

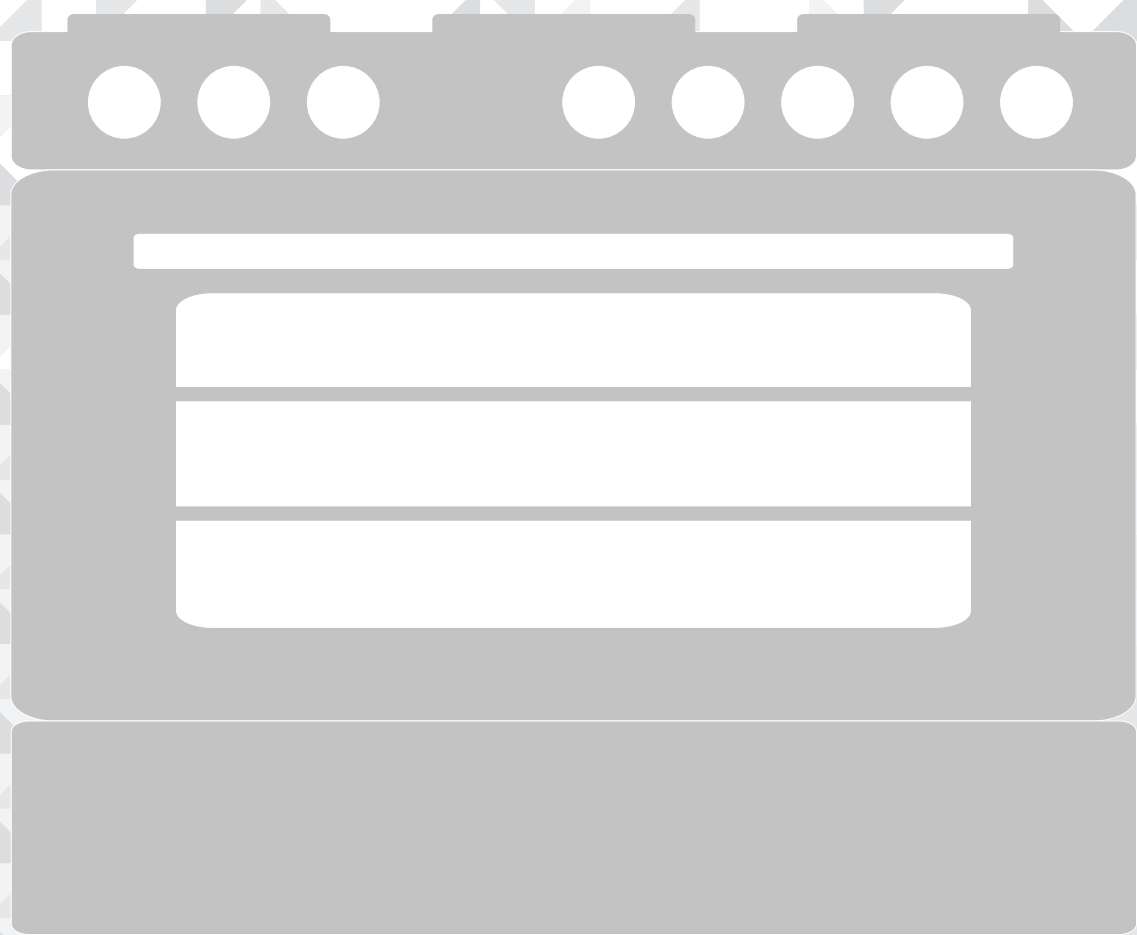
BUSH

Combined Gas Cooker

Gas twin cavity

BSC90DFB

BSC90DFSS



You'll soon be enjoying your new Combined Gas Cooker.

It all begins here, with your instructions. Don't worry, there's nothing too technical coming up. Just simple, step-by-step guidance to get you up and running quickly. Sound good? Then let's get started.

Help and Guidance

We're here to help you get the most from your Combined Gas Cooker. Should you require any guidance, a simple solution can often be found online at:

www.argos-support.co.uk

If you still require further assistance, call one of our experts on **0345 257 7271**.

If you require any technical guidance or find that your product is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions.

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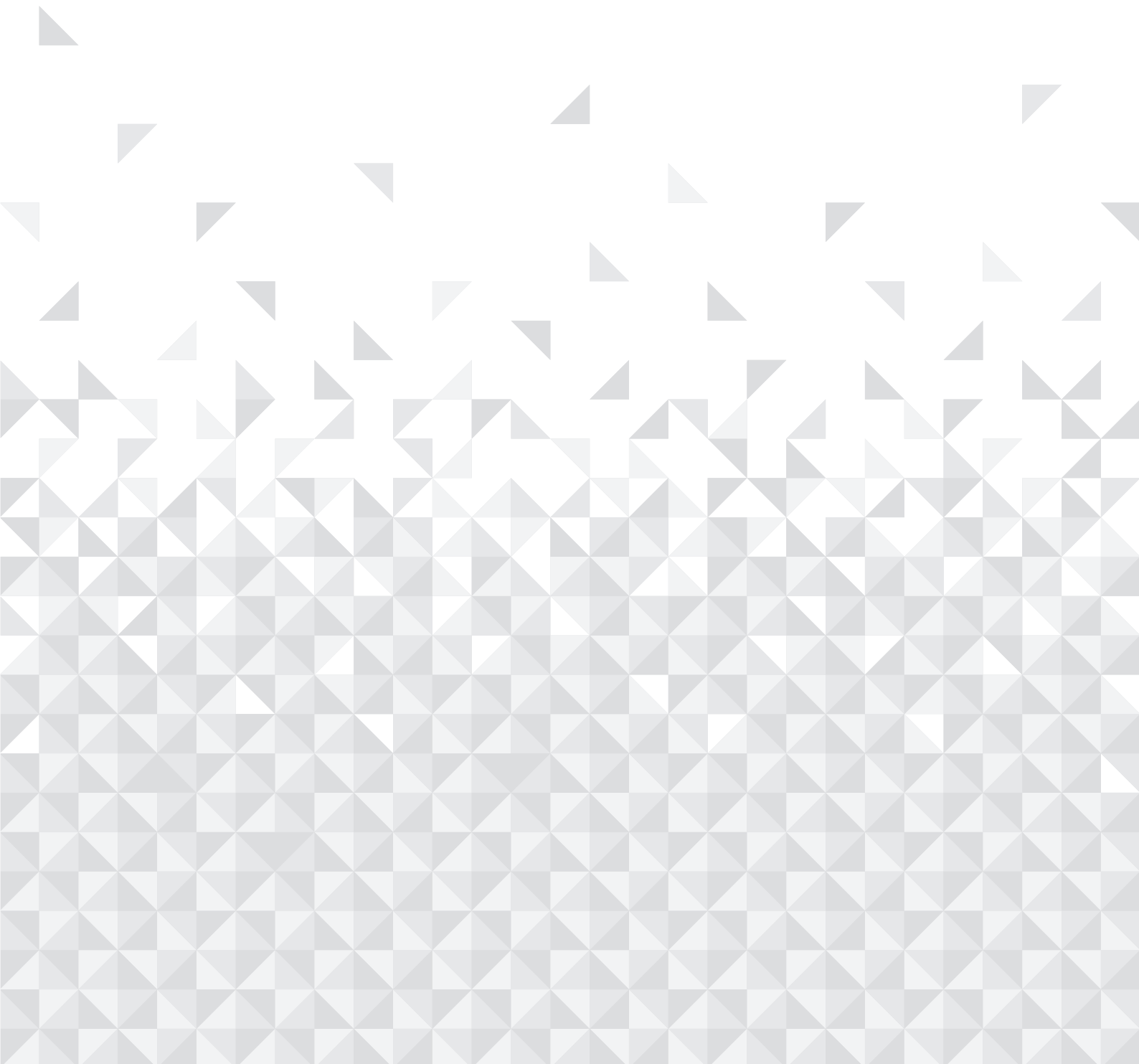
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Safety information 1





Safety information

Important - Please read these instructions fully before installing or operating

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 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

If you require any technical guidance or find that your product is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions.



Safety information

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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 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.



Safety information

Important - Please read these instructions fully before installing or operating

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.

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.



