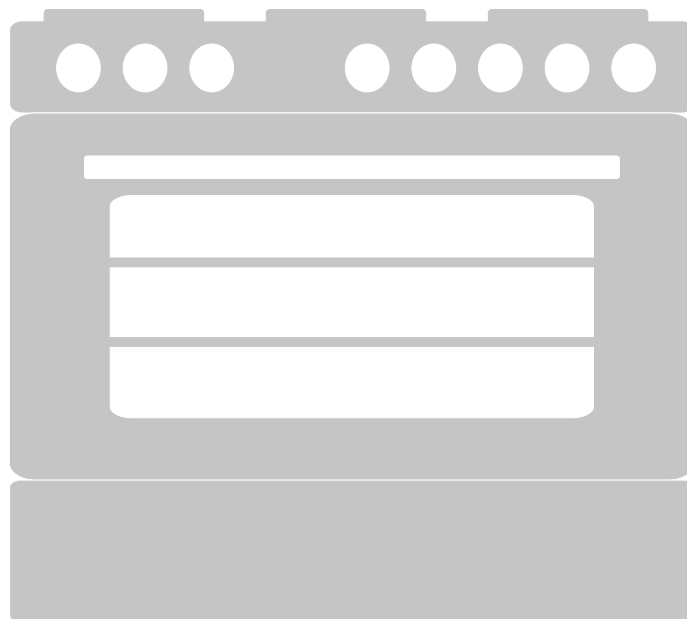


BUSH

FREESTANDING GAS COOKER

Operating & Installation Instructions -Please keep for future reference

AG96RW



Important - Please read these instructions fully before using

These instructions contain important information which will help you get the best from your appliance and help to ensure safe and correct installation, use and maintenance.

If you need help or have damaged or missing parts, call the **Customer Helpline:** 0345 257 7271

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Dear Customer,

Offering quality products that meet your expectations is our goal. Our products are tested carefully to ensure their quality.

This manual is prepared in order to help you to use your appliance confidently and efficiently. Before using your appliance carefully read this guide as it includes basic information for correct and safe installation, maintenance and use. Contact your nearest authorised service agent for installation of your appliance.

DESCRIPTION OF THE OVEN

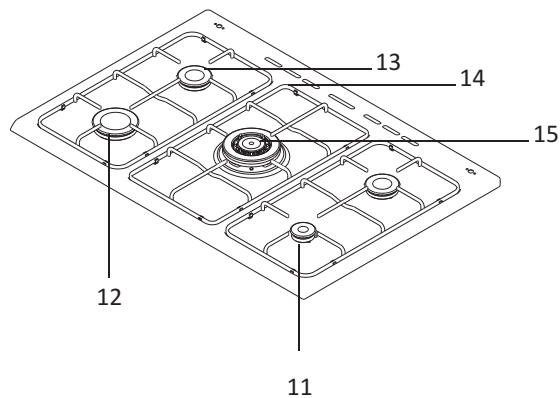
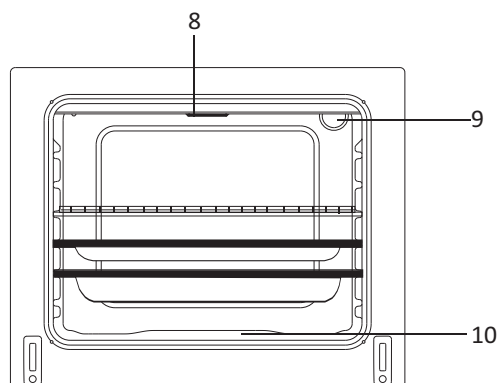
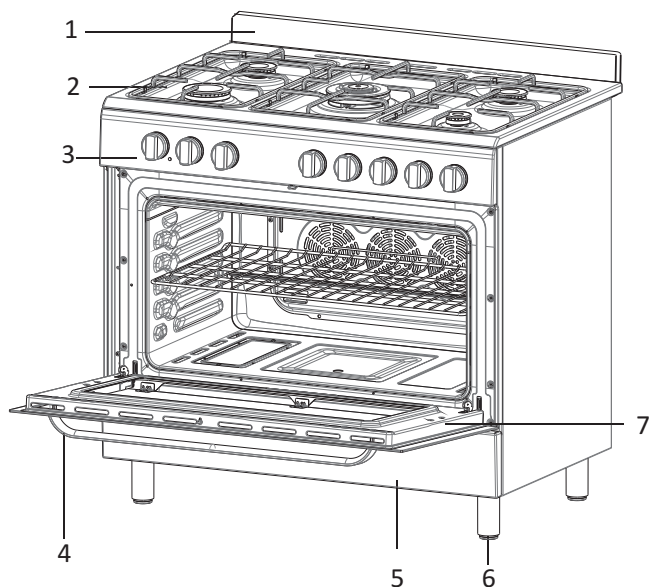
Product code

AG96RW

Parts

Customer Helpline 0345 257 7271

Please familiarise yourself with the parts and accessories listed below



- 1- Splashback
- 2- Cooktop
- 3- Control Panel
- 4- Oven Door Handle
- 5- Drawer Cover
- 6- Adjustable Feet
- 7- Oven Door
- 8- Grill Burner
- 9- Oven Lamp

- 10- Oven Burner
- 11- Auxillary Burner
- 12- Rapid Burner
- 13- Semi-Rapid Burner
- 14- Pan Support
- 15- Wok Burner



Safety Information

Customer Helpline 0345 257 7271

Important - Please read these instructions fully before installation

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

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

General Safety Warnings

IMPORTANT- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

WARNING- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

WARNING- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

WARNING- Danger of fire: do not store items on the cooking surfaces.

