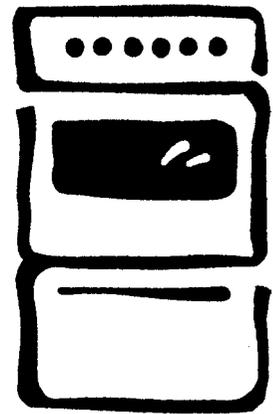


PROline

GAS COOKER

EFG 502



GB

CONTENTS

Instructions for the user		Instructions for the installer	
Important Safety Information	4	Safety Advice	15
Description of the appliance	5	Technical Data	15
Technical Features	6	Installation	16
Using the appliance	7	- Positioning	16
- Before using the cooker for the first time	7	- Ventilation	16
- Using the oven	7	- Location	16
- Hints & Tips	8	- Fitting the adjustable feet	16
- Cooking with the grill	9	Gas connections	17
- Using the Hob	10	Conversion to LP gas	17
Maintenance and Cleaning	12		
Before you call for Service	14		

How to read the instruction book

The symbols below will guide you when reading the instruction book



Safety instructions



Step by Step Operation



Advice and recommendations



Environmental Information

IMPORTANT SAFETY INFORMATION



You **MUST** read these warnings carefully before installing or using the appliance.

Installation

- This cooker must be installed by qualified personnel, according to the manufacturer's instructions and to the relevant British Standards.
- This cooker is heavy. Take care when moving it.
- Any gas installation must be carried out by a registered CORGI installer.
- Remove all packaging before using the cooker.
- Ensure that the gas and electrical supply complies with the type stated on the rating plate, located near the gas supply pipe.
- Do not attempt to modify the cooker in any way.

Child Safety

- This cooker is designed to be operated by adults. Do not allow children to play near or with the cooker.
- The cooker gets hot when it is in use. Children should be kept away until it has cooled.
- Children can also injure themselves by pulling pans or pots off the cooker.

During Use

- This cooker is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- When in use a gas cooker will produce heat and moisture in the room in which it has been installed. Ensure there is a continuous air supply, keeping air vents in good condition or installing a cooker hood with a venting hose.
- When using the cooker for a long period time, the ventilation should be improved, by opening a window or increasing the extractor speed.
- Do not use this cooker if it is in contact with water. Do not operate the cooker with wet hands.
- The grill pan will become hot during use, always use oven gloves when removing or replacing a hot grill pan.

- Ensure the control knobs are in the 'OFF' position when not in use.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the cooker.
- Unstable or misshapen pans should not be used on the hob burners as unstable pans can cause an accident by tipping or spillage.
- Never leave the cooker unattended when cooking with oil and fats.
- This cooker should be kept clean at all times. A build-up of fats or foodstuffs could result in a fire.
- Never use plastic dishes in the oven or on the hob burners. Never line any part of the oven with aluminium foil.
- Always ensure that the oven vent, which is located at the centre back of the hob, is left unobstructed to ensure ventilation of the oven cavity.
- Perishable food, plastic items and aerosols may be affected by heat and should not be stored above the cooker.

Service

- This cooker should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.



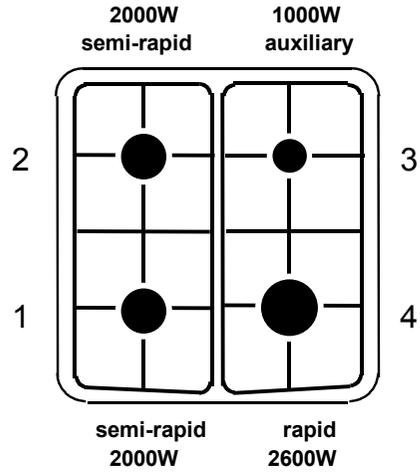
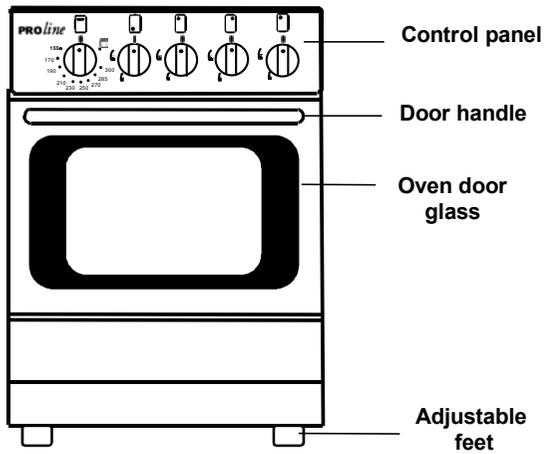
Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable.

Keep this instruction book for future reference and ensure it is passed on to any new owner.

