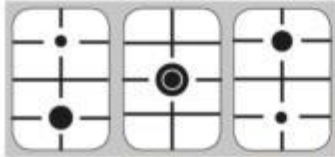
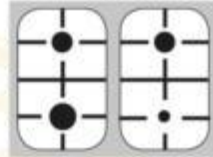


Old Cookers

55x80 & 60x90 & 60x80

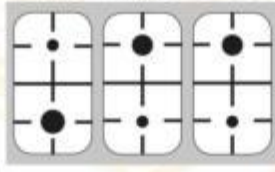


55x55



All 5 burners		
No	Type	Local name
1	Semi Rapid	75
2	AUX	60
1	Rapid	90
1	TC	95

60x90

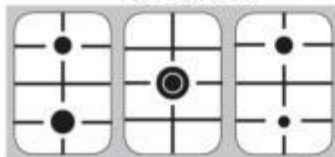


All 6 burners		
No	Type	Local name
2	Semi Rapid	75
3	AUX	80
1	Rapid	90

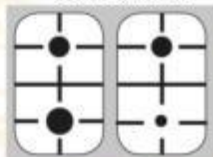
All 4 burners		
No	Type	Local name
1	Semi Rapid	75
2	AUX	60
1	Rapid	90

Diamond cookers Professional cookers Grand Rosa cookers

60x90 & 60x80



55x55 & 60x60



55x80



All 5 burners		
No	Type	Local name
1	Semi Rapid	75
2	AUX	60
1	Rapid	90
1	TC	95

100x60



All 6 burners		
No	Type	Local name
2	Semi Rapid	75
2	AUX	60
1	Rapid	90
1	TC	95

All 4 burners		
No	Type	Local name
2	Semi Rapid	75
1	AUX	60
1	Rapid	90

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.



ISO 9001



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* Please Look up Name Plate in The Back to Know Type of Burners

*Gas pressure 20 mm bar (Natural Gas)

Natural Consumption DM ³ /h				Heating Power Kw				Injector Dia. 100/1 mm				Burner Size	Model
Burner Type				Burner Type				Burner Type					
SBAF	UB	D	B	SBAF	UB	D	B	SBAF	UB	D	B		
101	101	101	176	1.062	1.062	1.062	1.849	72	72	72	95	AUX	(60) Common
184	184	165	236	1.928	1.928	1.734	2.479	97	97	92	110	Semi Rapid	(75) Common
258	215	236	281	2.710	2.259	2.479	2.951	115	105	110	120	Rapid	(90) Common
355	305	305	330	3.734	3.2	3.2	3.463	135	125	125	130	TC	(95) 5 Burners

Natural Consumption DM ³ /h			Heating Power Kw			Injector Dia. 100/1 mm			Burner Option	Size Model
Burner Type			Burner Type			Burner Type				
Futura	Diamond	Bombay	Futura	Diamond	Bombay	Futura	Diamond	Bombay		
215	236	195	2.259	2.479	2	105	110	100	Grill	4 Burners
258	305	305	2.710	3.2	3.2	115	125	125	Oven	
281	---	281	2.95	---	2.95	120	---	120	Grill	5 Burners
382	---	439	4	---	4.6	140	---	150	Oven	
215	---	215	2.259	---	2.259	105	---	105	Grill	5 Burners
382	---	439	4	---	4.6	140	---	150	Oven	
---	---	215	---	---	2.259	---	---	105	Grill	5 Burners
---	---	305	---	---	3.2	---	---	125	Oven	
305	---	281	3.2	---	2.95	125	---	120	Grill	5 Burners
439	---	597	4.6	---	6.3	150	---	175	Oven	
215	---	215	2.259	---	2.259	105	---	105	Grill	5 Burners
439	---	597	4.6	---	6.3	150	---	175	Oven	
---	---	215	---	---	2.259	---	---	105	Grill	5 Burners
---	---	410	---	---	4.3	---	---	145	Oven	
382	---	---	4	---	---	140	---	---	Grill	5 Burners
487	---	---	5	---	---	158	---	---	Oven	
215	---	215	2.259	---	2.259	105	---	105	Grill	5 Burners
487	---	597	5	---	6.3	158	---	175	Oven	
---	---	215	---	---	2.259	---	---	105	Grill	5 Burners
---	---	410	---	---	4.3	---	---	145	Oven	
258	382	---	2.710	4	---	115	140	---	Grill	5 Burners
382	410	---	4	4.3	---	140	145	---	Oven	
215	215	---	2.259	2.259	---	105	105	---	Grill	5 Burners
382	410	---	4	4.3	---	140	145	---	Oven	
382	475	---	4	5	---	140	156	---	Grill	5 Burners
432	439	---	4.5	4.6	---	148	150	---	Oven	
215	215	---	2.259	2.259	---	105	105	---	Grill	5 Burners
432	439	---	4.5	4.6	---	148	150	---	Oven	

