

CAMPOMATIC

4 GAS BURNERS GAS OVEN

C64WTI - C64SGTI
C64FSTI - C64FWTI

Please read these instructions carefully before attempt to install or use this product.
It is advisable to keep these instructions in a safe place for future reference.



Dear Client,

Thank you about buying our product. You can trust our products. This is a detailed User's Manual which you can read it to use your product easier and better.

You can find safety information in page 2. Please check your product that it has got any failure or lacking. If you find a damage sourced by transportation, please contact with sales department that you bought product or region store that sent product to you.

We hope you use your oven in good days.

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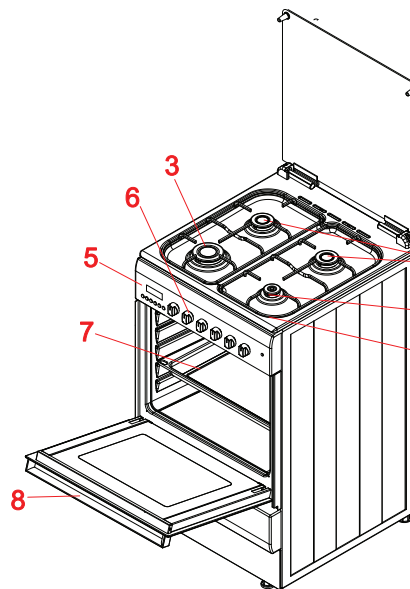
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SECTION 1 TECHNICAL FEATURES of OVEN

| | | |
|--------------------------------|---------------|---------------------------|
| COLOUR | | WHITE / INOX |
| FUEL TYPE | HOB | 4 GAS |
| | OVEN | GAS |
| BIG BURNER (QUANTITY*WATT) | | 1X3000 WATTS |
| MEDIUM BURNER (QUANTITY*WATT) | | 2X1750 WATTS |
| SMALL BURNER (QUANTITY*WATT) | | 1X1000 WATTS |
| TOTAL HOB POWER | | 7500 WATTS |
| IGNITION | | AUTOMATIC |
| COVER | | GLASS |
| TIMER | | MECHANIC / - |
| OVEN INNER CAVITY | | 1 |
| COOKING FUNCTION | | 2 FUNCTIONS / 7 FUNCTIONS |
| OVEN VOLUME | | 58 LITER |
| OVEN POWER | | 2100 WATTS |
| GRILL POWER | | 2100 WATTS |
| TOTAL POWER | | 11700 WATT |
| THERMOSTAT | | 50-280 C |
| VOLTAGE | | 230 V |
| FREQUENCY | | 50-60 HZ |
| DIMENSIONS | WIDTH (MM) | 600 |
| | DEPTH (MM) | 600 |
| | HEIGHT (MM) | 850 |



- 1- small burner
- 2- medium burners
- 3- large burner
- 4- pan support
- 5- minute minder
- 6- control knob
- 7- tray
- 8- oven door

Injector Diameters of Cooker Burner

| Gas Type | Small Burner | Medium Burner | Big Burner | Oven Burner | Grill Burner |
|-----------------------------------|--------------|---------------|------------|-------------|--------------|
| G 20 20 mBar | 0,72 | 0,97 | 1,15 | 1,15 | 1,15 |
| G 25 25 mBar | 0,72 | 0,97 | 1,15 | 1,15 | 1,15 |
| G 30 30 mBar | 0,50 | 0,65 | 0,85 | 0,85 | 0,85 |
| G 31 37 mBar | 0,50 | 0,65 | 0,85 | 0,85 | 0,85 |
| G 30 50 mBar | 0,43 | 0,58 | 0,75 | 0,75 | 0,75 |
| Natural Gas Consumption (kW/h) | 1 | 1,75 | 3 | 3 | 3 |
| LPG Consumption (gr/h) | 73 | 127 | 218 | 218 | 218 |

SECTION 2 IMPORTANT SAFETY NOTICES

This gas oven is manufactured for using preparation of normal home meals. Please do not use for other purposes.

