Instruction Manual

BUILD IN GAS OVEN

Model: EMPV-24WOD03
EMPV-24WOD04
General Instruction

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.
Warning:

a) The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood)

b) During use the appliances becomes hot. Care should be taken to avoid touching heating elements inside the oven

c) Accessible parts may become hot during use. Young children should be kept away.

d) 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.

e) If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

f) The 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

g) Children should be supervised to ensure that they do not play with the appliance

h) Children less than 8 years of age shall be kept away unless continuously supervised.
i) 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.

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

k) Disconnection the supply after installation by remove the plug or turn off the switch on the socket.

l) Steam cleaner is not allow to use in the oven.
How to use your oven

The various features of this oven are controlled via the knobs and buttons located on the control panels.

Notices: The first time you use your appliance, we recommend that you set the thermostat to the highest setting and leave the oven on for about half an hour with nothing in it, with the oven door shut. Then, open the oven door and let the room air. The odour that is often detected during this initial use is due to the evaporation of substances used to protect the oven during storage and until it is installed.

Notices: Place the dripping pan provided on the bottom shelf of the oven to prevent any sauce and/or grease from dripping onto the bottom of the oven only when grilling food or when using the rotisserie (only available on certain
models). For all other types of cooking, never use the bottom shelf and never place anything on the bottom of the oven when it is in operation because this could damage the enamel. Always place your cookware (dishes, aluminum foil, etc) on the grid provided with the appliances inserted especially along the oven guides.

**The Timer knob (E)** (only available on some models)
To use the timer, the buzzer “E” must be wound up by turning the knob one full turn clockwise; then turn it back to the desired time so that the number of minutes on the knob matches the reference mark on the panel.

**Using the minute minder**

The minute minder can be used independently of an oven cooking function for a time period of up to 120 minutes.

- To set the timer, turn the knob fully clockwise until it stops and then turns it back anticlockwise to the required time.
- The time period that has been set will expire when the control knob reaches zero, a brief audible signal will sound.

**IMPORTANT:**
- (only available on some models) If you have the oven or grill in use whilst the timer is counting down. When the countdown ends, the oven will continue to heat. You must turn off the oven/grill using the oven function and temperature control knob.
- (only available on some models) If you have the oven or grill in use whilst the timer is counting down. When the countdown ends, the oven or grill will stop to work (just controlling one: oven or grill), another will continue to heat. You must turn off the oven/grill using the oven function and temperature control knob.

All of models must be turned off after they complete the working.

**The oven knob (H)**
This knob is used not only to select the different oven modes, but also to choose the right cooking temperature from among the temperatures shown on the knob itself (from 130 to 250) for the food to be cooked in the oven. The electronic ignition device of the oven is build into the control knob itself. To light the oven burner, press the oven knob “H” in all the way and turn it anti-clockwise, setting it to the **Max position (keeping the oven door shut)**. Since the oven is equipped with a safety device, after lighting the burner keep knob “H” pressed in for about 6 seconds to allow the gas to pass until the safety thermocouple is heated. The electronic ignition device of the oven burner must not be activated for more than 15 seconds. If the burner fails to light after 15 seconds, stop pressing knob “H”, open the oven door and wait for at least one minute before your try to light the burner again. The cooking temperature is selected by matching the desired temperature with the reference mark on the control panel; the complete range of temperatures is shown below:

The oven will automatically reach the temperature set, and the thermostat, which is controlled by the knob, will keep it constant.

**Lighting the oven manually**
In the event of a brief power failure, the oven burner can be lit by hand:

a) open the oven door

b) hold a match or lighter near the burner hold as shown in the figure, press knob “H”, in fully and turn it anticlockwise, setting it to the Max position. Since the oven is equipped with a safety device, after lighting the burner keep knob “H” pressed in for about 6 seconds to allow the gas to pass until the safety thermocouple is heated.

c) Once the burner is lit, shut the oven door.

Importance Notice: should the burner flame accidentally go out, turn control knob “H” to the off position, open the oven door and wait for at least one minute before trying to light the burner again.

The grill knob (H)

Your oven is equipped with an electrical grill. The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking in the juices to keep them tender. The grill is also highly recommended for dishes that require a high temperature on the surface: such as beef steaks, veal, rib steak, filets, hamburgers etc...