WARNING- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

IMPORTANT- For hobs incorporating a lid, any spillage should be removed from the lid before opening. And also the hob surface should be allowed to cool before closing the lid.

IMPORTANT- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

WARNING- In order to prevent tipping of the appliance, the stabilizing brackets must be installed. (For detail information please read the anti-tilting kit set guide.)

IMPORTANT- During use, the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

IMPORTANT- During use, handles held for short periods in normal use can get hot.

IMPORTANT- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass and other surface since they can scratch the surface, which may result in shattering of the glass or



Safety Information

Customer Helpline 0345 257 7271

Important - Please read these instructions fully before installation

damage to the surface.

IMPORTANT- Do not use steam cleaners for cleaning the appliance.

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

CAUTION- Accessible parts may be hot when the cooking or grilling is in use. Young children should be kept away.

IMPORTANT- Your appliance is produced in accordance with all applicable local and international standards and regulations.

IMPORTANT- Maintenance and repair work must be made only by authorized service technicians. Installation and repair work that is carried out by unauthorized technicians may endanger you. It is dangerous to alter or modify the specifications of the appliance in any way.

IMPORTANT- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure or electricity voltage and frequency) and the requirements of the appliance are compatible. The requirements for this appliance are stated on the label.

CAUTION- This appliance is designed only for cooking food and is intended for indoor domestic household use only and should not be used for any other purpose or in any other application, such as for non-domestic use or in a commercial environment or room heating.

IMPORTANT- Do not try to lift or move the appliance by pulling the door handle.

IMPORTANT- This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

IMPORTANT- If after 15 s the burner has not lit, stop operating the device and open the compartment door and/or wait at least 1 min before attempting a further ignition of the burner.

IMPORTANT- These instructions are only valid if the country symbol appears on the appliance. If the symbol does not appear on the appliance, it is necessary to refer to the technical instructions which will provide the necessary instructions concerning modification of the appliance to the conditions of use of the country.

IMPORTANT- All possible security measures have been taken to ensure your safety. Since the glass may break, you should be careful while cleaning to avoid scratching. Avoid hitting or knocking on the glass with accessories.

IMPORTANT- Ensure that the supply cord is not wedged during the installation. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to prevent a hazard.

IMPORTANT- While the oven door is open, do not let children climb on the door or sit on it.

Installation Warnings

IMPORTANT- Do not operate the appliance before it is fully installed.

IMPORTANT- The appliance must be installed by an authorized technician and put into use. The producer is not responsible for any damage that might be caused by defective placement and installation by unauthorized people.

IMPORTANT- When you unpack the appliance, make sure that it is not damaged during transportation. In case of any defect; do not use the appliance and contact a qualified service agent immediately. As the materials used for packaging (nylon, staplers, styrofoam...etc) may cause harmful effects to children, they should be collected and removed immediately.

IMPORTANT- Protect your appliance against atmospheric effects. Do not expose it to effects such as sun, rain, snow etc.

IMPORTANT- The surrounding materials of the



Safety Information

Customer Helpline 0345 257 7271

Important - Please read these instructions fully before installation

appliance (cabinet) must be able to withstand a temperature of min 100°C.

During usage

IMPORTANT- When you first run your oven a certain smell will emanate from the insulation materials and the heater elements. For this reason, before using your oven, run it empty at maximum temperature for 45 minutes. At the same time you need to properly ventilate the environment in which the product is installed.

IMPORTANT- During usage, the outer and inner surfaces of the oven get hot. While opening the oven door, step back to avoid the hot steam coming out of the oven. There may be a risk of burns.

IMPORTANT- Do not put flammable or combustible materials, in or near the appliance when it is operating.

IMPORTANT- Always use oven gloves to remove and replace food in the oven.

IMPORTANT- Do not leave the cooker while cooking with solid or liquid oils. They may catch fire on condition of extreme heating. Never pour water on to flames that are caused by oil. Cover the saucepan or frypan with its cover in order to choke the flame that has occurred in this case and turn the cooker off.

IMPORTANT- Always position pans over the centre of the cooking zone, and turn the handles to a safe position so they cannot be knocked or grabbed.

IMPORTANT- If you will not use the appliance for a long time, plug it off. Keep the main control switch off. Also when you do not use the appliance, keep the gas valve off.

IMPORTANT- Make sure the appliance control knobs are always in the "0" (stop) position when it is not used.

IMPORTANT- The trays incline when pulled out. Be careful not to let hot liquid spill over.

- **CAUTION:** The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use, keep natural

ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

IMPORTANT- Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

IMPORTANT- While using the grill burner, keep the oven door open and always use the grill deflector shield supplied with the product. Never use the grill burner with the oven door closed.

CAUTION- Glass lids may shatter when heated. Turn off all the burners before shutting the lid. The hob surface should be allowed to cool before closing the lid.



IMPORTANT- When the door or drawer of the oven is open, do not leave anything on it. You may unbalance your appliance or break the cover.

IMPORTANT- Do not put heavy things or flammable or ignitable goods (nylon, plastic bag, paper, cloth...etc) into the drawer. This includes cookware with plastic accessories (e.g. handles).

IMPORTANT- Do not hang towels, dishcloths or clothes from the appliance or its handles.