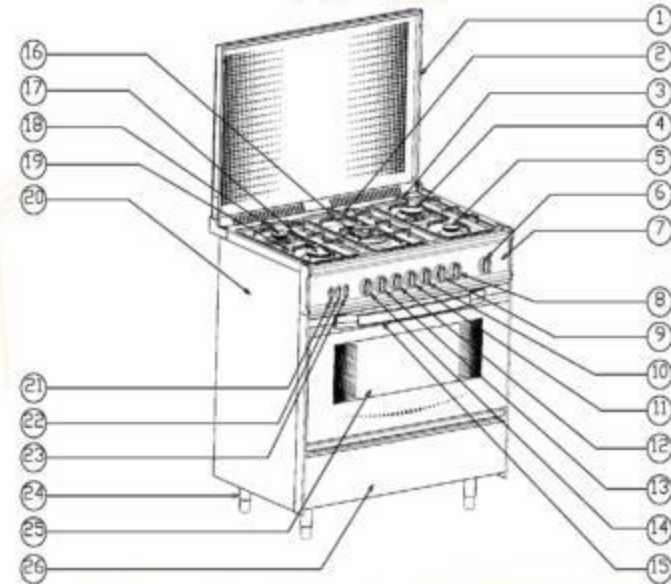
* Please Look up Name Plate in The Back to Know Type of Burners

*Gas pressure 29 mm bar (Pstan/Proban)

LPG Consumption gh				Heating Power Kw				Injector Dia. 100/1 mm				Burner Size	Model
Burner Type				Burner Type				Burner Type					
SB	UB	D	B	SB	UB	D	B	SB	UB	D	B		
74	74	74	114	1.062	1.062	1.062	1.633	50	50	50	62	AUX	(60) Common
126	126	114	168	1.795	1.795	1.633	2.39	65	65	62	75	Semi Rapid	(75) Common
216	168	200	191	3.07	2.39	2.857	2.72	85	75	82	80	Rapid	(90) Common
287	242	242	210	4.081	3.442	3.442	2.998	98	90	90	84	TC	(95) 5 Burners

LPG Consumption gh			Heating Power Kw			Injector Dia. 100/1 mm			Burner Option	Model	Size
Burner Type			Burner Type			Burner Type					
Futura	Diamond	Bombay	Futura	Diamond	Bombay	Futura	Diamond	Bombay			
146	168	126	2.082	2.39	1.795	70	75	65	Grill	4 Burners	
191	216	216	2.72	3.07	3.07	80	85	85	Oven		
200	---	210	2.857	---	2.998	82	---	84	Grill	5 Burners	80" x 55" Bombay
242	---	299	3.442	---	4.249	90	---	100	Oven	2Way Thermostat	
146	---	146	2.082	---	2.082	70	---	70	Grill	5 Burners	80" x 60" Bombay
242	---	299	3.442	---	4.249	90	---	100	Oven	1Way Thermostat	
---	---	146	---	---	2.082	---	---	70	Grill	5 Burners	80" x 60" Bombay
---	---	216	---	---	3.07	---	---	85	Oven	Gas valve	
216	---	210	3.07	---	2.998	85	---	84	Grill	5 Burners	90" x 60" Bombay
329	---	430	4.685	---	6.119	105	---	120	Oven	2Way Thermostat	
146	---	146	2.082	---	2.082	70	---	70	Grill	5 Burners	90" x 60" Bombay
329	---	430	4.685	---	6.119	105	---	120	Oven	1Way Thermostat	
---	---	146	---	---	2.082	---	---	70	Grill	5 Burners	90" x 60" Diamond
---	---	269	---	---	3.835	---	---	95	Oven	Gas valve	
242	---	210	3.442	---	2.998	90	---	84	Grill	5 Burners	90" x 60" Diamond
329	---	430	4.685	---	6.119	105	---	120	Oven	2Way Thermostat	
146	---	146	2.082	---	2.082	70	---	70	Grill	5 Burners	90" x 60" Diamond
329	---	430	4.685	---	6.119	105	---	120	Oven	1Way Thermostat	
---	---	146	---	---	2.082	---	---	70	Grill	5 Burners	90" x 60" Diamond
---	---	269	---	---	3.835	---	---	95	Oven	Gas valve	
191	242	---	2.72	3.442	---	80	90	---	Grill	5 Burners	90" x 60" Diamond
242	269	---	3.442	3.835	---	90	95	---	Oven	2Way Thermostat	
146	146	---	2.082	2.082	---	70	70	---	Grill	5 Burners	90" x 60" Diamond
242	269	---	3.442	3.835	---	90	95	---	Oven	1Way Thermostat	
242	299	---	3.442	4.249	---	90	100	---	Grill	5 Burners	90" x 60" Diamond
299	299	---	4.249	4.249	---	100	100	---	Oven	2Way Thermostat	
146	146	---	2.082	2.082	---	70	70	---	Grill	5 Burners	90" x 60" Diamond
299	299	---	4.249	4.249	---	100	100	---	Oven	1Way Thermostat	

