

EN

User manual

Cooker

USER MANUAL

ZCG560G

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Subject to change without notice.

Safety information

Before the installation and use, read this manual carefully:

- For your own safety and the safety of your property
- For the protection of the environment
- For the correct operation of the appliance.

Always keep these instructions with the appliance also if you move or sell it.

The manufacturer is not responsible if incorrect installation or use results in damage.

Children and vulnerable people safety

- Do not let persons, children included, with reduced physical sensory, reduced mental functions or lack of experience and knowledge to use the appliance. They must have supervision or instruction for the operation of the appliance by a person who is responsible for their safety.
- Keep all packaging away from children. There is the risk of suffocation or physical injury.
- Keep children and animals away from the appliance when the door is open or the appliance is in operation. There is the risk of injury or other permanent disability.
- If the appliance has Child lock or Key lock function, use it. It prevents children and animals from accidental operation of the appliance.

General safety

- Do not change the specifications of this appliance. There is the risk of injury and damage to the appliance.
- Do not let the appliance stay unattended during operation.
- Switch off the appliance after each use.

Installation

- The adjustment conditions for this appliance are described on the label (or data plate).

- Only an approved technician can install and connect the appliance. Contact an approved service centre. This is to prevent the risks of structural damage or physical injury.
- Make sure that the appliance is not damaged because of transport. Do not connect a damaged appliance. If necessary, contact the supplier.
- Remove all packaging, stickers and layers from the appliance before first use. Do not remove the rating plate. It can invalidate the guarantee.
- Fully obey the laws, ordinances, directives and standards in force in the country where you use the appliance (safety regulations, recycling regulations, electrical or gas safety rules etc.).
- Be careful when you move the appliance. The appliance is heavy. Always use safety gloves. Do not pull the appliance by the handle.
- Make sure that the appliance is disconnected from the power supply during the installation (if applicable).
- Keep the minimum distances to the other appliances and units.
- Do not put the appliance on a base.

Gas connection

- Only an approved gas installer can install and connect the appliance. Contact an approved service centre. This is to prevent the risks of structural damage or physical injury.
- Make sure that airflow around the appliance is good. A defective air supply can cause lack of oxygen.
- Before installation, make sure that the local distribution conditions (gas type and pressure) and the adjustment of the appliance are compatible.
- Information about the gas supply is on the rating plate.

- This appliance is not connected to a combustion products evacuation device. It must be installed and connected in accordance with current installation regulations. Particular attention must be given to the relevant requirements regarding ventilation.
- The use of a gas cooking appliance cause heat and moisture in the room in which it is installed. Make sure that ventilation in the kitchen is good: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- More ventilation (for example opening of a window or increasing the level of mechanical ventilation where present) is necessary when you operate the appliance intensively for a long time .

Use

- Only use the appliance for domestic cooking tasks. Do not use the appliance for commercial and industrial use. This is to prevent physical injury to persons or prevent damage to property.
- Always monitor the appliance during operation.
- Always stay away from the appliance when you open the door while the appliance is in operation. Hot steam can release. There is a risk of burns.
- Do not use this appliance if it is in contact with water. Do not operate the appliance with wet hands.
- Do not use the appliance as a work surface or storage surface.
- The cooking surface of the appliance becomes hot during use. There is a risk of burns. Do not put metallic objects, for example cutlery or saucepans lids, on the surface, as they can become hot.
- The interior of the appliance becomes hot during use. There is a risk of burns. Use gloves when you insert or remove the accessories or pots.
- The appliance and its accessible parts become hot during use. Take care to avoid touching the heating elements. Young children must be kept away unless continuously supervised.
- Open the door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air. There is the risk of fire.
- Do not let sparks or open flames come near the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products, and/or fusible objects (made

of plastic or aluminium) in, near or on the appliance. There is a risk of explosion or fire.

