drawer. This includes cookware with plastic accessories (e.g. handles).
- Do not hang towels, dishcloths or clothes from the appliance or its handles.

### During cleaning and maintenance

- Always turn the appliance off before operations such as cleaning or maintenance. You can do it after plugging the appliance off or turning the main switches off.
- Do not remove the control knobs to clean the control panel.

**TO MAINTAIN THE EFFICIENCY AND SAFETY OF YOUR APPLIANCE, WE RECOMMEND YOU ALWAYS USE ORIGINAL SPARE PARTS AND TO CALL ONLY OUR AUTHORIZED SERVICE AGENTS IN CASE OF NEED.**

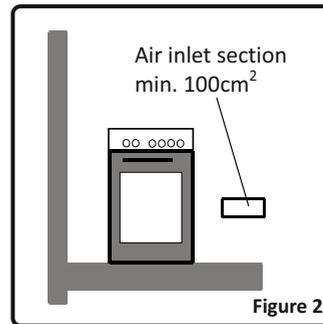
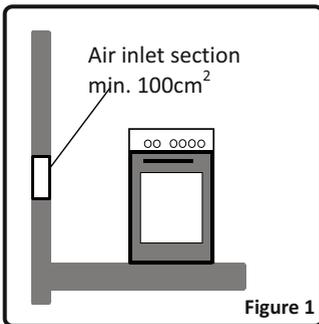
### 3. INSTALLATION AND PREPARATIONS FOR USE

This modern, functional and practical cooker, 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 installation of your product**

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

- Your product must be set up and used in a place where it will always have ventilation.
- 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.

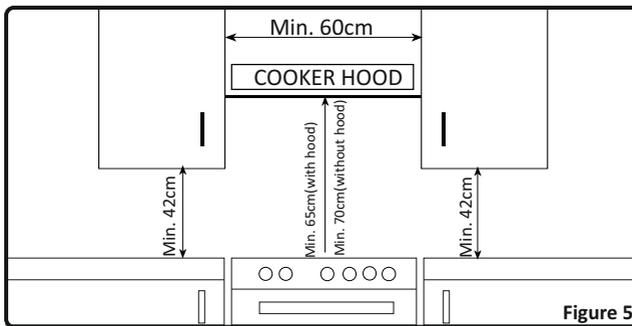
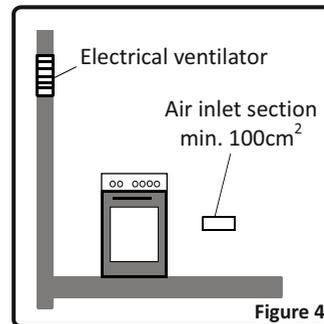
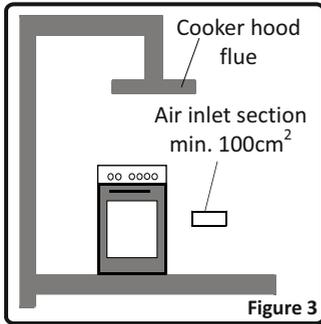


- These air holes must have at least the effective cross section of  $100\text{cm}^2$  for fresh air circulation (One or more air holes can be opened.). This hole (or holes) must be opened so that they are not blocked. Preferably they must be placed close to the bottom and at opposite side of the smokes 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 bedroom or a dangerous place. In this case this “next room” must also be ventilated as required.

#### Emptying of the Burned Gases from Environment

The cooking appliances that operate with gas, throw the burned gas wastes out directly to the outside or through the cooker hoods that are connected to the a chimney that opens directly to the outside. If it seems not possible to install a cooker hood, it is required to set an electric fan on the window or wall that has access to fresh air. This electric fan must have the capacity to change the air of the kitchen environment 4-5 times of its own volume of air per hour.

### 3. INSTALLATION AND PREPARATIONS FOR USE



#### 3.2 Installation of product

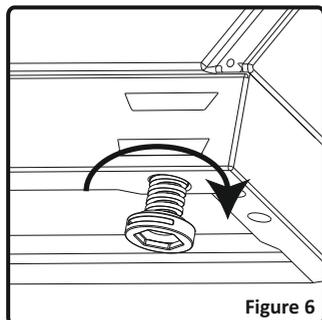
There are some factors that must be paid attention to while installing your product. Surely be very careful to while installing your product. Pay attention to our below instructions in order to be able to prevent any problems and/or dangerous situations that may occur later.

- 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.
- 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 product for air circulation.
- The furniture close to product must be manufactured resistant to temperatures up to 80°C.
- If the kitchen furniture are higher than the cooktop, it must be at least 10cm away from the cooker's side.