Safety information

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Energy Saving Tips

Oven

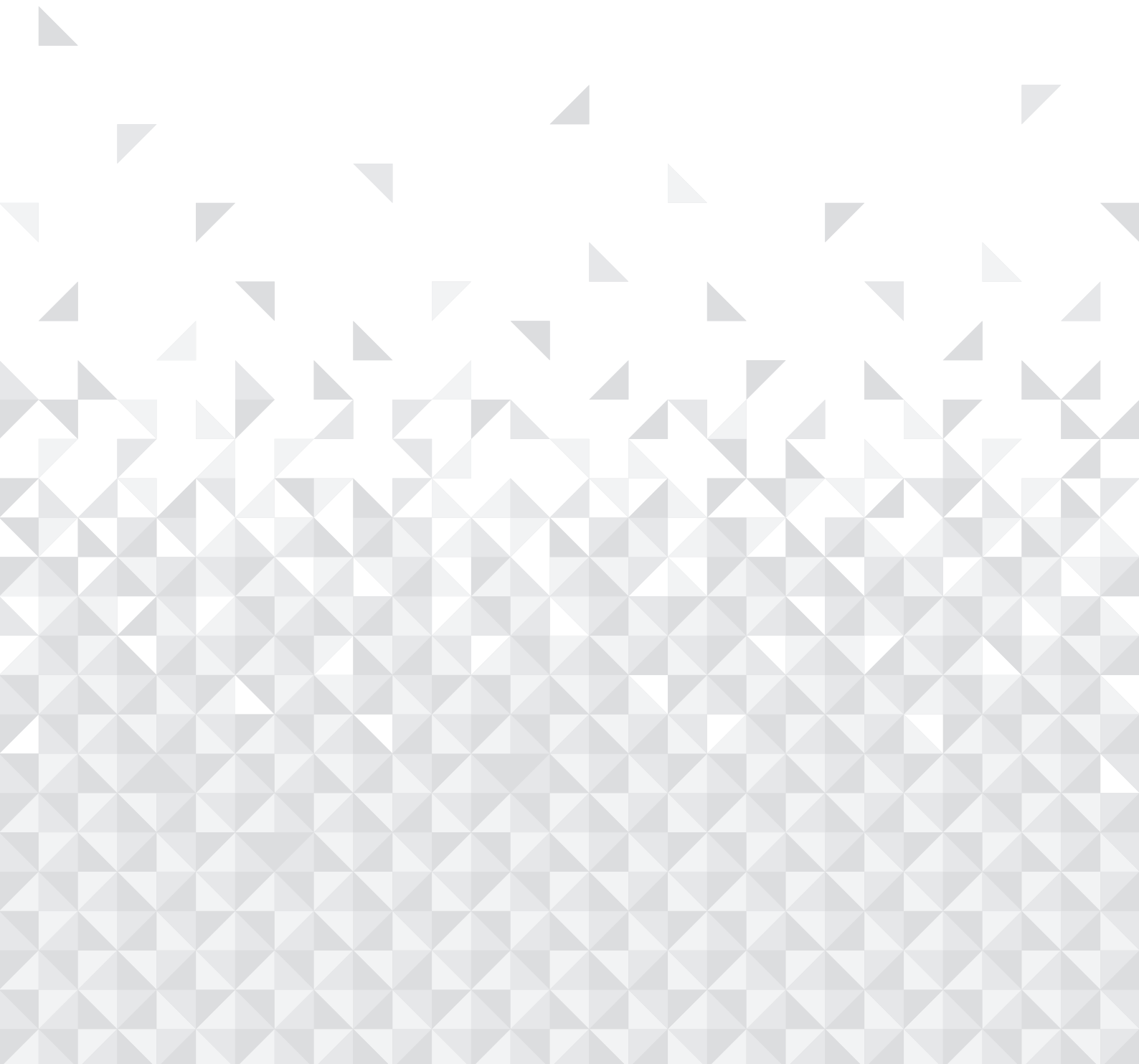
- Cook the meals together, if possible.
- Keep the pre-heating time short.
- Do not elongate cooking time.
- Do not forget to turn off the oven at the end of cooking.
- Do not open oven door during cooking period.

Hob

- Use cookware having flat bases.
- Use cookware with proper size.
- Use cookware with lid.
- Minimize the amount of liquid or fat.
- When liquid starts boiling, reduce the setting.

Getting to know your combined gas cooker

2



Getting to know your combined gas cooker

You'll be up and running in no time

Ready? Let's begin...

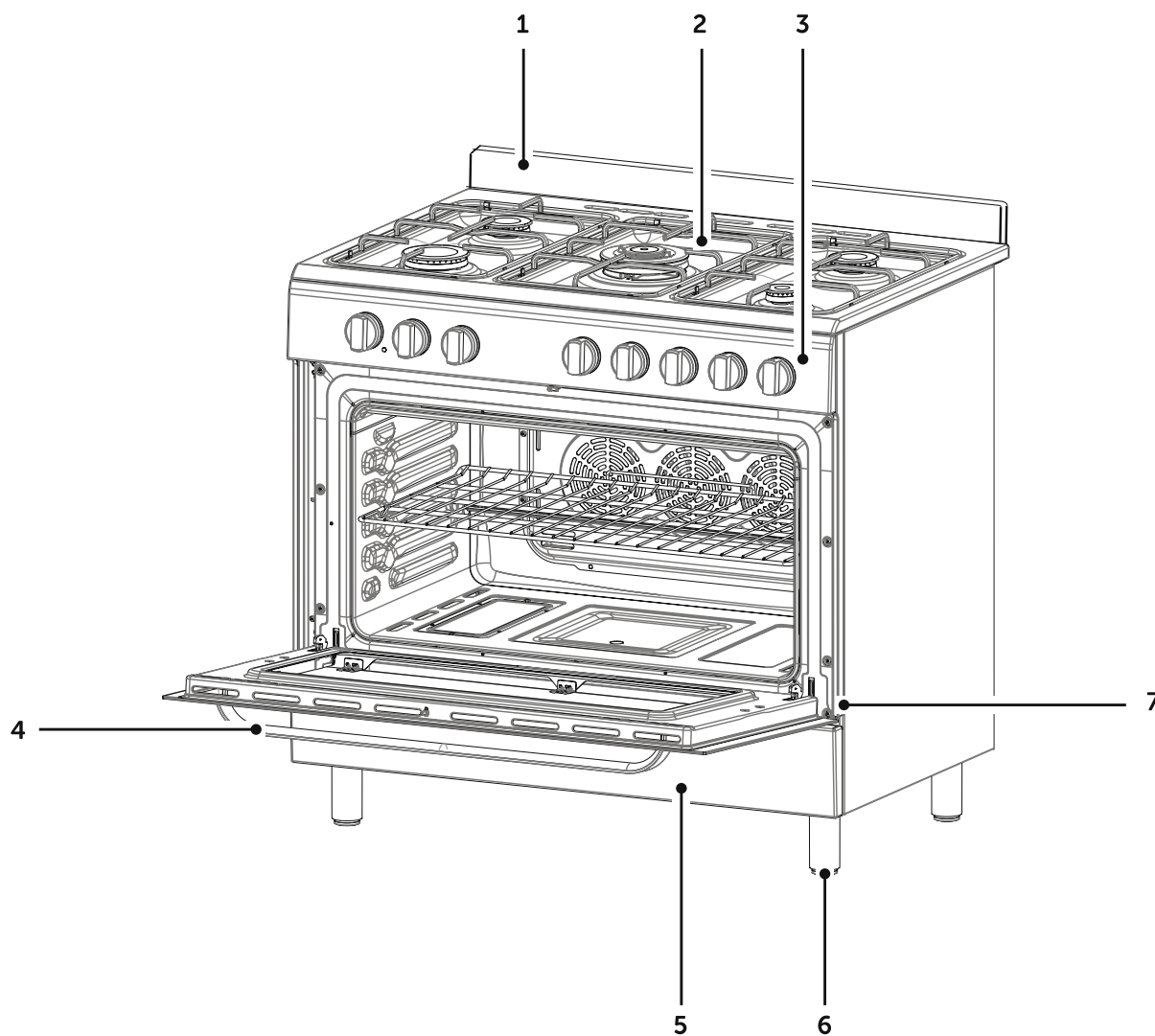
Please read these instructions carefully. They contain important information which will help you get the best from your Combined Gas Cooker and ensure safe and correct installation and operation.