- Set the cooking zones to "off" after each use.
- Do not use the cooking zones with empty cookware or without cookware
- Do not let cookware boil dry. This can cause damage to the cookware and hob surface.
- If an object or cookware falls on the hob surface, the surface can be damaged.
- Do not put hot cookware near to the control panel because the heat can cause a damage to the appliance.
- Be careful when you remove or install the accessories to prevent damage to the appliance enamel.
- Cookware made of cast iron, cast aluminium or with damaged bottoms can scratch the hob surface if you move them on the surface.
- Discoloration of the enamel has no effect on the performance of the appliance.
- To prevent damage or discoloration to the enamel:
 - do not put any objects directly on the appliance floor and do not cover it with aluminium foil;
 - do not put hot water directly into the appliance;
 - do not keep moist dishes and food in the appliance after you finish the cooking.
- Do not apply pressure on the open door.
- Do not put flammable materials in the compartment below the oven. Keep there only heat-resistant accessories (if applicable).
- Do not cover oven steam outlets. They are at the rear side of the top surface (if applicable).
- Do not put anything on the hob that is liable to melt.
- Use only stable cookware with the correct shape and diameter to prevent accidental tilting or spilling. There is a risk of burns.

Lid

- The lid protects the appliance from dust when closed and collects splashes of grease when opened. Do not use it for other functions.
- Keep the lid clean all the time.
- Always remove any spillage from the surface of the lid before you open it.
- Do not close the lid until the hob and oven are completely cold.

- Glass lids can shatter when hot. Turn off all the burners before shutting the lid.

Care and cleaning

- Before maintenance, make sure that the appliance is cold. There is a risk of burns. There is a risk that the glass panels can break.
- Keep the appliance clean at all times. A build-up of fats or other foodstuff can result in a fire.
- Regular cleaning prevents the surface material from deteriorating.
- For your personal safety and the safety of your property, only clean the appliance with water and soap. Do not use flammable products or products that can cause corrosion.
- Do not clean the appliance with steam cleaners, high-pressure cleaners, sharp objects, abrasive cleaning agents, abrasive sponges and stain removers.
- If you use an oven spray, follow the instructions from the manufacturer. Do not spray anything on the heating elements and the thermostat sensor (if applicable).

- Do not clean the glass door with abrasive cleaning agents or metal scraper. Heat resistant surface of the inner glass can break and shatter.
- When the door glass panels are damaged they become weak and can break. You must replace them. Contact the service centre.
- Be careful when you remove the door from the appliance. The door is heavy.

Service centre

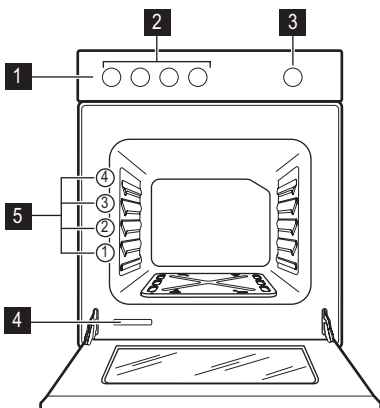
- Only an approved engineer can repair or work on the appliance. Contact an approved service centre.
- Use only original spare parts.

Disposal of the appliance

- To prevent the risk of physical injury or damage:
 - Discard the door catch (if applicable). This prevents children or small animals from being closed inside of the appliance. There is a risk of suffocation.

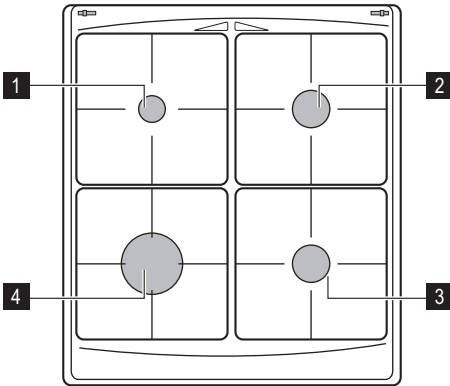
Product description

General overview



- 1** Control panel
- 2** Knobs for the hob
- 3** Knob for the oven functions
- 4** Rating plate
- 5** Shelf levels

Cooking surface layout



- 1 Auxiliary burner
- 2 Semi-rapid burner
- 3 Semi-rapid burner
- 4 Rapid burner

Accessories

- **Oven shelf**
For cookware, cake tins, roasts.
- **Flat baking tray**
For cakes and biscuits.
- **Flat aluminized baking tray**
For cakes and biscuits.

- **Storage compartment**

Below the oven is the storage compartment. To use the compartment, lift the lower front door then pull down.

- ⚠ **Warning!** The storage compartment can become hot when the appliance operates.

Before first use

⚠ **Warning!** Refer to "Safety information" chapter.

⚠ **Caution!** To open the oven door, always hold the handle in the centre.

Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.