During cleaning and maintenance

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

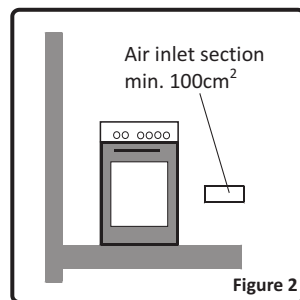
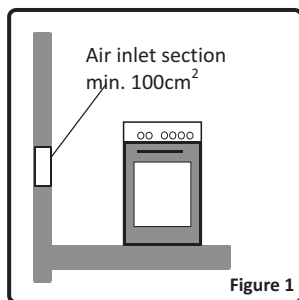
TO MAINTAIN THE EFFICIENCY AND SAFETY OF YOUR APPLIANCE, WE RECOMMEND YOU ALWAYS USE ORIGINAL SPARE PARTS AND TO CALL ONLY OUR AUTHORIZED SERVICE AGENTS IN CASE OF NEED.

This modern, functional and practical cooker, that was manufactured with parts and materials of the highest quality and will meet your cooking needs in every aspect. You should read this manual in order to avoid encountering any problems with your cooker and in order to achieve the best possible cooking results. The following are the instructions for correct installation and service processes. It must be read by the technician who will install the appliance.

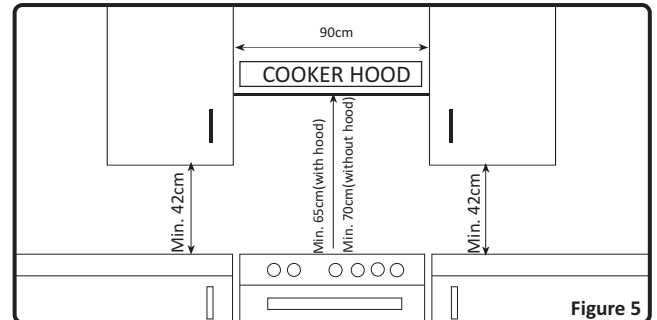
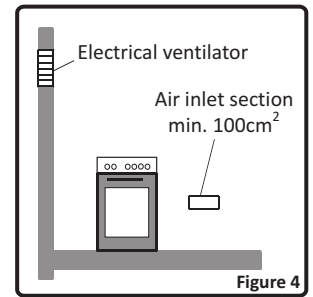
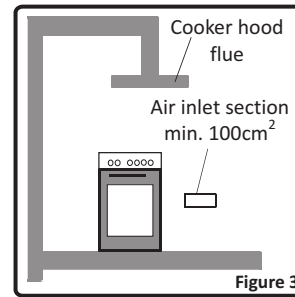
⚠ Important: This appliance must be installed by qualified people according to the manufacturers installation instructions, local building regulations, gas authority codes and electrical wiring instructions.

Environment where your appliance will be installed

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



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



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

Installation of product

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

- The appliance can be placed close to other furniture on condition that in the area where the oven is set up, the furniture's height does not exceed the height of the cooker panel.
- Pay attention not to place it near the refrigerator, there must be no flammable or inflammable materials such as curtain, waterproof cloth, etc. that will begin to burn quickly.
- The furniture close to product must be manufactured resistant to temperatures up to 100°C .

- If the kitchen furniture are higher than the cooktop, it must be at least 10cm away from the cooker's side.
- It is advised that there is a 2cm blank space around the product for air circulation.

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

Gas connection

Assembly of gas supply and leakage check

The connection of the appliance should be performed in accordance with local and international standards and regulations applicable. First check what type of gas is installed on the cooker. This information is given by a sticker on the back of the cooker. You can find the information related to appropriate gas types and appropriate gas injectors on technical data table. Check that the feeding gas pressure is compliant with values on the technical data table, to be able to get the most efficiency and to ensure the least consumption. If the pressure of used gas is different than these values stated or not stable in your area, it may be required to assemble an available pressure regulator on the gas inlet. It is certainly required to contact to the authorized service to make these adjustments.

The points that must be checked during flexible hose assembly

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

The hose must be kept clear from areas that may heat up to temperatures in excess of 90°C. The hose must not be ruptured, bent or folded. It must be kept clear of sharp corners, moving things, and should not be defective. Before assembly, it must be checked whether there is any production defect.

As gas is turned on, all connection parts and hose must be checked with soapy water or leakage

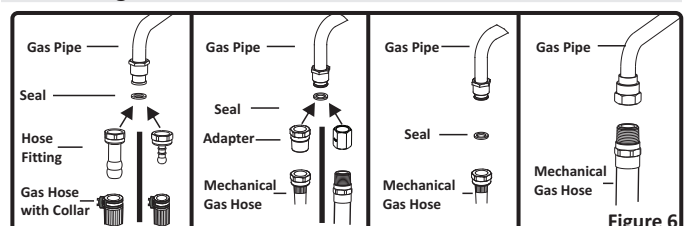
fluids. No bubble should appear. If there are bubbles, check the connection joint and redo the test. Do not use naked flame to check gas leakage. All metal components used during gas connection must be clear of rust. Also check the expiry dates of components to be used.

The points that must be checked during fixed gas connection assembly

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

During connections always keep the nut on the gas manifold fixed, while rotating the counter-part. Use spanners of appropriate size for safe connection. For all surfaces between different components, always use the seals provided in the gas conversion kit. The seals used during connection should also be approved to be used in gas connections. Do not use plumbing seals for gas connections.