Cooker parts



- | | | |
|-----------------------------|-----------------------------|----------------------------------|
| 1- Glass Cover. | 10- Oven Grill Knob. | 19- Upper surface (Cooker Face). |
| 2- Middle Pan set. | 11- Upper Grill Knob. | 20- External Side. |
| 3- Side Pan set. | 12- Big Flame Knob. | 21- Grill Motor Knob. |
| 4- Medium Flame. | 13- Small Flame Knob. | 22- Oven Lamp Knob. |
| 5- Small Flame. | 14- Over Medium Flame Knob. | 23- Self Ignition Knob. |
| 6- Timer Knob. | 15- Oven Door Handle. | 24- Appliance Feet. |
| 7- Control Panel (Tableau). | 16- Big Flame. | 25- Oven Door Glass. |
| 8- Medium Flame Knob. | 17- Over Medium Flame. | 26- Bottom Heating Room. |
| 9- Small Flame Knob. | 18- Small Flame. | |

Warning:

- Please read this manual carefully before use, instructions will help you regarding safety installation, use and maintenance.
- 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.

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- No gas in the source	<ul style="list-style-type: none">- Open the valve- Adjust the hose- Dry it- Try to proximate head to ignition candle- Review gas source
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.

8- Replace the oven lamp:

- Disconnect the power source by switching the bicino 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 accordance 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 320-2n
Gas only	H05RR-F	3×0.5mm	/	/	/
Electricity & Gas up to 1000 watt	H05RR-F	3×.75mm	/	/	/
Electricity & Gas up to 2000 watt	H05RR-F	3×1mm	/	/	/
Electricity & Gas up to 3400 watt	H05RR-F	3×1.5mm	4×1.5mm	4×1.5mm	4×1.5mm
Electricity & Gas up to 3900 watt	H05RR-F	3×2.5mm	4×2.5mm	4×2.5mm	4×2.5mm
Electricity & Gas up to 8400 watt	H05RR-F	3×2.5mm	4×2.5mm	4×2.5mm	4×2.5mm
Electricity & Gas up to 9400 watt	H05RR-F	3×4mm	4×2.5mm	4×2.5mm	4×2.5mm

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.
- 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.

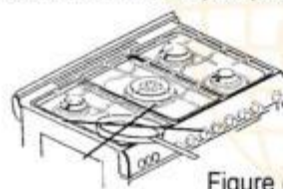


Figure (2)



Figure (1)

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 (3)



Figure (4)

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 (5)

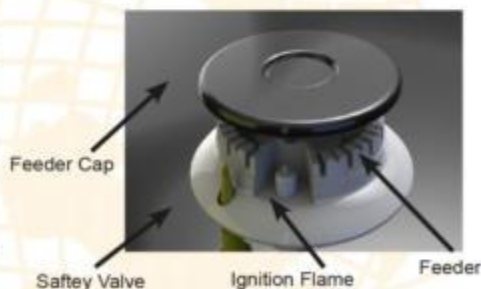


Figure (6)

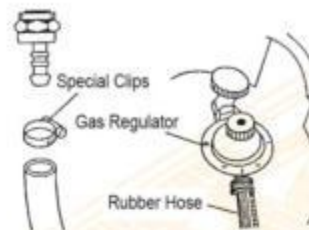


Figure (40)

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).