Press knob “H” in fully and set it to position the grill (which uses infrared rays) and the rotisserie motor (only available on some models) will come on, the latter will stay on as long as the grill is in operation.

Important: when using the grill, the oven door must be kept shut; for further details on show to use the rotisserie, please read the corresponding paragraph.

The rotisserie (only available on certain models)

To start the rotisserie, processed as follows:

a) place the dripping pan on the 1st rack;

b) insert the special rotisserie support on the 3rd rack and position the spit by inserting it through the special hole into the rotisserie at the back of the oven;

c) start the rotisserie using knob “I” to select setting
Notice: the oven door gets hot during cooking. Please keep children well away.

The valve Ignition(G)、The valve Ignition(F)
This knob is used not only to select the different oven modes, but also to choose the right cooking temperature from among the temperatures shown on the knob itself.(from 130 to 250) for the food to be cooked in the oven. The electronic ignition device of the oven is build into the control knob itself. To light the oven burner, press the oven knob “G” in all the way and turn it, setting it to the  or  position, please refer to Operation for “H” Knob.

Cooling ventilation
In order to cool down the temperature of their exterior, some models are equipped with a cooling fan that comes on by turning the selector knob “H”. During cooking, the fan is always on and a normal flow of air can be heard exiting between the oven door and the control panel.

Note: when cooking is done, the fan stays on until the oven cools down sufficiently.

Warning: do not use the oven in the event of a prolonged power failure if the cooling fan does not work.

The Swich Knob (I) (only available on some models)
After plugging into an electric power supply, turning knob “I” should be accepted under any normal state, turning on/off rotisserie and light of oven. Turning clockwise 90 degrees for turning the light on, turning anticlockwise 90 degrees for the rotisserie working, and the middle position is turn off state.

The Electric cooker clock Knob(J)
Setting the time of day (only available on some models)
1. Standby: When it is set up electric circuit, the LED shows 3 seconds and off, it is in standby status.

2. Push button once, the LED "00:00" flicker, it is on setup status (if without push button operation, when it flickers 5 times, it will be off automatically)

3. Push button once, the first two numbers "00" flicker, show the timer for "hour", can set up hours as below:
   Push button, set up hours from 0, 1, 2, 3 to 21, 22, 23.
   Push button, set up hours from 23, 22, 21 to 2, 1, 0.

4. Push button again, the last two numbers "00" flicker, show the time for "minute", can set up minutes as below:
   Push button, set up minutes from 0, 1, 2, 3 to 57, 58, 59.
   Push button, set up minutes from 59, 58, 57 to 2, 1, 0.

5. When the time set up, you need to push button to confirm, so that it can start to work, the LED will show the time counting down. When time finish, it will ring for 10 times to remind it ends. If you don't push the confirm button, the set up is not valid.

6. When it is on working condition, you can change the time according to operation of item 3 and item 4, and push the confirm button, start to work.

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(only available on some models) If you have the oven or grill in use whilst the timer is counting down. When the countdown ends, the oven or grill will stop to work (just controlling one: oven or grill), another will continue to heat. You must turn off the oven/grill using the oven function and temperature control knob.

All of models must be turned off after they complete the working.

The Temperature controller knob (K) (only available on some models)

Only controlling the temperature of electrical grill, turning clockwise to the expected temperature.
The indicator light (gas-electric conversion) \( (L) \) (only available on some models)
Turning the knob from gas to electrical model, it lighting.

The heating element (electrical grill) indicator light \( (M) \) (only available on some models)
When heating element working, it lighting.

**How to remove the oven door**
For a more thorough clean, you can remove the oven door. Proceed as follows:

a) open the door fully.
b) lift up and turn the small levers situated on the two hinges;
c) grip the door on the two external sides, shut it slowly but not completely;
d) pull the door towards you, pulling it out of its seat;

Reassemble the door by following the above procedures backwards.

![Removal Diagram]

**Replacing the oven lamp**

a) Disconnect the oven from the power supply by means of the omnipolar switch used to connect the appliance to the electrical mains; or unplug the appliance if the plug is accessible;

b) Remove the glass cover of the lamp-holder.
c) Remove the lamp and replace with a lamp resistant to high temperature (300) with the following characteristics:

- Voltage: 220/240V
- Wattage: 15W
- Type E14

d) Replace the glass cover and reconnect the oven to the mains power supply.