If you require any further assistance, our technical experts are happy to help. For full details, refer to the product support section at the end of these instructions.

If you require any technical guidance or find that your product is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions,

Getting to know your combined gas cooker

You'll be up and running in no time

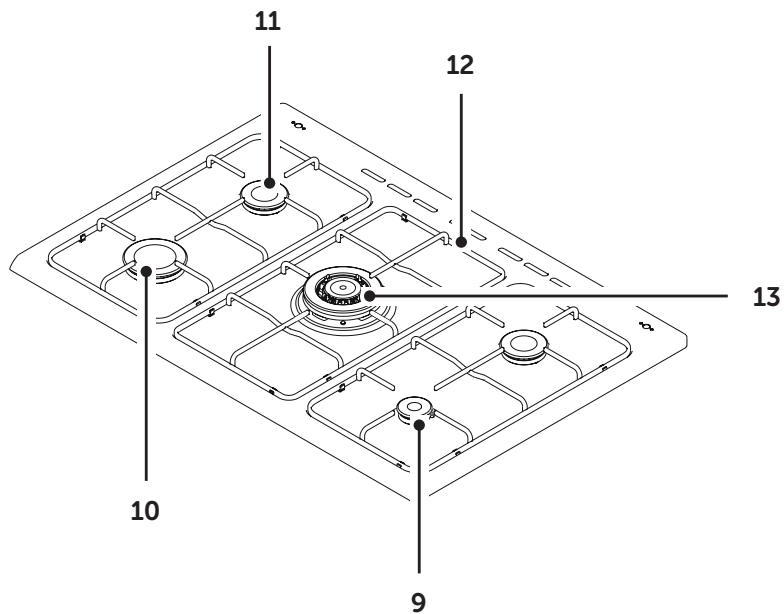
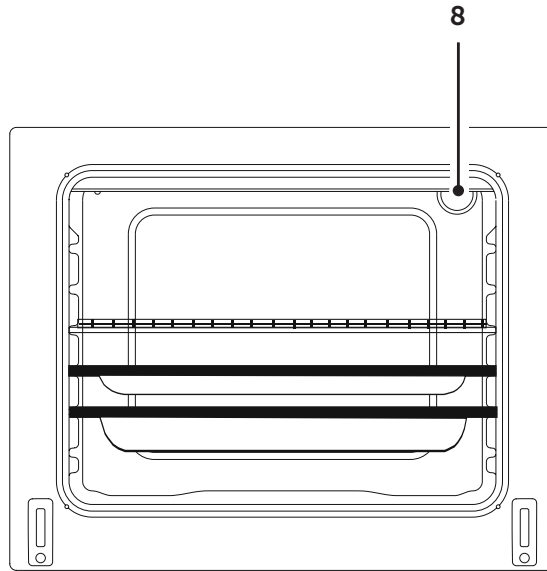


- | | |
|---------------------|--------------------|
| 1. Splashback | 5. Drawer Cover |
| 2. Cooktop | 6. Adjustable Feet |
| 3. Control Panel | 7. Oven Door |
| 4. Oven Door handle | |

or online at www.argos-support.co.uk If you still require further assistance, call one of our experts on 0345 257 7271.

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You'll be up and running in no time



- 8. Oven Lamp
- 9. Semi-Rapid Burner
- 10. Rapid Burner

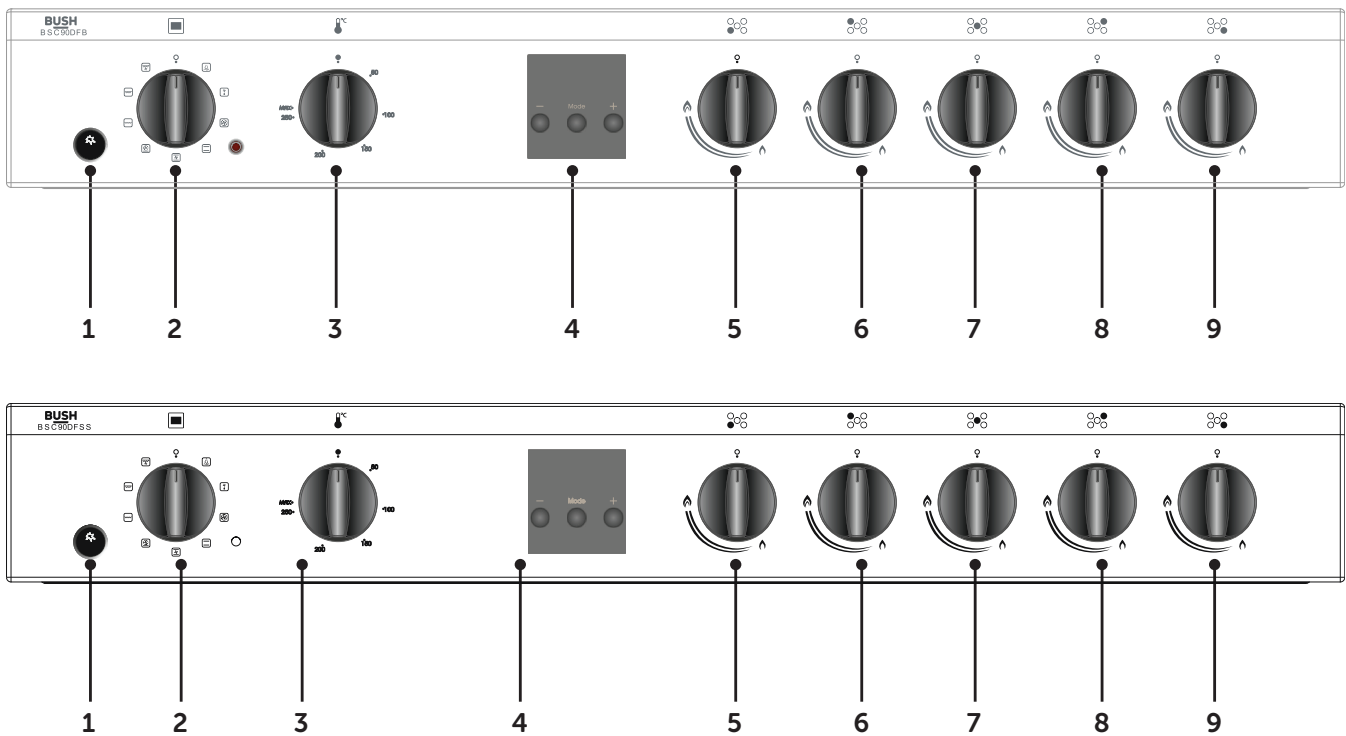
- 11. Auxiliary Burner
- 12. Pan Support
- 13. Wok Burner

If you require any technical guidance or find that your product is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions,

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You'll be up and running in no time

Control Panel



1. Ignition Button
2. Oven Function Control Knob
3. Oven Thermostat Control Knob
4. Digital Timer
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

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Installing your combined gas cooker

3



Installing your combined gas cooker

Bringing it all together

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.
- For rooms with a volume of less than 5 m^3 - permanent ventilation of 100 cm^2 is required.

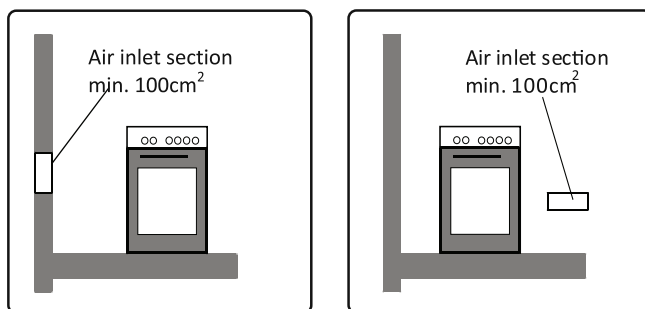


Fig 1.

- For rooms with a volume of between 5 m^3 and 10 m^3 a permanent ventilation of 50 cm^2 will be required unless the room has a door which opens directly in which case no permanent ventilation is required.
- For rooms with a volume greater than 10 m^3 - no permanent ventilation is required.