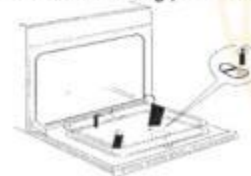
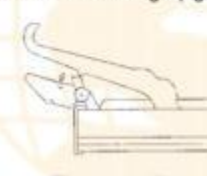


Figure (42)



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).

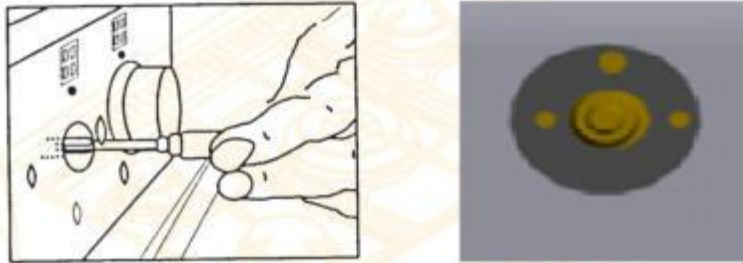


Figure (38)

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, fixtightly on the hose by using an appropriate screwdriver (figure40).

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 diameter 12 Cm 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).

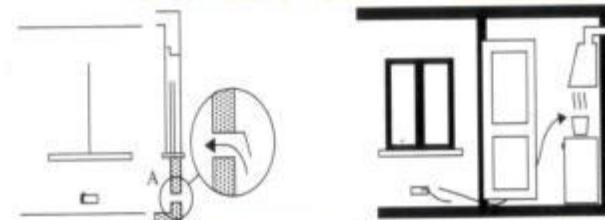


Figure (8)

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 rooms...etc), 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)

- The appliance should be placed in such a manner that its external sides are not directly contingence to the walls.
- The distance above the appliance should be more than 65Cm in order to leave a sufficient empty space.

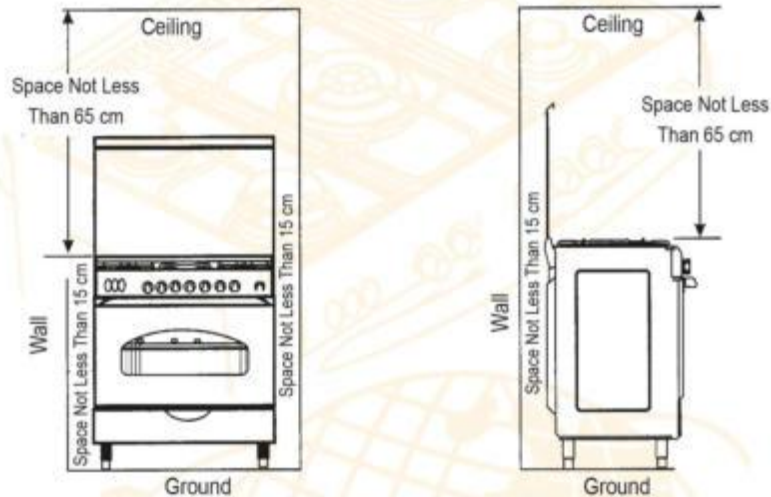


Figure (9)

- Don't place the appliance near to severe air drafts that may cause the flame to be extinguished.
- The appliance should be placed away from any curtains or any other flammable materials.
- Don't place the appliance near to entrances and exits of the air conditions.
- 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.

Simple maintenance process:

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

- 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 contingence 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.

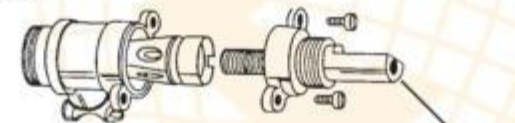


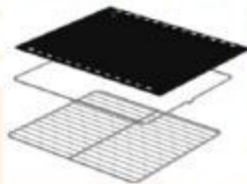
Figure (37)

• 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)



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 (11)



Figure (10)

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 650mm.
- 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).