Installation

- This appliance must be installed by qualified personnel, according to the manufacturer's instructions and to the relevant Safety Standards.
- This appliance is heavy. Take care when moving it.
- Remove all packaging, protective films and oils From the appliance before using for the first time.
- Ensure that the electrical supply complies with The type stated on the rating plate.
- Do not attempt to modify the appliance in any way.
- Usage voltage of your oven is 230 Volt - 50 Hz.
- Fuel Type for your oven is Natural Gas. Working pressure of NG is G20 20 mBar / G25 25 mBar.

Warning: This appliance must be earthed.

When you have finished cooking check that all controls are in the OFF position.

- If your electrical installation fuse range is not 6 A, please make a capable electrical technician connect 6 A fuse.
- Please be sure that plug of your oven cooker is accidentally if the pulled beyond the extent of the power cord, the Earth wire will pull out last. If your residence did not contain earth system the producer company dose not responsible about the damaged event.
- Your cooker must be used with an earthed outlet, since the inlet of your cooker is an earthed inlet. Our firm will not take any responsibility in case that it is used without grounding.
- Keep gas hose and electric cable of your cooker away from hot areas and don't let these to be in touch with the device. Keep away from sharp edges and hot surfaces.
- When supply cable is damaged, call on your nearest service and get it replaced with a new one.
- Connection can only be done by a gas distributor company or an expert authorised by customer relations.
- The room that oven installed must orderly ventilate.
- Gas regulation can be seen at label near type tablet on oven.
- Before connecting your appliance, please check local connection conditions (gas and pressure) suitability to type of appliance.
- Appliance can not be connected to a hood. Connection must be done according to valid assembly and connection instructions. Please pay a special attention to ventilation requirement. The distance between appliance and hood must be at least as the distance described in hoods User's Manual.

- Oven can be installed between two furniture element. (Class 2/1). Appliance can be placed near a furniture element which has a taller side than oven. Horizontal distance to a high cupboard or wall must be at least 300 mm. There can be only a semi-heighted furniture element paced at the other side of appliance. Hanged furniture elements can only be assembled at a height that is not an opportunity for working process. The shortest vertical distance to appliance must be at least 650 mm.
- If the gas that you use is not suitable for appliance's regulation, please contact with technical service or gas distributor company. Gas installer will regulate appliance to gas type that you use appropriately and fastly.
- Operations which can only be made with a tool on appliance must be done by an authorised service technician.
- Appliance can only be connected by a technician who authorised by gas distributor company or technical service. By this way, it provides to obey legal instructions and local gas distributor companies technical connection conditions. You can find important statements about this subject at 'Installation of Oven' section.
- Operations and repairs on appliance that done unmethodically causes possibility of electric shock and shortcuts. Please keep away from this kind of operations which can destroy your appliance and cause danger of getting injured.
- This oven must not be connected to a chimney or ventilation canal.
- Gas burners give air additional heat and moist in where it use. So it required to provide good ventilation in where oven installed. Opening windows and doors are enough for this. It required to use a dense ventilation or using hoods if oven used a long time or frequently.
- During boiling and frying, very hot solid or liquid oil drops leaped on oven can easily catch fire and cause fire danger. Please take frying process in your control.
- Connection cables of appliances near oven can be damaged and shortcuted if they contacted with hot parts of oven. Thats why, cables of other appliances must be in enough safety distance to oven.
- Please do not use appliances gas burner or burners for heating inside. Please do not put any empty pot on opened gas burner or burners.
- Please pay attention on orderly placing individual parts of burner.
- Your oven has Flame Failure Device. If any gas leakage happens, this system cuts off the gas in seconds.
- Get your cooker connected to LPG (tube) or natural gas outlet by the shortest way possible and without any leakage. Plastic hose that will be used should not be longer than 125 cm. for security purposes.
- Humidity and heat shall come out of your device while using it, so be sure that your kitchen is well ventilated. Keep natural ventilation holes active, or get a mechanical ventilation assembly installed. (Exhaust Fan)
- Accessible parts can be hot when grill has been utilised. Small children must be kept away. Don't touch heating elements inside oven.
- Don't definitely touch oven glass when oven is hot. Keep children and pets away from cooker while oven is operating.