The minimum heights from the pan support and wall cupboards to cooker hoods with fan over the product, are shown in figure 5. Thus, the cooker hood must be at minimum 65cm height from the pan support. If there is no cooker hood, this height must not be less than 70cm.

## 3. INSTALLATION AND PREPARATIONS FOR USE

### 3.3 Adjustment of feet



Your product stands on 4 adjustable feet. When the product is placed where to be used, check if the product 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

#### Assembly of gas supply and leakage check

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 or not stable in your area, it may be required to assemble an available pressure regulator on the gas inlet. It is certainly required to contact to the authorized service to make these adjustments.

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

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 safety.

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. It 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.

As gas is turned on, all connection parts and hose must be checked with soapy 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 to be used.

#### The points that must be checked during fixed gas connection assembly

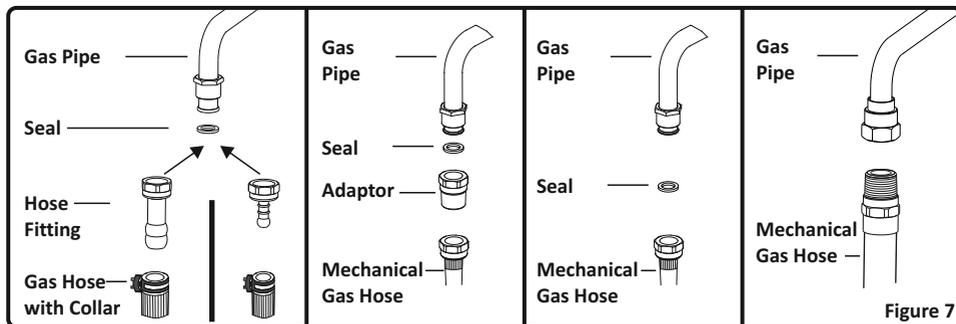
To assemble a fixed gas connection (gas connection made by threads, e.g. a nut), there are different methods used in different countries. The most common parts are already supplied with your appliance. Any other part can be supplied as spare part.

During connections always keep the nut on the gas manifold fixed, while rotating the counter-part. Use spanners of appropriate size for safe connection. For all surfaces between different components,

### 3. INSTALLATION AND PREPARATIONS FOR USE

always use the seals provided in the gas conversion kit. The seals used during connection should also be approved to be used in gas connections. Do not use plumbing seals for gas connections.

Remember that this appliance is ready to be connected to gas supply in the country for which it has been produced. The main country of destination is marked on the rear cover of the appliance. If you need to use it in another country, any of the connections in the figure below can be required. In such a case, learn the appropriate connection parts and obtain those parts to perform a safe connection.



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 or lighter for control of gas leakage.**

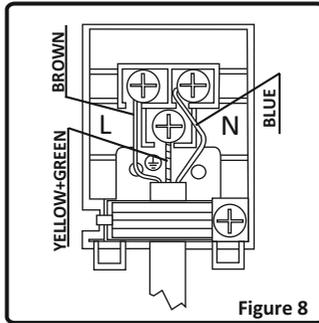
#### 3.5 Electric connection and safety

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

- 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 to be installed, 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.

### 3. INSTALLATION AND PREPARATIONS FOR USE

- The appliance is adjusted for 230V 50Hz electricity. If the mains electricity is different contact your authorized service.



- The supply cord should be kept away from hot parts of appliance. Otherwise, the cord may be damaged, causing short circuit.
- The manufacturer 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.

#### 3.6 Gas conversion

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

Your appliance is adjusted to be operated with LPG/NG 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:

##### Changing injectors:

###### **Hob Burners:**

- Cut off the main gas supply and unplug from the electric mains.
- Remove the burner cap and the adapter(Figure 9).
- Unscrew the injectors. For this, use a 7mm spanner(Figure 10).
- Replace the injector with the ones from the gas conversion kit, 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 gas conversion kit).

### 3. INSTALLATION AND PREPARATIONS FOR USE

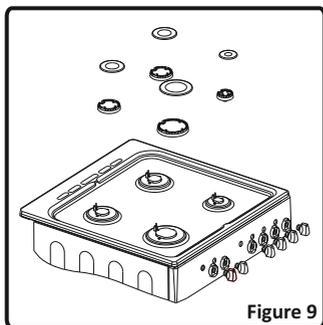


Figure 9

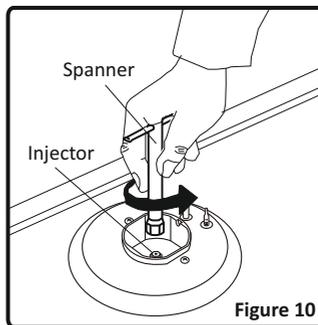


Figure 10

#### 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 flame failure device, the screw is located on the side of the valve spindle (Figure 14). For valves without flame failure device, the screw is located inside the valve spindle (Figure 15). For easier reduced flame adjustment, it is advised to remove the control panel (and microswitch, if present) during adjustment.