DESCRIPTION OF THE APPLIANCE

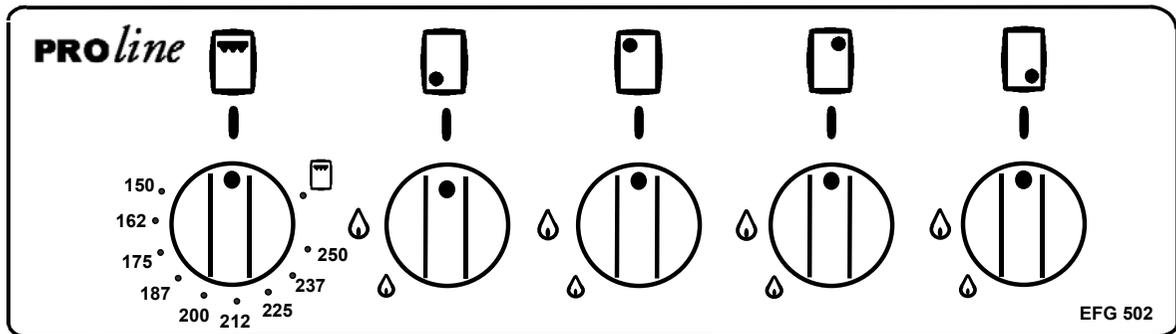
Hob



1. Front left burner (semi-rapid)
2. Back left burner (semi-rapid)
3. Back right burner (auxiliary)
4. Front right burner (rapid)

Control panel

Model : EFG 502



TECHNICAL FEATURES

Free standing

Class 1

Hob	Pan support Front right burner Back right burner Front left burner Back left burner	Enamelled Rapid Auxiliary Semi rapid Semi rapid	2,60 kW 1,00 kW 2,00 kW 2,00 kW
Oven	Oven power Grill power	3,20 kW 2,50 kW	
Accessories	Oven shelf Grill pan Heat deflection shield	Chromed Enamelled Enamelled	
Dimensions	Height to the hob Width Depth	880 - 890 mm 500 mm 600 mm	

 This appliance complies with the following EEC Directives :
90/396 (Gas Appliance Directive)
93/68 (General Directives) and subsequent modifications.

USING THE APPLIANCE

Before using the cooker for the first time



Remove all packaging both inside and outside of the cooker, before using it.

Before using for the first time, the oven should be heated without food. During this time, an unpleasant odour may be emitted. This is quite normal.

1. Remove the oven accessories and ensure all packaging has been removed.
2. Ignite the oven burner (see instructions) and turn the control knob to 250 degrees C .
3. Open a window for ventilation.
4. Allow the oven to run empty for approximately 45 minutes.

This procedure should be repeated with the grill function for approximately 5-10 minutes.

Using the Oven



The cooker gets hot when it is in use. Children should be kept away until it has cooled.

Attention: when turning on the oven and grill burner the oven door has to be opened.

The oven has three shelf levels, and is supplied with one shelf.

The shelf positions are counted from the bottom of the oven as shown in the diagram.



Do not place cookware or foil directly on the oven base.

Oven Safety device

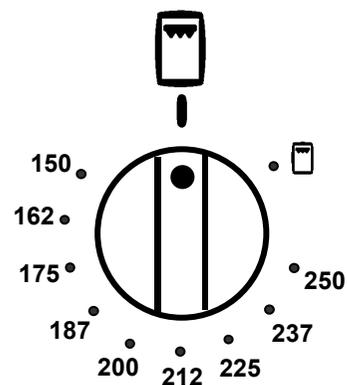
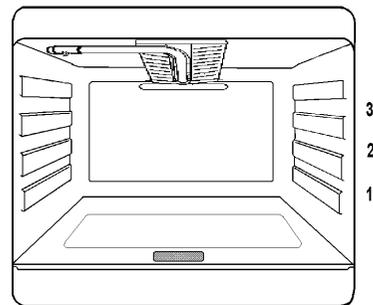
The cooker features a thermocouple; if for any reason the flame should extinguish, the device will stop the gas flow.

Use

The oven can be used for traditional cooking, or for grilling, but not both functions simultaneously.

By turning the oven thermostat control knob anticlockwise different heat settings can be selected between 150 - 250 degrees C for the oven.

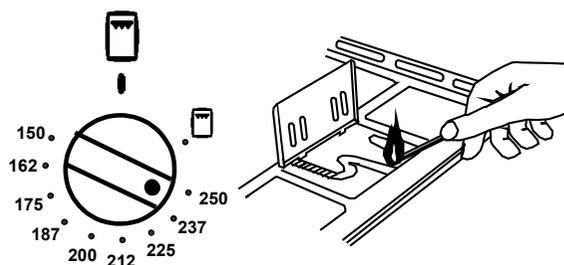
To select the grill function turn the oven thermostat control knob fully anticlockwise to the grill symbol.