- Utilise oven gloves to take out hot pots or pans/trays.
- External surfaces of oven can be hot while utilising oven section.

Children Safety

- This appliance is designed to be operated by adults. Do not allow children to play near or with the appliance.
- The appliance gets hot when it is in use. Children should be kept away until it has cooled down.
- Children can also injure themselves by pulling pans or pots off the appliance.
- Before using your product please take out packing materials on oven. Do not forget to take out cartoons on sides of trays and wire grate and straws that stick on front panel. Packing material can cause a danger for children.

Attention : Burning risk is high especially for small children who are not aware of danger. Burners surfaces, cover of oven, inner parts and steam exit are hot during usage. They can be exposed to burning or boiling. So it required to keep small children from oven in appropriate distance. Bigger children can use oven under watch.

Attention: Burning Danger. Heating elements, oven and accessories are very hot during usage. So please always use kitchen cloths or heat resist gloves during holding pots and be careful on usage of pots for remove burn risk.

Pressing on open cover of oven with heavy matters can cause damage on cover hinges. So please do not sit or load heavy matters on open cover of oven.

During Use;

- Ensure the control knobs are in the 'OFF' position when not in use.
- When cooking heavy items, eg; turkeys, do not pull the oven shelf out with the item is still on the shelf. There might be a risk of tipping.
- Never use the appliance for heating a room.
- Reachable parts of oven can be very hot when grate uses. Please keep small children away. Please do not touch heating elements inside oven.
- Outer surfaces of oven can be hot during making grill or ordinary working of appliance
 - Use oven gloves when removing hot food utensils from the oven or grill. The oven/grill and utensils will be very hot when in use.
- Do not put any hot items into the drawer. Utensils used during cooking should only be put into the drawer when cold.
- During boiling and frying, very hot solid or liquid oil drops leaped on oven can easily catch fire and cause fire danger. Please take frying process in your control.
- The oven door must always close properly. Keep the door seal areas clean.
- Pressing on open cover of oven with heavy matters can cause damage on cover hinges. So please do not sit or load heavy matters on open cover of oven.
- Do not use the oven with the door inner glass panel removed.
- Do not use the drop down door as a step to reach above cabinets
- After using oven side, please wipe vapour drops with a cloth that can be formed on oven cover by high temperature.

- Do not block the oven vent in anyway, as this creates a fire hazard.
- When opening the appliance door, take care to avoid skin contact with any steam that may escape from the oven.
- Perishable food, plastic items and aerosols may be affected by heat and should not be stored above or around the appliance.

Service :

- Connection cables of appliances near oven can be damaged and shortcuted if they contacted with hot parts of oven. That's why, cables of other appliances must be in enough safety distance to oven. When power cord damaged please contact with closest authorised service to fix new one.
- Operations and repairs on appliance that done unmethodically causes possibility of electric shock and shortcuts. Please keep away from this kind of operations which can destroy your appliance and cause danger of getting injured.
- This appliance should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

Determining any defect on gas installation or smelling gas in room :

- Immediately shut down gas resource or gas tube's valve.
- Immediately extinguish burning fires and cigarettes.
- Do not open any electrical appliances (including lamps). Ventilate the place and open the windows.
- Immediately inform customer service or gas distributor company.

SECTION 3 INSTALLATION OF OVEN

Before connecting your appliance, please check local connection conditions (gas and pressure) suitability to type of appliance.

Your Appliance is set for Natural Gas. When using your product with NG, use G20 20mBar / G25 25mBar output pressure relieve valve approved by standards.

Depending on position of the NG, select the proper positioning by changing the pipe and blind plug located on rear of the oven. Warm one end of the hose in boiling water and attach it to the pipe fully and fasten the clamp by use of a screwdriver. Proceed the same for other end of the hose and complete the gas connection.