To determine the minimum position, ignite the burners and leave them on in minimum position. Remove the with the help of a small screwdriver fasten or loosen the bypass screw around 90 angular 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.

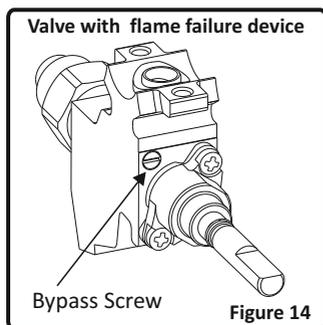


Figure 14

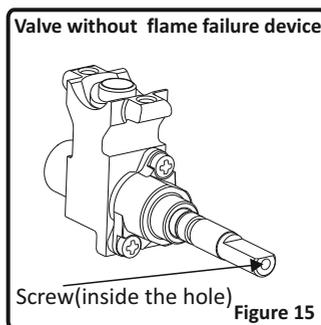


Figure 15

The position the bypass screw must be loosened for conversion from LPG to NG. For conversion from NG to LPG, the same screw must be fastened. Make sure that the appliance is unplugged from the electric mains and the gas supply is open.

#### **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. USE OF YOUR PRODUCT

### 4.1 Use of hob

#### Ignition of the burners

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

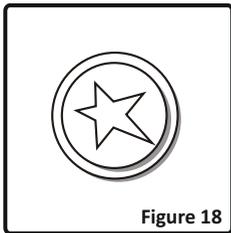
- **Manual Ignition of the Hob Burners**

If your appliance is not equipped with any ignition aid or in case there is a failure in the electric 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 maximum 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.

- **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 maximum position and with your other hand, press the ignition button (Figure 18) 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 maximum 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 pressing the knob until you see a stable flame on the burner.

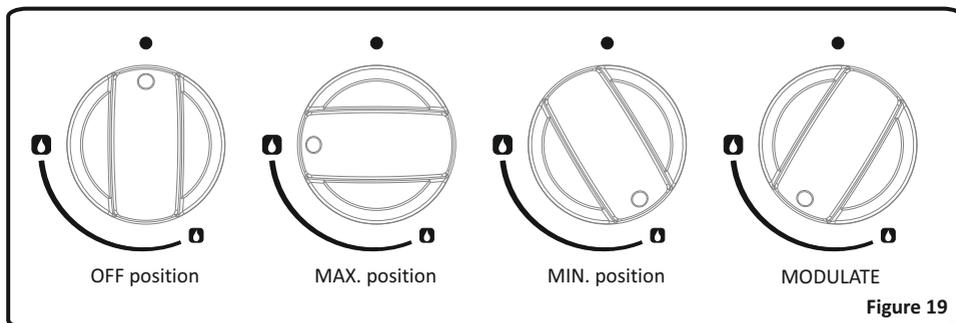
#### Flame safety device:

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

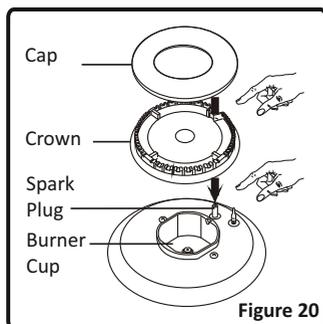
Hobs equipped with flame failure device provide security in case of accidentally extinguished flame. If such a case occurs, the device will block the burners gas lines and will avoid any accumulation of unburned gas. Wait 90 seconds before re-igniting an extinguished gas burner.

## 4. USE OF YOUR PRODUCT

### 4.1.1 Control of the hob burners



The knob has 3 positions: Off (0), maximum (big flame symbol) and minimum (small flame symbol). After you ignite the burner in maximum position; you can adjust the flame length between maximum and min. positions. Do not operate the burners when the knob position is between maximum 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 (Figure 20). Also, make sure that no liquid has flown into the burner cups. If the burner flame goes out accidentally, turn the burner 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 or the marker on the knob points upwards.

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.