Pay attention: Regardless of room size, all rooms containing the appliance must have direct access to the outside air via an openable window or to the outside, equivalent.

The room containing the cooker should have an air supply in accordance with BS 5440: Part 2.

Emptying of the Burned Gases from Environment

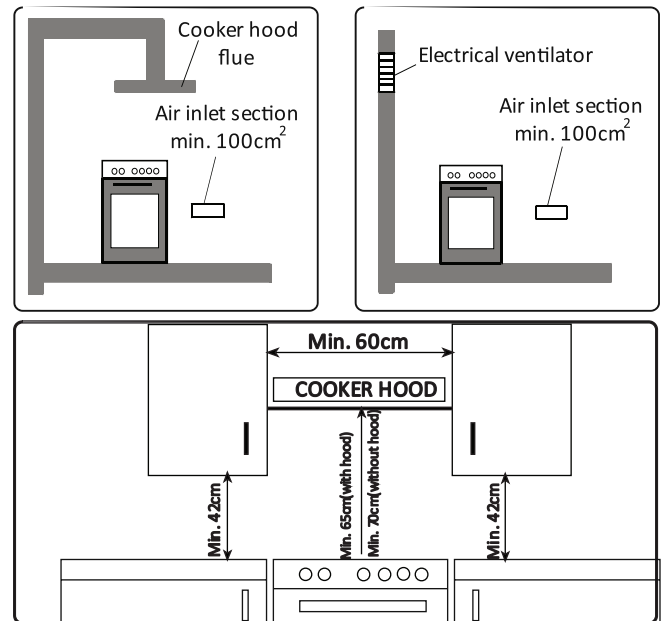


Fig 2.

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

Installing your combined gas cooker

Bringing it all together

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 is 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 **Fig 2**. 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 900°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

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below can be required. In such a case, contact local authorities to learn the correct gas connection.

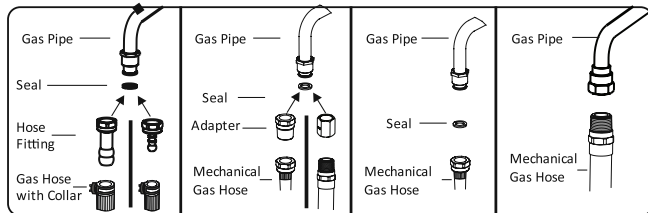


Fig 3.

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

Attention: 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 LPG/NG 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.

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

Gas Conversion

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 (**Fig 4**).
- Unscrew the injectors. For this, use a 7mm spanner (**Fig 5**).

- 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).

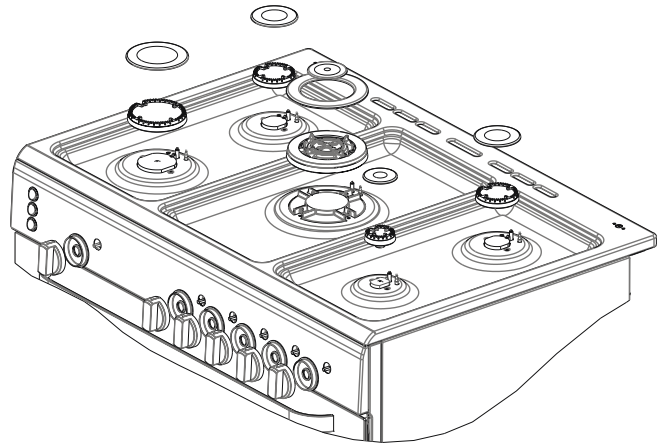


Fig 4.

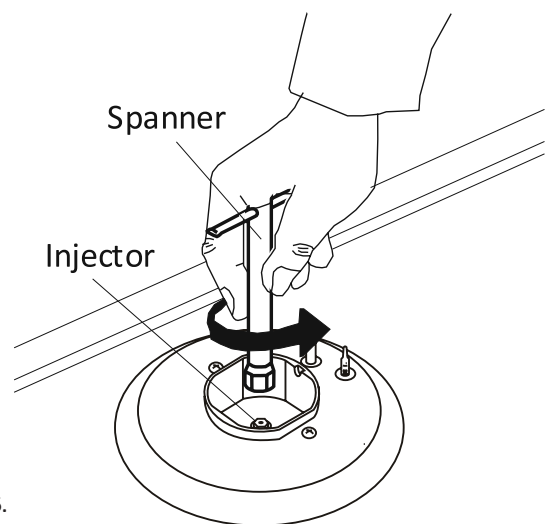


Fig 5.

Adjusting the reduced flame position

The flame length in the minimum position is adjusted with a flat screw located on the valve. For valves

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Bringing it all together

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.

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.

Valve with flame failure device

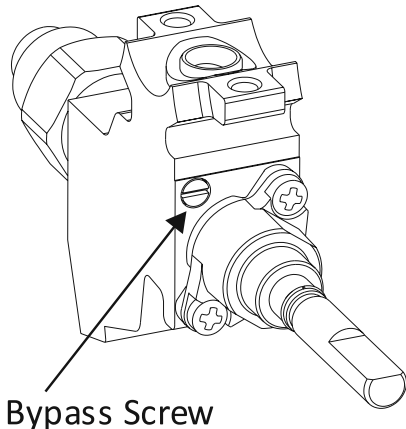


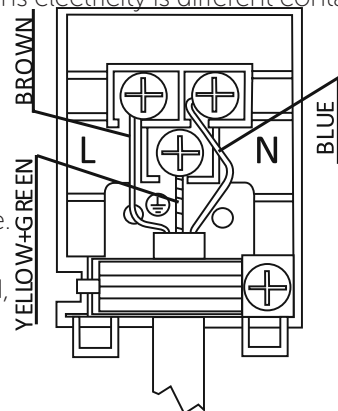
Fig 6.

Electric Connection and Safety

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

Fig 7.

- 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 the appliance. Otherwise, the cord may be damaged, short circuiting the appliance.
- The manufacturer



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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 **Fig 8**. 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.

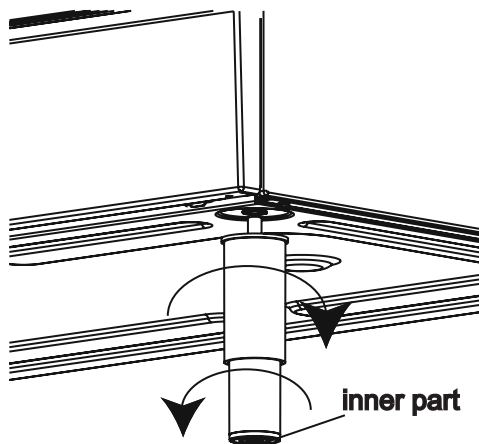


Fig 5.

- 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 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.

Accessories

Oven Cavity

If you require any technical guidance or find that your product is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions,

Installing your combined gas cooker

Bringing it all together

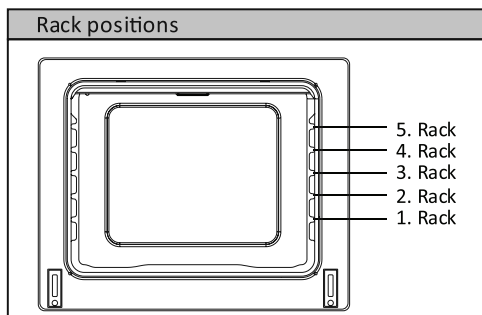
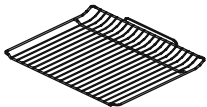


Fig 9.

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 (**Fig 10**).

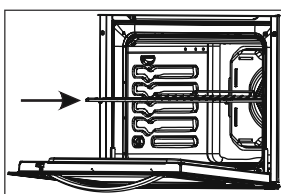


Fig 10.

