

CONGRATULATIONS

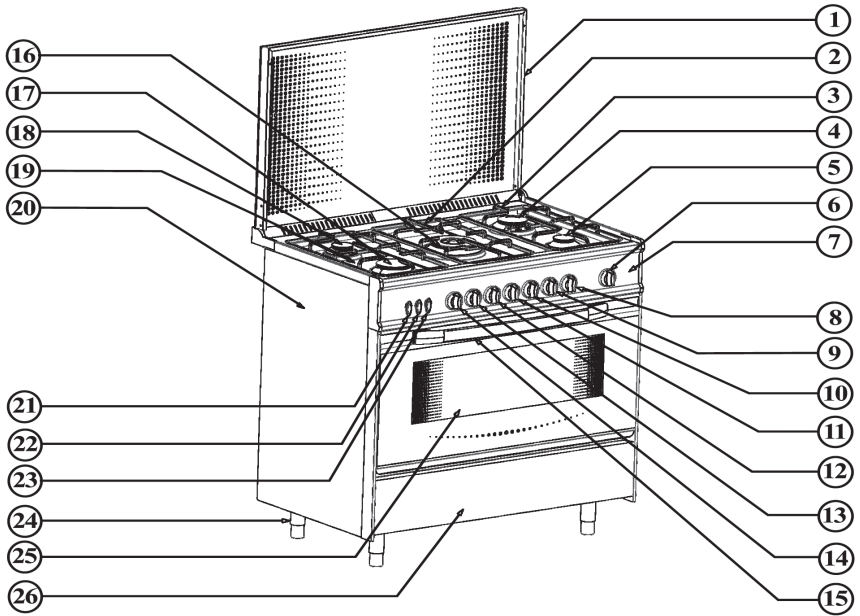
Thank you for choosing modern gas cooker

- ✓ This modern and efficient cooker had been designed for the sake of offering you the highest degree of luxury and to facilitate the process of cooking.
- ✓ This Manual had been prepared to assist you in using this device over the years at the same efficiency and good performance.
- ✓ We have more models with different size.



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1 - Glass Cover.

2 - Middle Pan set.

3 - Side Pan set.

4 - Medium Flame.

5 - Small Flame.

6 - Timer Knob.

7 - Control Panel (Tableau).

8 - Medium Flame Knob.

9 - Small Flame Knob

10 - Oven Grill Knob.

11 - Upper Grill Knob.

12 - Big Flame Knob.

13 - Small Flame Knob.

14 - Over Medium Flame Knob.

15 - Oven Door Handle.

16 - Big Flame.

17 - Over Medium Flame.

18 - Small Flame

19 - Upper surface (Cooker Face).

20 - External Side.

21 - Grill Motor Knob.

22 - Oven Lamp Knob.

23 - Self Ignition Knob.

24 - Appliance Feet.

25 - Oven Door Glass.

26 - Bottom Heating Room.

Warning :

- Please read this manual carefully before use, instructions will help you regarding safety installation, use and maintenance.
- Instructions are valid for the countries that its symbols printed herein and on the metal plate as well as the serial number.
- The appliance is designed for domestic use only.
- Please ensure that accessories and all parts of the appliance are in the package before use, in case of missing parts, please contact the service center of the company.
- Please keep the packing materials away from children.
- Installation should be made by a professional technician with consideration to the guidance tips herein; incorrect installation may be harmful for people, animals, surrounding properties. Please be notated that in case of incorrect installation, the manufacturer will not be liable for the appliance.
- For safe and correct electrical connections of the appliance, please ensure the safety of the domestic electrical network and if the grounding is complying with the recognized security standards for electrical shocks protection purposes.
- Before connecting to electrical or gas source, please check the data on the metal plate and its conformity with the domestic gas and the electricity distribution network.
- Don't replace the electrical cord or the gas hose by yourself, in case of damage, please refer to the certified service centers for replacement.
- Keep the appliance away from the weather (Rain- Sun etc).
- Children and people with reduced capabilities shouldn't be allowed to use the appliance without supervision.

Instructions :

- 1 - In case of additional information, please refer to the qualified personnel or professionals.
- 2 - Specify the gas type used for operation that is written on the metal plate at the back of the appliance.
- 3 - In case of any breakdown, please close the gas source, disconnect the power source and contact the certified service centers. Don't attempt to repair by non experienced personnel.
- 4 - Always unplug the appliance and turn off the gas source to disconnect the appliance if it is not in use.
- 5 - Always ensure that ventilation openings are not covered or blocked in order to discharge the appliance's heat.
- 6 - The plug must be plugged into an appropriate outlet, if it doesn't fit the outlet, have a proper outlet installed by a qualified technician.
- 7 - Before cleaning or performing maintenance, always disconnect from power and gas sources.
- 8 - Periodic cleaning is necessary for the oven and the flames in order to avoid grease precipitation that may cause unpleasant smells and poor ignition quality.
- 9 - Always ensure to replace parts in its original places after cleaning and maintenance.
- 10 - Keep the electrical circuit and the power knobs away from water when cleaning the appliance.
- 11 - Always turn the cooking utensils handles to the inside, if not, it may be turned upside down and spilled (figure 1).
- 12 - Please use proper utensils for the gas burners and electrical slabs (figure2) in order to keep it even from bottom and to get better results:

a) Power safe.

b) Avoid the handles' burning.

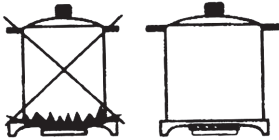


Figure (2)

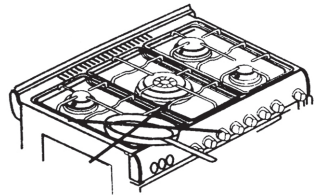


Figure (1)

13 - Regularly check the gas hose to ensure it is not damaged, and always close the gas source when not using the appliance.