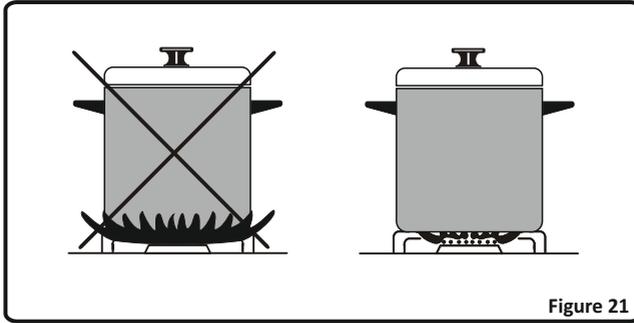
Rapid / Wok Burner: 22-26cm

Semi-rapid Burner: 14-22cm

Auxiliary Burner: 12-18cm

## 4. USE OF YOUR PRODUCT

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:

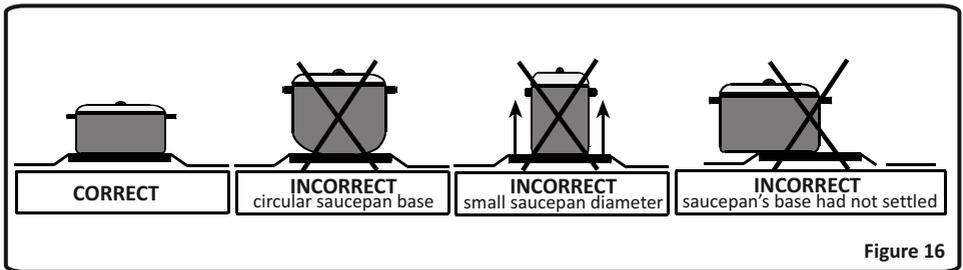
- Use only flat pans and with a sufficiently thick base.
- Ensure that the base of the pan is dry before placing it on the burners.
- The temperature of accessible parts may be high when the appliance is operating. So it is imperative to keep children and animals out of the reach of the burners during 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. USE OF YOUR PRODUCT

### **Warning:**

When the operating for the first time or whenever the hotplate has not been used for a prolonged time it is necessary to eliminate any humidity which may have accumulated around the electrical elements of the plate by operating the hotplate on its lowest setting for about 20 minutes.

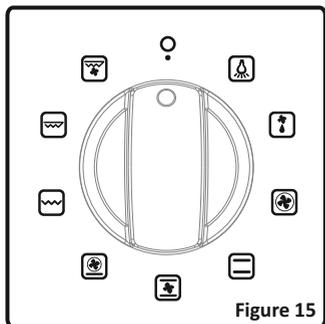
- Use only flat pans and with a sufficiently thick base.
- Never use a pan with a smaller diameter than of the hotplate.
- Ensure that the base of the pan is dry before placing it on the hotplate. While the hotplate is in operation, it is important to ensure that the pan is centered correctly above the hotplate.



- Never operate the hob without pans on the hotplate.
- The temperature of accessible parts maybe high when the appliance is operating. So it is imperative to keep children and animals out of the reach of the hotplate during and after the operation.
- If you note a crack on the hotplate it must be immediately switched off and replaced.

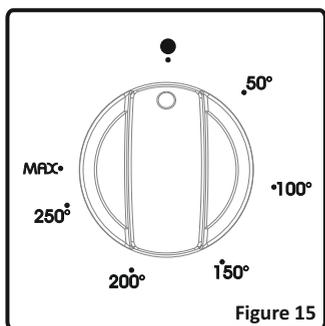
## 4. USE OF YOUR PRODUCT

### 4.1.2 Control of the Oven



- Select the function using the oven function control knob. The oven light (if available) will come on. The details of the oven functions
- Select the temperature using the temperature control knob. The oven temperature indicator light, above the temperature knob on the control panel, will glow until the oven has reached the set temperature, and then it will go out.
- When you have finished cooking, turn the function and temperature control knobs to the off O position.

**Note:** the oven cooling fan comes on automatically at different stages of the cooking cycle. It blows out warm air above the door. When the oven is turned off, the cooling fan may stay on until the oven cools down.



### Oven Functions

\* The functions of your oven may be different due to the model of your product.

	<b>Oven Lamp</b>
Only the oven light will be turned on and it remains on in all the cooking functions.	
	<b>Defrost Function</b>
The oven's warning lights will be turned on, the fan starts operating.	
To use the defrost function, take your frozen food and place it in the oven on a shelf placed in the third slot from the bottom. It is recommended that you can place an oven tray under the defrosting food, to catch the water accumulated due to melting ice. This function will not cook or bake your food, it will only help to defrost it.	

## 4. USE OF YOUR PRODUCT



### Turbo Function

The oven's thermostat and warning lights will be turned on, the ring heating element and fan will start operating.

The turbo function evenly disperse the heat in the oven. All foods on all racks will be cooked evenly. It is recommended to pre-heat the oven about 10 minutes.



### Static Cooking Function

The oven's thermostat and warning lights will be turned on, the lower and upper heating elements will start operating.