Drawers

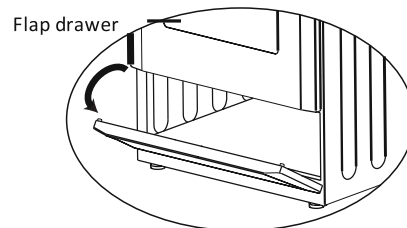
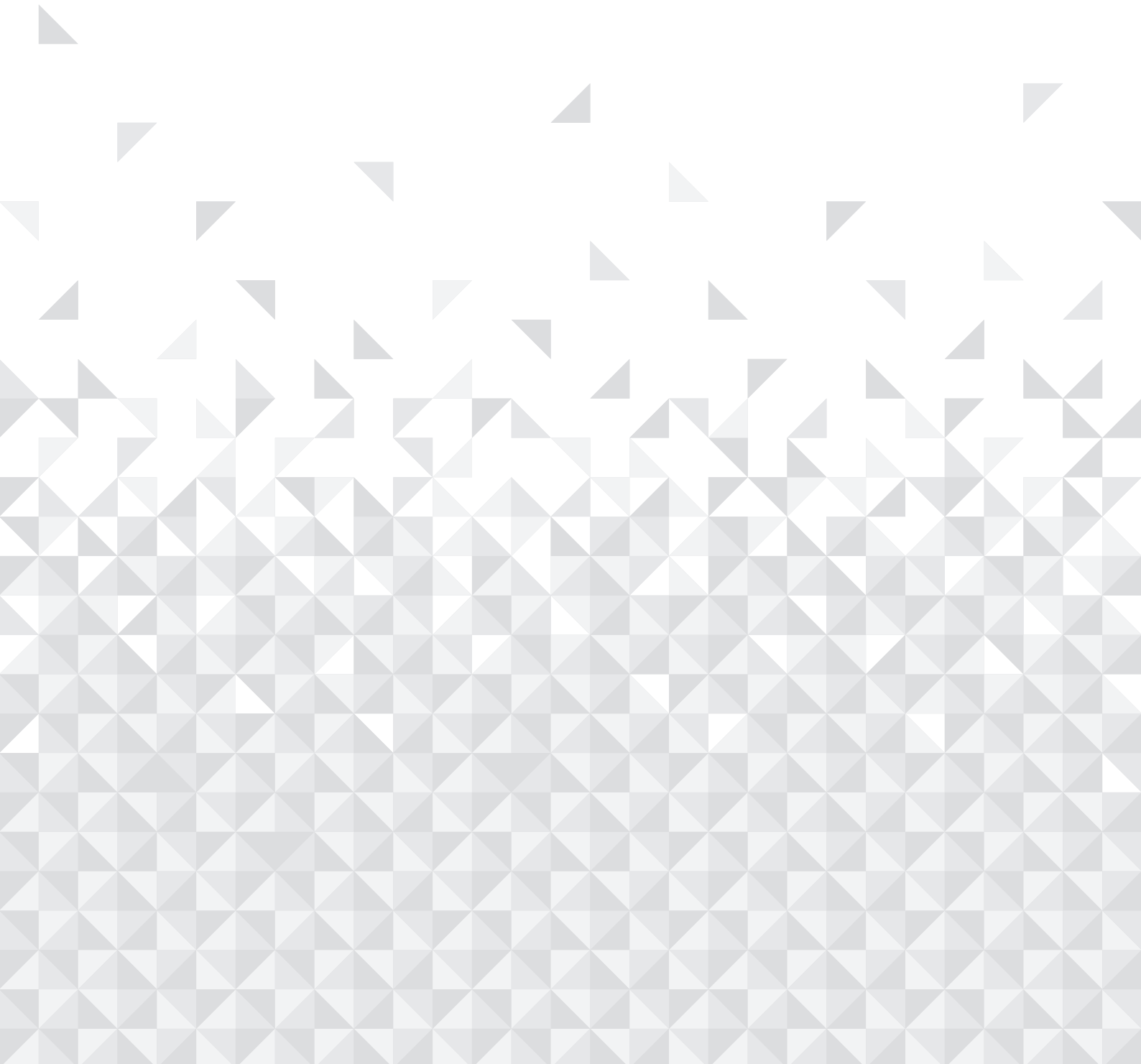


Fig 11.

Functions 4



Functions

Simple everyday use

Use of Oven

Oven Function Control Knob

To select the desired cooking function, turn the knob to the related symbol (Fig 12). The details of the oven functions are explained in the next section.

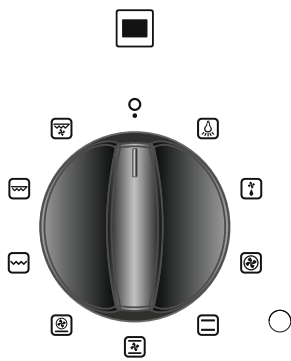


Fig 12.

Oven Thermostat Control Knob

After the cooking function has been set, the desired temperature can be adjusted by oven thermostat knob and the oven will start to operate (timer must be adjusted, if available). The thermostat signal light will be on or off according to the thermostat operation.

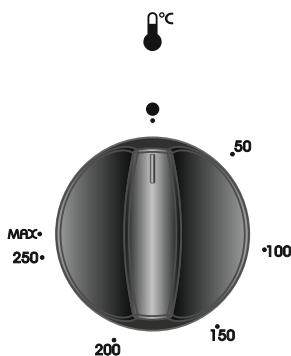


Fig 13.

Oven Functions

Oven Lamp

Only the oven light will be turned on and it remains on in all the cooking functions.

Defrost Function

The oven's warning lights will be turned on, the fan starts operating.

To use the defrost function, take your frozen food and place it in the oven on a shelf placed in the third slot from the bottom. It is recommended that you can place an oven tray under the defrosting food, to catch the water accumulated due to melting ice.

This function will not cook or bake your food, it will only help to defrost it.

Turbo Function

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

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

Static Cooking Function

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

The static cooking function emits heat, ensuring even cooking of the lower and upper food. This is ideal for making pastries, cakes, baked pasta, lasagne and pizza.

Preheating the oven for 10 minutes is recommended and it is best to cook on only one shelf at a time in this

Functions

Simple everyday use

function.

Fan Function

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

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

Pizza Function

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

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

Grilling Function

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

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

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

Faster Grilling Function

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

The function is used for faster grilling and for covering a larger surface area, such as grilling meats, use the

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

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

Double Grill and Fan Function

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

The function is used for faster grilling of thicker foods and for covering a larger surface area. Both the upper heating elements and grill will be energised along with the fan to ensure even cooking. Use the upper shelves of oven. Lightly brush the wire grid with oil to stop foods sticking and place foods in the center of the grid. Always place a tray beneath to catch any drips of oil or fat. It is recommended to pre-heat the oven about 10 minutes.

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


Functions

Simple everyday use


Use of Digital Timer

Time Adjustment:

The time must be adjusted before starting to use the oven. Following the power supply to the oven, the symbol (A) and the three "0" on the screen will begin to flash.

Press the (+) and (-) keys simultaneously. The symbol  will appear on the screen. Also, the dot in the middle of the screen will begin to flash.

Using the (+) and (-) buttons, adjust the day's time while this dot is flashing. After the adjustment, it should be expected that the dot will be lit continuously.

Following the power supply to the oven, when the symbol (A) and the three "0" on the screen begin to flash, the oven can not be operated using the control buttons. When the (+) and (-) buttons are pressed simultaneously for time adjustment, the symbol  will appear on the screen. When this symbol appears on the screen, you can manually operate the oven part.

As the adjusted time will be reset in the event of a power failure, time adjustment operation will have to be performed again.

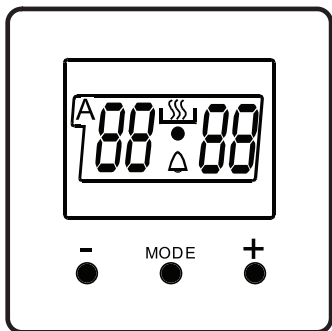







Fig 16.

Audible Warning Time Adjustment



The time must be adjusted before starting to use the oven. Following the power supply to the oven, the symbol (A) and the three "0" on the screen will begin to flash. Press the (+) and (-) keys simultaneously. The symbol  will appear on the screen. Also, the dot in the middle of the screen will begin to flash.

Using the (+) and (-) keys, adjust the day's time while this dot is flashing. After the adjustment, it should be expected that the dot will be lit continuously. This function can be used to receive audible warning at the completion of the adjusted time period.