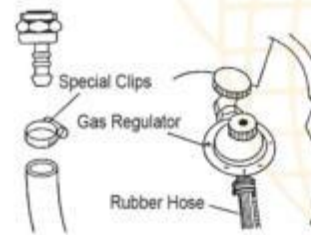


Figure (12)



- 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 bincino switch should be installed for the extra electrical voltage otherwise you can use a socket of 10-16 Ampere provided that the electrical power source can bear such load.

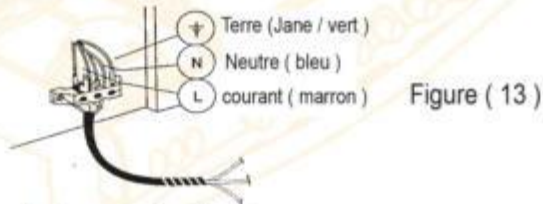


Figure (13)

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).

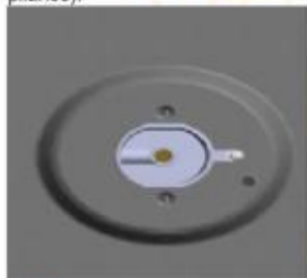


Figure (14)



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	40- 35
Fruit Cake	200	40-35
Chocolate	180- 190	40-35
*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



Figure (34)

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).

• 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 10-15 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.

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.

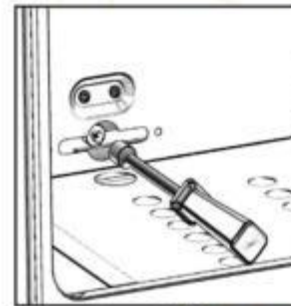


Figure (16)

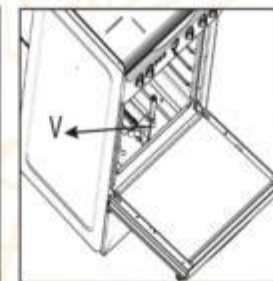


Figure (15)

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.

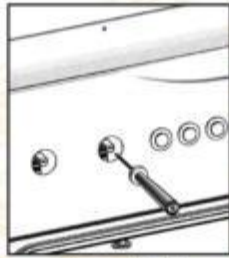


Figure (17)

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.**

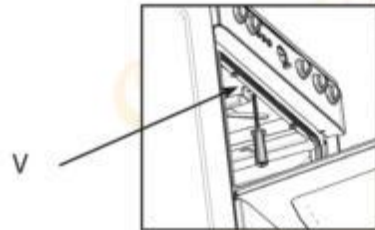


Figure (19)

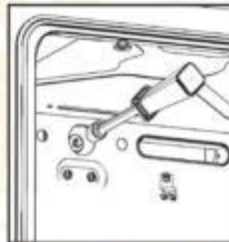


Figure (18)

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

• **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:

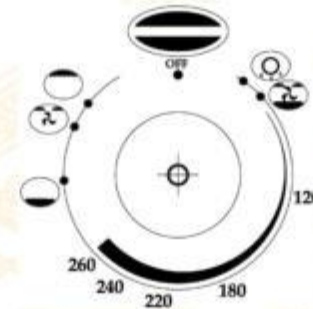










Figure (33)

-  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

• **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 5-10 minutes in order to dispose of the moisture and greases on the surface.

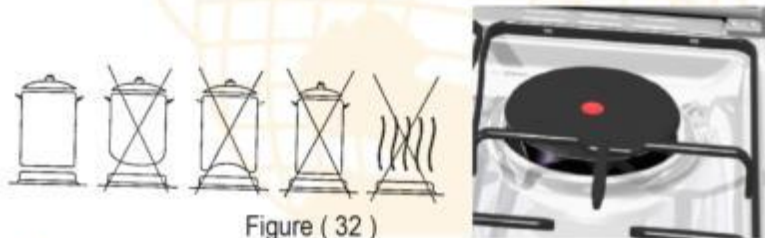


Figure (32)

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

- Unscrew the inlet gas elbow with a screwdriver 24 or 17mm.
- install the copper elbow (connection) to the main pipe nut with a screwdriver 23mm 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).



Figure (21)

- Light a matchstick and close it to the desirable flame.
- For reduced flame, turn the button anti clockwise till reach the lowest position.