The static cooking function emits heat, ensuring even cooking of the lower and upper food. This is ideal for making pastries, cakes, baked pasta, lasagne and pizza. Preheating the oven for 10 minutes is recommended and it is best to cook on only one shelf at a time in this function.



### Fan Function

The oven's thermostat and warning lights will be turned on, the upper and lower heating elements and fan will start operating.

This function is very good for obtaining results in baking pastry. Cooking is carried out by the lower and upper heating element within the oven and by the fan providing air circulation, which will give a slight grill effect to the food. It is recommended to pre-heat the oven about 10 minutes.



### Pizza Function

The oven's thermostat and warning lights will be turned on, the ring and lower heating elements and fan will start operating.

Fan and lower heating function is ideal for baking food, such as pizza, equally in a short time. While the fan evenly disperses the heat of the oven, the lower heating element ensures the baking of food dough.



### Grilling Function

The oven's thermostat and warning lights will be turned on, the grill heating element will start operating.

The function is used for grilling and toasting foods, use the upper shelves of oven. Lightly brush the wire grid with oil to stop foods sticking and place foods in the center of the grid. Always place a tray beneath to catch any drips of oil or fat. It is recommended to pre-heat the oven about 10 minutes.

**Warning:** When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.

## 4. USE OF YOUR PRODUCT



### Faster Grilling Function

The oven's thermostat and warning lights will be turned on, the grill and upper heating elements will start operating.

The function is used for faster grilling and for covering a larger surface area, such as grilling meats, use the upper shelves of oven. Lightly brush the wire grid with oil to stop foods sticking and place foods in the center of the grid. Always place a tray beneath to catch any drips of oil or fat. It is recommended to pre-heat the oven about 10 minutes.

**Warning:** When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.



### Grill and Fan Function

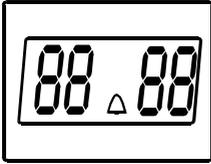
The oven's thermostat and warning lights will be turned on, the grill heating element and fan will start operating.

The function is ideal for thicker foods when grilling, use the upper shelves of oven. Lightly brush the wire grid with oil to stop foods sticking and place foods in the center of the grid. Always place a tray beneath to catch any drips of oil or fat.

**Warning:** When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.

## 4. USE OF YOUR PRODUCT

### Use of digital minute minder

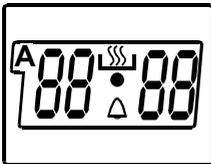


Simultaneously press (+) and (-) buttons of digital minute minder. The display will start flashing, and then you can set the time setting by using (+) and (-) buttons. When you press (+) or (-) buttons after setting the time (Δ) symbol is displayed, and the desiring timer set. At the end of this time period, it will make a beep sound but the oven continues working. In order to turn the oven off, you must take the switch and thermostat of the oven to closed position.

#### Sound Adjustment

While the timer shows the time of day; if the (-) button on is kept pressed for 1-2 sec., it will give an audible signal beep. After that each time the (-) button is pressed, it will give three different types of signal beep. Do not press any further buttons and it will save the last selected signal type.

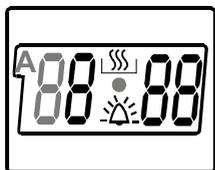
### Use of digital timer



#### Time Adjustment:

The time must be adjusted before starting to use the oven. Following the power supply to the oven, the symbol (A) and the three "0" on the screen will begin to flash. Press the (+) and (-) keys simultaneously. The symbol (A) will appear on the screen. Also, the dot in the middle of the screen will begin to flash. Using the (+) and (-) buttons, adjust the day's time while this dot is flashing. After the adjustment, it should be expected that the dot will be lit continuously.

Following the power supply to the oven, when the symbol (A) and the three "0" on the screen begin to flash, the oven can not be operated using the control buttons. When the (+) and (-) buttons are pressed simultaneously for time adjustment, the (A) symbol will appear on the screen. When this symbol appears on the screen, you can manually operate the oven part. As the adjusted time will be reset in the event of a power failure, time adjustment operation will have to be performed again.



**Audible Warning Time Adjustment:**

The time must be adjusted before starting to use the oven. Following the power supply to the oven, the symbol (A) and the three “0” on the screen will begin to flash. Press the (+) and (-) keys simultaneously.

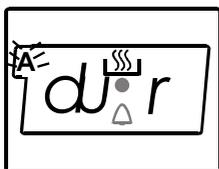
The symbol  will appear on the screen. Also, the dot in the middle of the screen will begin to flash. Using the (+) and (-) keys, adjust the day’s time while this dot is flashing. After the adjustment, it should be expected that the dot will be lit continuously. This function can be used to receive audible warning at the completion of the adjusted time period.