14 - Don't use flammable liquids (Benzene, Alcohol etc) near the appliance if it is in use.

15 - Children should not be allowed to touch the oven or the grill when in use in order to avoid fire hazards.

16 - Don't allow the children to sit on the oven door when it is completely opened (figure3).

17 - Don't close the upper glass cover when igniting the gas flames or directly after its extinction, wait for temperature to decrease (figure4).

18 - Don't touch the gas flames, utensils and trays before cooling and always wear protection gloves.



Figure (4)

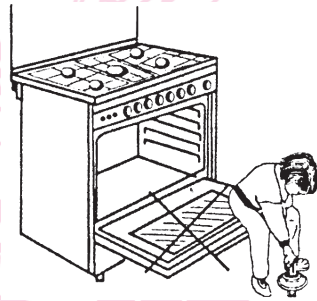


Figure (3)

19 - It's prohibited to keep flammable substances or plastic utensils in the bottom heating room of the oven (Figure5).

20 - Always ensure that the head of the flame is in its right place and correct position in order to have appropriate and correct combustion.

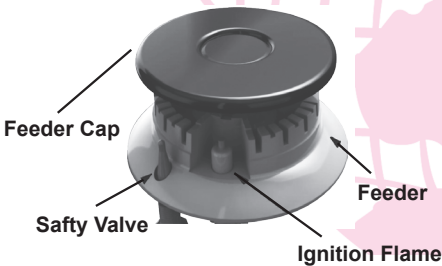


Figure (6)



Figure (5)

The Appliance positioning:

1 - Please ensure that the appliance is placed in a well ventilated place in order to maintain the good operation and for safety purposes:

a) The appliance's place should have an evacuation system to exhaust smokes to the outside (figur7).

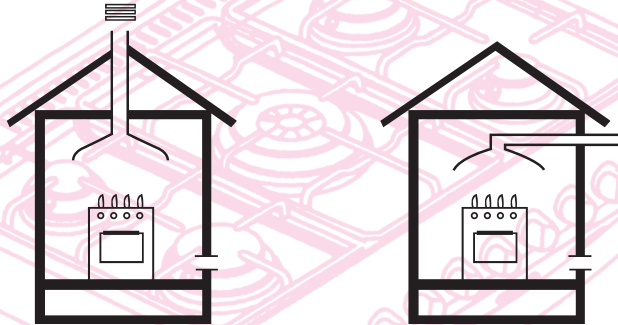


Figure (7)

b) The appliance's place should be well ventilated. The proposed ventilation system could be provided by using a tube with a minimum space of 100 Cm² that is accurately fitted inside the building and exhaust directly to the outside air.

c) If the appliance is used excessively or for long periods, ventilation should be increased by opening windows or increasing the hood speeds if exists (figure8).



Figure (8)

d) Special safety precautions should be considered when using the liquid gas (butane) through providing ventilation openings as the gas leakage is highly expected; avoid storing the liquid gas cylinders in lower places (underground storage roomsetc), it's highly recommended to keep one cylinder at the place in order to avoid any stimulation by heat sources (e.g. Hob, wooden heater, gas heater, electrical heater).

2 - The appliance should be placed in such a manner that its external sides are not directly contingence to the walls.

3 - The distance above the appliance should be more than 65Cm in order to leave a sufficient empty space.

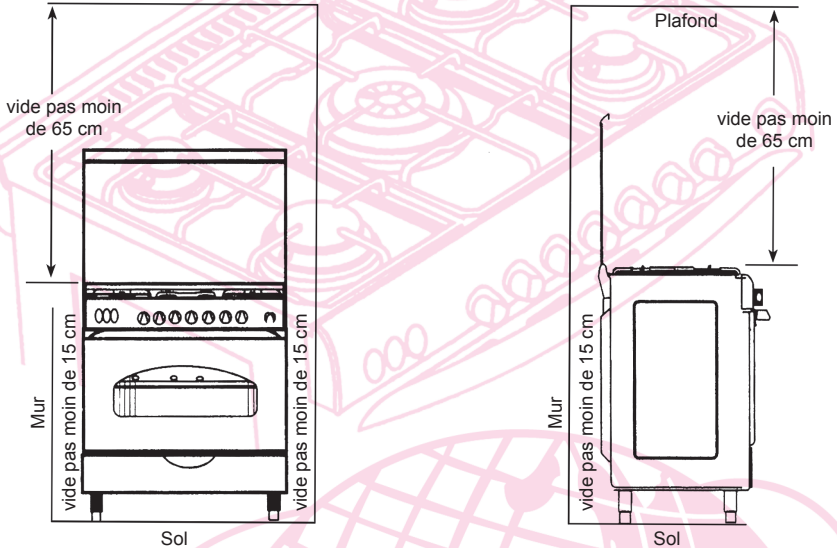


Figure (9)

4 - Don't place the appliance near to severe air drafts that may cause the flame to be extinguished.

5 - The appliance should be placed away from any curtains or any other flammable materials.

6 - Don't place the appliance near to entrances and exits of the air conditions.

7 - Safety valve is designed to turn off the gas automatically if the flame extinguished with no need to turn the control Knobs, appliances without such valve should be provided by greater ventilating openings with at least 100% more. 200 Cm².

Feet Installation :

Fix feet in the preset slots at the bottom of hob; turn anti clockwise till the screw reaches the end (Figure10).

Adjust the lower part of feet with the surface level (appliance's place) until you reach the desirable level and correctly balance the appliance (Figure11).