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.

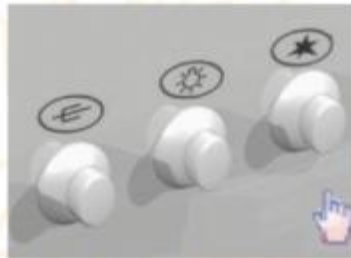


Figure (22)

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.

DIGITAL TIMER

1- Start operation

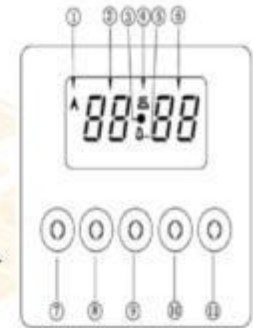
When you connect the power to the gas cooker,

The timer will be in the standby mode.

The 4 digits area "2" and "6" will flicker. Then,

You can press "9" to enter the current time setting mode.

In this stage, all other keys are useless.



2- Current time setting

Power on or in the normal mode, press "9" to enter the current time setting mode. Then press "11" to increase; a long press will increase quickly; press "10" to decrease; a long press will decrease quickly. Press "9" key for 5 seconds, then enter to the hour setting mode; set it by "11" and "10". In the setting, "3" and "4" icons will light on. If you take time longer than usual during the setting, you will lose the setting mode. Then, you have to press on "9" again to set the time. 5 seconds after the setting, it will be back to the normal clock mode. "3" icon will flicker.

3-Alarm time setting

In the clock mode, press "8" to enter the alarm time setting mode. "5" icon begins to flicker. Then press "11" and "10" to set the time. The maximum value is 99 minutes and 50 seconds. 5 seconds after setting, it will enter to the alarm countdown mode.

4- Stopping the alarm

When the alarm countdown to 0, the alarm works. "4" and "5" begin to flicker. Then, press "9" to stop the alarm. Then, it will go back to the time mode. If you do not press "9", the alarm will stop automatically after 7 minutes. Then, it will go back to the current time.

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

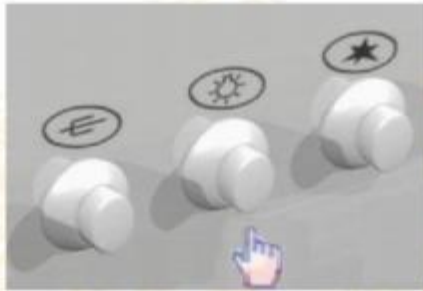


Figure (28)

• **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.

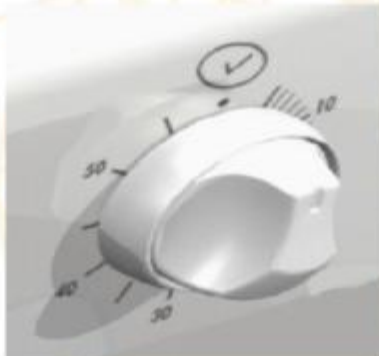


Figure (29)

- 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.

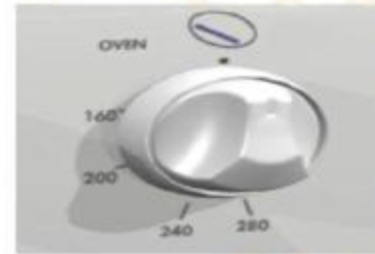


Figure (23)

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 (figure 25), 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 foregoing 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 (26)



Figure (27)

NOTES

WARNING: "This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance."

WARNING: "During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven."

WARNING: "Accessible parts may become hot during use. Young children should be kept away."

WARNING: "Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass."

WARNING: "a steam cleaner is not to be used."

WARNING: "any spillage should be removed from the lid before opening. the hob surface should be allowed to cool before closing the lid."

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

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

"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.

The children shall not play with the appliance. The cleaning and user maintenance shall not be made by children without supervision"

Fitting the Anti Tilt Chain

Using the supplied expansion hooks make one adequate hole in the wall at the same height as the chain, 450mm in from either side of the appliance. Firmly fix the hook into the wall.

connect the hook with the supplied chain as photo No:1

Once the gas and electrical connections have been made and the appliance is ready for use, hook the chain taut to the two hooks.