Press the MODE key in the middle. The  symbol will flash on the screen. Also three "0"s will appear. Adjust the desired time period for the warning by using (+) and (-) keys while the  symbol is flashing.

Some time after the completion of the adjustment, the  symbol will begin to light continuously. When the  symbol begins to light continuously, the audible warning time adjustment is done.

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

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

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

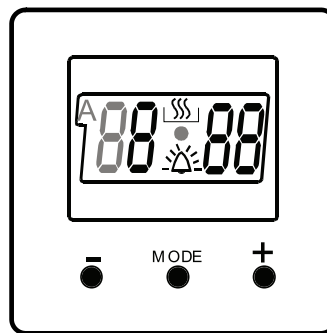



Fig 17.

Semi - Automatic Time Adjustment According to Cooking Period:

This function is used to cook in the desired time range. The foods to be cooked are put into the oven. The oven is adjusted to the desired cooking function. The oven thermostat is adjusted to the desired degree depending on the dish to be cooked. Keep pressing on the MODE button until you see "stop" on the timer

Functions

Simple everyday use

screen. When you see "stop" on the timer screen, the symbol (A) will begin to flash. Adjusted the cooking period for the food you wish to cook, by using the (+) and (-) buttons while the timer is in his position. Some time after the adjustment operation is completed, the day's time will appear on the screen and the symbols (A) and  will begin to continuously light on the screen. While doing this, the oven will also start to operate.

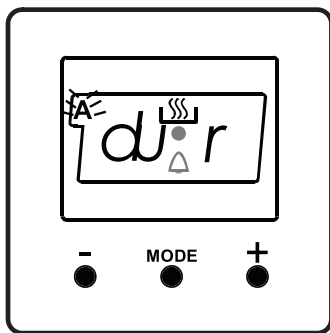


Fig 18.

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

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

Semi - Automatic Programming According to Finish Time:

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

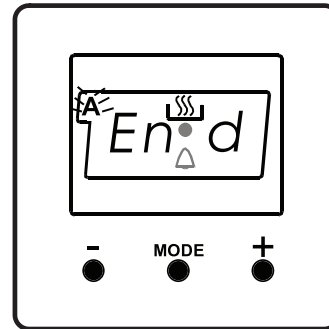



Fig 19.

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

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

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

Full- Automatic Programming:

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

First; keep pressing on the MODE button until you see "stop" on the timer screen. When you see "stop" on the timer screen, the symbol (A) will begin to flash.

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

Functions

Simple everyday use

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

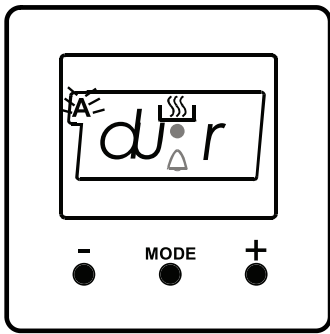


Fig 20.

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

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

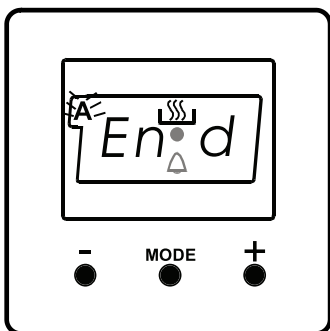


Fig 21.

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

will be brought to manual use function.

Sound Adjustment

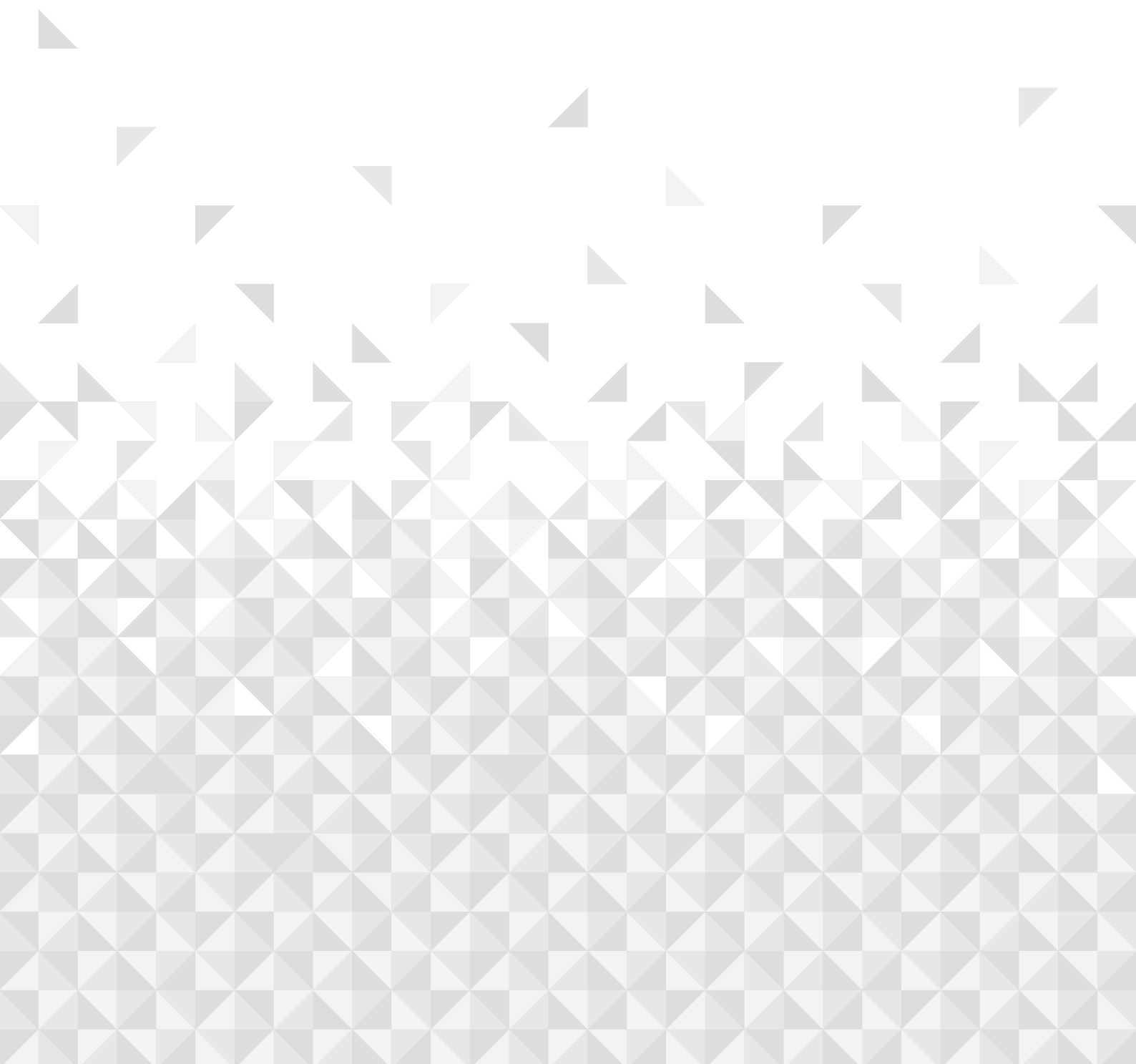
While the timer shows the time of day; if the (-) button on is kept pressed for 1-2 sec., it will give an audible signal beep. After that each time the (-) button is pressed, it will give three different types of signal beep. Do not press any further buttons and it will save the last selected signal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

Functions

Simple everyday use

Using your combined gas cooker

5



Using your combined gas cooker

Getting the most from your appliance

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.

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 (Fig 22) at the same time.

Note: 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.



Fig 22.

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 countries that follow EU Directives. If your country doesn't follow EU Directives, your product may not be equipped with flame safety device.

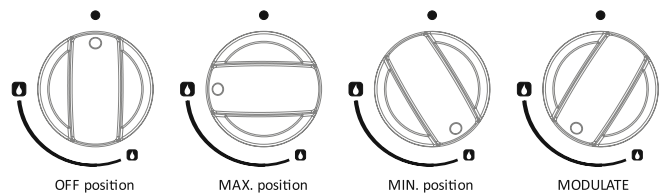


Fig 23.

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.