Press the MODE key in the middle. The  $\Delta$  symbol will flash on the screen. Also three “0”s will appear. Adjust the desired time period for the warning by using (+) and (-) keys while the  $\Delta$  symbol is flashing. Some time after the completion of the adjustment, the  $\Delta$  symbol will begin to light continuously. When the  $\Delta$  symbol begins to light continuously, the audible warning time adjustment is done.

***The audible warning time can be set to a time between the time range of 0 and 23.59.***

When the set time is up, the timer gives an audible warning and the  $\Delta$  symbol begins to flash on the screen. Pressing any key will stop the audible warning and the  $\Delta$  symbol disappears on the screen.

***Audible Warning time adjustment is for warning purposes only. The oven will not be activated at this function.***



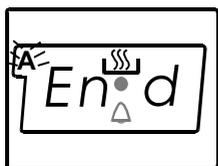
**Semi - Automatic Time Adjustment According to Cooking Period:**

This function is used to cook in the desired time range. The foods to be cooked are put into the oven. The oven is adjusted to the desired cooking function. The oven thermostat is adjusted to the desired degree depending on the dish to be cooked. Keep pressing on the MODE button until you see “stop” on the timer screen. When you see “stop” on the timer screen, the symbol (A) will begin to flash. Adjusted the cooking period for the food you wish to cook, by

using the (+) and (-) buttons while the timer is in his position. Some time after the adjustment operation is completed, the day's time wil appear on the screen and the symbols (A) and  will begin to continuously light on the screen. While doing this, the oven will also start to operate.

***A cooking period between the time range of 0 and 10 hours can be set.***

At the completion of the set duration, the timer wil stop the oven and give an audible warning. Also, the symbol (A) will begin to flash on the screen. After bringing the oven button and oven thermostat button to 0 position, pressing any button of the timer will end the audible warning. Also, the timer wil be brought to manual use function.



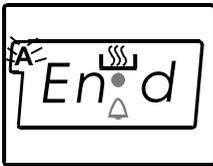
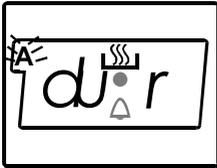
**Semi - Automatic Programming According to Finish Time:**

This function is used to cook according to desired finishing time. The food to be cooked is put into the oven. The oven is adjusted to the desired cooking function. The oven thermostat is adusted to the desired degree depending on the dish to be cooked. Keep pressing on the MODE button until you see “end” on the timer screen, the symbol (A) and the day's time will respectively begin to flash.

Adjust the finishing time for the food you wish to cook, by using the (+) and (-) keys while the timer is in this position. Some time after the adjustment operation is completed, the day's time will appear on the screen and the symbols (A) and  will begin to continuously light on the screen. While doing this, the oven will also start to operate.

***You can set a time which can be up to 10 hours after the day's time.***

At the completion of the set duration, the timer wil stop the oven and give audible warning. Also the symbol (A) will begin to flash on the screen. After bringing the oven button and oven thermostat button to 0 position, pressing any button of the timer will end the audible warning. Also, the timer wil be brought to manual use function.



### Full- Automatic Programming:

This function is used to cook after a certain period of time, within a certain duration. The food to be cooked is put into the oven. The oven is adjusted to the desired cooking function. The oven thermostat is adjusted to the desired degree depending on the dish to be cooked.

First; keep pressing on the MODE button until you see “stop” on the timer screen. When you see “stop” on the timer screen, the symbol (A) will begin to flash. Adjust the cooking period for the food you wish to cook, by using the (+) and (-) keys while timer is in this position. Some time after the adjustment operation is completed, the day’s time will appear on the screen and the symbols (A) and  will begin to continuously light on the screen.

***A cooking period between the time range of 0 and 10 hours can be set.***

Second; keep pressing on the MODE button until you see “end” on the timer screen. When you see “end” on the timer screen, the symbol (A) and the day’s time will begin to flash, with the addition of the cooking period. Adjust the finishing time for the food by using the (+) and (-) keys while the timer is in this position. Some time after the adjustment operation is completed, the day’s time will appear on the screen and the symbol (A) will begin to continuously light on the screen.

***You can set a time which can be up 23.59 hours after the time obtained by adding the cooking period the day’s time.***

The oven will start operating at the time calculated by deducting the cooking period from the set finishing time, and will stop at the set finishing time. The timer will give an audible warning and the symbol (A) will begin to flash. After bringing the oven button and oven thermostat button to 0 position, pressing any button of the timer will end the audible warning. Also, the time will be brought to manual use function.