![Replacement Diagram]
Practical Cooking Advice

The oven offers a wide range of alternatives which allow you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following directions are only a guideline which may be varied according to your own personal experience.

Baking Cakes
When baking cakes, always place them in the oven after it has been preheated (about 15 minutes). The temperature is normally around 160°C. Do not open the door while the cake is baking in order to prevent it from dropping. In general:

| Pastry is too dry | Increase the temperature by 10°C and reduce the time. |
| Pastry dropped | Use less liquid or lower the temperature by 10°C. 10°C. |
| Cooked well on the inside but sticky on the outside | Use less liquid, lower the temperature, and increase the cooking time. |
| The pastry sticks to the pan | Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper. |

Cooking Pizza
For tasty crispy pizzas:
Preheat the oven for at least 15 minutes.
Use a light aluminium pizza pan, placing it on the rack supplied with the oven. If the drizzling pan is used, this will extend the cooking time, making it difficult to get a crispy crust;
Do not open the oven door frequently while the pizza is cooking;
If the pizza has a lot of toppings (three or four), recommend you add the mozzarella cheese on halfway through the cooking process.

Cooking Fish and Meat
When cooking white meat, fowl and fish, use temperature settings from 170°C to 190°C.
For red meat that should be well done on the outside while tender and juicy in the inside, it is a good idea to start with a high temperature setting (200°C-220°C) for a short time, then turn the oven down afterwards.
In general, the larger the roast, the lower the temperature setting. Place the meat on the centre of the grid and place the dripping pan beneath it to catch the fat.
Make sure that the grid is inserted so that it is in the centre of the oven. If you would like to increase the amount of from below, use the low rack heights. For savoury sts (especially duck and wild game), dress the meat lard or bacon.
Using the Grill

Important: always use the grill with the oven door shut. This will allow you both to obtain excellent results and save on energy (approximately 10%).

Use the R "grill" mode, placing the food under the centre of the grill.

Therefore the best results when using the grill modes are obtained by placing the grid on the lower racks (see cooking table) then, to prevent fat and grease from dripping onto the bottom of the oven and smoke from forming, place a dripping-pan on the 1st oven rack from the bottom.

<table>
<thead>
<tr>
<th>Selector</th>
<th>Food to be cooked</th>
<th>Weight (in kg)</th>
<th>Cooking rack position from oven</th>
<th>Preheating time (minutes)</th>
<th>Thermostat knob setting</th>
<th>Cooking time (minutes)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oven</td>
<td>Lasagne</td>
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<td>3</td>
<td>10</td>
<td>200</td>
<td>55–60</td>
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<td></td>
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<td>2</td>
<td>10</td>
<td>210</td>
<td>80–90</td>
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<tr>
<td></td>
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<td>10</td>
<td>200</td>
<td>70–80</td>
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<tr>
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<td></td>
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<td>10</td>
<td>200</td>
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<td>10</td>
<td>200</td>
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<tr>
<td></td>
<td>Mackerels</td>
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<td>3</td>
<td>10</td>
<td>200</td>
<td>80–90</td>
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<tr>
<td></td>
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<td>10</td>
<td>200</td>
<td>30–40</td>
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<td>10</td>
<td>180</td>
<td>30–40</td>
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<tr>
<td></td>
<td>Neapolitan-style pizza</td>
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<td>10</td>
<td>200</td>
<td>30–35</td>
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<tr>
<td></td>
<td>Dry biscuits</td>
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<td>210</td>
<td>15–20</td>
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<tr>
<td></td>
<td>Tart</td>
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<td>4</td>
<td>15</td>
<td>180</td>
<td>25–30</td>
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<tr>
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<td>4</td>
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<td>6</td>
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<td>-</td>
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<td>Food Item</td>
<td>Time 1</td>
<td>Time 2</td>
<td>Time 3</td>
<td>Time 4</td>
<td>Time 5</td>
<td>Time 6</td>
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</tr>
<tr>
<td>Chops</td>
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<td>5</td>
<td>-</td>
<td>-</td>
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<td>Hamburgers</td>
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<td>3</td>
<td>-</td>
<td>-</td>
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<tr>
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<td>4</td>
<td>5</td>
<td>-</td>
<td>-</td>
<td>20-25</td>
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<tr>
<td>Toasted sandwiches</td>
<td>n. 4</td>
<td>4</td>
<td>3</td>
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<td>-</td>
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Grill