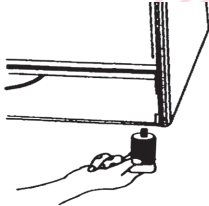


Figure (10)

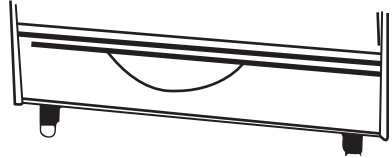


Figure (11)

Appliance installation and connecting to the gas source:

- Appliance can be placed in kitchen or in the dining room provided that leaving an adequate back space and ensure that the back wall of the appliance is made from non flammable material ,don't install curtains behind the appliance.

- In the event that the appliance's surface is higher than the surrounding furniture's surface, such height distance should not be less than 250mm.

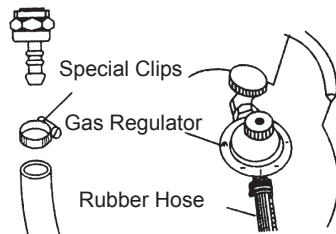
- If the appliance is placed under shelf, the distance between such shelf and the appliance's surface should not be less than 700mm.

- When using liquid gas (butane) in cylinders, gas regulator of fixed rate should be used in such a manner that the pressure form that regulator is 28-30 mbar. Gas valves may be damaged if not using gas regulator.

- Appliance should be connected to a gas pipe or a gas hose as stipulated in norm (UNI-GIG7140) taking into consideration that its length shouldn't exceed 1500 mm and it will be fitted by grommet to ensure the tight closing between the gas inlet and the hose (Figure12).



Figure (12)



- Don't let the hose touch the hot surface of the oven, don't pull, stretch, or bend the hose hardly.
- Gas inlet elbow may be fixed on right or left side of the appliance depending on your model, to change the gas channel, remove the elbow and the cap, switch their places, reinstall and change the control seal.
- For best performance and long periods, adequate quantity of gas should be used with a feed pressure to the appliance corresponding to the stated rates in "Characteristics table of flame and burner caps" attached herein.

Connecting to the power source:

- Install an adequate plug for the feed cable out from the back of the oven as illustrated in (figure13).
- Connect the wires ending (blue & brown) to the plug's wires (L, N).
- If your appliance is supplied with electrical heating slaps or electrical grill, a dedicated adequate bticino switch should be installed for the extra electrical voltage otherwise you can use a socket of 1016- Ampere provided that the electrical power source can bear such load.

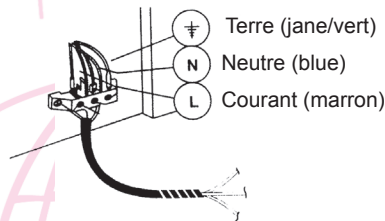


Figure (13)

How to convert from butane gas to natural gas:

Burners Conversion :

- 1 - Replace the flames burner caps:
 - Remove the utensil supporter and the flames from its place.
 - Unscrew and remove the flame capes with a screw 7mm (Figure14), replace it with the new types for the natural gas (See Characteristics table of flames and burners caps).
 - Reinstall the previous parts and install the natural gas burner caps (packed with the appliance).

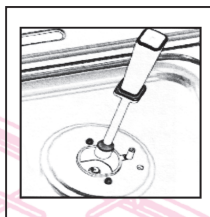
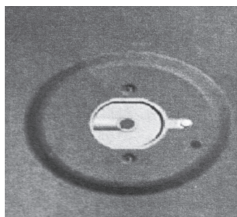


Figure (14)

2) Set the Cooker at the reduced rate position.

- Turn the control knobs to its reduced rate position.
- Remove the control knobs; fix the internal injectors or the placed ones next to the gas valve axis until the flame of the burners is correctly and quietly regulated.
- Replace the control knob and make sure that when they are turned quickly from the highest setting to the lowest, the burner doesn't extinguish.
- In case of set the flame at its highest position with a safety valve supported, it's recommended to leave the flame on for few minutes to ensure not blocking the gas channel.

Oven Conversion (Bottom Grill) :

1) Replace the oven burner cap:

- Open the oven door; preferably remove it to ease the conversion process.
- Remove the bottom tray.
- Turn the oven flame after unscrew the injector of 'V' shape (Figure15), please be careful to avoid damaging the ignition stick or the thermostat detectors in some models.
- Unscrew the oven flame burner cap using a screwdriver 7 mm dedicated for the burner cap (Figure 16), replace with the gas type flame cap.
- Reinstall.

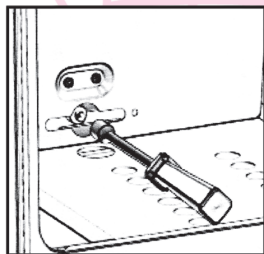


Figure (16)

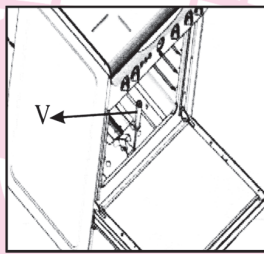


Figure (15)



2 - Set the oven flame at the reduced position using thermostat :

- Ignite the oven flame as herein after illustrated.
- Set the gas knob position at its lowest temperature after an ignition time until regulate flame oven at its highest temperature.
- Remove the oven flame knob.
- Fix the external injector that is connected to the gas valve axis (Figure17) until the flame is correctly regulated at its lowest position.
- Make sure that when the control knobs are turned quickly from the highest setting to the lowest, the burner doesn't extinguish as well as when open and close the oven door quickly.