⚠ **Caution!** Do not use abrasive cleaning agents! This can damage the surface. Refer to chapter "Care and Cleaning".

Preheating

Set an oven to maximum temperature and run an empty oven for 45 minutes, to burn off any residue from the cavity surface. Accessories can become hotter than in normal use. During this period an odour can be emitted. This is normal. Make sure the room is well ventilated.

Hob - Daily use

⚠ **Warning!** Refer to "Safety information" chapter.

Ignition of the burner

⚠ **Warning!** Be very careful when you use open fire in a kitchen environment. The manufacturer declines responsibility if the flame is misused.

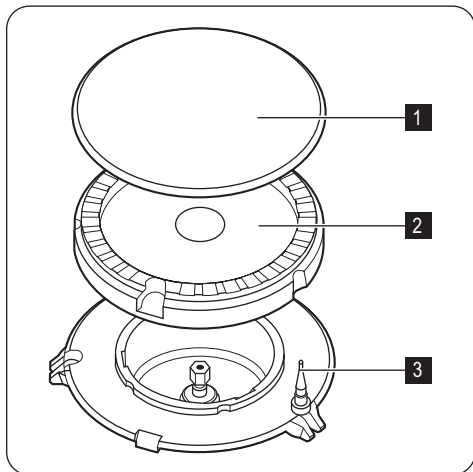
ⓘ Always light the burner before you put cookware on it.

To light the burner:

1. Put the flame near the burner.

2. Push the knob down for 10 seconds and turn it counterclockwise to the maximum position 🔥.
3. Keep the knob pushed for approximately 10 seconds. This will let thermocouple warm up. If not, the gas supply is interrupted.
4. Adjust the flame when it is regular.

i If after some tries the burner does not light, check if the crown and its cap are in the correct positions.



- 1** Burner cap
- 2** Burner crown
- 3** Thermocouple

Hob - Helpful hints and tips

Energy savings

- If possible, always put the lids on the pans.
 - When the liquid starts to boil, turn down the flame to barely simmer the liquid.
- 🌿** Use pots and pans with bottom applicable to the dimension of the burner.

Burner	Diameters of cookware
Rapid	160 mm - 240 mm

Hob - Care and cleaning

⚠️ Warning! Refer to "Safety information" chapter.

⚠️ Warning! Do not keep the control knob pushed for more than 15 seconds.

If the burner does not light after 15 seconds, release the control knob, turn it into off position and try to light the burner again after minimum 1 minute.

i If the burner accidentally goes out, turn the control knob to the off position and try to light the burner again after minimum 1 minute.

Turning the burner off

To put the flame out, turn the knob to the symbol **⏻**.

⚠️ Warning! Always turn the flame down or switch it off before you remove the pans from the burner.

Burner	Diameters of cookware
Semi-rapid	140 mm - 240 mm
Auxiliary	120 mm - 180 mm

Use cookware with the bottom as thick and flat as possible.

⚠️ Warning! Switch the appliance off and let it cool down before you clean it.

Warning! For safety reasons, do not clean the appliance with steam cleaners or high-pressure cleaners.

Warning! Do not use abrasive cleaners, steel wool pads or acids, they can cause damage to the appliance.

- To clean the enamelled parts, cap and crown, wash it with warm soapy water.
- Stainless steel parts wash with water, and then dry with a soft cloth.



- The pan supports **are not** dishwasher proof; they must be washed **by hand**.
- Make sure you position the pan supports correctly after cleaning.
- To make burners work correctly, make sure that the arms of the pan supports are in the centre of the burner.
- **Be very careful when you replace the pan supports to prevent the hob top from damage.**

After cleaning, dry the appliance with a soft cloth.

Oven - Daily use

Warning! Refer to "Safety information" chapter.

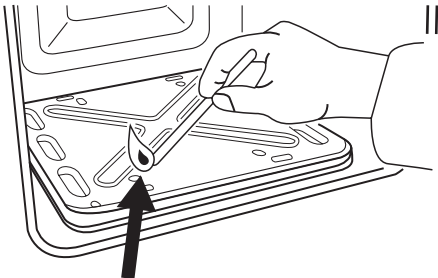
Oven Functions

Oven function		Application
	Off position	To switch off the appliance.
1-8	Range of temperature levels adjustment	Range of temperature levels adjustment for conventional cooking. (1 - 145 °C; 2 - 160 °C; 3 - 175 °C; 4 - 190 °C; 5 - 205 °C; 6 - 220 °C; 7 - 235 °C; 8 - 250 °C)
	Pizza setting	To make pizza.