With rotisserie (where present)

<table>
<thead>
<tr>
<th>Protein</th>
<th>Time 1</th>
<th>Time 2</th>
<th>Time 3</th>
<th>Time 4</th>
<th>Time 5</th>
<th>Time 6</th>
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<td>Veal on the spit</td>
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<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>80-90</td>
</tr>
<tr>
<td>Chicken on the spit</td>
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<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>80-90</td>
</tr>
<tr>
<td>Lamb on the spit</td>
<td>1.0</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>80-90</td>
</tr>
</tbody>
</table>

N.B.: cooking times are approximate and may vary according to personal taste. When cooking using the grill, the dripping pan must always be placed on the 1st oven rack from the bottom.

**Installation**

The appliance must be installed only by a qualified person in compliance with instructions provided. The manufacturer declines all responsibility for improper installation which may harm persons and animals and damage property.

**Important:** The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

**Positioning:**

**Important:** This appliance may be installed and used only in permanently ventilated rooms in compliance with current National Norms. The following requirements must be observed.

a) The room must be equipped with an exhaust system that vents the combustion fumes to the outside. It may consist of a hood or an electric fan that automatically starts each time the appliance is turned on.

![Exhaust System](image)

A flue or braced flue system ➔ Directly (only for cooking appliances) ➔ to the Outside

b) The room must also have a system that allows for normally. The flow of air needed for combustion must not be less than 2 m³/h per KW of installed power. The air circulation system may take air directly from the outside by means of a pipe with an inner cross section of at least 100 cm²; the opening cannot under any circumstances be blocked accidentally (Fig. A). The system can also provide the air needed for combustion by indirect means, i.e. form adjacent rooms fitted with air circulation tubes as described above. However, these rooms must be common rooms, bedrooms or rooms with a fire hazard (Fig. B)
c) Liquefied petroleum gas is heavier than air and, therefore, settles downwards. Thus, rooms containing LPG cylinders must also be equipped with apertures to the outside for ventilation of gas in the event of leaks. LPG cylinders must not, therefore, be installed or stored in rooms or storage areas that are below ground level (cellars, etc.) whether they are partially or completely full. It is a good idea to keep only the cylinder being used in the room, positioned so that it is not subject to heat produced by external sources (ovens, fireplaces, stoves, etc.) which could raise the temperature of the cylinder to the above 50.

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure), and the adjustment of the appliance are compatible.

The adjustment conditions for this appliances are stated on the label (or data plate) 
This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirement regarding ventilation.

**Installation of Build-in Ovens**
In order to ensure that build-in appliance functions properly, the cabinet containing it must be appropriate. The figure below gives the dimensions of the cut-out for installation under the counter or in a wall cabinet unit.
In order to ensure adequate ventilation, the back panel of the cabinet unit must be removed. Installing the oven so that it rests on two strips of wood is preferable. If the oven rests on a continuous, flat surface, there must be an aperture of at least 50*563mm.

The panels of the adjacent cabinets must be made of heat resistant material. In particular, cabinets with a veneer exterior must be assembled with glues which can withstand temperature of up to 100.

In compliance with current safety standards, contact with the electrical parts of the oven must not be possible once it has been installed.

To fasten the oven to the cabinet, open the door of the oven and attach it by inserting the 2 wooden screws into the 2 holes located on the perimeter of the frame.
Electrical Connection
Those ovens equipped with a three-pole cable are designed to operate with alternating current with the voltage and frequency indicated on the data plate (located on the appliance) and in the instruction manual. The wire for earthing the appliance is yellow-green in color.

Only connecting the power supply complying to the mark on the rating label, the oven could be used.
Notice: 1、socket should be ground connection reliably  
2、Voltage: 220~240V  
3、Frequency: 50~60Hz

Connection with rigid pipe (cooper or steel)
Connection to the gas system must be made in such a way as not to cause any stress of any kind on the appliance. There is an adjustable L-shaped pipe fitting on the supply ramp to the appliance, whose watertightness is ensured by a seal. Should you need to turn the pipe fitting, you must in all cases replace the seal (provided with the
appliance). The gas supply pipe fitting is a threaded 1/2 gas cylindrical male attachment.