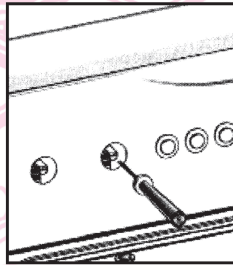


Figure (17)

Upper Grill Conversion:

1) Replace the grill burner cap:

- Turn the grill flame after unscrew the injector of 'V' shape (Figure18), please be careful to avoid damaging the ignition stick or the thermostat detectors in some models.
- Unscrew the grill flame burner cap using a screwdriver 7 mm dedicated for the burner cap (Figure 19), replace with the gas type flame cap. (See Characteristics table of flames and burners caps).
- Reinstall.

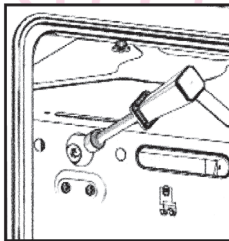


Figure (19)

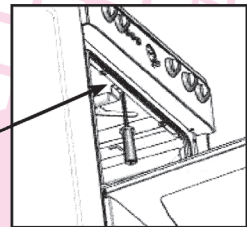


Figure (18)

Note :

If the used gas pressure is different or varies from the expected, there is a necessity to install an adequate device to regulate the gas in according to norm (UNI-GIG 7430) e.g. a gas regulator

Change the gas inlet from liquid gas (butane) to natural Gas:

- Unscrew the inlet gas elbow with a screwdriver 22mm.
- install the copper elbow (connection) to the main pipe nut with a screwdriver 22mm and replace the seal.
- install the inlet elbow of the natural gas to the connection using a screwdriver 22mm.
- install the coupler to the copper elbow end (connection) using a screwdriver 12mm.

Operating :

- Check the safety of gas connections as well as the electricity connections.
- The following figure illustrates the function of each control knob of the cooker with the same knobs on the control panel (tableau) (Figure20) and the control direction of the flame.



Figure (20)

Gas Burners :

a) Cooker flames ignition:

- Press the gas button then turn anti clockwise (left direction) till reach the highest position, the cooker is set to be ignited at the highest position (Figure21).
- Light a matchstick and close it to the desirable flame.
- For reduced flame, turn the button anti clockwise till reach the lowest position.



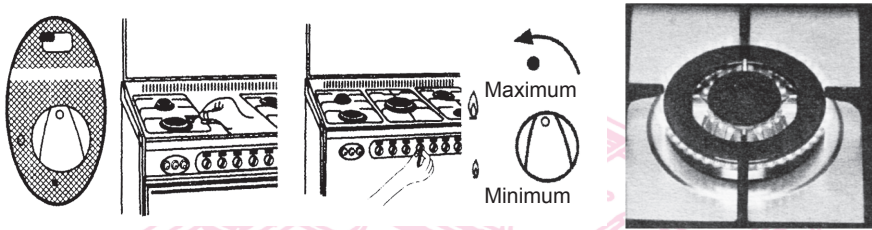


Figure (21)

b) Cooker flames extinguish :

- Turn the button clockwise (Right direction) till the flame extinguished.
- Some models have a safety valve to control any gas leakage from the cooker flames, so, when igniting the flame , press the gas button continuously for about five seconds to allow the gas to reach the flame and to heat the safety thermostat detector.

Cooker Burners Self Ignitions :

- Some models are supported with self ignition to help igniting the cooker flame without other means.
- Press the desirable self ignition knob, turn it anti clockwise until you reach its maximum position, however, pressing the self ignition knob (Figure22) will initiate an electrical spark to light the desirable gas flame.

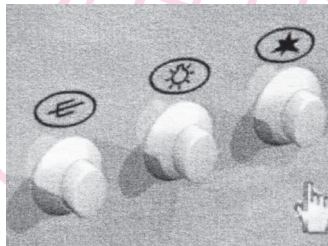


Figure (22)

Gas oven Ignitions :

- Be attentive if you are using your oven for the first time, the oven should be ignited on its maximum temperature for half an hours while the door is closed. Moreover, ventilate the place at the same time; a smell is expected

- to exist due to discharging steam from the protection material of the oven.
- Press the dedicated gas knob of oven to chose the desirable cooking temperature of food, refer to the degrees tableau (120 Min. till 260 Max.) the set temperature will last constantly for the whole process.
 - Turn the Gas knob anti clockwise till its maximum temperature.
 - Ignite the oven by using a matchstick (Figure23), or by pressing the self ignition knob (if supported), wait 15 minutes then set the desirable temperature with refer to the tableau.
 - Put the food and close the door.

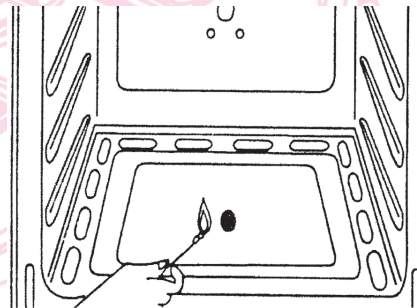


Figure (23)

Gas Grill Ignitions :

- Follow the steps of igniting the normal gas flames by pressing the grill knob for a while then turn it anti clockwise.
- Light a matchstick or press the self ignition knob till the grill works (figure24); grill could be set on maximum position of ignition as well as minimum position.

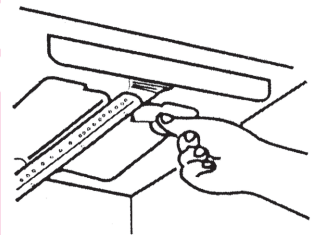


Figure (24)

- In some models, there is one knob to control both the oven and the grill (figure25), in such case, to ignite the grill, press the dedicated knob clockwise till the indicative position "Grill". To ignite the oven; turn the knob anti clockwise till the indicative position "Oven".