Gas oven cooking

Ignition of the oven gas burner:

1. Open the oven door.
2. Hold a flame near the hole in the bottom of the oven cavity.



3. At the same time push the knob for the oven functions down and turn it counter-clockwise to the maximum setting.
4. When the flame comes on, keep the gas oven control knob pushed for approximately 15 seconds.

After ignition:

1. Release the knob.
2. Close the oven door.
3. Turn the knob for the oven functions to the necessary setting.

Oven safety device:

The oven has a thermocouple. It stops the gas flow, if the flame goes out.

i If the oven gas burner does not come on or if it accidentally goes out:

1. Release the knob for the oven functions and turn it to the off position.
2. Open the oven door.
3. After one minute, try to light the burner again.

Turning off the oven burner

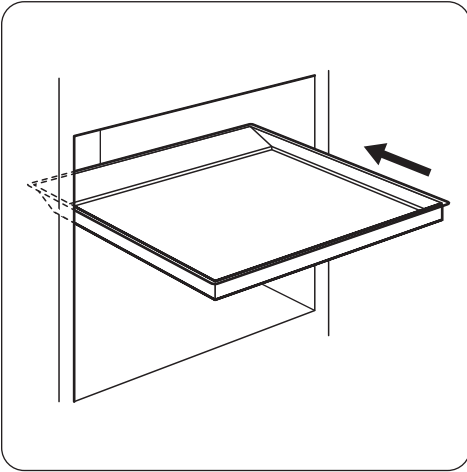
To put out the flame, turn the knob to the off position.

Oven - Using the accessories

Warning! Refer to "Safety information" chapter.

Inserting the baking tray

Put the tray in the centre of the oven cavity, between the front and rear wall. This ensures that the heat can circulate in front of and behind the baking tray. Make sure that the tray is positioned like in the picture, with the angled slope in the rear.



Warning! Do not push the baking tray all the way to the rear wall of the oven cavity. This prevents the heat from circulating around the tray. The food may be burnt, especially in the rear part of the tray.

Oven - Helpful hints and tips

Caution! Use a deep baking tray for very moist cakes. Fruit juices can cause permanent stains on the enamel.

- The appliance has four shelf levels. Count the shelf levels from the bottom of the appliance floor.
- Moisture can condense in the appliance or on the glass doors. This is normal. Always stand back from the appliance when you open the appliance door while cooking. To decrease the condensation, run the appliance for 10 minutes before cooking.
- Wipe away moisture after every use of the appliance.
- Do not put the objects directly on the appliance floor and do not cover the components with aluminium foil when you cook. This can change the baking results and damage the enamel coating.

Baking cakes

- Preheat the oven for approximately 10 minutes before baking.
- Do not open the oven door before 3/4 of the set cooking time is up.

Cooking meat and fish

- Do not cook meat with weight below 1 kg. Cooking too small quantities makes the meat too dry.
- Use a dripping pan for very fatty food to prevent the oven from stains that can be permanent.
- Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.
- To prevent too much smoke in the oven during roasting, add some water into the dripping pan. To prevent the smoke condensation, add water each time after it dries up.

Cooking times

Cooking times depend on the type of food, its consistency, and volume.

Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for your


cookware, recipes and quantities when you use this appliance.

Cooking table

Food	Weight (g)	Tray type	Shelf level	Preheating time (minutes)	Thermostat position	Cooking / baking time (minutes)
Pastry stripes	250	aluminized	3	10	1-2	25-30
Flat cake	1000	aluminized	3	10	1-2	35-40
Yeast cake with apples	2000	aluminized	3	10	3-4	50-60
Apple pie	1200+1200	2 round aluminized trays (diameter: 20 cm)	3	10	3-4	65-75
Small cakes	500	aluminized	3	10	2	30-35
Fatless sponge cake	350	1 round tray (diameter: 26 cm)	3	10	2-3	30-35
Drip pan cake	1500	aluminized	3	-	2	45-55 ¹⁾
Flan bread	800	aluminized	3	20	8	10
Stuffed yeast cake	1200	aluminized	3	15	3-4	40-50
Pizza	1000	aluminized	2	10	8	25-35
Cheese cake	2600	aluminized	3	-	2	80-90
Swiss apple flan	1900	aluminized	3	15	6	50-60
Christmas cake	2400	aluminized	3	10 (thermostat position: 8)	2-3	60 ²⁾
Quiche Lorraine	1000	1 round tray (diameter: 26 cm)	3	15	5-6	50-60
Peasant bread	750+750	2 round aluminized trays (diameter: 20 cm)	3	10 (thermostat position: 8)	4-5	50-60