## 4. USE OF YOUR PRODUCT

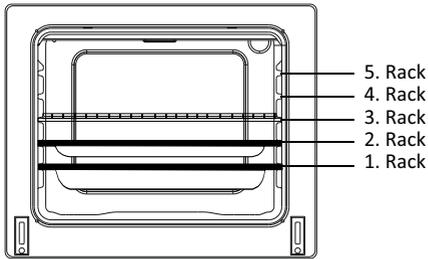
### 4.2 Accessories used in oven

- The product 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 wire grid, as it will completely be on the middle part of the grid.
- If the food to 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 the tray because of the high heat that occur during cooking or roasting. The tray will return to its old form only when the tray cool down after cooking. This is a normal physical event that occurs during heat transfer.
- Do not leave glass 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 cool slowly. Otherwise the glass tray or dish may be broken.
- If you will grill in your oven; we recommend you to use the grid that was given in tray together with product (If your product includes this material). If you will use the big wire grid; put a tray onto one of the lower shelves for fat to be collected. Also put some water into it for ease of cleaning.

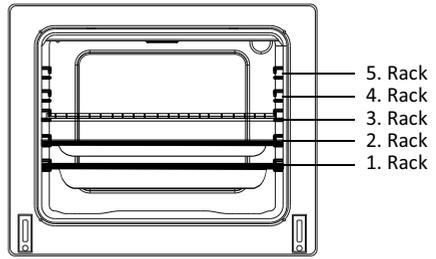
## 4. USE OF YOUR PRODUCT

### Oven Cavity

#### Rack positions for molded racks



#### Rack positions for wire racks



### Oven Accessories

\* The accessories of your oven may be different due to the model of your product.

#### Wire grid



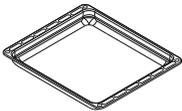
Wire grid is used to grill or to place different cookwares on it.  
To locate the wire grid correctly in the cavity, put it to any rack and push it up to the end.

#### Shallow Tray



Shallow tray is used to bake pastry such as flans etc.  
To locate the tray correctly in the cavity, put it to any rack and push it up to the end.

#### Deep Tray



Deep tray is used to cook stews.  
To locate the tray correctly in the cavity, put it to any rack and push it up to the end.

## 4. USE OF YOUR PRODUCT

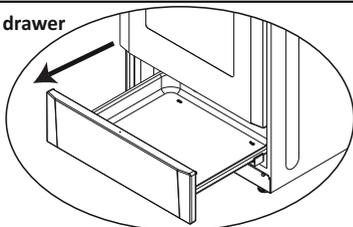
### Wire Grid for Deep Trays



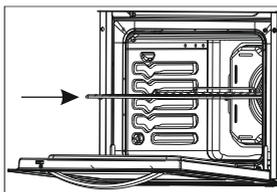
Wire grid must be placed in deep trays correctly.  
It is recommended to use this accessory when grilling steaks,  
meatballs etc.

### Drawers

Storage drawer



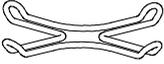
**WARNING-** Fit the grid correctly  
into any corresponding rack in the  
oven cavity and push it to the end.



## 4. USE OF YOUR PRODUCT

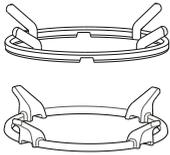
### Hob Accessories

#### Coffee Adaptor



Place coffee adaptor on the Auxiliary burner grid when small is being used to prevent the cookware from tipping over.

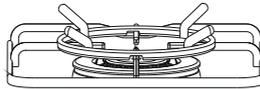
#### Wok Adaptor



Wok adaptor should be placed on the pan support of wok burner.

**WARNING:** Using wok pans without wok adaptor may cause the burner to malfunction.

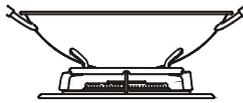
Please do not use wok adaptor with flat-bottomed saucepans. Likewise, do not use convex-bottomed saucepans without the wok adaptor.



CORRECT



INCORRECT



## 5. 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 overflow liquids.

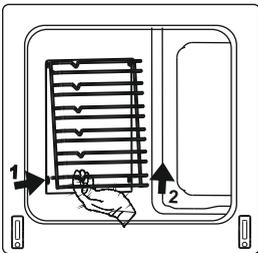
#### Cleaning of oven

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.

#### Catalytic cleaning

Catalytic cleaning involves a coating, which is applied to the oven cavity. The catalytic liners eliminates small grease residues during at high cooking at high temperatures. If grease residues after cooking, these can be eliminated with the oven empty at 250°C for one hour. There are limitations. They don't clean the whole cavity, it's dependent on where the liners are placed; the base is enamel and the door window is glass both of which still need to be cleaned using household cleaners.