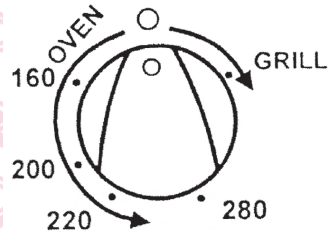


Figure (25)

Warning :

- Generally, ensure closing all the knobs except the ones in use.
- In case of sudden extinguish of the flame without your intervention, close the gas knob and wait for one minute to restart.

Use the chicken grill (Carousel):

- Prepare the chicken and put in the carousel skewer, fix it firmly by centering its position using the dedicated forks.
- Place the oven tray on the mesh shelf when grilling to reserve any spilled grease or oils and to prevent it from spilling on the oven flame.
- Start the oven as per the forgoing steps, wait for 5 minutes.
- Insert the skewer in its designated place as illustrated in (figure 26).
- Upper grill could be operated during the oven operation in models that are supported with oven valve and grill valve. Follow the above instructions for operation.
- Make sure that the skewer's sharpened end is tightly placed with the grill motor, close the oven door, press the grill oven knob (See figure 27), skewer will start to rotate till the chicken is well cooked.

Note :

Remove the plastic hand from the skewer before start the cooking.

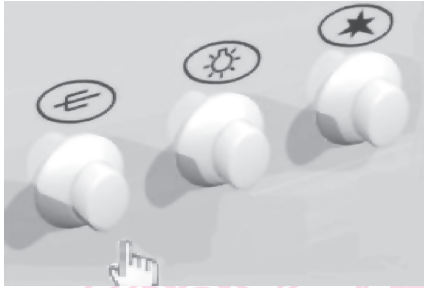


Figure (27)



Figure (26)

You can continue cooking the food inside the oven without opening the door by using the oven lamp knob as illustrated in (figure28).



Figure (28)

Timer :

- Your appliance is supplied by timer (from 0 – 60 Minutes), turn the timer knob (figure 29) clockwise then return anti clockwise to determine the desirable time for cooking, a buzz alarm will start when the preset time is reached.

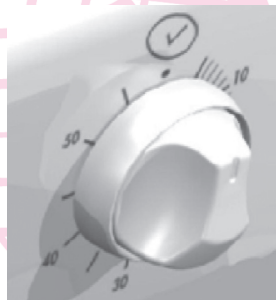


Figure (29)

Digital Timer :

- Some models are supplied with a digital timer to determine the desirable cooking time, a buzz alarm will start when reach the preset time. Set the timer as illustrated in (figure30).

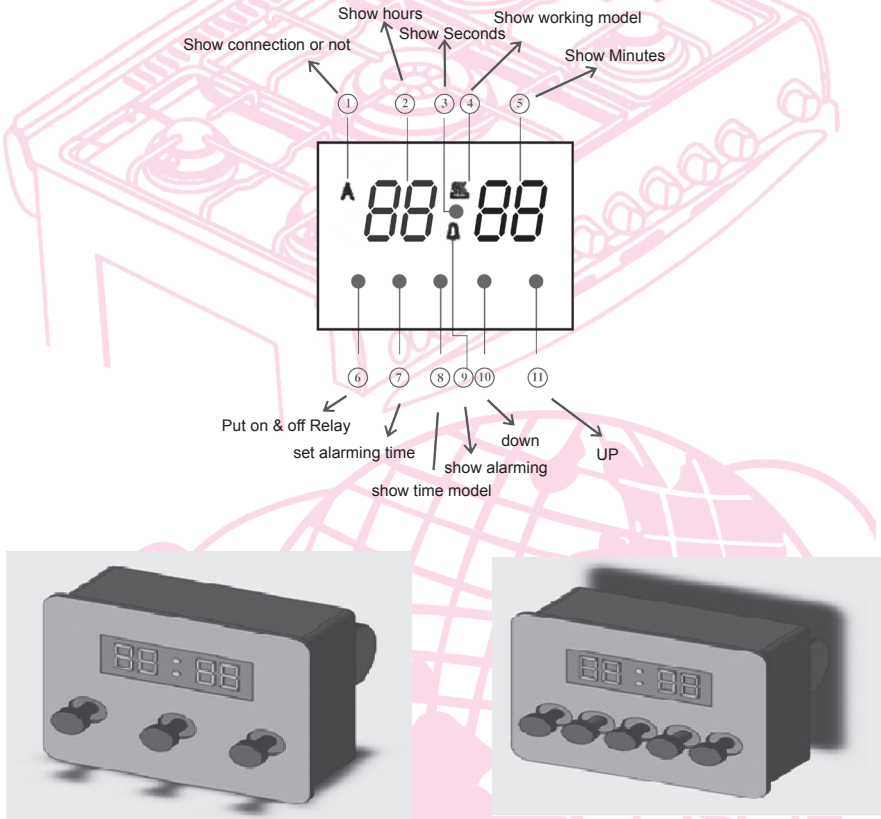


Figure (30)

Appliances with Electrical Parts (Slaps- Oven Heater- Grill Heater- Oven Vent) :

- Some models are supplied with all of or some of the following parts please read and understand the following instructions and symbols:

· Electrical slaps:

To use the electrical slap, turn the knob to the desirable position, there are five positions from zero to four with regard to the required power (figure31). The fifth positions are distributed as follows:

- Position 0 Closed
- Position 1 Small Power
- Position 2 Medium Powers
- Position 3 Over medium Power
- Position 4 Big Powers

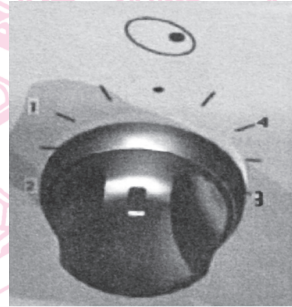


Figure (31)

For effective heating and perfect results, use utensils of a thick bottom to ease the contact between the slap and the utensil

Don't ignite the slap for long periods if not placing utensils over it (figure32).