Ignition

⚠ Attention: when turning on the oven and grill burner the oven door has to be opened.

- Open the oven door and lift the small flap on the bottom of the oven cavity.
- Hold a lit match or taper to the oven burner.
- Push and turn the oven thermostat control knob in a anticlockwise direction to the maximum position 250 degrees C.
- Hold in the knob for approximately 15 seconds to allow the flame failure device to energise.
- Release the control knob, check that the burner has ignited correctly.
- Close the flap and the oven door.



If for any reason the flame should extinguish turn the control knob to the off position.

After a least 1 minute try to re-ignite the oven following the procedure as above.

Cooking in the Oven

Traditional cooking is made by natural convection; the heated air circulates on the principle of ascending and descending draughts. It is necessary to pre-heat the oven.

All cookers vary and it is important to be aware of the approximate cooking temperatures before you use the cooker.

It may be necessary to adjust the temperature to suit your individual requirements. Only experience will enable you to determine the correct setting for your personal requirements.

Hints and Tips

Condensation and steam

When food is heated it produces steam in the same way as a boiling kettle. The oven vents allow some of this steam to escape. However, **always stand back from the oven when opening the oven door** to allow any build up of steam or heat to release.

If the steam comes into contact with a cool surface on the outside of the oven, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not a fault with the oven.

To prevent discolouration, regularly wipe away condensation and also soilage from surfaces.

Cookware

Use any ovenproof cookware, which will withstand temperatures of 250 degrees C.

Oven dishes, etc. should not be placed directly on the oven base.

Cooking with the grill

! Whenever the grill is in use the heat deflection shield must be fitted to prevent the overheating of the control knobs and fascia panel.

- First of all fit the heat deflection shield "A"
- Hold a lighted match or taper to the grill burner.
- Push and turn the oven thermostat control knob in a clockwise direction to the grill symbol.
- Hold in the knob for approximately 15 seconds to allow the flame failure device to energise.
- Release the control knob, check that the burner has ignited correctly.
- If for any reason the flame should extinguish turn the control knob to the off position.
- After a least 1 minute try to re-ignite the grill following the procedure as above.
- The oven door must be left halfway open when cooking with the grill.

You may find it useful to put a small amount of water into the oven tray, the water will help to prevent the fat splashing and keep the food moist while cooking.

! Accessible parts may become hot when the grill is in use. Children should be kept away.

! The grill pan will become hot during use, always use oven gloves when removing or replacing a hot grill pan.

When grilling, only the top burner is heating. It is not necessary to preheat the grill.

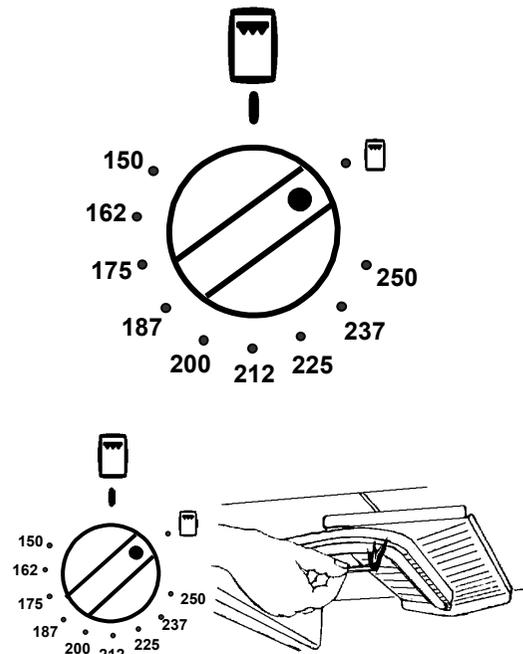
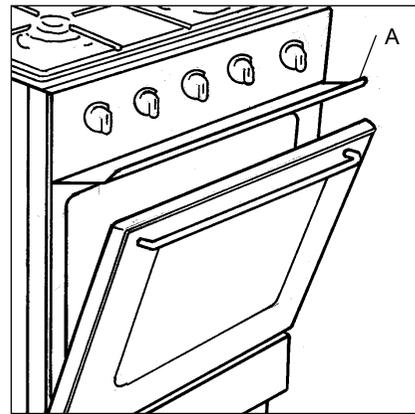
Safety

In the interest of safety, remember that the heat deflection shield and accessible parts become extremely hot when the grill is in use and will stay hot for some time after the grill has been turned off.

Avoid skin contact with all hot surfaces and always keep children away from the cooker when the grill or oven is in use.

Always use oven gloves when handling the oven tray and oven shelf as they will become very hot when in use.