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



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

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

Changing the gas inlet:

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

Gas conversion

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

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

Changing injectors:

Hob Burners:

- Cut off the main gas supply and unplug from the electric mains.
- Remove the burner cap and the adapter (Figure 7).
- Unscrew the injectors. For this, use a 7mm spanner (Figure 8).
- Replace the injector with the ones from the gas conversion kit, with corresponding diameters suitable to the type of gas that is going to be used, according to the information chart (which is also supplied in the gas conversion kit).

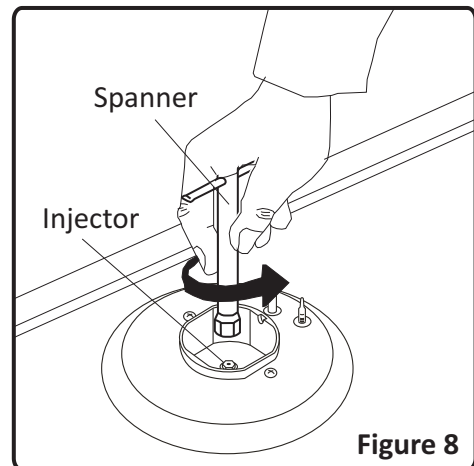
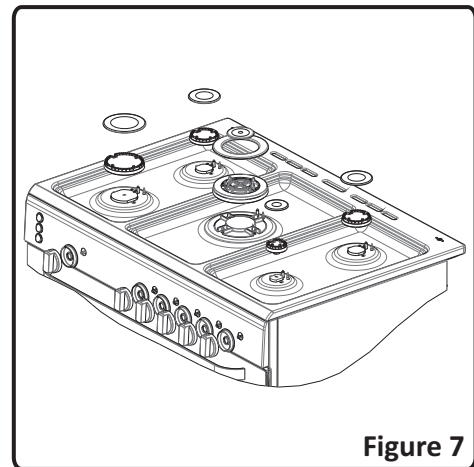
Oven/Grill Injectors:

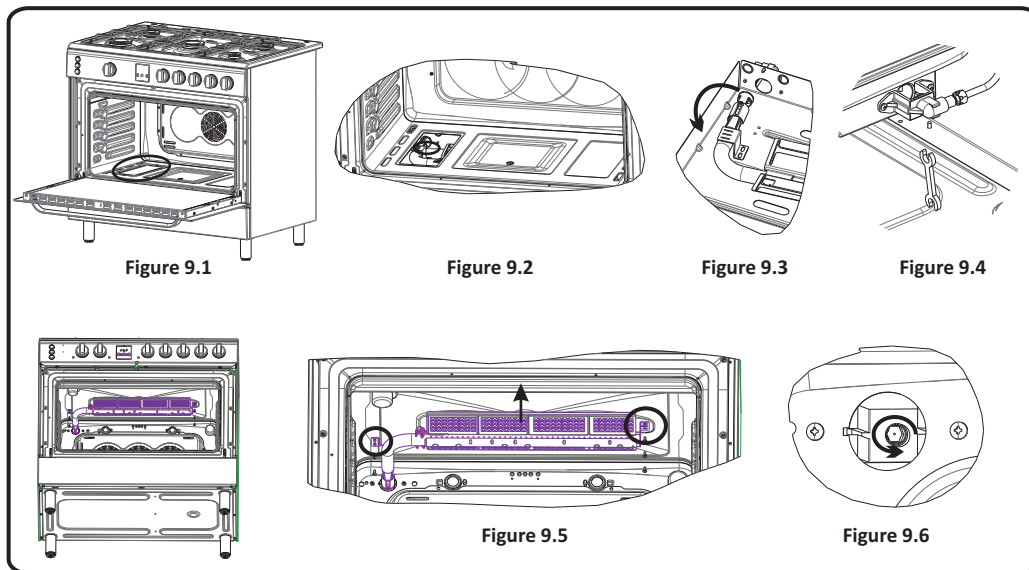
To replace the oven injector, open the oven door. Dismount the burner cover by removing the screws (Figure 9.1). Remove the screws which fasten the burner to the lower side of the inner case (Figure 9.2) and turn the burner carefully to yourself (Figure 9.3). Remove the oven back panel and the oven injector should be visible and can be replaced from the back side with M6 spanner (Figure 9.4).

To replace the grill injector, open the oven door and remove the screws which are fastened to the grill burner top side of the inner case (Figure 9.5.). Pull the grill burner carefully to yourself. The grill injector will appear from the side where the burner was disassembled (Figure 9.6).

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

After conversion is completed, check for any gas leakages.





Adjusting the reduced flame position:

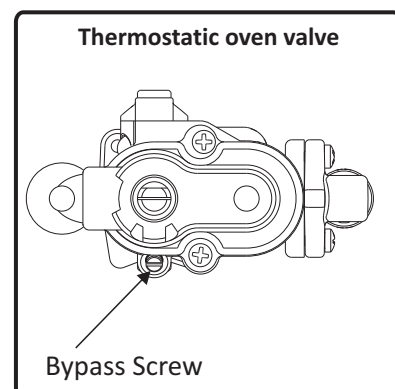
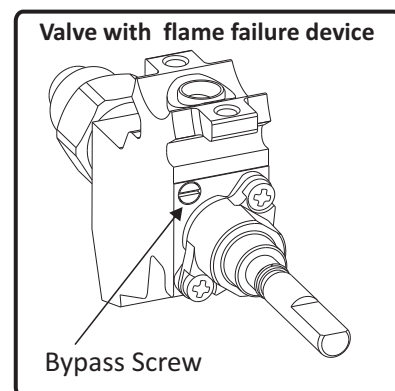
The flame length in the minimum position is adjusted with a flat screw located on the valve. For valves with flame failure device, the screw is located on the side of the valve spindle. For easier reduced flame adjustment, it is advised to remove the control panel (and microswitch, if present) during adjustment.