Slap should be cleaned after use with a little quantity of oil to prevent rust, specially if not in use for long periods.

Note: when using for the first time, please operate at the reduced position (1) for 510- minutes in order to dispose of the moisture and greases on the surface.

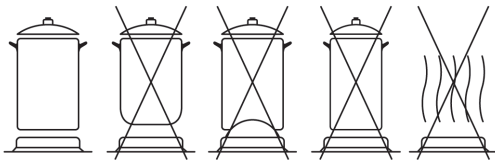


Figure (32)

Electricity Knob to start

“Electrical heater of grill, oven and oven vent”:

Electricity knob is designed to operate the heater of grill, oven and oven vent (figure33), turn it to the surrounding indicative position as follows:

Closed

Indicator – ON (Option in some models)

Oven heater/ external part of the grill heater, oven vent - ON

External part of grill heater/ oven vent ON

Oven heater and vent ON

Internal part of grill heater / oven vent ON

Internal part of grill heater ON

Oven Heater ON

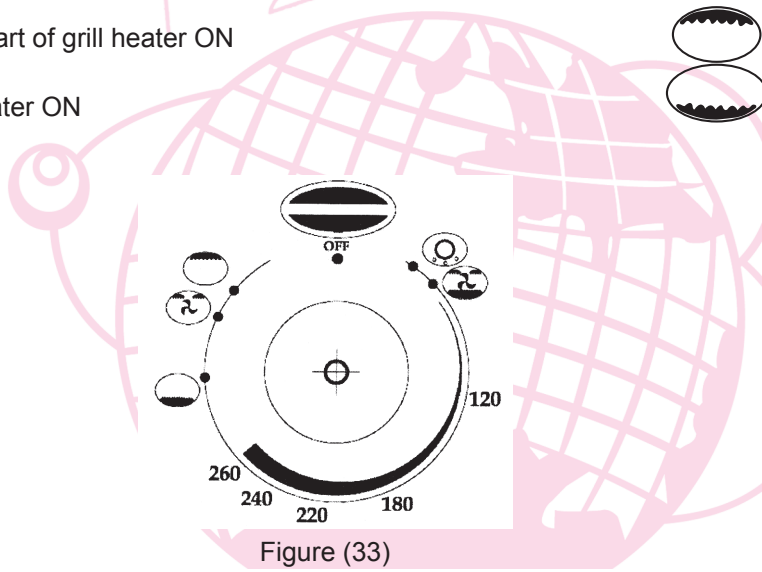


Figure (33)

Bottom heating room :

- A heating room is Located at the oven bottom (figure 34), it can be used to heat bread or to keep the food warm till completing the cooking process.
- It's prohibited to store flammable substances in this room (e.g. made of plastic, paper- fabrics).

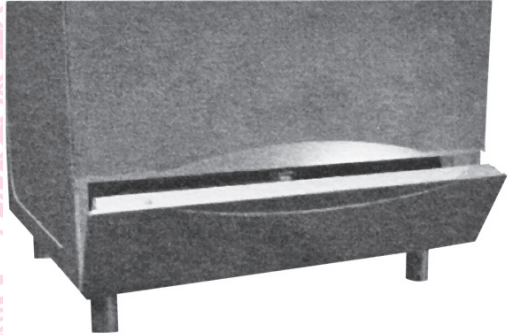


Figure (34)

Cooking Advice :

Use the corresponding flame for each utensil size in order to prevent the excessive flame at the utensil sides.

Always use deep not flat utensils.

In case of boiling, turn the start knob to the reduced position of temperature.

Always Use utensils with covers.

When opening the oven door, hold the handle form the middle and take care of the discharging hot steam, it's recommended to use thermal gloves (Insulated) when taking the utensils out of the oven.

Only use the lower oven self next to the oven flame when grilling chickens, don't put and food on the shelf while cooking to avoid damaging the shelf coat.

Always put the desirable food (trays or aluminum utensils etc) on the mesh shelf of the oven.

Don't put unstable utensils on the cooker flame as well as unshaped ones as it could be turned upside down.

When cooking sweets, start the oven for 1015- minutes before putting the trays, don't open the door during cooking to avoid the yeast failure, sweets should not be extremely liquid to shorten its cooking time.

Table of Cooking Temperature and Time of Cooking

This Table Shows A List of Temperatures of Cooking Foods at Different Temperature it Reflect General Evidence:

Type of Food	Temperature	Time of Cooking
Sweets :		
Cream caramel	130	35 - 40
Fruit Cake	200	35 - 40
Chocolate	190 - 180	35 - 40
Cakes :		
Biscuits		
Light Cake	165	20
Sweet Pastes tries	240	18
Salty Pates tries :		
Sphaggetti	225	25
Macaroni	225	25
Pizza	250	20 - 25
Barbecues :		
Mutton 1Kg	220	50 - 60
Turkey 1Kg	250	50 - 60
Grilled Birds :		
Chicken 1Kg	235	40
Turkey 1Kg	195	220
Wild Meat :		
Rabbit 1Kg	235	40
Calf 1Kg	220	40 - 50
Fish		
Grilled Fish	210	25
	210	15

Cleaning the Cooker :

Make sure to disconnect the appliance from the power source and to close the gas source.

To preserve the new appearance of your appliance, take care of your appliance and always remove the grease and food residues directly after using, don't wait for long periods to make the cleaning process easier.

Don't use abrasives (wire wool scouring pads, sponges) or cleaning detergents made of acids, chlorine to avoid damaging the metal and the internal coat of the oven.