When placing your appliance, the appliance should be at the same level as the counter level. Position the appliance at the same level as the counter level by adjusting the feet if required.

The sidewalls where the appliance is located should be made from durable materials resistance to heat. A space of 70 cm from upper hotplates upward should be left.

- Appliance can not be connected to a hood. Connection must be done according to valid assembly and connection instructions. Please pay a special attention to ventilation requirement. The distance between appliance and hood must be at least as the distance described in hoods User's Manual.

- Oven can be installed between two furniture element. (Class 2/1). Appliance can be placed near a furniture element which has a taller side than oven. Horizontal distance to a high cupboard or wall must be at least 300 mm. There can be only a semi-heighted furniture element paced at the other side of appliance. Hanged furniture elements can only be assembled at a height that is not an opportunity for working process.

The shortest vertical distance to appliance must be at least 650 mm.

- If the gas that you use is not suitable for appliance's regulation, please contact with technical service or gas distributor company. Gas installer will regulate appliance to gas type that you use appropriately and fastly.

- Operations which can only be made with a tool on appliance must be done by an authorised service technician.

- Please look at Figure 2 for locating oven.

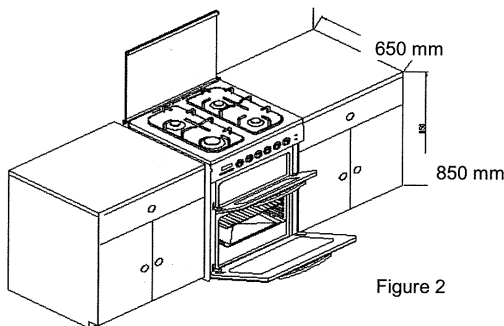


Figure 2

GAS HOSE AND ELECTRIC CABLES OF YOUR OVEN MUST NOT COME INTO CONTACT WITH ANY HOT AREAS OF THE APPLIANCE AND PARTICULARLY MUST NOT COME INTO CONTACT WITH BACK OF THE APPLIANCE. DO NOT MOVE YOUR OVEN AFTER GAS CONNECTION IS MADE. IT MAY CAUSE GAS LEAK BECAUSE OF HOSE LOOSE CAUSED BY MOVING.

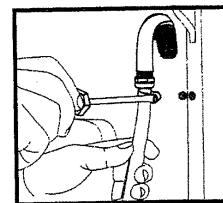
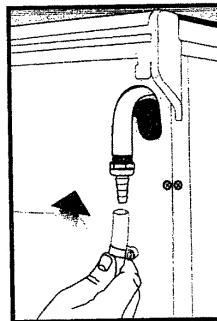
Select proper position by exchanging pipe and blind stopper behind your cooker according to the place the tube is situated. Fix clamp on hose. Mount hose on pipe until reaching the end by heating hose-end in boiling water and then fix clamp with a screwdriver. Make tube connection by applying same procedure to other end of hose.

Checking Gas leakage

Be sure that knobs on control panel of cooker are at "off" and tube be "on" position. Put some soap foam on connected end of hose to check for gas leakage. Foaming will increase if there is some gas leakage. **RE-CHECK GAS CONNECTION AGAIN.**

Be sure that your product is at a bench level when installing it to its place. Rise it to a bench level if necessary by setting its feet.

Side walls where product is placed should be fabricated of eat-resistant material. 70cm of spacing must be observed up from top cookers of oven.



MOUNTING OF HOSE

DON'T TAKE GAS HOSE AND ELECTRIC CABLE OF YOUR COOKER AROUND HEATED PARTS OF COOKER, ESPECIALLY FROM BEHIND. DON'T MOVE COOKER AFTER GAS CONNECTION IS COMPLETED. GAS LEAKAGE MAY OCCUR SINCE FORCING WILL LOOSEN HOSE.