To determine the minimum position, ignite the burners and leave them on in minimum position. Remove the with the help of a small screwdriver fasten or loosen the bypass screw around 90 angular degrees. When the flame has a length of at least 4mm, the gas is well distributed. Make sure that the flame does not die out when passing from the maximum position to the minimum position. Create an artificial wind with your hand toward the flame to see if the flames are stable.

For oven burner, operate the oven burner at minimum position for 5 minutes, then open and close the oven door for 2-3 times to check the flame stability of the burner.

Reduced flame position adjustment is not required for grill burners.

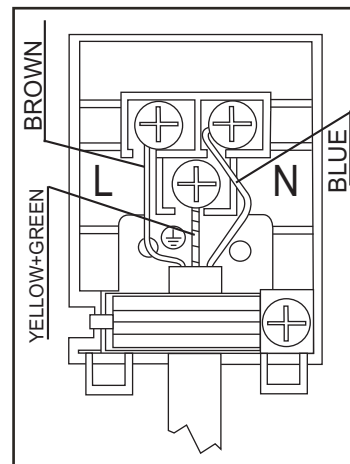
The position the bypass screw must be loosened for conversion from LPG to NG. For conversion from NG to LPG, the same screw must be fastened. Make sure that the appliance is unplugged from the electric mains and the gas supply is open.



Electric connection and safety (If available)

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

- The earthing cable must be connected to the earth terminal.
- You have to ensure the power cord with suitable insulation to be connected to the power source during the connection. If there is no appropriate earthed electric outlet in accordance with regulations in the place where the appliance to be installed, contact to our authorized service. The earthed electric outlet must be close to the appliance.
- Do not use an extension cord.
- The power cord must not touch to the hot surface of the product.
- In case the cord is damaged, contact Authorized Service to have it changed.
- Any wrong electric connection may damage your appliance, as well as endangering your safety, rendering your guarantee invalid.
- The appliance is adjusted for 230V 50Hz electricity. If the mains electricity is different contact your authorized service.
- The supply cord should be kept away from hot parts of appliance. Otherwise, the cord may be damaged, causing short circuit.
- The manufacturer declares that it has no responsibility against any kind of damages and losses that are caused by improper connections that are performed by unauthorized people.



Adjustment of feet

There are four pieces of adjustable feet inside the product. Assemble the feet by screwing them into their corresponding locations on the bottom of the unit, as shown in figure 14. When the unit is put into its final position, check that the unit is level. If it isn't, rotate the inner part of the feet to adjust the height. It is possible to raise the appliance a max. of 50mm by rotating the feet. Once the feet have been attached, you should move the machine by lifting and placing it down again, you should not drag it.

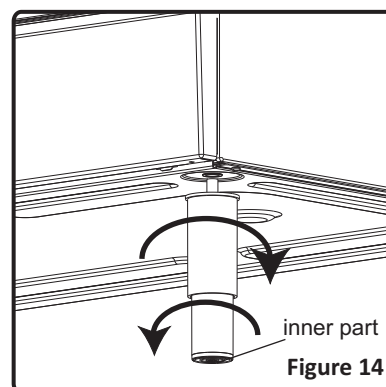
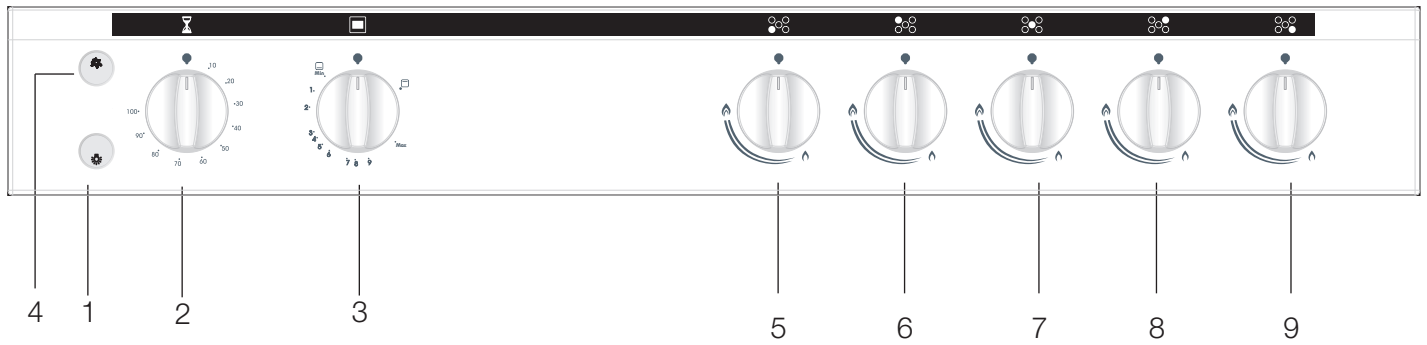


Figure 14

Control Panel



- 1- Oven Lamp Button
- 2- Timer
- 3- Oven control knob
- 4- Ignition Button

- 5- Gas Hob Control Knob-Front Left
- 6- Gas Hob Control Knob-Rear Left
- 7- Gas Hob Control Knob-Middle
- 8- Gas Hob Control Knob-Rear Right
- 9- Gas Hob Control Knob-Front Right

Use of gas burners

Ignition of the burners

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

- Manual Ignition of the Gas Burners

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

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

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

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

Electrical Ignition by Spark Button

Press the valve of the burner you want to operate and turn the valve in the counter-clockwise direction so that the knob is in maximum position and with your other hand, press the ignition button (Figure 15) at the same time. Press the ignition button immediately, because if you wait, a build up of gas may cause the flame to spread. Continue pressing the ignition button until you see a stable flame on the burner.