In the interest of safety do not leave the grill unattended when in use as the high temperatures can quickly cause the food to burn and could lead to a grill fire.



Using the Hob

The Hob Burners

The symbol on the knob corresponds to a symbol on the control panel (See description of appliance).

- ⏻ Off
- 🔥 Maximum level
- 🔥 Minimum level

Use the maximum position for boiling and the minimum for simmering.

Always choose positions between the minimum and maximum, never between maximum and off.

👉 Ignition of the burners

- Push the corresponding control knob in completely and turn it anti-clockwise to the “large flame” symbol and ignite with a match.
- Release the control knob and ensure that the burner has ignited. Upon ignition, adjust the flame as required.
- If for any reason the flame should extinguish turn off the relevant control knob, leave for at least one minute and then re-ignite.

👉 Extinguishing of burners

Turn the control knob clockwise to the off position « ⏻ ».

Safety

The hotplate has been designed to be as safe as possible in use. Keep all pan handles turned to a safe position so that they are out of reach of children and they can not be accidentally knocked as you walk past.

Safety Recommendations for Deep Fat Frying

Use a deep pan.

Never fill the pan more than one third full.

Do not overload the pan by trying to fry too much food at one time.

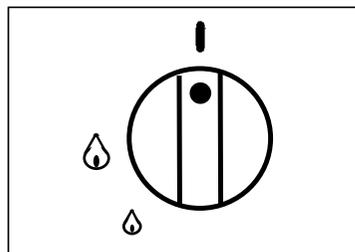
The pan should never be more than two thirds full with food and fat or oil.

Dry food thoroughly on kitchen paper before frying and always lower the food slowly into the fat or oil.

Keep the outside of the pan clean and free from streaks of fat or oil.

Never leave fat or oil unattended during the heating or cooking period.

⚠️ **Do not put anything on the hob that is liable to melt.**



Selecting the Correct burner

Above every control knob there is a symbol for the corresponding burner.

For good cooking results, always choose pans, which correctly fit to the diameter of the burner used (see figs). Choose thick, flat bottom pans.

We recommend the flame is lowered as soon as the liquid starts boiling.

The following diameter pans can be used:

Burner	Power	Diameter (mm)	
	(kW)	min.	max.
Rapid	2,60	165	260
Semi-Rapid	2,00	140	220
Auxiliary	1,00	120	160

Correct



Incorrect

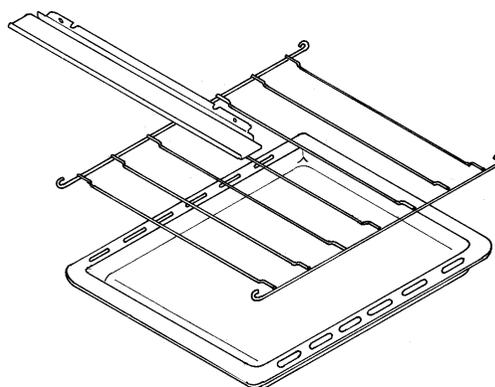


Accessories delivered with the appliance

The following accessories are supplied with your appliance.

- 1 Oven shelf
- 1 Oven tray
- 1 Heat deflection shield

In addition to the accessories supplied we recommend you only use heatproof dishes/pans (according to the instructions of the manufacturer).



MAINTENANCE AND CLEANING

 **The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.**

 **Before cleaning, ensure all control knobs are in the OFF position, and the appliance has cooled completely.**

Cleaning materials

Before using any cleaning materials on your oven, check that they are suitable and that their use is recommended by the manufacturer.

 **Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided.**

External cleaning

Regularly wipe over the control panel, oven door and door seal using a soft cloth well wrung out in warm water to which a little washing up liquid has been added.

 **To prevent damaging or weakening the door glass panels avoid the use of the following:**

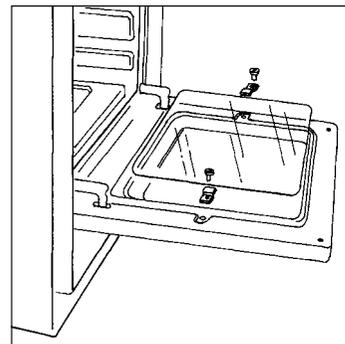
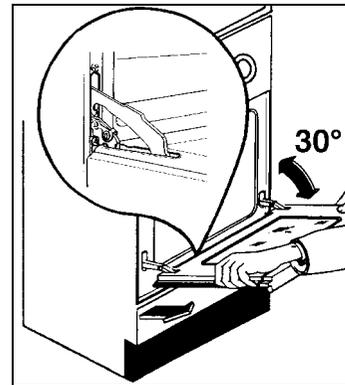
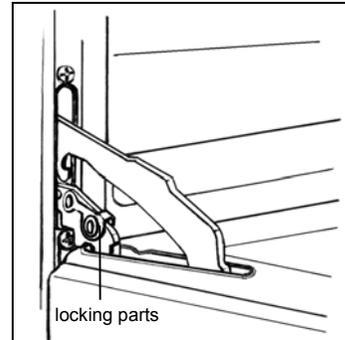
- Household detergent and bleaches
- Impregnated pads unsuitable for non stick saucepans
- Brillo/Ajax pads or steel wool pads
- Chemical oven pads or aerosols
- Rust removers
- Bath/Sink stain removers