Carefully rinse all parts after cleaning with warm water and soap then dry it carefully before reuse it.

Don't clean the hot parts directly after use; wait till it had cooled (oven and flames).

Remove the sustain and hard stains by softening, soaking in hot water and soap, scratch it using a soft sponge wet with cleaning detergent.

To clean the stainless steel, it's recommended to use special cleaning detergents and a wet sponge with warm water then rinse the appliance carefully after cleaning, finally adequately dry.

When cleaning appliances with self ignition, special care should be considered for the ignition stick that connect the fire to the flame, make sure that the gas outlet openings are not blocked.

Avoid washing the oven heater and the grill heater as well as the thermostat detector inside the oven with acid fluids.

To clean the upper surface of flames, remove their mountings then remove the flame parts (copper, Aluminum, steel cap), clean the upper surface from greases, oils and food residues.

To clean the mesh shelves, grill, internal tray, pull to the outside, carefully clean from greases and oils, replace back in their places (figure 35)

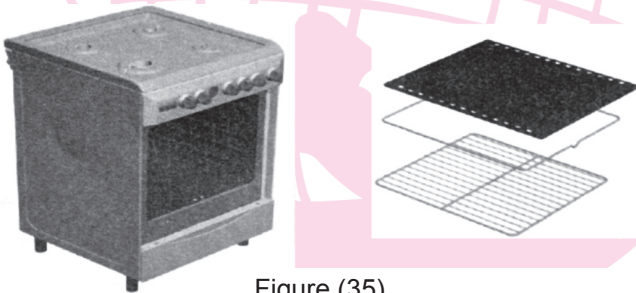


Figure (35)

Simple maintenance process :

Before starting the maintenance process, please switch off the main gas source and the power source.

1- Remove and replace the plastic knobs :

- The plastic knob of the gas valve consists of three parts; knob, spring and ring, remove the knob by pulling to the outside, then remove the spring and finally the ring, clean them from the inside and replace for effective operations.
- When replacing, put the spring inside the knob then put the ring till the flat part of the knob is contigence to the flat part of the gas valve axis (figure36).

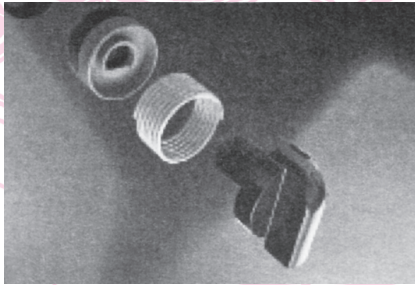


Figure (36)

2 - Gas valve Maintenance :

- Remove the plastic knob with its accessories, the gas valve will appear.
- Unscrew pins of the front part of the gas valve (figure37).
- Remove the valve core by pulling forward, clean well using benzene, put some thermal grease on the core and don't let the grease slip into the core holes.
- Replace the core in its original place.
- Install the front part of the valve by screwing the pins.
- Reinstall the plastic knob in the valve axis.
- Turn the valve knob for several times to right and left to evenly distribute the thermal grease inside the valve.

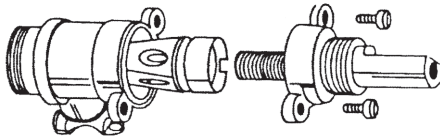


Figure (37)

3 - Setting the lower flame (by professional personnel only) :

- Remove the knob with its accessories, put the measuring screwdriver inside the valve axis hole, set the flame by screwing the inner pin of the axis both directions (clockwise and anti clockwise) till you have a regular flame that will not extinguished when reducing (figure38).

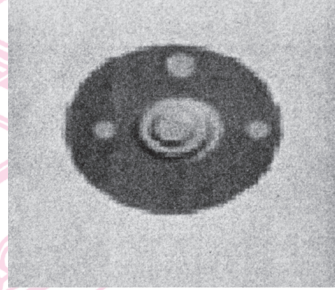
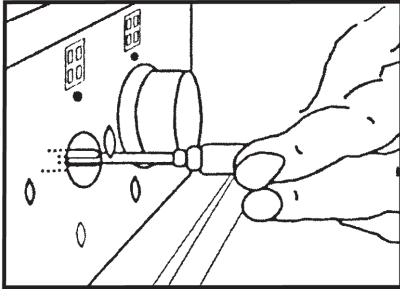


Figure (38)

4 - Setting the upper grill (by professional personnel only) :

- Unscrew the grill fixing pin, pull the grill slightly to outside, set the air measurement part by screwing left and right till the flame is regulated, then fix the grill in its original place (figure 39).

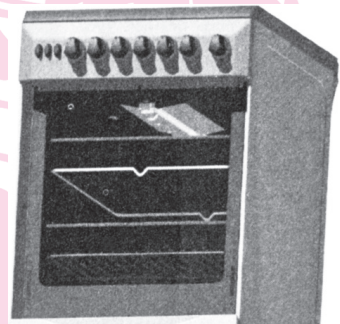
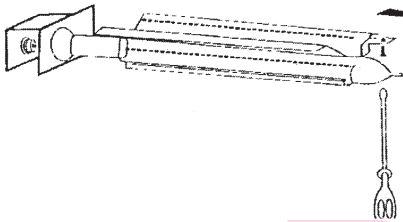


Figure (39)

5- Remove and replace of the gas hose (in case of using liquid gas “Cylinder”) :

- Unscrew the fixing ring of the hose by pulling to the outside; remove the gas hose from the gas inlet.
- Replace the gas hose by entering the ring in the hose then installs the hose in the gas inlet; finally, fix tightly on the hose by using an appropriate screwdriver (figure40).