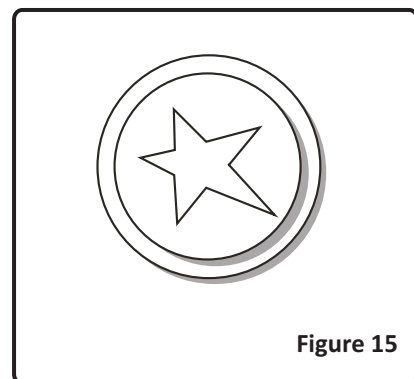


Figure 15

Flame safety device:

Hob Burners

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

* This is an obligation for countrys that follow EU Directives. If your country doesn't follow EU Directives, your product may not be equipped with flame safety device.

Oven / Grill Burners

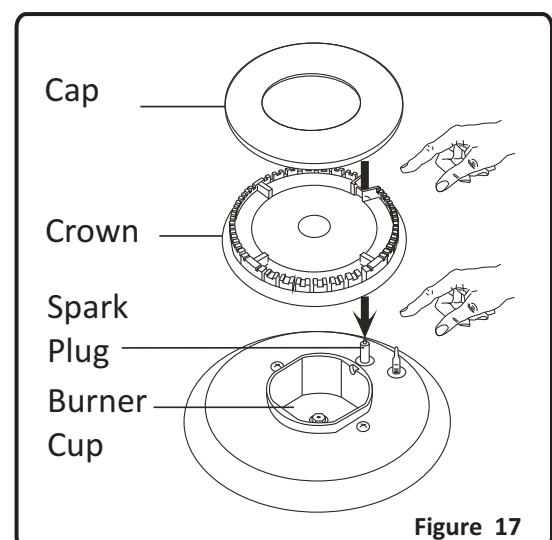
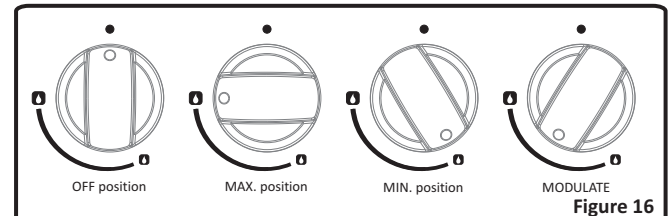
Regardless of the model of your appliance, all oven burners are equipped with a gas safety device. For this reason, during ignition, keep the oven knob pressed until you see stable flames. If the flames are cut out after you release the knob, repeat the procedure again. If the oven burner does not ignite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

Control of the hob burners

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

After the ignition, check the flames visually. If you see a yellow tip, lifted or unstable flames; turn the gas flow off, and check the assembly of burner caps and crowns (Figure 17). Also, make sure that no liquid has flown into the burner cups. If the burner flame goes out accidentally, turn the burner off, ventilate the kitchen with fresh air, and do not attempt re-ignition for 90 sec.

When turning the hob off, turn the knob in the clockwise direction so that the knob shows "0" position or the marker on the knob points upwards.



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

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

Rapid / Wok Burner: 22-26cm

Semi-rapid Burner: 14-22cm

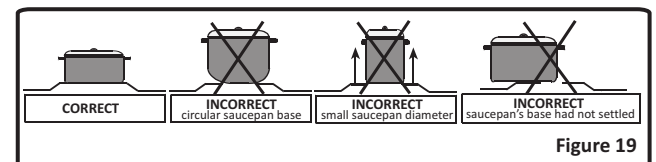
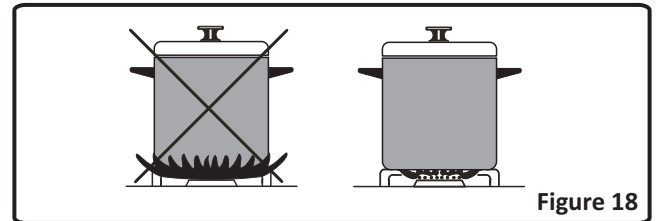
Auxiliary Burner: 12-18cm

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

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

⚠ WARNING:

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



Control of the Oven Burner

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

Preheating

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

Cooking

- Ensure that food is placed centrally on the shelf and there is sufficient room around the baking tray/dish to allow for maximum circulation.
- Stand dishes on a suitably sized baking tray on the shelf to prevent spillage onto the oven base and to help reduce cleaning.
- The material and finish of the baking tray and dishes used affect base browning. Enamel ware, dark, heavy or non-stick utensils increase base browning. Shiny aluminum or polished steel trays reflect the heat away and give less base browning.
- When cooking more than one dish in the oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results.