Oven Door

- The door can be dismantled for cleaning as follows:
- Open the door completely
- Revolve the two locking parts on the hinge arms completely up.
- Partially close the door, to a 30° angle
- Lift the door and pull out

The internal oven door glass can be removed for cleaning. For this purpose remove the 2 fixing screws. Clean the outer and inner door glass using warm soapy water.

Always support the door while removing the glass panel as the door may spring closed due to its lighter weight.



 **DO NOT clean the oven door while the glass panels are warm. If this precaution is not observed the glass panel may shatter. If the door glass panel becomes chipped or has deep scratches, the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Contact your local Service Centre who will be pleased to advise further.**

IMPORTANT: The inner door glass must be in place when using the oven.

Oven Cavity

The enameled oven cavity is best cleaned whilst the oven is still warm.

Wipe the oven with a soft cloth soaked in warm soapy water after each use. From time to time it will be necessary to do a more thorough cleaning, using a proprietary oven cleaner.

Hob

After every use wipe with a soft cloth well wrung out in warm water to which a little washing up liquid has been added, avoiding any leakage through the holes of the hob. Rinse and dry with a soft cloth.

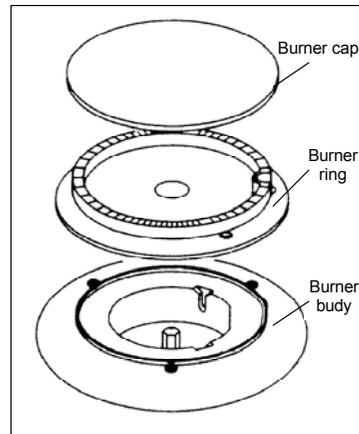
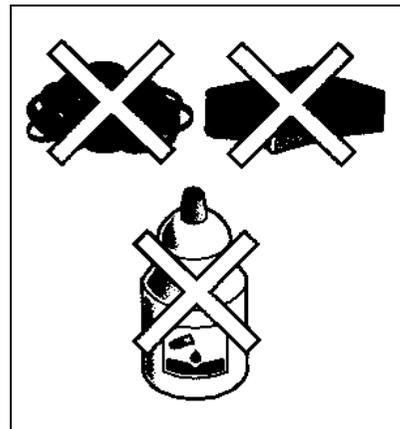
To remove more stubborn stains, wet and leave to dissolve, do not scratch and avoid the use of abrasive or caustic products that could damage the enamel.

Burners

The burner caps and crowns can be removed for cleaning.

Wash the burner caps and crowns using hot soapy water, and remove marks with a mild paste cleaner. A well-moistened soap impregnated steel wool pad can be used with caution, if the marks are particularly difficult to remove.

After cleaning, be sure to wipe dry with a soft cloth.



Do's and Don't

DO treat all glass surfaces with care to avoid Damage or breakage

DO read the user instructions carefully before Using the cooker for the first time.

DO Allow the oven to heat for 45 minutes Before using for the first time, in order to expel any smell from the new oven, without introduction of any food

DO ensure that the stability chain has been Fitted.

DO ensure that pan handles are turned to a safe Position.

DO use pans with lids.

DO follow the safety information given on Deep fat frying.

DO always fit the heat deflection shield when Grilling and remember that it does become hot When in use and will remain hot for some time After the grill is turned off.

DO clean your oven regularly.

DO remove any spills as soon as they occur.

DO always use oven gloves when removing food Shelves and trays from the oven.

DO NOT allow children near the Cooker when in use.

DO NOT use small pans on large burners.

DO NOT overfill pans.

DO NOT allow fat or oils to build up in the oven trays or oven base...

DO NOT place cooking utensils Or plates directly onto the oven base.

DO NOT grill food containing Fat without using the grid.

DO NOT cover the grilling grid with aluminium foil.

DO NOT use the oven trays for roasting.

DO NOT place hot enamel parts In water, leave them to cool first.

DO NOT allow vinegar, coffee Milk, salted water, lemon or tomato juice to remain in contact With enamel parts.

DO NOT use abrasive cleaners Or powders that will scratch the Surface of the enamel.