Connecting a flexible jointless stainless steel pipe to a threaded attachment
The gas supply pipe fitting is a threaded 1/2 gas cylindrical male attachment. Only use pipe and seals that comply with the current National Norms. These pipes must be installed so that their length is never any longer than 2000mm when fully extended. Once the connection has been made, ensure that the flexible metal pipe does not touch any moving parts and is not crushed.

Checking that the connection is tight
When installation is complete, check the pipe fittings for leaks using a soapy solution. Never use a flame.

Adapting to different types of gas
Warning: The step must be operated only by a qualified person.
In order to adapt the oven to a different type of gas with respect to the gas for which it was manufactured (indicated on the label), follow these simple steps:

a) Replacing the oven burner nozzle
   Open the oven door fully
   Pull out the sliding oven bottom
   Unscrew the burner fastening screws
   Remove screw “V” and then the oven burner;

Unscrew the oven burner nozzle using the special socket spanner for the nozzles, or a 7mm socket spanner, and replace it with a nozzle suited to the new type of gas (see Table 1)

Take particular care handing the spark plug wires and the thermocouple pipes
Replace all the parts, following the steps described above in the reverse order

Regulating the primary air for the oven burner
b) The burner was designed to need any adjustments to the primary air. (The step must be operated only by a qualified person.)
Minimum regulation of the oven knob
c) Regulate the oven burner minimum:
   Turn the knob first to the Max setting for about 10 minutes and then to Min;
   Remove the knob
   Remove the disk fastened to the control panel
   Adjust the screw located outside the thermostat cock pin until the flame is small but steady (the flame can
   be seen through the slots on the oven bottom)
   N.B.: In this case of liquid gas, the regulation screw must be screwed in all the way.

Check that the burner does no turn off when you turn the knob from Max to Min quickly and when you open and
close the oven door quickly.

Warning
On completion of this operation, replace the old drating sticker with one indicating the new type of gas used.
This sticker is available from our Service Centers.

Note Should the pressure of the gas used be different (or vary) from the recommended pressure, it is necessary to
fit a suitable pressure regulator onto the inlet pipe (in compliance with the current National Norms regarding
“regulators for channeled gas”

![Knob Image]

Technical Specifications
Inner dimensions of the oven:
   Width: 44.4cm
   Depth: 43.2cm
   Height: 30.5cm

Overall dimensions for oven volume: 58 liters
This appliance conforms with the following
European economic community directives:
   -2009/95/EC (Low Voltage);
   -2004/108/EC (Electromagnetic compatibility);
   -2009/142/EC (Appliances burning gaseous fuels);
## Burner and Nozzle Characteristics

<table>
<thead>
<tr>
<th>Product Name</th>
<th>Built In Gas Oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>Model Number</td>
<td>JK-62P98003</td>
</tr>
</tbody>
</table>

<table>
<thead>
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<th>Appliances Category</th>
<th>I_{G30/30(37)}</th>
<th>I_{G30/37}</th>
<th>I_{G30/50}</th>
<th>I_{G20/20}</th>
<th>I_{G20/25}</th>
<th>I_{G20/25}</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gas Category</td>
<td>29</td>
<td>37</td>
<td>50</td>
<td>20</td>
<td>25</td>
<td>20/25</td>
</tr>
</tbody>
</table>

| Countries Of Destination | BE, CH, CT, CZ, ES, PL, RO | BE, CH, CT, CZ, DE, SK | AT, CH, CZ, DE, SK, IE, FR, GB | FR, NL, RO | BE, FR |