Food	Weight (g)	Tray type	Shelf level	Preheating time (minutes)	Termostat position	Cooking / baking time (minutes)
Romanian sponge cake	600+600	2 round aluminized trays (diameter: 25 cm)	3	10	2-3	50-60
Romanian sponge cake - traditional	600+600	2 round aluminized trays (diameter: 20 cm)	3	10	2-3	40-50
Swiss roll	500	aluminized	3	10	2-3	20-30
Meringue	400	aluminized	3	-	1	40-50
Petit Choux	500	aluminized	3	10	3-4	35-40
Crumble cake	1500	aluminized	3	15	5-6	30-40
Sponge cake	600	aluminized	3	10	1-2	35-40
Buttered cake	600	aluminized	3	15	3-4	25-30

- 1) After you switch off the appliance, leave the cake in the oven for 7 minutes.
- 2) After you switch off the appliance, leave the cake in the oven for 10 minutes.

 When you cook pizza, for best results turn the knob for the oven functions to the Pizza position.

Information on acrylamides

Important! According to the newest scientific knowledge, if you brown food (specially the one which contains starch),

acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.


Oven - Care and cleaning


 **Warning!** Refer to "Safety information" chapter.


- Clean the front of the appliance with a soft cloth with warm water and cleaning agent.
- To clean metal surfaces use a usual cleaning agent
- Clean the oven interior after each use. Thus you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories (with a soft cloth with warm water and cleaning agent) after each use and let them dry.
- If you have nonstick accessories, do not clean them using an aggressive agents, sharp edged objects or dishwasher. It can destroy nonstick coating!

Cleaning the oven door

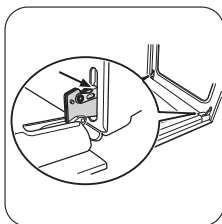
The oven door has two panels of glass installed one behind the other. To make the cleaning easier remove the oven door.

 **Warning!** The oven door can close if you try to remove the internal panel of glass when the door is still assembled.

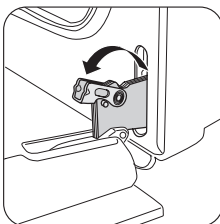
 **Warning!** Make sure that the glass panels are cool, before you clean the door. There is the risk that the glass breaks.

 **Warning!** When the door glass panels are damaged or have scratches, the glass becomes weak and can break. To prevent this you must replace them. For more instructions, contact your local Service Centre.

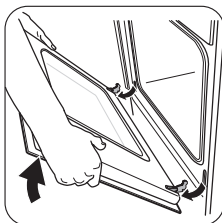
Removing the oven door and the glass panel



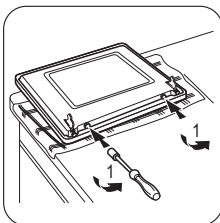
1 Open the door fully and hold the two door hinges.



2 Lift and turn the levers on the two hinges.

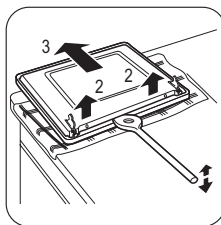


3 Close the oven door to the first opening position (halfway). Then pull forward and remove it from its seat.



4 Place the door on a stable surface protected by a soft cloth. Use a screwdriver to remove 2 screws from the bottom edge of the door.

Important! Do not lose the screws.

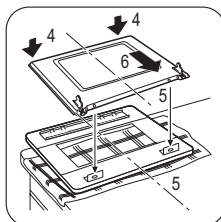


5 Use a spatula made of wood or plastic or equivalent to open the inner door. Hold the outer door, and push the inner door against the top edge of the door.

Warning! Only clean the glass panel with water and a soap. Abrasive cleaning agents, stain removers and sharp objects (e.g. knives or scrapers) can cause damage to the glass.

Inserting the door and the glass panel

When the cleaning procedure is completed, insert the oven door. To do so, do the steps in opposite way.