SECTION 4 INTRODUCTION of CONTROL PANEL & USAGE OF COOKER

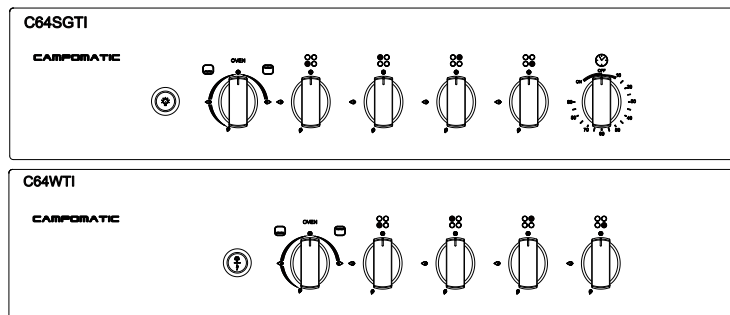
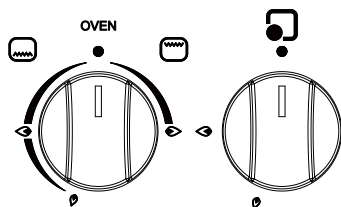


Figure 3. Control Panel of 13105

In order to obtain maximum efficiency use the sauce pans of smooth base in the following sizes:

- Large gas hotplate: diameter : 20-26 cm
- Normal gas hotplate: diameter: 18-24 cm
- Small gas hotplate: diameter : 14-18 cm

When using pans of diameter less than 14 cm, use pan support.



Usage of Cooker and Ignition

Taps controlling gas burners have special safety assembly. To turn the gas on and light one of the gas hotplates, hold the switch pressed and turn it counter clockwise to the ignition position. All hotplate igniters will spark automatically and the hotplate you have chosen will light. Hold the switch pressed until ignition is started.



Off

No flame.
Flame is off



Large Flame

Press the switch and turn it counter-clockwise until large flame position is reached. The flame is maximum at this position



Small Flame

The flame gets lower when the switch is turned to small flame position.

SECTION 5 USAGE OF OVENS

During initial operation of your oven, a smell arising from insulation materials and heating elements will be generated. To avoid it, operate your oven at 250 C for 45 minutes without putting any trays before use.

NOTE : 1. Signal lamp is connected to thermostat. After adjusting temperature for cooking meal, signal lamp starts working. Signal lamp lights on or off according to working of thermostat.

2. Oven lamp and fan motor are not connected to thermostat.

If thermostat stops heating elements working, they continue working.

The meals that can be cooked

1. Positions of trays
2. Thermostat positions
3. Recommended cooking times are given in cooking table.
4. Turn the "oven heating control" (Figure 6) switch clockwise to adjust cooking time for the meal you desire to cook, refer to cooking table.
5. Before cooking, pre-heat the oven for 10 minutes. The front cover of the oven should be open. Put the dish in the oven after pre-heating.

| MEALS | Thermostat Position (C) | Cooking Extension (Min.) | Shelf Position |
|---------|---------------------------|--------------------------|----------------|
| Cookie | 150-175 | 30-35 | 2-3 |
| Bun | 190-200 | 30-40 | 3-4 |
| Pie | 170-190 | 30-40 | 3-4 |
| Biscuit | 150-175 | 15-25 | 2-3 |
| Pastry | 150-175 | 25-35 | 2-3 |
| Cake | 150-175 | 30-40 | 3 |
| Beef | 250 | 50-60 | 3-4 |
| Mutton | 240 | 30-40 | 3-4 |
| Chicken | 200 | 20-35 | 3-4 |
| Fish | 200 | 30-40 | 3-4 |

NOTE: The values given in the table are the values obtained in our laboratories. You can obtain various tastes satisfying your tastes depending on your cooking and use habits. Cooking times depend on quantity of ingredients. Using cake forms gives better results for making cakes.

SECTION 6 ADJUSTMENT of TIMER

A) Adjustment of Mechanical Timer :

Mechanical Timer can be adjusted by its button on front panel. Timer must be adjusted to start the oven cooking. Cooking time can be adjusted between 5 to 90 minutes with mechanical timer. You should position the button to 'ON' manually if cooking time will exceed 90 minutes.