DO NOT attempt to repair the cooker. Always consult a Qualified installer or contact Your local Comet Service Centre

BEFORE YOU CALL FOR SERVICE

If the appliance is not working correctly, please carry out the following checks, before contacting your local Comet Service Centre.

Symptoms	Solutions
1. No burner ignition	<p>Check that:</p> <ul style="list-style-type: none"> • Gas supply is completely open • The position of gas pipe is right • The burner is not wet • The burner cap and ring have been replaced correctly after cleaning
2. The gas ring burns unevenly	<p>Check that:</p> <ul style="list-style-type: none"> • The main jet is not blocked and the burner ring is clean of food particles • The burner cap and ring have been replaced correctly after cleaning
3. The oven or grill burner will not ignite.	<p>Check that:</p> <ul style="list-style-type: none"> • The burner is in its correct place • The burner is not wet • The control knob has been pressed in and held for 15 seconds upon ignition
4. Cooking results are not satisfactory	<p>Check that:</p> <ul style="list-style-type: none"> • The correct temperature has been selected
5. The oven smokes	<p>Check that:</p> <ul style="list-style-type: none"> • The oven does not need cleaning • The food has not spilled over onto the base plate • There is no excessive fat / juice on the oven sides

If after these checks, the appliance still does not operate correctly, contact your local Comet Service Centre or ring 0870 5425425 to arrange for a Service Engineer to call.

INSTRUCTIONS FOR THE INSTALLER



SAFETY ADVICE

Important

This appliance is supplied for use on **NATURAL GAS ONLY** and cannot be used for any other gas without modification. Conversion for use on other gases must only be undertaken by a qualified person. For information for use on other gases contact your local Comet Service Centre.

The cooker must be installed by a qualified person in accordance with the gas safety (Installation and use) (amendment) Regulations 1990 and the relevant building /I.E.E. regulations.

Failure to install the appliance correctly could invalidate any manufacturers warranty and lead to prosecution under the above quoted regulations.

In the UK C.O.R.G.I. registered installers are authorised to undertake the installation and service work in compliance with the above regulations. All Comet authorised installers are C.O.R.G.I. registered.

- Installation of flues and ventilation for gas appliances of rated input not exceeding 60 kW (1st, 2nd and 3rd family gases) – Part 2 Specification for installation of ventilation for gas appliances – BS 5440;
 - Gas burning appliances – Part 3 Domestic cooking appliances burning gas – BS 5386;
 - Specification for installation of low pressure gas pipe work of up to 20mm (R1) in domestic premises (2nd family gas) – BS 6891;
 - Pipe threads for tubes and fittings where pressure-tight joints are made on the threads (metric dimensions) – BS 21: 1985;
 - Flexible hoses, end fittings and sockets for gas burning appliances – BS 669;
- Installation of domestic gas cooking appliances (1st, 2nd and 3rd family gases) – BS 6172: 1990;

TECHNICAL DATA

Table no.1
(Cat : II 2H3+)

Burner	Normal power (kW)	Economic power (kW)	By-pass (mm)	Gas Type	Pressure (mbar)	Nozzle diameter (mm)	Cons	
							m ³ /h	g/h
RAPID	2.60	0.72	0.42	Natural Gas	20 mbar	1.12	0.248	188,8
				Butane	28-30mbar	0,86		
				Propane	37mbar	0,86		
SEMI-RAPID	2.00	0.43	0.32	Natural Gas	20 mbar	0.96	0.191	145,2
				Butane	28-30mbar	0,71		
				Propane	37mbar	0,71		
AUXILIARY	1.00	0.35	0.29	Natural Gas	20 mbar	0.70	0.093	72,6
				Butane	28-30mbar	0,50		
				Propane	37mbar	0,50		
OVEN	3.20	1.00	0.46	Natural Gas	20 mbar	1.30	0.305	232,4
				Butane	28-30mbar	0,88		
				Propane	37mbar	0,88		
GRILL	2.50	-	-	Natural Gas	20 mbar	1,15	0,238	181,5
				Butane	28-30mbar	0,80		
				Propane	37mbar	0,80		

INSTALLATION

Positioning

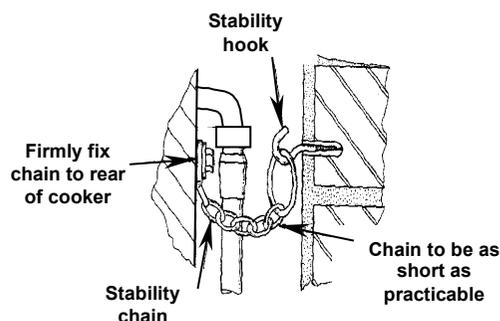
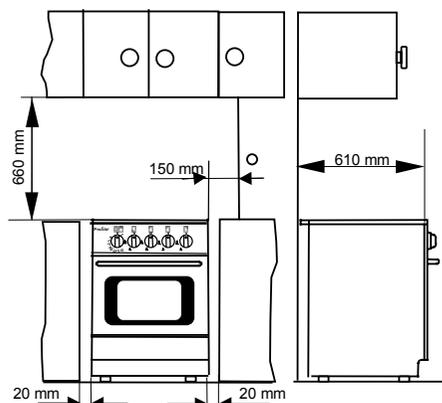
Remove all the packaging and install the cooker in a dry well, ventilated room away from curtains, paper, alcohol, petrol etc. (See figure).