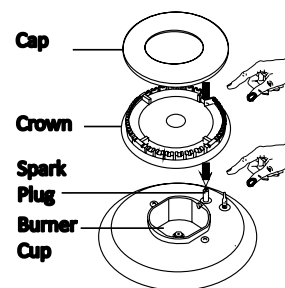


Fig 24.

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 (Fig 24). 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

Using your combined gas cooker

Getting the most from your appliance

the flame to minimum position once the boiling point is reached. It is recommended to always cover your cooking pan.

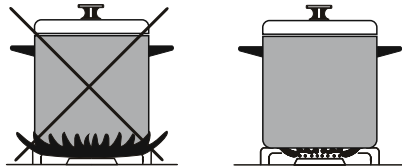


Fig 25.

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

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.

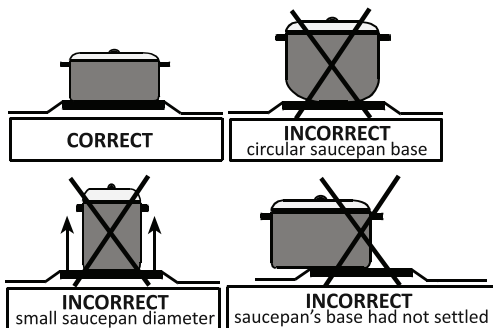


Fig 26.

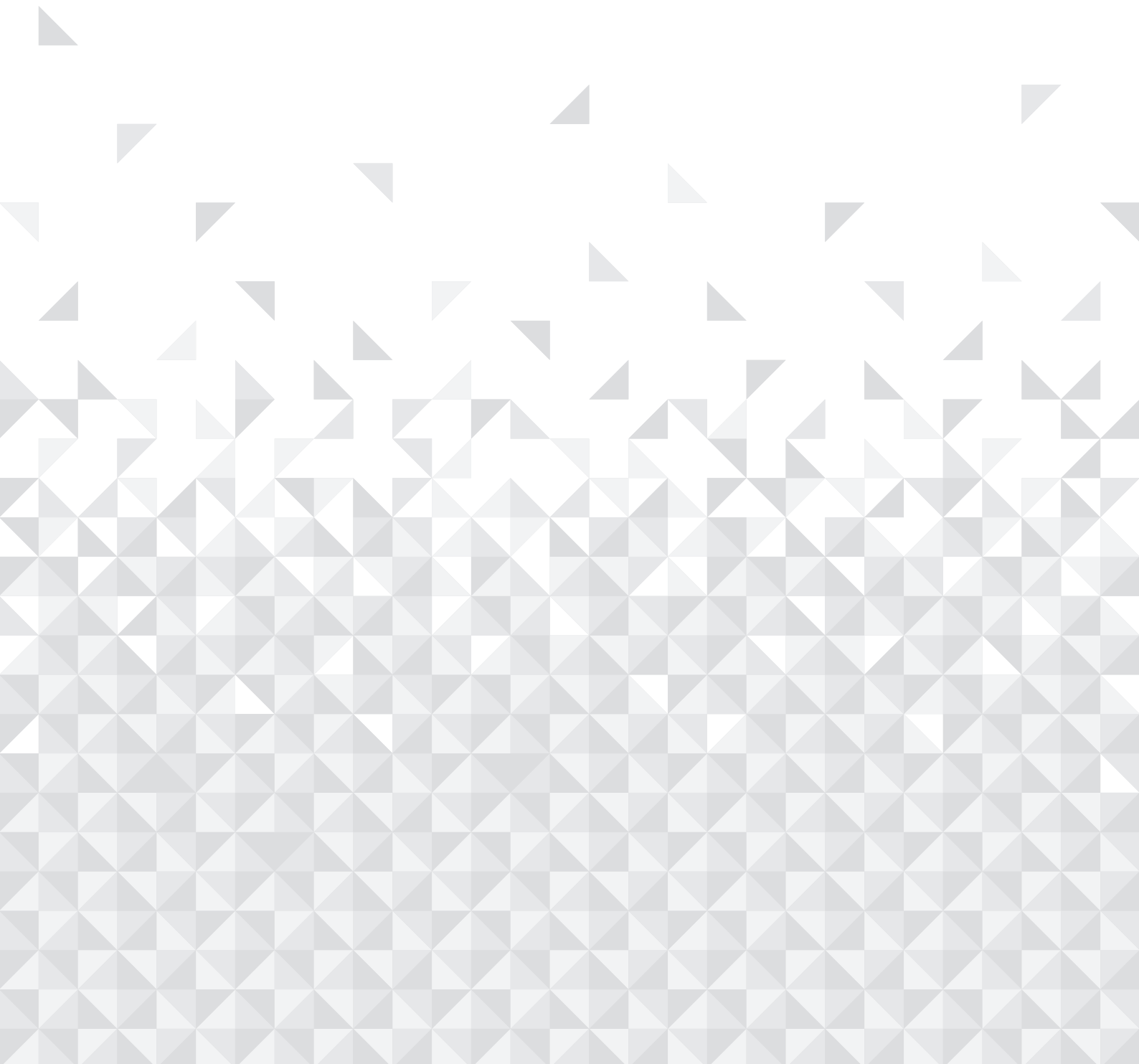
Make sure that the tips of the flames do not spread out of the outer circumference of the pan, as this may also harm the plastic accessories around the pan (handles etc.).

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

Care and maintenance 6



Care and maintenance

Looking after your appliance

Cleaning

Be sure that all control switches are off and your appliance cooled before cleaning your oven. Switch off and unplug the appliance.

Check whether the cleaning materials are appropriate and recommended by the manufacturer before using them 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..

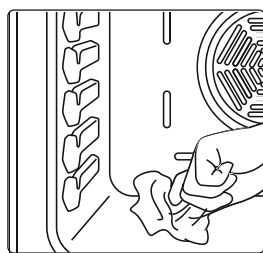


Fig 27.

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.

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.

Care and maintenance

Looking after your appliance

Removal of Oven Door

To remove the oven door;

1. Open the oven door (**Fig 28**).

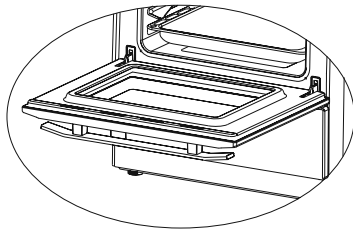


Fig 28.

2. Open the saddle bracket (with aid of screwdriver, tongs etc.) up to end position (**Fig 29**).

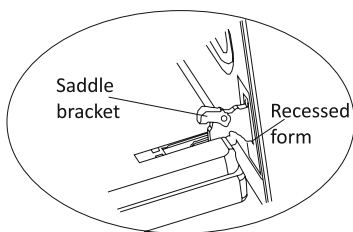


Fig 29.

3. Close the door till it almost reaches the full closed position as shown in **Fig 30** and remove the door by pulling it towards yourself.

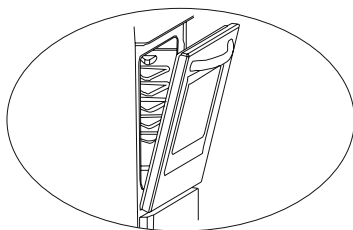


Fig 30.

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 **Fig 29**.

Fig 1.

Maintenance

Changing the Oven Lamp

The product should first be switched off from the electricity supply and cool (not been used recently).

1. Remove the glass lens, and then the bulb itself.
2. Place new bulb into the socket (resistant to 300 (degrees) 230V, 25 Watt, Type E14).
3. 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.

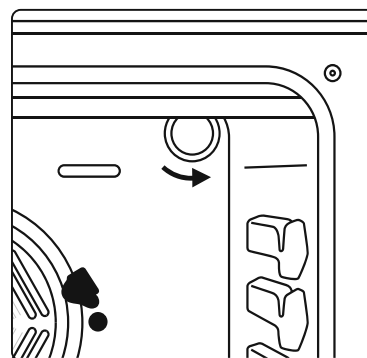


Fig 31.

Care and maintenance

Looking after your appliance

Injector Table

G30 28-30mbar 10.7 kW 778 g/h I12H3+ 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

If you require any technical guidance or find that your product is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions.