SECTION 7 ROTATING GRILL (OPTIONAL)

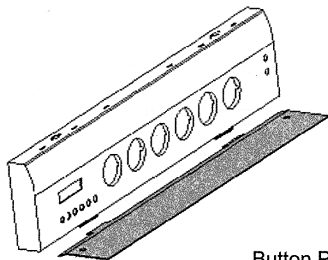
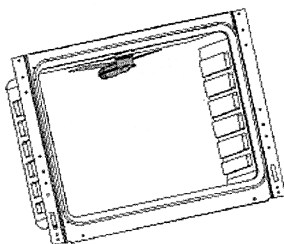
Push the Grill button.

- We advise you to use grill wire that put into the tray when you are grilling. By the way leaked or flowed oil can not make your oven dirty.
- If you use grill wire that placed on shelf, put a tray into one of lower shelves for collecting oils. For cleaning it easily, please put some water in it.
- Cover at half opened position do preheating for 5-10 minutes.
- Please oil the grill to prevent your grilling food from sticking on grill.
- When you are grilling, please half open the oven cover after preheating,

ATTENTION :

For preventing command buttons on control panel from heating, please set its sheet centered between front cover and oven body without have blank. Our company is not responsible for damage made by not using this sheet.

| | GRILL | |
|-------------|-------|-------------|
| | Shelf | Time (min.) |
| Lamb Meat | 4-5 | 15 |
| Lamb Chops | 4-5 | 15 |
| Calf Chops | 4-5 | 15-25 |
| Sheep Chops | 4-5 | 15-25 |



Button Protective Sheet

SECTION 8 MAINTENANCE & CLEANING

Cleaning your Oven

1. Before starting cleaning, pull the power-supply plug out of the socket and close all gas taps. If the oven is hot, wait for cooling off.
2. Do not use the agents scratching enamel or painted surfaces. Use creams or liquid cleaning agents not containing hard agents.
3. The liquid spilling on the cooker may cause damage to enamel surfaces when they burn. Promptly clean spilling liquids.
4. Do not use corrosive cleaning agents when cleaning control panel.
5. Never drip water on and touch the glass when the oven is hot.
6. Remove covers of the oven. Wash and rinse with soapy water.

Cleaning the Interior Part of Your Oven

- Pull the power-supply plug out of the socket and close all gas taps before starting cleaning. Remove trays and grill. Wipe the interior parts with soap soaked cloth. Clean it with dampened cloth again and wipe dry.
- Do not use dry and powder cleaning agents. Clean the glass surfaces with glass cleaning agents.
- Do not use hard brushes, steel wood or sharp instruments such as a knife when cleaning the interior part of the oven.
- Remove the glass front lid by unscrewing the fixing parts by use of a screwdriver, and remove the inside glass, clean and rinse it. After drying it place the seal properly and re-install the glass

Removing Oven Door for Easy Cleaning

Before cleaning oven door, we advise you to follow below steps to separate oven door from body :

- 1- Open the door completely
- 2- Insert the pin as in figure. Make sure that this is done on both hinges.
- 3- Push up the locking part of hinge with screwdriver as shown in Figure.
- 4- Lift the door slightly as if closing, then with both hands supporting the door, pull it away from the oven.

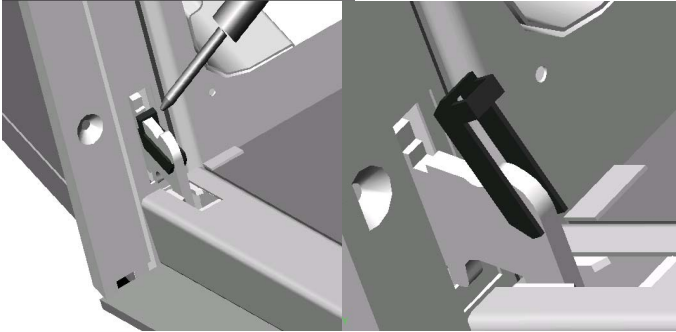
Clean the glass part of oven door with hot water and only a soft cloth

Removing Oven Door for Easy Cleaning

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- 1- Open the door completely
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- 4- Lift the door slightly as if closing, then with both hands supporting the door, pull it away from the oven.