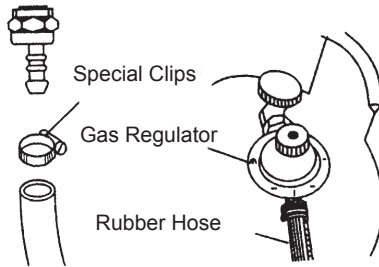


Figure (40)

6 - Remove and replace the grill skewer :

- When removing the grill skewer, pull the grill shelf to the outside, connect the plastic hand to the end of the skewer then remove the skewer from the shelf.
- When installing the grill skewer, put the sharpened end inside the gear box opening and the other end inside the grill shelf pocket (figure41).

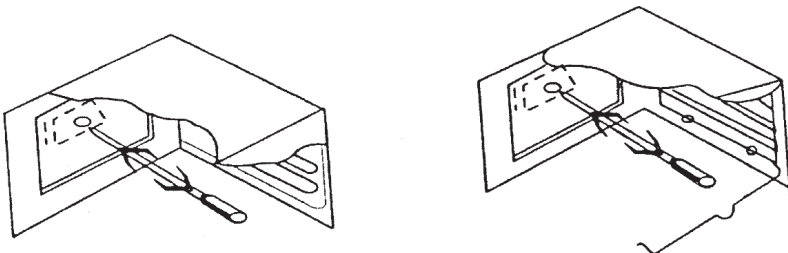


Figure (41)

7- Cleaning the oven door (by professional personnel only) :

- To remove the oven door, Unscrew the door hinges by pouring benzene at the back of the hinges, slightly close the door then pull it to the outside.
- Unscrew the door handle pins.
- Unscrew the glass holder pins, remove the external glass, carefully clean the glass and replace it to its original position following the same steps.
- If you need to change the hinges unscrew their pins and install the new ones.
- Replace the door handle and the glass holder; fix the door on the oven frame then remove the fixing pins from the back of the hinge (figure42).

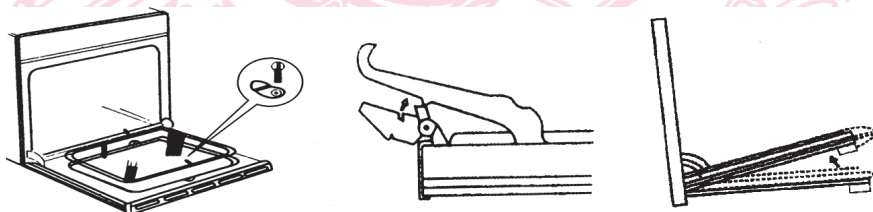


Figure (42)

8 - Replace the oven lamp:

- Disconnect the power source by switching the bticino switch that is used to connect the electricity to the appliance, unplug the socket.
- Unscrew the glass shield of the lamp.
- Unscrew the lamp and replace it with one of the same specifications (Type E14- Voltage 230V- Power 25 watt), use a high temperature resistant type. (300 Degree).
- Replace the glass shield of the lamp and reconnect to power source.

9 - Remove the glass cover :

- The cover can be removed to ease the cleaning process.

10 - Replace the main feed cable of the appliance :

- Disconnect the cable from the source, remove the rear back then remove the main cable ring from the appliance socket.
- Connect the new cable to the appliance socket, fix the main cable ring then replace the appliance back.
- Connect the appliance cable to the feed source and check the appropriate cable in according to the type and model of the appliance, use the following reference table :

Feeding Cables and sectors dimensions	Cable type	Electricity Voltage 230	Electricity Voltage 230	Electricity Voltage 320- 2n	Electricity Voltage 320- 3n
Gas only	H05RR-F	3x.75mm	/	/	/
Electricity & Gas up to 1000 watt	H05RR-F	3x.75mm	/	/	/
Electricity & Gas up to 2000 watt	H05RR-F	3x1mm	/	/	/
Electricity & Gas up to 3400 watt	H05RR-F	3x1.5mm	4x1.5mm	4x1.5mm	4x1.5mm
Electricity & Gas up to 3900 watt	H05RR-F	3x2. 5mm	4x2.5mm	4x2.5mm	4x2.5mm
Electricity & Gas up to 8400 watt	H05RR-F	3x2. 5mm	4x2.5mm	4x2.5mm	4x2.5mm
Electricity & Gas up to 9400 watt	H05RR-F	3x.4mm	4x2.5mm	4x2.5mm	4x2.5mm

Trouble Shooting

	Defect	Reason	Repair
1	Cannot be ignited	<ul style="list-style-type: none"> - Main gas valve is closed - Gas hose curved - Ignition candle wet - Head gives no ignite 	<ul style="list-style-type: none"> - Open the valve - Adjust the hose - Dry it - Try to approximate head to ignition
2	Gas small	<ul style="list-style-type: none"> - Burner not ignite - Gas hose damage 	<ul style="list-style-type: none"> - Re -ignite - Change hose
3	Oven is not heated	<ul style="list-style-type: none"> - Gas valve is not fully open - Thermostat on low temperature 	<ul style="list-style-type: none"> - Open valve fully - Put it on high temp
4	Oven light out of work	<ul style="list-style-type: none"> - Cable disconnected - Oven lamp out of work 	<ul style="list-style-type: none"> - Connect Cable - Change it
5	Rolling grill out of work	<ul style="list-style-type: none"> - Electricity disconnected - Oven lamp out of work 	<ul style="list-style-type: none"> - Connect Ele. Cable - Change or repair
6	Flame incomplete & not well distributed	<ul style="list-style-type: none"> - Presence of water or dirt in these holes 	<ul style="list-style-type: none"> - Clean holes from water and dirt
7	Irregular and yellow flame with soot	<ul style="list-style-type: none"> - Air regulator changed place 	<ul style="list-style-type: none"> - Put it in the correct place.