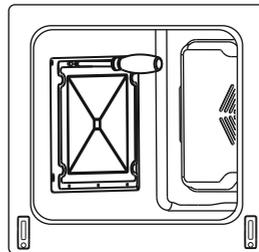
#### Removal of wire shelf



To remove the wire rack;

Pull the wire rack as shown in the picture. After releasing it from clips(1), lift it up(2).

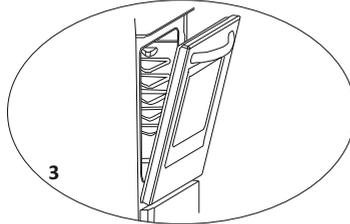
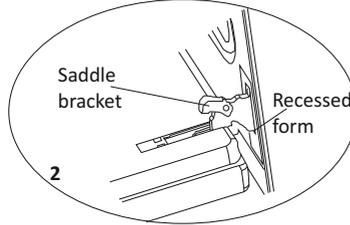
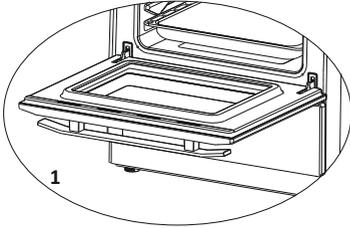
#### Removal of catalytic panel



To remove the catalytic liner;

Remove screws on the each catalytic liners.

### Removal of oven door



To remove the oven door;

- Open the oven door(1).
- Open the saddle bracket up to end position(2).
- Close the door till it almost reaches to the full closed position as shown in 3<sup>rd</sup> figure and remove the door by pulling it towards yourself.

**NOTE:** To re-assemble the door follow the opposite rules of removal.

 Please pay attention that the recessed forms should be positioned properly on the hinge counterparts as shown on 2<sup>nd</sup> figure.

### Cleaning of Gas Cooker - Hob Part

- Lift up the pan supports, caps and crowns of hob burners(Figure 16).
- 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. 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 product off from electric supply and make sure that the product is cool. Remove the bulb after removing the glass lens. 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 glass lens. Your product will be ready for use after this process.

The lamp design is specific for the use in household cooking appliances and it is not suitable for household room illumination.

### **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, contact to the authorized service.

## 6. 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 packaging. 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 grid in your oven not to damage to the oven door during transport. Also tape the oven door to the side panels.

**If you do not have the original packaging;** prepare a carriage box so that the appliance, especially external surfaces (glass and painted surfaces) of oven is protected against external threats.

## INJECTOR TABLE

<b>G30 28-30mbar 8.3 kW 604 g/h II2H3B/P NZ Classe: 1</b>	<b>NG G20- 20 mbar</b>	<b>LPG G30 28-30 mbar</b>
<b>MEDIUM BURNER</b>		
DIA. of INJECTOR (1/100mm)	97	65
NOMINAL RATING (KW)	1,75	1,75
CONSUMPTION	166,7 l/h	127,2 g/h
<b>MEDIUM BURNER</b>		
DIA. of INJECTOR (1/100mm)	97	65
NOMINAL RATING (KW)	1,75	1,75
CONSUMPTION	166,7 l/h	127,2 g/h
<b>SMALL BURNER</b>		
DIA. of INJECTOR (1/100mm)	72	50
NOMINAL RATING (KW)	1	1
CONSUMPTION	95,2 l/h	72,7 g/h
<b>WOK BURNER</b>		
DIA. of INJECTOR (1/100mm)	135	98
NOMINAL RATING (KW)	3,8	3,8
CONSUMPTION	361,9 l/h	276,3 g/h

# COOKING TABLE

DISHES / FUNCTIONS	TURBO			STATIC COOKING			FAN			GRILLING		
	Thermostat pos.(°C)	Rack pos.	Cooking period(min)	Thermostat pos.(°C)	Rack pos.	Cooking period(min)	Thermostat pos.(°C)	Rack pos.	Cooking period(min)	Thermostat pos.(°C)	Rack pos.	Cooking period(min)
Layered pastry	170-190	2-3-4	35-45	170-190	2-3	35-45	170-190	2-3	25-35			
Cake	150-170	2-3-4	30-40	170-190	2-3	30-40	150-170	2-3-4	25-35			
Cookie	150-170	2-3-4	25-35	170-190	2-3	30-40	150-170	2-3-4	25-35			
Grilled meatballs										200	5	10-15
Watery food	175-200	3	40-50	175-200	3	40-50	175-200	3	40-50	200	*	50-60
Chicken				200	2-3	45-60	200	2-3	45-60	200	4-5	15-25
Chop										200	5	15-25
Beefstake												
Two-tray cake	160-180	2-5	30-40									
Two-tray pastry	170-190	2-5	35-45									

\* Cook with roast chicken skewer

Award Appliances PO BOX 6269  
Upper Riccarton Christchurch.

52196235