This appliance is approved to class "1" regarding overheating of surrounding surfaces.

It is mandatory to keep 20 mm distance from the adjacent furniture.

⚠ L.P.G. cookers or ovens MUST NOT be installed below ground level, i.e. in a basement, or aboard any boat, yacht or other vessel.

⚠ The cooking appliance must be fitted with a stability chain firmly secured to the wall (see fig)



Ventilation

The room containing the cooker should have an air supply in accordance with B.S. 5440: Part 2: Current Editions.

The following requirements for ventilation must be met.

The cooker should not be installed in a bed sitting room with a volume of less than 20m³, if it is installed in a room of volume less than 5m³ an air vent of effective area of 110cm² is required; if it is installed in a room of volume between 5m³ and 10m³, an air vent of effective area 50cm² is required, while if the volume exceeds 11m³ no air vent is required. However, if the room has a door, which opens directly to the outside, no air vent is required even when the volume is between 5m³ and 11m³.

Fitting the adjustable feet

Unpack the support brackets with the feet attached. Place a piece of cloth/cardboard onto your floor to protect both your floor and the cooker.

Lay the cooker on its back, fit the support brackets (see fig) using the bolts, washers and nuts supplied and ensure that the nuts are tight. lift the cooker upright onto its feet.

If there are other fuel burning appliances in the same room, B.S. 5440: Part. 2: Current Editions should be consulted to determine the requisite air vent requirements.

Location

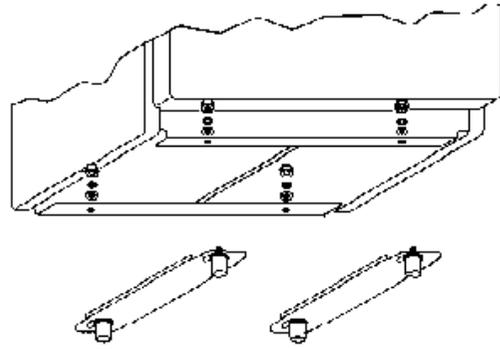
The cooker may be located in a kitchen, a kitchen/diner or bed sitting room but not in a bathroom, shower room or garage.

For information regarding the fitting of flexible supply pipes, the highest temperature at the rear of this cooker which may come into contact with the supply pipe is 70°C above ambient.

⚠ L.P.G. cookers or ovens MUST NOT be installed below ground level, i.e. in a basement, or aboard any boat, yacht or other vessel.

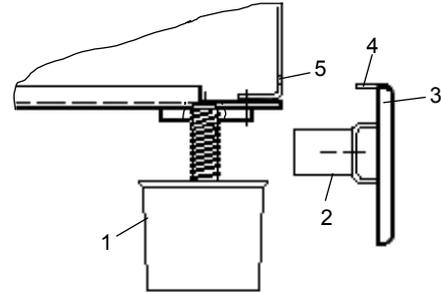
Fitting the adjustable feet

Unpack the support brackets with the feet attached. Place a piece of cloth/cardboard onto your floor to protect both your floor and the cooker. Lay the cooker on its back, fit the support brackets (see fig) using the bolts, washers and nuts supplied and ensure that the nuts are tight. lift the cooker upright onto its feet.



Levelling the cooker and fitting the plinth

- Unscrew the legs as far as possible (approx. 16mm from fully screwed in).
- Place the plinth (pos.3) so that the springs (pos.2) reach the threaded area of the legs and the clamp of the plinth (pos.4) is in front of the holes (pos.5) on the under side of the structure.
- Push the plinth towards the appliance with both hands until the springs fasten on the legs and the clamps go into the corresponding holes.
- Adjust the legs as necessary.



GAS CONNECTIONS

Note: It is recommended that the gas connection to the cooker is installed with a flexible tube made to BS5386.

CONVERSION TO LP GAS

Your cooker is designed to work with natural gas, propane or butane.

To purchase a LPG conversion kit speak to the Retail Store from where you purchased the product.

The conversion must only be carried out by a corgi registered engineer and when changing injectors to a different type of gas supply the instructions on adjustment and installation on the particular category of gas supply must be observed. After the conversion always carry out the gas leak test, seal any adjustment or preadjustment parts and affix a label to the appliance in place of the old one, relative to the new gas adjustment.