6 Lift the inner door.
7 Clean inner side of the door. Clean the glass panel with water and soap. Dry it carefully.

What to do if...

Problem	Possible cause	Remedy
The flame is blown out immediately after ignition.	The thermocouple is not heated sufficiently.	After lighting the flame, keep the knob pushed for approximately 10 seconds.
The gas ring burns unevenly.	The burner crown is blocked with food residue.	Make sure that the injector is not blocked and the burner crown is clear of food particles.
The oven does not heat up.	The oven is not activated.	Activate the appliance.

Problem	Possible cause	Remedy
The oven does not heat up.	The necessary settings are not set.	Control the settings.
Steam and condensation collect on the food and in the oven.	You left the dish in the oven for too long.	Do not keep the dishes in the oven for longer than 15-20 minutes after the cooking ends.

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the oven cavity.

We recommend that you write the data here:

Model (MOD.)

.....

Product number (PNC)

.....

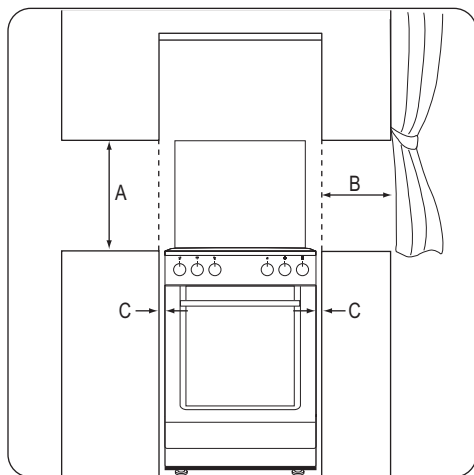
Serial number (S.N.)

.....

Installation

Warning! Refer to "Safety information" chapter.

Location of the appliance



Minimal distances

Dimension	mm
A	690
B	150

Dimension	mm
C	20

Technical Data

Dimensions	
Height	855 mm
Width	500 mm
Depth	600 mm
Gas Category	I12H3B/P
Gas Supply	G20 (2H) 20 mbar G30/G31 (3B/P) 50/50 mbar

By-pass diameters

Burner	Ø By-pass in 1/100 mm.
Auxiliary	25
Semi-rapid	29
Rapid	35
Oven	39

Gas burners

BURNER	NORMAL POWER kW	REDUCED POWER kW	Type of gas	Pressure mbar	Inj. diameter mm	Cons. g/h
Auxiliary burner	1,00	0,35	Natural gas G20	20	0,70	-
	1,00	0,35	Butane G30	50	0,43	72,71
	0,85	0,31	Propane G31	50	0,43	60,70
Semi-rapid burner	2,00	0,43	Natural gas G20	20	0,96	-
	2,00	0,43	Butane G30	50	0,60	145,43
	1,70	0,40	Propane G31	50	0,60	121,40
Rapid burner	3,00	0,72	Natural gas G20	20	1,19	-
	3,00	0,72	Butane G30	50	0,77	181,78
	2,60	0,63	Propane G31	50	0,77	157,11
Oven	2,70	0,90	Natural gas G20	20	1,20	-
	2,50	0,90	Butane G30	50	0,63	196,33
	2,15	0,78	Propane G31	50	0,63	162,82

Gas Connection

Choose fixed connections or use a flexible pipe in stainless steel in compliance with the regulation in force. If you use flexible metallic pipes, be careful they do not come in touch with mobile parts or they are not squeezed.

 When you install and connect the appliance, obey the directives:

- SVGW- Gas principles G1: Gas installation
- EKAS- Form. 1942: Liquid gas directive, Part 2
- Cantonal instances regulations (e.g. fire safety regulators)

Flexible nonmetal pipes connection

If it is possible to easily control the connection in its full area, you can use a flexible pipe. The flexible pipe must be tightly attached by clamps.

Installation: use the pipe holder. Always engage the gas-ket. Then continue with the gas connection. The flexible pipe is prepared for apply when:

- it can not get hot more than room temperature, higher than 30°C;
- it is no longer than 1500 mm;
- it shows no throttles;
- it is not subject to traction or torsion;
- it does not get in touch with cutting edges or corners;
- it can be easily examined in order to check its condition.