Care and maintenance

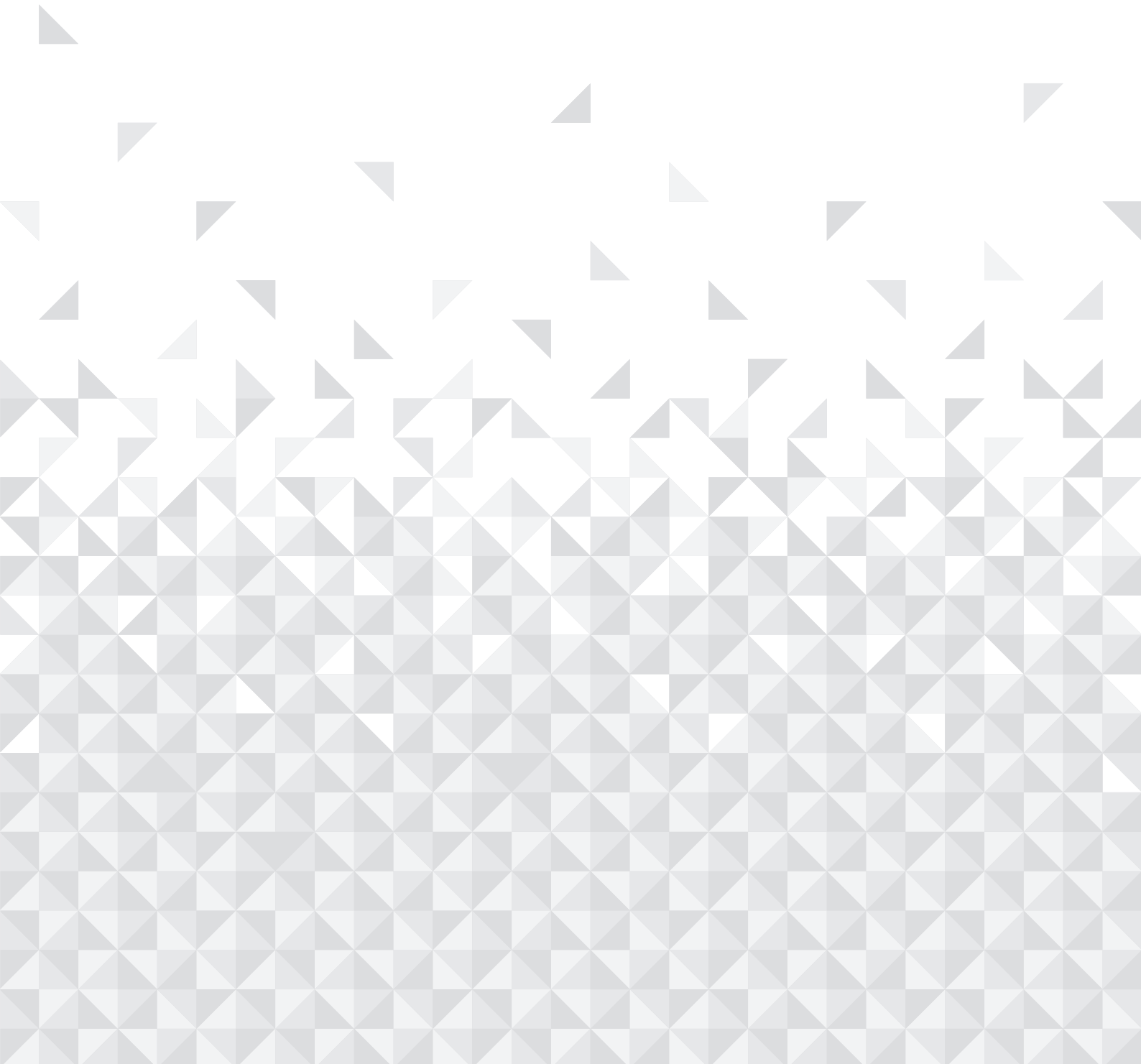
Looking after your appliance

Technical Specifications

Brand	Bush	
Model	BSC90DFB	BSC90DFSS
Power Supply	230V~	
Maximum Power	3000W	
Size (H x W x D)	900 x 600 x 900/850 mm	
Type of Oven	Electric	
Mass (Kg)	61.4	65.5
Number of Cavities	1	
Heat Source	Electric	
Volume (l)	105	
Energy Consumption (electricity) - conventional (kWh/cycle)	1.15	
Energy Consumption (electricity) - fan assisted (kWh/cycle)	1.03	
Energy Efficiency Index - conventional	116,0	
Energy Efficiency Index - fan assisted	103,9	
Energy Class	A	
Type of Hob	Gas	
Number of Cooking Zones	5	
Heating Technology-1	Gas	
Size-1	Auxiliary	
Energy Efficiency (%) -1	N/A	
Heating Technology-2	Gas	
Size-2	Semi-rapid	
Energy Efficiency (%) -2	59.0	
Heating Technology-3	Gas	
Size-3	Semi-rapid	
Energy Efficiency (%) -3	59.0	
Heating Technology-4	Gas	
Size-4	Rapid	
Energy Efficiency (%) -4	57.0	
Heating Technology-5	Gas	
Size-5	Wok	
Energy Efficiency (%) -5	56.0	
Energy Efficiency of Hob (%)	57.8	

Note: This oven complies with EN-60350-1 and the hob complies with EN 30-2-1.

Product support 7



Product support

Help is always at hand

Troubleshooting

If the oven does not operate :

The oven may be switched off, there may be a power cut.

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.

Product support

Help is always at hand

Help and assistance

If you require any technical guidance or find that your <enter product name> is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions or online at www.argos-support.co.uk

If you still require further assistance, call one of our experts on **0345 257 7271***. To help give us give you a fast and efficient service please have the following information ready:

Model Ref.	<input type="text"/>	You can find these on the rating plate - a small information panel (usually a sticker or metal plate) on the rear of your appliance
Serial number	<input type="text"/>	
Date of purchase	<input type="text"/>	This will be shown on your receipt

Local call rates applies*

Lines open 8am-7pm Monday to Saturday and 10am-4pm Sunday.

*Calls to Argos enquiry lines may attract a charge and set up fee from residential lines depending on your call plan/tariff. Mobile and other providers costs may vary, see www.bt.com/pricing for details.

For Security and training purposes, telephone calls to and from customer service centres maybe recorded and monitored. Calls from Republic of Ireland will attract international call charges.

or online at www.argos-support.co.uk If you still require further assistance, call one of our experts on **0345 257 7271**.

Product support

Help is always at hand

Declaration of conformance to product standards

We declare that our products meet the applicable European Directives, Decisions and Regulations and the requirements listed in the standards referenced.

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

Disposal



- 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.

If you require any technical guidance or find that your product is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions.

Product support

Help is always at hand

BUSH

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FREEPHONE*

0800 597 8548

Lines are open 8am - 8pm, 365 days a year. *Calls may be recorded and monitored.

Your Bush Guarantee

This product is guaranteed for twelve months from the date of original purchase. Any defect that arises due to faulty materials or workmanship will be repaired free of charge (or if applicable the product will be replaced or the purchase price refunded) where possible during this period by the dealer from who 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 the manual.
- It must be used solely for domestic purposes. 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.
- Bush disclaim any liability for loss or damage arising from the breakdown of the product.
- This guarantee is in addition to and does not diminish your statutory or legal rights.

Important Data Protection Information

If you provide us with information about another person, you confirm that they have appointed you to act for them, to consent to the processing of their personal data including sensitive personal data and that you have informed them of our identity and the purposes (as set out in the Important Data Privacy notice displayed overleaf) for which their personal data will be processed.

You are entitled to ask for a copy of the information we hold about you (for which we may charge a small fee) and to have any inaccuracies in your information corrected.

For quality control and training purposes, we may monitor or record your communications with us.

If your personal details change, if you change your mind about any of your marketing preferences or if you have any queries about how we use your information, please let us know by contacting our Data Protection Officer, Domestic & General, Leicester House 17 Leicester Street, Bedworth, Warwickshire CV12 8JP.

Guarantor: Argos Limited - 489 - 499 Avebury Blvd. - Milton Keynes - MK9 2NW

or online at www.argos-support.co.uk If you still require further assistance, call one of our experts on **0345 257 7271**.

BUSH



Contact:

www.argos-support.co.uk

Helpline: 0345 257 7271