90x60

POSITION	TEMPERATURE
MAX.	280°C
9	240°C
8	230°C
7	220°C
6	200°C
5	190°C
4	180°C
3	170°C
2	150°C
1	140°C

Control of the grill burner

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

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

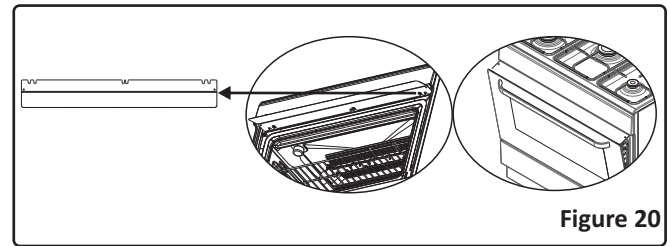
Hold the heat shield as the warnings face upwards. There are three small slots on the heat shield as shown on the figure below.

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

Cooking

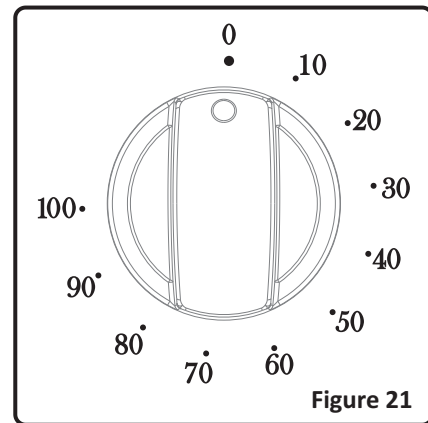
- The grill burner cannot be modulated between maximum and minimum positions and creates a source of heat at a constant rating. When turning the grill burner off, turn the knob in the clockwise direction so that the knob shows "0" position.
- Place the tray on the shelf below the grid in order to collect the fat during grilling.
- Place the wire grid on the topmost shelves; 4th or 5th; provided that the food does not touch the grill burner.
- Preheat the grill on a full setting for a few minutes before searing steaks or toasting. The food should be turned over during cooking as required.
- Food should be thoroughly dried before grilling to minimize splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- Foods should be placed on the center of the grid to allow maximum circulation of air.
- Never cover the grill pan or grid with foil as this can lead to grill fires.
- If your appliance has a grill pan and handle set as an accessory, refer to accessories section for its usage.

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



Use of mechanical minute minder

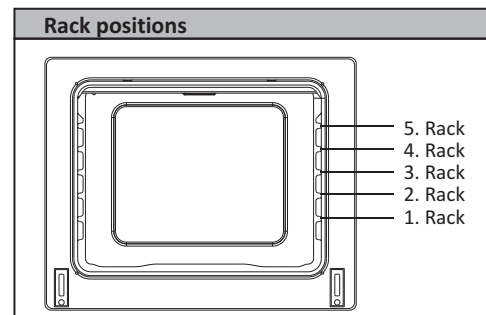
Set the desired cooking time by turning the timer button clockwise. At the end of this time period, it will make a beep sound, but the oven continues working. In order to turn the oven off, you must switch off the oven control.



Accessories

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

Oven Cavity



Oven Accessories

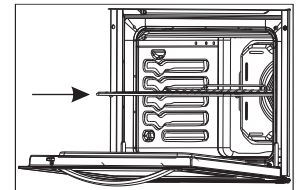
- * The accessories of your oven may be different due to the model of your product.

Wire grid

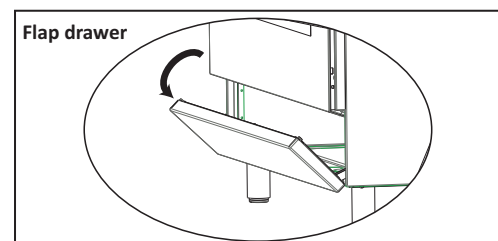


Wire grid is used to grill or to place different cookwares on it.

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



Drawers

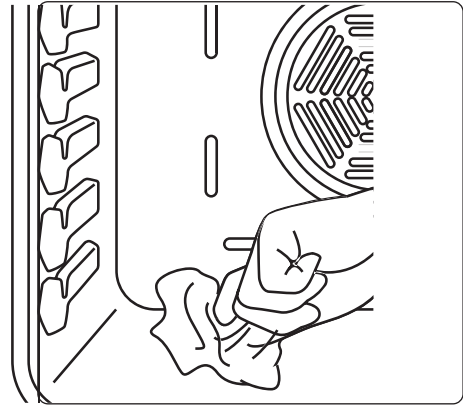


Cleaning

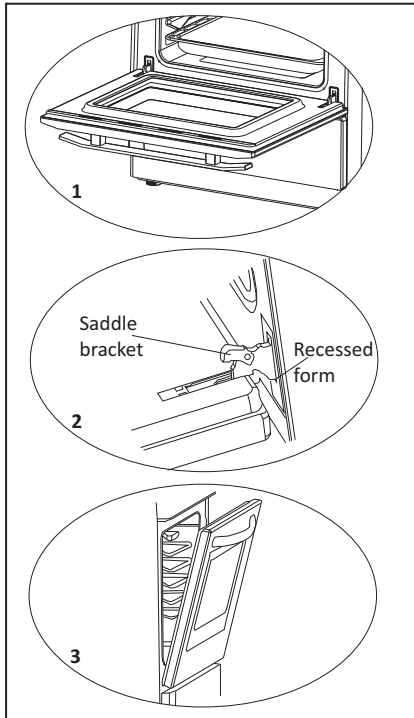
Be sure that all control switches are off and your appliance cooled before cleaning your oven. Plug off the appliance. Check whether they are appropriate and recommended by the manufacturer before using the cleaning materials on your oven. As they may damage the surfaces, do not use caustic creams, abrasive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

Cleaning of oven

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



Removal of oven door



To remove the oven door;

- Open the oven door(1).
- Open the saddle bracket (with aid of screwdriver, tongs etc.) up to end position(2).
- Close the door till it almost reaches the full closed position as shown in 3rd figure and remove the door by pulling it towards yourself.