<table>
<thead>
<tr>
<th>Orifice Diameter (mm)</th>
<th>0.61</th>
<th>0.61</th>
<th>0.61</th>
<th>0.8</th>
<th>0.8</th>
<th>0.56</th>
<th>0.75</th>
<th>0.52</th>
<th>0.7</th>
<th>0.91</th>
<th>1.2</th>
<th>0.91</th>
<th>1.2</th>
<th>0.91</th>
<th>1.2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Heat Input (Hs) (kW)</td>
<td>1.5</td>
<td>1.5</td>
<td>2.5</td>
<td>1.5</td>
<td>2.5</td>
<td>1.5</td>
<td>2.5</td>
<td>1.5</td>
<td>2.5</td>
<td>2.5</td>
<td>2.5</td>
<td>2.5</td>
<td>2.5</td>
<td>1.5</td>
<td>2.5</td>
</tr>
<tr>
<td>Gas Consumption (g/h)</td>
<td>42.89</td>
<td>71.48</td>
<td>42.89</td>
<td>71.48</td>
<td>42.89</td>
<td>71.48</td>
<td>142.82</td>
<td>238.03</td>
<td>142.82</td>
<td>238.03</td>
<td>166.07</td>
<td>276.79</td>
<td>142.82</td>
<td>238.03</td>
<td></td>
</tr>
</tbody>
</table>

**At 15℃ and 1013 mbar-dry gas**

- Propane Gross Heat Value = 50.37MJ/Kg
- Butane Gross Heat Value = 49.47MJ/Kg
- Natural Gross Heat Value = 37.78MJ/Kg
- Methane Gross Heat Value = 15.87MJ/Kg
<table>
<thead>
<tr>
<th>Troubles</th>
<th>Cause</th>
<th>Handling</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baking effect is not well</td>
<td>Setting is not right</td>
<td>Referring “Practical Cooking Advice”</td>
</tr>
<tr>
<td></td>
<td>Grilling rack setting position is not right</td>
<td></td>
</tr>
<tr>
<td>The oven lighting does not work</td>
<td>Bulb is loose or damaged</td>
<td>tighten up or replace the blown bulb</td>
</tr>
<tr>
<td>Timer does not work</td>
<td>Break in power supply</td>
<td>check if power cut</td>
</tr>
<tr>
<td></td>
<td>Setting is not right</td>
<td>Referring “timer setting method”</td>
</tr>
<tr>
<td>Grilling temperature is abnormal</td>
<td>The automatic regulating device of temperature is broken</td>
<td>contact after service</td>
</tr>
<tr>
<td></td>
<td>Gas pressure or voltage is not right</td>
<td>Check gas pressure or voltage if they meet the product requirement</td>
</tr>
<tr>
<td>Cooling fan does not work</td>
<td>Break in power supply</td>
<td>check if power cut</td>
</tr>
<tr>
<td></td>
<td>cross-flow fan is broken</td>
<td>contact after service</td>
</tr>
<tr>
<td>failure to ignition</td>
<td>The gas valve is not switched on</td>
<td>Switch on the gas valve</td>
</tr>
<tr>
<td></td>
<td>The gas pipe is mixed air</td>
<td>Lengthen ignition time or repeat try</td>
</tr>
<tr>
<td></td>
<td>The gas pipe is flattened</td>
<td>correct the gas pipe</td>
</tr>
<tr>
<td></td>
<td>The ignition needle is dirty or is not in a right position</td>
<td>Clean needle or correct the position</td>
</tr>
<tr>
<td></td>
<td>Jet nozzle is blocked</td>
<td>Get through the jet nozzle</td>
</tr>
<tr>
<td>Flameout when loose hand</td>
<td>The time is not enough when pushing the knob</td>
<td>Try again</td>
</tr>
<tr>
<td></td>
<td>The timer does not work</td>
<td>switch on the timer</td>
</tr>
<tr>
<td>Floating flame or noise flame</td>
<td>the ventilation door is inappropriate</td>
<td>Readjustment ventilation door</td>
</tr>
<tr>
<td>Crack voice when grilling</td>
<td>the voice when grilling food</td>
<td>normal</td>
</tr>
<tr>
<td>the display screen does not work</td>
<td>Break in power supply</td>
<td>check if power cut</td>
</tr>
<tr>
<td></td>
<td>the oven’ s inner temperature controller works</td>
<td>contact after service</td>
</tr>
<tr>
<td>flameout when burning</td>
<td>the oven’ s inner temperature controller works</td>
<td>contact after service</td>
</tr>
<tr>
<td></td>
<td>Air supply is not enough</td>
<td>Check if the ventilating position is blocked</td>
</tr>
<tr>
<td></td>
<td>Break in power supply</td>
<td>check if power cut</td>
</tr>
</tbody>
</table>