The control of preservation of the flexible pipe consists in checking that:

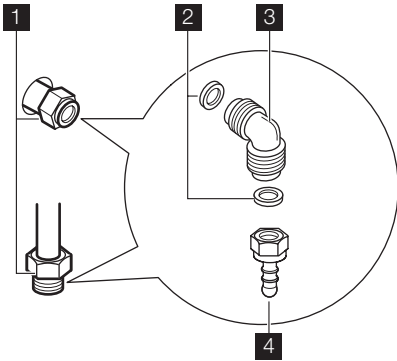
- it does not show cracks, cuts, marks of burnings on the two ends and on its full length;
- the material is not hardened, but shows its correct elasticity;
- the fastening clamps are not rusted;
- expired term is not due.

If one or more defects are visible, do not repair the pipe, but replace it.

Important! When installation is complete, make sure that the seal of each pipe fitting is correct. Use a soapy solution, not a flame!

The gas supply ramp is on the rear side of the control panel.

Warning! Before gas connection disconnect the mains plug from the mains socket or switch off the fuse in the fuse box. Close the primary valve of the gas supply.



- 1** Gas connection point (only one point is applicable for appliance)
- 2** Gasket
- 3** Adjustable connection
- 4** LPG pipe holder

i The appliance is set to default gas, to change the setting choose pipe holder No 4. Always use the gasket sealing.

Adjustment to different types of gas

Warning! Let only an authorized person do the adjustment to different types of gas.

i This appliance is for operation with natural gas. With the correct injectors, you can also operate it with liquid gas.

Warning! Before replacing the injectors, make sure that the gas knobs are in the off position. Let the appliance cool off fully. There is a risk of injury.

Injectors replacement

Replace the nozzles when changing the gas type.

1. Remove the pan supports.

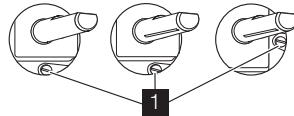
2. Remove the caps and crowns of the burner.
3. With a socket spanner 7 remove the injectors and replace them with the ones which are necessary for the type of gas you use.
4. To assemble the parts, do the same steps in reverse.
5. Replace the rating label (it is near the gas supply pipe) with the one for the new type of gas supply. You can find this label in the package supplied with the appliance.

If the supply gas pressure is changeable or different from the necessary pressure, you must fit an applicable pressure adjuster on the gas supply pipe.

Adjustment of minimum level

To adjust the minimum level of the burners:

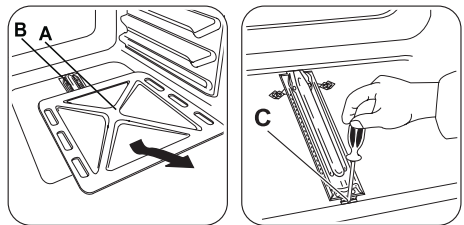
1. Light the burner.
2. Turn the knob on the minimum position.
3. Remove the control knob.
4. With a thin screwdriver, adjust the by-pass screw position. If you change from natural gas 20 mbar to liquid gas, fully tighten the adjustment screw in. If you change from liquid gas to natural gas 20 mbar, undo the by-pass screw approximately 1/4 of a turn.

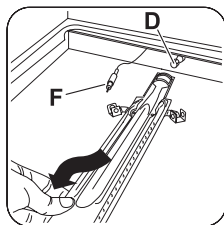


- 1** Minimum adjustment screw

5. Make sure the flame does not go out when you quickly turn the knob from the maximum position to the minimum position.

Oven injector replacement

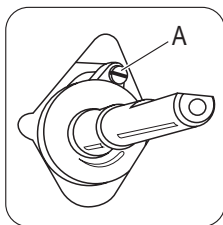




1. Remove the bottom plate of the oven cavity (A) to get access to the oven burner (B).
2. Release the screw (C) which keeps the burner in position.
3. Carefully move the burner off the injector support (D). Slowly move it to the left side. Make sure that the burner bush stays on the burner mouthpiece. Do not apply force to the wire of the thermocouple conductor (F).
4. Release the injector (D) with a 7 mm socket spanner and remove it. Replace it with the necessary one.
5. Assemble the burner in opposite sequence.
6. Replace the gas type sticker near the gas supply ramp with the one related to the new gas type.

Minimum level adjustment of the gas oven burner:

1. Remove the oven control knob.
2. Adjust the adjustment screw (A) with a thin-bladed screwdriver.



Change of the type of gas	Adjustment of the adjustment screw
From natural gas to liquid gas	Fully tighten the adjustment screw in.
From liquid gas to natural gas	Release the adjustment screw approximately 3/4 of a turn.