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

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

Cleaning of Gas Cooker - Hob Part

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

Burner Caps:

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

Hob Surface

Enamelled Parts:

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

Stainless Steel:

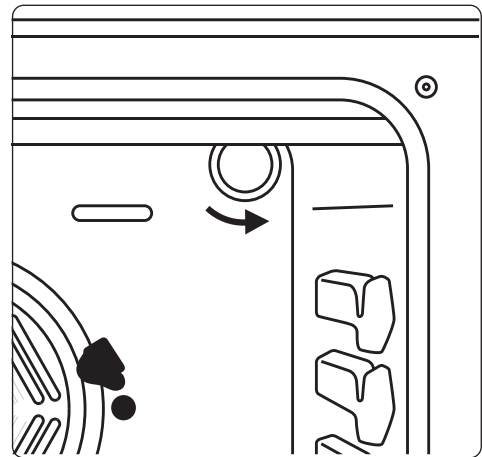
Stainless steel parts must be cleaned frequently with mildly warm soapy water and a soft sponge and then dry with a soft cloth. Do not use abrasive powders or abrasive cleaning materials. Do not leave vinegar, coffee, milk, salt, water, lemon or tomato juice to remain in contact with stainless steel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

Maintenance

Changing the Oven Lamp

The product should first be switched off from the electricity supply and cool (not been used recently). Remove the glass lens, and then the bulb itself. Place new bulb into the socket (resistant to 300 (degrees) 230V, 25 Watt, Type E14). Put the lens back into place. Your oven is now ready for use again.

This product is designed for cooking only and should not be used for room illumination.



Basic troubleshooting before contacting service

If the oven does not operate :

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

If the oven does not heat :

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

If the interior lighting lamp does not light :

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

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

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

The hob burners do not operate correctly :

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

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

Information related to transport

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

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

G30 28-30mbar 14.9 kW 1083 g/h II2H3+ GB Class: 1	NG G20 20 mbar	LPG G30/G31 28-30/37 mbar
LARGE BURNER		
DIA. of INJECTOR (1/100mm)	115	85
NOMINAL RATING (KW)	2,9	2,9
CONSUMPTION	276,2 l/h	210,9 g/h
MEDIUM BURNER		
DIA. of INJECTOR (1/100mm)	97	65
NOMINAL RATING (KW)	1,75	1,65
CONSUMPTION	166,7 l/h	120 g/h
MEDIUM BURNER		
DIA. of INJECTOR (1/100mm)	97	65
NOMINAL RATING (KW)	1,75	1,65
CONSUMPTION	166,7 l/h	120 g/h
SMALL BURNER		
DIA. of INJECTOR (1/100mm)	72	50
NOMINAL RATING (KW)	1	0,9
CONSUMPTION	95,2 l/h	65,4 g/h
WOK BURNER		
DIA. of INJECTOR (1/100mm)	130	96
NOMINAL RATING (KW)	3,6	3,6
CONSUMPTION	342,8 l/h	261,7 g/h
OVEN BURNER		
DIA. of INJECTOR (1/100mm)	150	98
NOMINAL RATING (KW)	4,2	4,2
CONSUMPTION	400 l/h	305,4 g/h
GRILL BURNER		
DIA. of INJECTOR (1/100mm)	130	85
NOMINAL RATING (KW)	3,1	3,1
CONSUMPTION	295,2 l/h	225,4 g/h

Technical Specifications

Customer Helpline 0345 257 7271

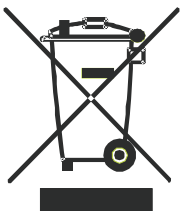
Model/Item	AG96RW
Power supply	(230)V
Maximum power	25 W
Size(H x W x D)	900x600x900/850 mm

We apologise for any inconvenience caused by minor inconsistencies in these instructions that may occur as a result of product improvements and development.



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Disposal information



The symbol on the product or on its packaging indicates that this product 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.

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 city office, your household waste disposal service or the shop where you purchased the product.

Guarantee



Product Guarantee

This product is guaranteed against manufacturing defects for a period of



This product is guaranteed for twelve months from the date of original purchase. Any defect that arises due to faulty materials or workmanship will either be replaced, refunded or repaired free of charge where possible during this period by the dealer from whom you purchased the unit.

The guarantee is subject to the following provisions:

- The guarantee does not cover accidental damage, misuse, cabinet parts, knobs or consumable items.
- The product must be correctly installed and operated in accordance with the instructions contained in this manual.
- It must be used solely for domestic purpose.
- The guarantee will be rendered invalid if the product is re-sold or has been damaged by inexpert repair.
- Specifications are subject to change without notice.
- The manufacturer disclaims any liability for the incidental or consequential damages.
- The guarantee is in addition to, and does not diminish your statutory or legal rights.
- In the event of a problem with the product with in the guarantee period call the Customer Helpline: 0345 257 7271

Guarantor: Argos Ltd
489 - 499 Avebury Boulevard
Central Milton Keynes
MK9 2NW