Clean the glass part of oven door with hot water and only a soft cloth



Inserting the Oven Door

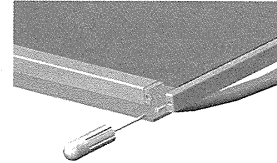
After cleaning set the door to insert oven door to oven body it is recommended to apply below steps :

- 1- Hold the door in an open position and push up the locking part with screwdriver.
- 2- Place hinges into the hinge holes.
- 3- Support the oven door and push down the locking part with screwdriver.
- 4- Remove pins from the hinges. Open and Close the door to make sure that it has been fitted correctly.

Oven Gasket

Please check this gasket in regular periods. If it requires clean it without using abrasive materials.

If gasket is damaged, immediately contact with closest authorised service. Do not use oven till gasket fixed.

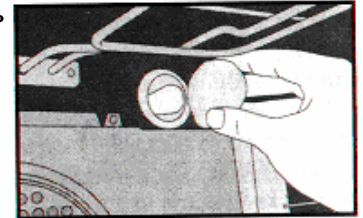


Shelling Out Inner Glass of Door

Changing Oven Lamp

1. Pull the plug out of socket.
2. Turn the lamp fixing glass counter-clockwise direction to separate it.
3. To separate lamp from body turn it to counter-clockwise direction.
4. Fix new lamp that you gain from authorised service in place of old lamp.

CHANGING OVEN LAMP



SECTION 9 INFORMATION ON TRANSPORTATION

In case of transport hold your oven vertically and do not put anything on it.

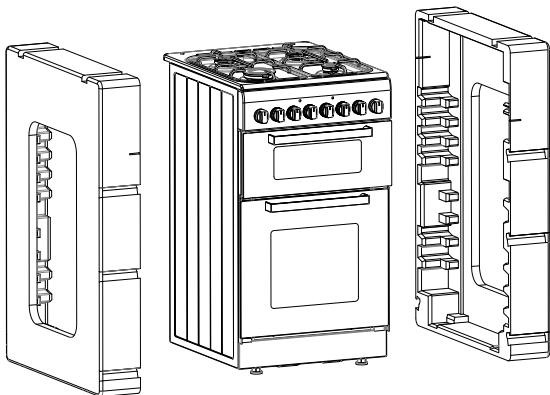
At transportation;

Please Keep your ovens original box.

Carry your oven with original box. Obey carrying signs on box.

To keep your oven door from damage that may occur during transportation by wire grate and trays, stick 1-1,5 cm thin cardboard or paper on oven front door inner glass with sticky tape at level of trays. Stick oven door to side walls with sticky tape.

To place packaging materials look at figures below.



If your oven haven't got an original box ;

Take precautions about damage possibility of oven outer walls, glass, painted, enamelled or stainless steel surfaces.

SECTION 10

TROUBLESHOOTING

Please do the following controls before calling authorised service.



If oven not heats;

Plug of your product may not be in an earthed socket; your fuse may blow; timer may not adjusted in models that have timer.



If oven is not working ;

Please check that oven button is adjusted to a function in multi-function models.



Please check that heater button adjusted.



FUSE

Please check fuse of oven plug's socket or main fuse to be sure of its blow or not.



If inner oven lamp is not;

Check is electricity on; is lamp working; if it is not, read User's Manual to change it.



Upper and Lower heaters do not cook equally; .

Check raw positions, thermostat positions and cooking time from list in your Users Manual.



If there is still any problem in your product, please call closest authorised service.

This appliance/fitting is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). 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.

The symbol on the product, or on the documents accompanying the product, the Crossed Out Wheelie Bin symbol, indicates that this appliance/fitting may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local authority, your household waste disposal service or the retailer where you purchased the product.