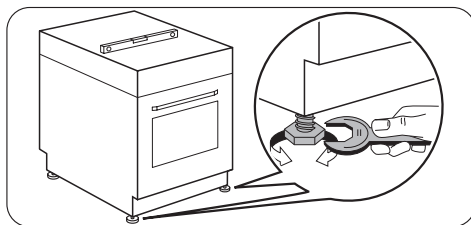
3. Attach the oven control knob.
4. Light the oven burner. Refer to "Gas oven cooking: Ignition of the gas oven burner".
5. Set the oven control knob to maximum and let the oven heat for a minimum of 10 minutes.
6. Turn the oven control knob from maximum to minimum.

Control the flame. If the flame goes out, do the procedure from point 1 to point 6 again. There must be a small regular flame on the oven burner crown.


The manufacturer declines liability if you do not obey these safety measures.

Levelling

Use small feet on the bottom of appliance to set same level of cooker top surface with other surfaces



Environment concerns

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential

negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.




Packaging material

The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international

abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

CH Garantie, Garanzia, Guarantee

Kundendienst, service-clientèle, Servizio clienti, Customer Service Centres

Servicestellen	Points de Service	Servizio dopo vendita	Point of Service
5506 Mägenwil/Zürich Industriestrasse 10	3018 Bern Morgenstrasse 131	1028 Préverenges Le Trési 6	6916 Grancia Zona Industriale E
9000 St. Gallen Zürcherstrasse 204e			
4052 Basel St. Jakob-Turm Birsstrasse 320B			
6020 Emmenbrücke Seetalstrasse 11			
7000 Chur Commercialstrasse 19			

Ersatzteilverkauf/Points de vente de rechange/Vendita pezzi di ricambio/spare parts service:

5506 Mägenwil, Industriestrasse 10, Tel. 0848 848 111

Fachberatung/Verkauf/Demonstration/Vente/Consulente (cucina)/Vendita

8048 Zürich, Badenerstrasse 587, Tel. 044 405 81 11

Garantie Für jedes Produkt gewähren wir ab Verkauf bzw. Lieferdatum an den Endverbraucher eine Garantie von 2 Jahren. (Ausweis durch Garantieschein, Faktura oder Verkaufsbeleg). Die Garantieleistung umfasst die Kosten für Material, Arbeits- und Reisezeit. Die Garantieleistung entfällt bei Nichtbeachtung der Gebrauchsanweisung und Betriebsvorschriften, unsachgerechter Installation, sowie bei Beschädigung durch äussere Einflüsse, höhere Gewalt, Eingriffe Dritter und Verwendung von Nicht-Original Teilen.

Garantie Nous octroyons sur chaque produit 2 ans de garantie à partir de la date de livraison ou de la mise en service au consommateur (documenté au moyen d'une facture, d'un bon de garantie ou d'un justificatif d'achat). Notre garantie couvre les frais de mains d'œuvres et de déplacement, ainsi que les pièces de rechange. Les conditions de garantie ne sont pas valables en cas d'intervention d'un tiers non autorisé, de l'emploi de pièces de re-

change non originales, d'erreurs de manieiment ou d'installation dues à l'inobser-vation du mode d'emploi, et pour des dommages causés par des influences extérieures ou de force majeure.

Garanzia Per ogni prodotto concediamo una garanzia di 2 anni a partire dalla data di consegna o dalla sua messa in funzione. (fa stato la data della fattura, del certificato di garanzia o dello scontrino d'acquisto) Nella garanzia sono comprese le spese di manodopera, di viaggio e del materiale. Dalla copertura sono esclusi il logoramento ed i danni causati da agenti esterni, intervento di terzi, utilizzo di ricambi non originali o dalla inosservanza delle prescrizioni d'installazione ed istruzioni per l'uso.

Warranty For each product we provide a two-year guarantee from the date of purchase or delivery to the consumer (with a guarantee certificate, invoice or sales receipt serving as proof). The guarantee covers the costs of materials, labour and travel. The guarantee will lapse if the operating instructions and conditions of use are not adhered to, if the product is incorrectly installed, or in the event of damage caused by external influences, force majeure, intervention by third parties or the use of non-genuine components.



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