 **Stick the label supplied with the appliance (in the nozzles bag) corresponding to the gas type utilised.**

Hob burners

- Remove the pan support;
- Remove the caps and the burner crowns;
- Using a No 7 socket spanner unscrew the injectors and replace them with those required for the type of gas in use (see table no. 1).

Reassemble the parts following the same procedure in reverse.

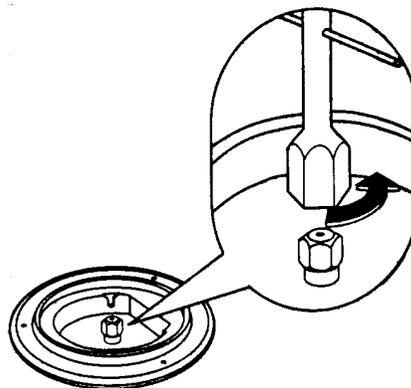
These burners do not need any primary air regulation.

Adjustment of minimum level for the hob burners

The burner is correctly adjusted when the flame is stable silent and goes out without any noise.

When changing the type of gas check that the minimum level is correct. The air admission is correct **when the flame is about 4 mm in length.**

Check that, turning the control knob quickly from the maximum position to the minimum one, the flame does not go out.



Hob burners

To adjust the minimum level:

- Light the burner
- Turn the control knob to the position of the minimum flame;
- Remove the control knob;
- Adjust the by pass screw (situated to the right of the tap shaft) until a regular small flame is reached.
- For LPG screw the by pass screw in completely.

Reassemble the parts following the same procedure in reverse.

Check that, when turning the control knob quickly from the maximum position to the minimum one, the flame does not go out.

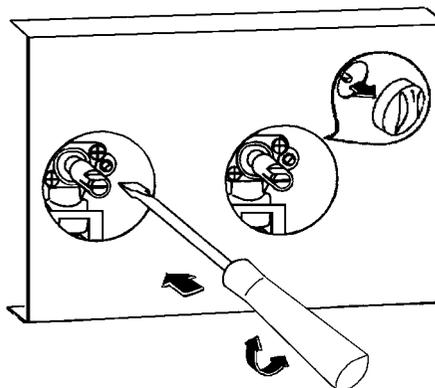
Replace the injector of the oven burner

Oven burner

To replace the gas oven injector, follow this procedure:

- Check the table no.1 for diameter of injector;
- Remove the oven base panel;
- Loosen the nut on the oven burner rod at the rear of the oven;
- Remove the oven burner by pushing it backwards.
- Replace the injector by means of a No 10 socket spanner;

Reassemble the parts following the same procedure in reverse.



Grill burner

To replace the grill injector, follow this procedure:

- Remove the grill burner after removing the fixing screw.
- Replace the injector by means of a No 10 socket spanner;
- Refit all parts and test.

Flame adjustment

Oven burner

The burner is correctly adjusted when the flame is stable, silent and goes out without any noise.

- When the flames are too short, the injector is whistling or the flames have the tendency to detach from the burner, it means that there is too much air in the burner. If there is too much air there is a risk that the flames will extinguish.
- But, if the flames are too long, soft, lighting, there is not enough air in the burner. These flames discolour the bottom of pans.
- Loosen screw M which secures the air adjuster A;
- Move the air adjuster A forward or backward until achieving the right mixture (see table no. 2);
- Tighten the securing screw M.

Grill burner

- Loosen the screw securing the Venturi.
- Move the adjusting collar left or right until achieving the correct flame pattern (see table no. 2).
- Tighten the securing screw.

Adjustment of minimum level

Oven burn

- Remove the pan support as well as the burner caps and the burner crowns.
- Unscrew and remove the 2 hob top fixing screws and remove the hob top.
- Light the burner to 250 degrees C and leave the oven door closed for about 10 min.
- Turn the thermostat control knob slowly to 150 degrees C.
- Pull off the thermostat control knob to adjust minimum flow.
- Unscrew or screw the by-pass screw (it is above the tap shaft) until a regular small flame is reached.
- For LPG screw the by pass screw in completely

The flame shouldn't extinguish when closing the oven door.

Grill burner

The grill temperature cannot be adjusted. To obtain a lower temperature or slower cooking time the grill pan must be lowered away from the flame.

 **AFTER COMPLETION OF ANY REPAIRS, ADJUSTMENTS OR CONVERSION THE STATUTORY SAFETY TESTS MUST BE CARRIED OUT.**

Table no.2

Gas type	Air adjusting (mm)	
	Oven	Grill
G20	2,5	25,5
G30	3,5	24
G31	3,5	24

